

RED WINES

bin no.		per bottle
01.	Volandas Merlot, 2015 – Chile A very easy drinking, soft and round wine which is packed with deep, dark berry fruit and damson flavours. It has a velvety texture and a soft rounded finish.	£18.00
02.	Artesa Estate Bottled Tempranillo Rioja, 2015 - Spain Youthful red from the famous Rioja region with no oak ageing. There are inviting fresh berry fruits integrated with spices, vanilla and hints of liquorice.	£19.00
03.	Laurent Miquel ‘Pere et Fils’ Cabernet Syrah, 2015 – France A premium combination of well-structured Cabernet and elegant Syrah, this wine offers a vibrant berry nose with hints of liquorice and spices. The palate is rich with layers of juicy fruit flavour.	£20.00
04.	Valpolicella Classico Montresor, 2015 – Italy A medium-bodied red with lively aromas of cherries and almonds, a soft, velvety palate with a light background of oak & the mossy, herbaceous character typical of Valpolicella.	£25.00
05.	Organic Novas Cabernet Sauvignon Merlot, 2013 – Chile This smooth, juicy red is a blend of organically grown Cabernet and Merlot from Chile's Central Valley. Cherry and strawberry on the nose and palate are balanced by rounded tannins, refreshing acidity and a long finish.	£27.00
06.	VMV ‘500 Altitude’ Ventoux, Rhone, 2011 – France 75% Grenache, 25% Syrah. Grown at high altitude on the spectacular slopes of Mont Ventoux known locally as the 'Giant of Provence', this is a hearty red with spicy and toasted aromas and warming and generous rich, dark hedgerow fruits.	£28.00
07.	Le Riche, Cabernet Merlot, Stellenbosch, 2013 - South Africa Beautifully bright and rich with deep damson fruit and heady Aromas. On the palate this wine has huge appeal, with depth, great balance and fine tannins. Aged in French oak barrels for 18 months.	£29.00
08.	Torridoro Primitivo di Manduria, 2013 - Italy Manduria is the home to Puglia's finest production of Primitivo, All the fruit is hand-picked and is aged for 2 years in big durmast oak barrels before bottling. It has a rich bouquet with pleasant hints of ripe fruits, blackberry and cherry, liquorice and spices. Full bodied, velvety and supple palate with good persistence.	£30.00

- 09. Vega Del Rayo Reserva Rioja, 2010 – Spain £31.00**
 Strong aromas of plum and wild blackberry with hints of dried citrus peel and raisins produce a well-balanced wine with sweet vanilla and brown spices from its' time in wood. It has a silky, ample palate and an elegant finish.
- 10. Verum Malbec, 2013 – Patagonia, Argentina £34.00**
 A really, really good Malbec. All the fruit is hand-picked from selected sites in the Rio Negro and oak-aged for 6 months in first-use French oak barrels. It has a richness of red fruits and blueberries with subtle vanilla and toasty spice. Altogether great balance and character.
- 11. Verum Pinot Noir, 2013 – Patagonia, Argentina £36.00**
 A stunning Pinot Noir from Patagonia, a region of Argentina where Patagonian Welsh is spoken following the arrival of Welsh migrants in the 1860's. Expertly aged in French oak barrels for between 6 and 12 months, this is a beautiful ruby red with hints of cherries, vanilla, chocolate and toast. An elegant and fine wine.
- 12. Chateau de Francs Bordeaux Cotes de Francs, 2010 – France £37.00**
 Medium-bodied, fleshy and concentrated in development, this wine is a lovely deep ruby colour. The nose reveals aromas of blackberry & blueberry and the finish is long-lasting.
- 13. Verum Reserva Cabernet Franc, 2012 - Patagonia, Argentina £51.00**
 This multi-layered wine is rich and velvety with soft, warm black fruit, pepper and eucalyptus. Incredibly well balanced and smooth, brimming with sumptuous dark berries, crushed morello cherries and hints of mocha and dark chocolate. Aged in first-use French oak barrels.
- 14. Chateaufeuf du Pape Domaine Victor Beraud, 2014 - France £57.00**
 Showing great complexity with blackberries fruits and toasted aromas, with a dense, firm and juicy structure. Very well-balanced and a long, classic finish of liquorice and smoky hints.

ROSE WINES

- 15. Laurent Miquel 'Pere et Fils' Cinsault Syrah, 2015 – France £20.00**
 This beautiful pale pink Cinsault Syrah epitomises the best of southern French rosés with forward fruit flavours and perfect balance. Cinsault contributes freshness and soft texture to the blend and Syrah the dramatic colour and delicious red fruit.
- 16. Pinot Grigio Ramato, Ca' Lunghetta, 2015 – Italy £23.00**
 Made of 100% Pinot Grigio grapes, this wine has an elegant rose colour. The palate is dry, soft and well-balanced due to its full body and offers an ample and lasting fruity bouquet.

WHITE WINES

- 17. Volandas Sauvignon Blanc, 2015 – Chile** **£18.00**
This wine has an attractive bouquet and delicate flavours of gooseberries, nettles and grass, plus a hint of citrus. Being un-oaked the fruit shines and highlights the delicacy of the grape.
- 18. Aloe Tree Chenin Blanc, 2015 – South Africa** **£19.00**
From the west coast of the Cape where cool nights and sea breezes combine to extend the growing season resulting in perfectly balanced, ripe grapes. This is a very soft Chenin with aromatic guava and orange and a supple palate of ripe apple and peach.
- 19. Laurent Miquel Chardonnay Viognier, 2014 - France** **£20.00**
Characterised by combined aromas of citrus and white peaches, the influence of the early-picked unoaked Chardonnay element is evident on the palate – lemons and clean white fruit flavours. It finishes with rich apricot fruit.
- 20. Organic Ingeno Pinto Grigio, 2014 – Italy** **£22.00**
The warm climate of the beautiful Sicilian countryside really brings out the ripeness of this organically produced Pinot Grigio. Hints of pear, melon and banana. Fresh and very up-lifting.
- 21. Gavi La Battistina, 2015 - Italy** **£26.00**
Single Estate Gavi, lovely weighted citrusy green apple fruit and subtle nutty elements. Produced from 100% Cortese grapes, this is a very high quality example – fresh, yet weighty and complex.
- 22. Organic Sepp Gruner Veltliner, 2014 – Austria** **£27.00**
The nose of this wine reminds you of fresh apple and citrus fruits and it has a yellow/green brilliance. It is quite expressive and for a light wine it has a decent concentration.
- 23. 3 Woolly Sheep Malborough Sauvignon, 2015 – New Zealand** **£28.00**
Aromas of citrus and limes with elderflower and grapefruit notes, the palate is concentrated with lemon zest, stone fruit and floral flavours. The finish is crisp and clean and is a super expression of a Marlborough Sauvignon, tangy green peppers with crisp natural acidity.
- 24. Val Do Xuliana, Albarino, Rias Baixas, 2015 – Spain** **£29.00**
A delicious and vibrant Albarino from north-west Spain. The grapes for the Val do Xuliana are carefully handpicked and the wine is aged on its lees, adding depth and texture. It has a fresh and zesty nose with notes of peach and grapefruit and flavours of peach and lemon sherbert with a mineral twist on the palate and a long, zesty finish.

25. **Verum Sauvignon, 2013 – Patagonia, Argentina** **£31.00**
 This is a stunning Sauvignon, very much European in style. Fresh and attractive aromas of citrus fruit and vanilla. Refined and elegant with lively yet balanced fresh fruits and mineral tones.
26. **Verum Chardonnay, 2012- Patagonia, Argentina** **£34.00**
 Beautifully crafted Chardonnay produced from hand-picked grapes from prime spots in the Rio Negro. Layers of soft orchard fruits combined with well-judged vanilla spice. Aged for 6-8 months in new American oak barrels gives a fantastic structure and balance.
27. **Domaine la Renardiere Pouilly Fume, 2013 – France** **£44.00**
 This wine is ripe with concentrated gooseberry fruit and hints of citrus. Pure and rounded, though not unripe and overly grassy, it finishes with mineral characters and crisp length.
28. **Chablis Premier Cru, Domaine La Motte, 2011 - France** **£47.00**
 A Premier Cru Chablis produced from hand-harvested grapes, pressed gently with 35% being fermented in small oak barrels. A fuller bodied, more complex style of white with a delightful creamy, buttery texture (definitely not over-oaked) that still retains a freshness and delightful lingering flavours.

SPARKLING WINE

29. **Lunetta Prosecco Spumante N/V - Italy** **£27.00**
 A crisp, light, and well-balanced wine with a creamy mousse. There are hints of apple and peach on the nose, a fresh, softly sparkling palate with characters of soft ripe stone fruits.
30. **Langlois Cremant de Loire Rose Brut N/V – France** **£41.00**
 Made from the Cabernet Franc grape, this sparkling wine has fine persistent bubbles and elegant floral hints on the nose. The harmonious clean balance and good fruit linger in the mouth. The fresh fruit flavours are enhanced by depth of honeyed fruit.

CHAMPAGNE

31. **Jules Feraud, Cuvee de Reserve Brut N/V - France** **£53.00**
 Award winning Champagne – light and elegant with mineral and biscuit tones on the palate and a long, full and persistent sparkle.
32. **Joseph Perrier Cuvee Royale Brut N/V – France** **£69.00**
 Made in a small house in terms of Grand Marque champagnes – only 1 million bottles are produced a year, and they still use some of the traditional champagne making techniques. Their emphasis is on quality and it shows. A rich, fruity style.

DESSERT WINES

- 33. Ginestat Classique Sauternes (50cl), 2011 – France £32.00**
This wine produced from hand-picked grapes in Graves has an aromatic nose with layer upon layer of honey and apricot fruit. On the palate it is sweet and concentrated with a superb texture.
- 34. Kaapzicht Hanepoot Jeripigo (75cl), 2008 – South Africa £38.00**
A sweet fortified white dessert wine made from Hanepoot grapes with a bouquet of fresh honeysuckle and sweet grape flavours from the excellent Stellenbosch region.

WINES BY THE GLASS

	<u>175ml</u>	<u>250ml</u>	<u>Bottle</u>	
<u>Reds by the glass</u>				
01.	Volandas Merlot	£5.00	£6.50	£18.00
02.	Artesa Tempranillo Rioja	£5.50	£7.00	£19.00
03.	Laruent Miquel Cabernet Syrah	£6.00	£7.50	£20.00
<u>Rose by the glass</u>				
15.	Laurent Miquel Rosé	£6.00	£7.50	£20.00
<u>Whites by the glass</u>				
17.	Volandas Sauvignon	£5.00	£6.50	£18.00
18.	Aloe Tree Chenin Blanc	£5.50	£7.00	£19.00
19.	Laurent Miquel Chard/Viognier	£6.00	£7.50	£20.00
<u>Sparkling by the glass</u>				
29.	Lunetta Prosecco Spumante	£9.00 for a 200ml glass		£27.00
<u>Dessert wine by the glass</u>				
34.	Kaapzicht Hanepoot Jeripigo	£7.00 for a 125ml glass		£37.00