

Wine List

Champagne & Sparkling

Corney & Barrow Sparkling Blanc de Blancs , NV –France	£31.90	
Savoie, Varichon et Clerc	200ml Glass	£8.20
Dry with light yeasty fruit, shortcake notes, and a fine elegant mousse.		

Divici Prosecco –Treviso, Italy	£41.50	
Mazio Pol	Organic	
This charmer is made from Glera grapes, a varietal going back to the ancient Romans. It has a delicate and complex bouquet with fruity and floral notes of acacia and rose. Fresh and soft on the palate with well-balanced acidity. Best as an aperitif or with Shellfish.		

Champagne Cuvee Reserve,Cote de Bar – France,	£83.50	
Pierre Gerbais	Organic	
This Cuvee is a Champagne to make the heart sing! Boutique grower, boutique Champagne, boutique flavours! It is stylish and has lovely toasted brioche, peach, and cream flavors.		

The Whites

House Recommendation		
Sauvignon Blanc, Panul Estate – Chile	Organic	£20
Lontue Valley, Chile	175ml Glass	£5
Grassy fresh Sauvignon with an attractive herbaceous quality and refreshing acidity.		

Santa Florentina Chardonnay – Argentina	£23.80	
Famatina Valley	Organic	
Brilliant lemon colour, with a lovely, vibrant aroma of apricots. Generous, fruit-driven palate with luscious, creamy/buttery notes in support. Nicely proportioned, good all-rounder.		

Picpoul de Pinet Blanc – Languedoc, France	£24.90	
Domiane Morin Langaran		
A Crisp taste of Mediterranean summer. Notable for its full golden color and rounded fruit backed up by keen acidity, redolent of melon and lime. Lush and expansive - great with Seafood, especially Crab.		

Pinot Grigio Organic, Fidora IGT – Italy	£25.90	
Venezia	Organic	
The certified organic winery La Jara has been in the same family since 1891. This is exactly what Pinot Grigio should taste like - a delicate balance of peachy, fruit, tempered with freshness. Suitable with Fish, Seafood and Venison.		

Lofthouse Sauvignon–Blanc – New Zealand	£31	
Marlborough		
This is a vibrant, green-fruited Sauvignon, with asparagus, pea-pod and cut grass notes. A crisp yet rich style which finishes long. Enhances Seafood meals.		

Rioja Blanco Rioja – Spain	£37.50	
Hacienda Grimon	Organic	
An exemplary wine from a small, family-run vineyard in the Alta Rioja. Hand-harvested, organically grown grapes offer up a light and fruity choice that pairs well with shellfish and fish.		

Vouvray "Cuvee des Fondraux" – Loire, France	£39.50	
	Biodynamic	

Didier Champalou

This wine has an enticing nose of honey, cream and green apples. On the palate this off-dry white has sweet fruit with fresh balancing acidity. 100% Chenin Blanc. A must with crab.

Muscadet sur lie, Chateau La Bretonnerie — Loire, France Natural £39. 70

J F Guilbaud

Citrusy nose with some minerals and a hint of white pepper. The fruit is bright on the palate with the citrus notes coming through as well as some apple and pear. A lively finish. Very well matched with shellfish.

Gruner Veltliner Strass — Austria £40

Weingut Allram

A delicate and refreshing wine from one of Austria's top producers. A wine with a distinct appeal. It has spicy white pepper notes with a fine fruity palate. Great with pork and scallops.

Albarino Adegas Galegas — Rias Baixas , Spain £42.35

Adegas Galegas

Rias Baixas is located in the Galicia region in the far north western corner of Spain. Viognier-like aromas of tropical and stone fruits, with a hint of herbs, follow through on a fresh palate. Flavours of kiwi and apples predominate. Perfect with Lobster and Squid.

Chablis Vincent Dampit — Burgundy, France £43.50

Domaine Vincent Dampit Half Bottle £24

A classic Chablis with an aromatic and typically mineral approach. This winner has good balanced acidity and is a classic pairing for Scallops and Lobster.

Riesling Jacobus — Rheingau, Germany Biodynamic £44.75

Peter Jacob Khun

So good! A dry and surprisingly uplifting Riesling showing delicious lime and apricot flavours and a lovely elderflower finish. A favourite of ours, as it slips down equally well with Cheese, White fish, Crab, Scallops and Sea urchin

Gewurztraminer Beblenheim— Alsace, France Biodynamic £45.80

Domaine Trapet

Crisp and bright with floral aromas, a lovely mineral core, creamy textures and a classic Gewurz spice on the finish. A hedonistic accompaniment to Shellfish.

Sancerre Domaine de Nozay — Loire, France Organic £49.90

Philippe de Benoist Half Bottle £30.80

Vivid, incisive gooseberry & lemongrass with subtle, refreshing dry, mineral finish. Serve as an appetiser, with delicately flavoured fresh Fish, or best of all the local Scallops!

Pouilly Fume — Loire, France Biodynamic £52.20

Jonathan Didier Pabiot Half Bottle £29

An absolutely stunning Pouilly-Fume made by Jonathan Pabiot, who is consistently voted among the best young winemakers in France. Clear mineral notes as well as smoky tones, lemon, citrus, white flowers and some fresh hay. A must with seafood.

Anjou Blanc "Clos des Treilles" — Loire, France Natural £58.75

Nicholas Reau

Literally dances on the tongue, bringing freshness when accompanying rich food. A powerful Chenin Blanc with tastes of wild honey, apricots, quince and gentle spice. Very pure - No filtering, fining or sulphuring. A masterpiece with shellfish and cheeseboards.

Montagny 1er Cru "Bonnevaux" — France £59.95

Olivier Leflaive

Ripe weighty Chardonnay with length and depth of flavour. A classic white with balanced & integrated oak influence. Partners most Fish superbly.

Petit Ballon Rosé Producteurs IGP— France £19.80
 Compté Tolosan
A fruity, easy drinking rosé. It offers layers of fresh strawberries and cream with supple tannins and lively acidity.

Rosé Nelson Estate — Coastal South Africa £26.90
 Lisha Nelson

This inaugural vintage at her father's Paarl wine farm has scooped her several wine awards worldwide. This Shiraz blend rosé with its delicate red fruit and creamy texture has fine acidity and structure. Lovely with shellfish.

Chateau la Tour de l'Eveque AOC— Cotes de Provence Biodynamic £42
 Chateau la Tour de l'Eveque
A juicy, refreshing rosé. Pale pink in colour with fresh raspberry and rose hip flavour. A fine but moreish glassful, Tour makes the perfect aperitif, or a superb match for light fish recipes and Asian cooking.

The Reds

House Recommendation

Panul Merlot — Chile Organic £19
 175ml Glass £5
Rich, ripe red fruits on the nose, with hints of mint and cassis. Long firm palate, with balanced acidity and tannin. Rounded, balanced and soft.

Mas Oliveras Tempranillos — Spain £21
 Bodegas Roqueta
A soft and approachable Tempranillo from the historic family-run Bodegas Roqueta in the Catalunan Pyrenees. It is intense and scented, with supple, ripe strawberry and licorice notes. Great with venison, beef and heavily spiced dishes.

Malbec Chamuyo — Argentina Organic £24.50
 IP Mendoza
A really gutsy Malbec from a young and exciting wine team. The vineyards lie below the Andes, enjoying the ideal combination of hot sun by day and cooling breezes by night. A juicy, supple wine with ripe summer fruits, herbs and warm spice. Great with Lamb.

Primitivo del Tarantino Masseria dei Trullari — Italy £25.85
 Apulia
Made from small parcels of southern Italy's star grape, Primitivo. Rich purple colour with aromas of chocolaty plums and spicy raisins. A satisfyingly juicy mouthful that ripples with deep black fruit, balanced by warm oak. Brilliant with Lamb or beef.

Belezos Rioja Crianza — Spain Organic £30.55
 Bodegas Zugober Half Bottle £17
This gem is a blend of Tempranillo and Mazuela (Carignan). Medium ruby in color, it exhibits a nicely developed and expressive nose of cedar, spice, and red currants.. this is a bench-mark old-school Rioja. A must for beef and spicy dishes.

Lo Petit Fantet d'Hippolyte, Chateau Ollieux —France Organic £31.15
 Romanis, Corbieres
A blend of mainly Carignan with a splash each of Grenache Noir and Syrah and is fermented with natural yeasts and no added sulfites. Notes of thyme, rosemary and black cherry with a hint of woody spice. A great partner for our venison or mushrooms

Pinotage Rhebokskloof — Paarl, South Africa

£32.20

Rhebokskloof

Pinotage is a cross between Pinot Noir and Cinsault, and is increasingly popular in South Africa. Full-bodied with dark plum and new French oak flavours which adds complexity.

Quinto de Chocapalha Tinto — Portugal

£32.90

Estramadura

A modern and complex example of the new wines of Portugal. A blend of indigenous grape varieties, Touriga Nacional, Tinta Roriz, Alicante Bouschet and Castelão.

Supple and smooth, the palate is fresh and sweet with really nicely focused black fruits together with good acidity. Great with Duck and Venison.

Château la Courolle — France

£37.65

Montagne St Emilion

Half Bottle

£21.20

Château la Courolle has a beautiful colour, is fleshy, has a very nice bouquet and is a typical wine from the St Emilion region. Wonderfully supple, sappy cherry-rich blend which coats the palate. Very keenly balanced, it has a sensual, silky texture.

Gamay Raisins Gaulois — Beaujolais, France

Organic

£38.75

Marie & Matthieu Lapierre

Marcel Lapierre describes 'natural wine' as something that respects the place it comes from and the grapes. Light and refreshing with slightly tart red cherry and redcurrant fruit. Perfect with pigeon and meaty fish.

Blafränkisch, Kalkstein — Neusiedlersee, Austria

£46.20

Claus Presisinger

Claus very much tries to work in harmony with nature. This new classic Blafränkisch is inspiring for its exhilarating fruit flavors of cherry and blackberry, its elegant smoky taste from the chalky soil on which the grapes grow, and peppery perfume. Good with game.

Bourgogne Vieilles Vignes — France

£50.50

Giles Jourdan

Stunning Pinot Noir that performs way beyond its humble classification. Has a classic nose of wood smoke, red fruits and is deliciously concentrated. Excellent with any game dishes on the menu.

Vacqueyras "Le Clos", Domaine Montirius — France

Biodynamic

£62.60

Montirius

An impressive, biodynamic Domaine based in the garrigue-covered hills of the Vacqueyras appellation. Le Clos is full of personality and charm - deeply concentrated with blackberry and bitter cherry flavours. The perfect companion for Quail and Beef.

Dessert Wines

PX, Bodega Maestro Sierra, Jerez

37.5cl

Organic

£36.80 Jerez, Spain

75ml glass

£8.20

This irresistible, unfiltered Pedro Ximénez is aged for 15 years in the solera system.

A great nose of exotic spices and almost red fruits combine with more classic caramel overtones. With great acidity the wine is light on its feet and always delightful.

Monbazillac Cuvée des Anges — France

37.5cl

Biodynamic

£36.90

Grande Maison

Monbazillac, situated near the town of Bergerac east of Bordeaux, is home to one of the world's great dessert wine areas. A lusciously rich dessert wine with poise, complexity and good length.

Visciolata Del Cardinale, Le Marche, Italy

50 cl

£48

Cardinale

75ml glass

£8

A remarkable Cabernet Sauvignon-based cherry wine. Made with sun-dried sour cherries it is not overtly sweet with hints of clove-spice and oak-dryness.

A touch of frangipani appeals to the sweet-toothed, as does a hint of cherry cola.

Rubis Chocolate Velvet

50 cl

£49.30

75ml glass

£8.20

Rubis is an indulgent blend of fortified tempranillo wine and premium chocolate flavour. Notes of rich cherry and red fruit enveloped in velvety premium dark chocolate means Rubis is great as an after-dinner treat or on any special occasion.

Port

Grahams Late Bottled Vintage Port

£47.70

Rich black fruits, sweet spices & liqueur chocolates.

75ml glass

£5

The perfect end to a meal.

Warre's Ottima 10 Year Old Tawny Port

50cl

£41

Gold medal-winner, 2014 Decanter World Wine Awards.

75ml glass

£6.60

Gentle dried fruit with an attractive toasty, savoury character.

Rich and suave with the complexity of age.