

House Wines

Red Wines

175ml 250ml Bottle



Sangiovese

Viala Sangiovese, Italy (2009)

£3.70 £4.75 £14.00

A light, easy drinking red from Italy. Fresh, fruity flavours of strawberry with hints of cherries and violets. A satisfying wine which is warming and excellent for drinking alone, or to complement most Mediterranean style dishes.

Food matches: Tapas, red meats, spicy pasta.



Cabernet Merlot

Duc de Chapelle, France (2011)

£3.70 £4.75 £14.00

A blend of Cabernet Sauvignon for body, backbone and black currant flavours whilst adding the very soft, plummy notes of the Merlot grape.

Food matches: Meat dishes, game and cheese.



Shiraz Pinotage

Tulbagh Shiraz Pinotage, South Africa (2011)

£3.70 £4.75 £14.00

An intense almost black colour with berry fruit, spice and smoky aromas followed by ripe plum, hints of coffee and chocolate. The palate is restrained, medium weight with dark cherry flavours, silky tannins and a hint of oak.

Food matches: steak, stews, guinea fowl, venison or ostrich.

White Wines

175ml 250ml Bottle



Garganega Trebbiano

Viala Garganega Trebbiano, Italy (Dry)

£3.70 £4.75 £14.00

Pale yellow with light green reflections. Fragrances of lime, pineapple and melon. The Trebbiano di Soave grape variety is better known as Verdicchio.

Food matches: salads, pasta dishes and white meats.



Chenin Blanc

Backsberg Estate Chenin Blanc, South Africa (Dry)

£3.70 £4.75 £14.00

A lemony crispness with ripe pear and green apple fruit flavours, whilst retaining an array of aromatic characters and is tempered by finely balanced acidity to give a mouth filling, yet refreshing palate with a lingering finish..

Food matches: summer salads, grilled sea fish, cold chicken.



Chardonnay

Inzolia Chardonnay Il Paradosso, Italy (Medium Dry)

£3.70 £4.75 £14.00

This wine has a crisp and refreshing style with flavours of elderflower and citrus fruit.

Food matches: antipasto, seafood, chicken, salads, and lightly spiced foods.

Rosé Wines

175ml 250ml Bottle



Cinsault

Cinsault Rose, Herault La Vigneau, France

£4.00 £5.80 £14.95

This modern, dry rose from the Languedoc is unusually characterful. A beautiful coral pink colour leads to an inviting palate of summer fruits; strawberry, raspberry and cherry and a mouthfilling creamy texture. Well made and eminantly drinkable with a subtle balancing acidity.

Food matches: A delicious aperitif wine and perfect for al fresco picnics or barbecues and to match light pasta dishes, seafood salads, fish soups or mildly spiced oriental cuisine.



Pinot Grigio

Pinot Grigio Rose Blush – San Antini, Italy

£4.15 £5.75 £15.75

Cherry red colour with glints of coral and aromas of strawberries and red berried. With its clean and crisp fruitiness and lasting finish , this is an elegant and well balanced rose.

Food matches: Soups , souffles, antipasta and any white meats.

Red Wines

175ml 250ml Bottle



Merlot

Merlot Grand Cuvee La Vigneau 2015

£15.85

A soft and appealing Languedoc Merlot from mature vines at La Motte. Well balanced and concentrated with blackcurrant and summer fruits ripened by the seductive warmth of the Mediterranean. It has a nose of ripe berry fruit and hints of leather and mineral, a supple palate finishing with herbs, violets and blackberry fruit.

Food matches: To be enjoyed with olives and cold meats or rabbit, lamb or pork dishes, burgers and spicy sausages.



Malbec

Alpataco Malbec, Argentina (2011)

£17.00

Very intense purplish red colour. Complex nose with a combination of red fruits such as cherries and a hint of violets. Smooth mouth feel, this is a fresh and fruit wine that carries vanilla and caramel notes from ageing in small oak barrels

Food matches: BBQ meats with spicy or sweet sauces and game dishes.



Negroamaro

Salice Salentino Riserva dei Dogi, Italy (2009)

£4.20 £5.80 £16.00

An intense shade of ruby red, with reflections of dark orange, their Salice Salentino Riserva has unique aromas of red berries and fresh herbs. Dry on the palate, it is well-balanced and full-bodied, with lasting flavours of dried fruits.

Food matches: simply cooked red meats with light sauces & seasonings.

White Wines

175ml 250ml Bottle



Sauvignon Blanc

La Playa Sauvignon Blanc, Chile

£4.00 £5.60 £16.00

Modern aromatic style Sauvignon Blanc with strong notes of citrus fruits and flowers together with subtle yet pleasant touches of fresh grass and ripe pineapples.

Food matches: shellfish, raw fish, sushi, steam cooked or grilled fish.



Pinot Grigio

Pinot Grigio - Versare, Veneto, Italy

£4.15 £5.75 £15.75

A straw yellow colour lending to greenish and has an expressive and delightfully intense bouquet. The palate is dry, soft full bodied and well balanced making a delicious aperitif.

Food matches: hors d'ouvres, fish dishes, soups and white meats.



Tempranillo

Azabache Tempranillo Blanco Rioja, Spain

£19.85

The wine has fruity aromas with green apple, citrus and floral characters. Well balanced with a refreshing acidity and a light, fruity finish with delicate floral notes lingering on the palate.

Food matches:

Ideal by the glass as an aperitif or with grilled fish and salads.

Champagne & Sparkling Wine

175ml 250ml Bottle



Prosecco

Prosecco Zonin, (NV)

£16.50

A delicate pink sparkling wine fragrant with summer fruit aromas, fresh and lively on the palate, dry, crisp and easy to drink.

Perfect as an aperitif.

Food matches: fish soups, grilled fish and mushroom dishes.



Champagne

Lenoble, Brut Reserve, France (NV)

£32.75

Straw colour with fine bubbles, light and sparkling foam and a fruity open nose. Fresh, light and lively on the palate, with long lasting flavour.

The perfect aperitif.

Food matches: white meats, grilled fish or a moderately sweet dessert.



Champagne

Taittinger, Brut Reserve, France (NV)

£41.00

Golden straw colour with fine mousse. A rich, well rounded and supple palate with hints of fresh apricot and brioche. A long elegant finish.

An ideal aperitif.

Food matches: sauce-based, such as veal medallions in a morel sauce.