

# Sparkling

<p><b>Rustico NV, Nino Franco</b>  <b>Prosecco di Valdobbiadene</b>  <b>Superiore DOCG</b></p> <p><i>Refreshing &amp; balanced with a long finish.            One of the best prosecco available.</i></p>	Veneto	<b>7.5</b>	<b>35</b>
<p><b>Brut, NV, Nino Franco,</b>  <b>Prosecco Superiore DOCG</b></p> <p><i>(Half bottle)            Light &amp; creamy. Very small production,            the perfect aperitif</i></p>	Veneto		<b>24</b>
<p><b>Champagne Jean-Paul Deville</b>  <b>Carte Noire NV</b></p> <p><i>Chardonnay, Pinot Noir &amp; Pinot Meuniere.            A lovely biscuity glass of bubbles.</i></p>	Champagne	<b>10.5</b>	<b>55</b>
<p><b>Furleigh Estate Rose Brut 2010</b></p> <p><i>A rose by any other name...A pale            pink sparkling wine with a gentle mousse            &amp; lively red fruits. In the vanguard of            English wines.</i></p>	Dorset		<b>60</b>
<p><b>Bride Valley, Blanc de Blanc 2013</b></p> <p><i>A lean citrus edge on the palate with fine            mousse &amp; racy acidity</i></p>	Dorset		<b>65</b>
<p><b>Champagne Perrier-Jouët NV</b></p> <p><i>Delicate, elegant &amp; balanced.</i></p>	Champagne		<b>75</b>
<p><b>Champagne Ruinart Rosé NV</b></p> <p><i>Fresh &amp; subtle, ripe with cherries            &amp; freshly picked berries.</i></p>	Champagne		<b>110</b>
<p><b>Champagne Bollinger</b>  <b>La Grande Année 2005</b></p> <p><i>One of the great vintage Champagnes,            a mature, supple &amp; full wine with            a mesmerising long finish.</i></p>	Champagne		<b>150</b>

# White

125ml 500ml 750ml

## **Grolleau Gris Domaine du Haut Bourg 2015**

*An ideal crisp aperitif, good with anything from the sea.*

Loire 4 16 19

## **Sauvignon Domaine du Haut Bourg 2015**

*Old world Sauvignon Blanc, gooseberries & grass with some rounded acidity.*

Loire 4.5 16.5 21.5

## **Rioja Blanco Pharos, Bodega Classica 2014**

*Uniquely Rioja, sprightly on its own, rich enough for dinner.*

Rioja 24

## **Picpoul de Pinet, Cave de L'Ormarine, 2015**

*Fresh & fashionable Picpoul. Crisp and fruity, an ideal match to shellfish.*

Languedoc 5 20 26

## **Riesling Reserve, Domaine Scherer 2014**

*A delightful aperitif, dry but with finesse & balance. Will enhance cured meats & fowl.*

Alsace 29

## **Chateau Deville Entre-Deux-Mers, Gironde 2014**

*A classic blend of Semillion & Sauvignon blanc, goes well with crab.*

Bordeaux 29

## **Soave Danieli, Antonio Fattori 2014**

*The local Garganega grape, a textbook expression of peach, pear & apricots.*

Veneto 30

## **Offida Pecorino 'Merlettaie', Ciu Ciu 2015**

*Dry & round with intense fruit flavours, excellent with seafood.*

Le Marche 6 26 32

## **Vouvray Sec, Domaine Aubert 2014**

*Old school Chenin Blanc, great aperitif or versatile partner to fish & salads.*

Loire 34

## **Tocai Friulano, Conte Brandolini 2013**

*Great body, delicate flavours with a characteristic scent of almonds.*

Friuli 35

	125ml	500ml	750ml
<b>Framingham Sauvignon Blanc, Marlborough 2015</b> <i>Classic new world Sauvignon style full of plump tropical fruit &amp; gooseberries.</i>			
<b>St Veran, Vincent Besson 2013</b> <i>Classic Chardonnay, little oak influence, light &amp; fruity, lovely with most things we think</i>			
<b>Domaine Albert Mann 2015 (organic)</b> <i>A blend of Pinot Blanc &amp; Auxerrois very floral &amp; aromatic, great with spices.</i>			
<b>Chablis Domaine Garnier et Fils 2014</b> <i>Schist &amp; Kimmmeridgean soils , wild flowers &amp; cut grass aromas blend with flint &amp; minerality.</i>			
<b>Albarino Abadia de San Campio, Bodegas Terras Gauda 2014</b> <i>Probably Spain's greatest white grape. Clean &amp; bright. Great with all shellfish</i>			
<b>Gewurztraminer, Domaine Bruno Sorg 2014</b> <i>Spicy tropical fruit is followed by a broad, unctous palate with lychee character</i>			
<b>Sancerre La Vigne Blanche, Henri Bourgeois 2014</b> <i>Elegant &amp; mineral Sauvignon Blanc. Goes well with most fish &amp; goats cheese.</i>			
<b>Pouilly Fuissé, Vincent Besson 2014</b> <i>Round, delicate, well balanced lightly oaked Chardonnay. Perfect with veal &amp; all fish.</i>			
<b>Crozes-Hermitage, Alain Graillot 2014</b> <i>A blend of Marsanne &amp; Roussanne. Flinty enough to handle rich chicken &amp; fish dishes.</i>			
<b>Mersault tillets, Dom Barthelemot 2013</b> <i>Faultless old school Burgundy, pretty white orchard fruit, lemon/lime &amp; floral hints.</i>			
<b>Puligny Montrachet Clavoillons - Domaine Alain Chavy 2010</b> <i>The pinnacle of old world Chardonnay; - a top vineyard, a fine producer &amp; the best vintage in the last decade. Beautifully balanced fruit &amp; minerals.</i>			

# Red

<p><b>Bergerie de la Bastide 2015</b>  <i>Grenache, Merlot &amp; Cinsault.</i>  <i>Light, easy &amp; fruity.</i></p>	Languedoc	4	16	19
<p><b>Chateau de Plaimont Côtes du Gascogne 2014</b>  <i>Cabernet, Merlot &amp; Tannat. Fruit driven style with cherry notes &amp; black pepper.</i></p>	Gascony	4.5	17	21.5
<p><b>Côtes du Rhône, Sol'Acantalys 2013</b>  <i>Artisan production of Grenache, Soft Syrah, Carignan &amp; Mourvedre.</i></p>	Rhone			24
<p><b>Rioja Bodegas Classica, Montesc 2013</b>  <i>Tempranillo &amp; Garnacha.</i>  <i>Lovely with lamb, pork &amp; light game.</i></p>	Rioja			25.5
<p><b>Santa Julia Organica Malbec, Mendoza 2015</b>  <i>Round &amp; supple with soft tannins, excellent example of South American Malbec.</i></p>	Argentina	5.5	23	28
<p><b>Château Grand Village, Bordeaux Supérieur 2005</b>  <i>Right Bank Cabernet Sauvignon &amp; Merlot. works well with full flavoured meat dishes.</i></p>	Bordeaux	6	24	29
<p><b>Lo Petit Fantet d'Hyppolite, Ollieux-Romanis 2014</b>  <i>Carignan, Grenach &amp; Syrah. Fresh, fruity &amp; light will go nicely with meat &amp; roasted fish.</i></p>	Corbieres			28
<p><b>Chianti Podere Gamba, San Ferdinando 2013</b>  <i>Sangiovese &amp; Pugnitello blend. Forest fruits, cherry &amp; spice, goes well with game &amp; stews.</i></p>	Tuscany			30
<p><b>Chateau Pinteraie Burc et filles 2012</b>  <i>Modern style Malbec &amp; Merlot, goes nicely with game &amp; mature hard cheeses.</i></p>	Cahors			31
<p><b>Cabernet Franc, Conte Brandolini 2012</b>  <i>Pure Cabernet Franc, that works surprisingly well with fish, also good with ripe cheese. (available chilled)</i></p>	Friuli	6	24	31

<b>Valpolicella Classico, Saseti 2014</b> <i>Verona's Corvina, Rondinella, Molinara &amp; Oseleta grapes all bring something to the party.</i>	Veneto	<b>36</b>
<b>Cruz de Alba Crianza 2012/13</b> <i>Archetypal Tempranillo. A fine structure means it likes lamb &amp; venison.</i>	Ribera del Duero	<b>39</b>
<b>Chinon, l'Arpenty, Francis Desbourdes 2014</b> <i>Cabernet Franc. Packed full of crunchy bright red berries. Lovely lunchtime wine.</i>	Loire	<b>40</b>
<b>Château La Canorgue, Luberon 2014</b> <i>Syrah, Grenache &amp; Carignan. Nice ripe tannins means it's good with all red meat</i>	Provence	<b>41</b>
<b>Pic Saint-Loup, Mas Bruguière, l'Arbouse 2014</b> <i>More Syrah than Grenache but with herb &amp; berry scents. Good for casseroles &amp; roast pork.</i>	Languedoc	<b>42</b>
<b>Chateau Cros Lamarzelle St Emilion 2012</b> <i>Unusually for a Left Bank wine, mostly Merlot backed up with Cabernets Sauvignon &amp; Franc. Dark fruit, plums &amp; hints of licquorice. Impressive length &amp; smooth tannins.</i>	Bordeaux	<b>43</b>
<b>Morgon Domaine Chasselay 2012</b> <i>A Beaujolais Cru with the charm of a Burgundy.</i>	Beaujolais	<b>44</b>
<b>Bourgogne Pinot Noir, Domaine Heresztyn 2008</b> <i>Classic Pinot from Gevrey Chambertin. Raspberry notes, good with all meats &amp; washed rind cheeses.</i>	Burgundy	<b>48</b>
<b>Gigondas, Domaine Saint Gayan 2012</b> <i>Grenache, Syrah, Mourvedre. Superb example of this Southern Rhone, spicy, deep &amp; powerful.</i>	Rhone	<b>48</b>
<b>Valpolicella Ripasso, Col de la Bastia, Antonio Fattori, 2014</b> <i>A fresher version of Amarone using the ripasso method, soft &amp; balanced, excellent with game, spices &amp; Parmesan.</i>	Veneto	<b>50</b>

# Private Collection

**Châteauneuf du Pape Cuvee Prestige,  
Domaine Roger Sabon 2000**

*Mostly Mourvedre from traditionalist Sabon.  
Fruit & spice from a top vintage.*

Rhone

78

**Chambolle Musigny 2002  
Domaine G Roumier**

*A small but perfectly formed AOC that produces  
high quality grapes for a handful of producers.  
Christophe Roumier is a merciless in reducing  
yields & teasing the finest Pinot Noir grapes from  
it & with a philosophy of non intervention has  
produced a fine example from the best Cote  
D'Or vintage of the noughties*

Burgundy

100

**Barolo, Falletto di Serralunga,  
Bruno Giacosa 2000**

*The legendary Bruno Giacosa makes  
exemplary wines of precision & style.  
Roses, tea, power & great finesse.*

Piedmont

125

**Chateaux Troplong Mondot,  
Grand Cru Classe 1998**

*From the vintage rated as the best of the decade  
from this winery at the high point of the right  
bank Merlot in the main, layered dark red fruit &  
truffles. Elegant & stylish.*

St Emilion

110

**Château Lafleur 1997**

*A superb estate producing tiny quantities from  
4.5 hectares. This has an intense nose from the  
50/50 Cabernet Franc & Merlot blend, & rich  
black fruits & tobacco spices to taste.*

Pomerol

165

# Rosé

## Henry Nordoc Cinsault Rose 2015

*Cinsault & Syrah. Palest pink. Dry, fresh & zingy, lovely with sunshine.*

Languedoc 4.5 18 21

## Mas Amor Rosado 2015 and Magnum 2014

*Carinena, Garnacha & Sumoll. An elegant, complex, dry rose with a vibrant freshness.*

Barcelona 5.5 22 27  
53

## Bandol, Domaine Bunan 2015

*Mourvedre, Grenache & Syrah. This stylish, serious, organic Provençal rose is great with food or on its own.*

Provence 49

# Sweet

100ml 750ml

## Monbazillac, Domaine de l'Ancienne Cure 2012

*Heady orange blossom bouquet & complex dried fruit palate offset by a fine acidity.*

5.5 40

## Monbazillac, Domaine de l'Ancienne Cure 2012

*(Half bottle)*

25

## Château Rieussec 1er Cru Sauternes 2001

*(Half bottle)  
Very classy Sauternes, made just round the corner from Chateau d'Yquem. An exceptional vintage.*

Sauternes 55

