

RED WINE

	175ml Gls	250ml Gls	500ml Carafe	75cl Bottle
Arpeggio Rosso Di Sicilia, Sicily 2007	£3.55	£5.30	£9.35	£14.00
Blended from Sicilian grape varieties, exhibits flavours of medium spices and rich red fruits. Ideal as an accompaniment to grilled meats, pasta and hard cheeses.				
Carignan Vieilles Vignes Les Archères, Vin de Pays d'Oc, Languedoc Roussillon, France 2008	£3.95	£5.40	£9.95	£15.95
The palate is soft and round with hints of blackcurrant, good structure and approachable tannins. A full flavoured easy drinking classic of the Languedoc.				
Micarone Montepulciano d'Abruzzo, Abruzzo Italy 2008	£4.20	£5.60	£11.20	£16.75
Deep ruby red in the glass with a bouquet of cherries and a smooth body. Ideal with roasted or grilled meats and fantastic with a roasted leg of lamb.				
Chianti Cecchi, Italy 2007	£5.00	£6.15	£12.20	£18.30
A red ruby colour, intensely aromatic and well balanced. Chianti is made for food, especially suitable with salamis, hams and white meats.				
The Original Malbec, Rigal South West France, France 2007	£5.15	£6.30	£12.60	£18.95
Generous aromas of currents and with a touch of spice. Medium to full-bodied with a concentration of plum and cassis.				
Les Bretèches du Château Kefraya, Château Kefraya Bekaa, Lebanon 2006	-	-	-	£20.85
A light red wine which is easy to drink. Perfect as an accompaniment to spicy grilled meats as well as cheeses.				
Douro Red, Quinta do Crasto, Douro, Portugal 2007	-	-	-	£21.50
A vibrant and fresh colour, with purple hues. Intense aromas of fruits of the forest, blackberries and raspberries. A medium bodied palate which is rich in wild berry characters. Ideal with lamb and roasted red meats.				
Trinita Montepulciano d'Abruzzo D.O.C Abruzzo, Italy 2001	-	-	-	£24.00
Fruit of the forest red, warm and balanced, great with lamb and other red grilled meats.				
Côtes du Rhône, Domaine Brusset, France 2007	-	-	-	£24.25
This is a smooth red with enticing aromas of red berry fruits. It is ideally drunk with beef steaks accompanied with a peppercorn sauce.				
Carignano del Sulcis, Grotta Rossa, Italy 2006	-	-	-	£25.00
Delicate violet notes followed by a complex, deep and delicious blend of slightly ageing fruit.				
Château Pay de la Tour Reserve 2006, France	-	-	-	£26.00
A Merlot and Cabernet Sauvignon blend. Mellow, tasty and rich, with aromas of fruit and low acidity. Try it with red meat dishes.				
Vina Cerrada Rioja Crianza - 2005, Spain	-	-	-	£26.00
Deep crimson red colour, full bodied, round and clean with aromas of vanilla, blackberry and liquorice makes this a very well balanced wine. Try with grilled meats and lightly spiced dishes.				
L'Excellence De Bonassia, Cabernet-Sauvignon - Merlot 2006, Morocco-	-	-	-	£26.50
Deep crimson red colour, full bodied, round and clean with aromas of vanilla, blackberry and liquorice makes this a very well balanced wine. Try with grilled meats and lightly spiced dishes.				
Château Kefraya Rouge, Chateau Kefraya Bekaa, Lebanon	-	-	-	£32.00
Subtle notes of ripe red fruits, with cherry, plums, spices and leather. Well structured with a good balance between fruit and tannins.				
Barolo, Fontanafredda 2004, Piemonte, Italy	-	-	-	£42.00
This is a classic, full bodied Italian gem, light in colour but with great power. A wine to match with rich red meat dishes.				

RED WINE

AS RECOMMENDED BY PAUL JOHNSON
OF THE FLYING CORKSCREW

75cl Bottle

Refosco 2008, Ponte del Diavolo, Friuli**£21.95**

I had to put this in. This red blew me away when I tasted it a couple of months ago and it's a bargain! Perfect with mushroom or tomato based dishes.

Coteaux du Languedoc Rouge 2007, Chateau St. Ferreol**£23.95**

The owner of the estate was originally from Bovingdon, before he moved to France. As an ex-food scientist he gets his flavour profiles spot on. Recommended with cured meats and salty dishes, so try with the Antipasto Misto!

Chiroubles 2008, Didier Desvignes, Domaine du Calvaire de Roche-Gres**£28.00**

One of the most delicious Cru Beaujolais around and I would recommend that it accompanies chicken or grilled meat dishes. Great served chilled - just ask your waiter.

Rivola 2006, Abadia Retuerta, Sardon del Duero**£35.00**

Just down the road from the legendary Vega Sicilia Abadia Retuerta are making some of the best wines in Ribera del Duero. This is also bargain! Is best suited to lamb and chicken dishes.

Morey St. Denis 1er Cru 'Mont Luisants' 2006, J-C Boisset**£75.00**

This is not the negociant Boisset but the small boutique Jean-Claude Boisset domaine, where Gregory Patriarche is making some of the finest Burgundy's around. A great wine to have when eating grilled fish dishes or white meat.

ROSE WINE

175ml Gls 250ml Gls 500ml Carafe 75cl Bottle

La Lande Rosé, 2007, France**£3.55****£4.70****£9.35****£14.00**

Light in Colour with a wonderfully expressive nose, medium bodied with a fresh elegant finish. Great served with light fish or chicken.

Rioja Rosado, Vina Cerrada 2008**£4.35****£5.80****£11.50****£17.25****Rioja, Spain**

An intense, fresh raspberry colour with a clean, fruity aroma leading to a rich, fruity and well-rounded experience on the palate.

WHITE WINE

175ml Gls 250ml Gls 500ml Carafe 75cl Bottle

Arpeggio Bianco Di Sicilia, Sicily 2008	£3.55	£4.70	£9.35	£14.00
Expertly blended from Sicilian grape varieties, lightly aromatic and floral in character, with delicate flavours of white blossom and peaches. It is ideal with fish, white meats and salads.				
La Place Sauvignon Blanc, France 2007	£4.00	£5.30	£10.50	£15.75
Vibrant and zesty, with the classic sauvignon nose of gooseberries and a hint of tropical fruit on the light bodied, crisp, un oaked palate.				
Vina Cerrada Rioja Blanco	£4.25	£5.70	£11.30	£16.95
Rioja, Spain 2008				
Pale yellow with green hues, clean and bright. Intense, floral and clean aromas with tropical notes of pineapple, coconut and grapefruit. Complements salmon and cheese dishes.				
Sauvignon de Touraine Le Courlis, Clos du Porteau	£4.50	£5.95	£11.85	£17.95
Loire, France 2008				
Lime and tomato leaves on the nose. The palate is bursting with citrus zest and gooseberry with balanced minerality and good length. An elegant wine with great complexity for a Sauvignon.				
Pinot Grigio, MandraRossa, Sicily, Italy 2008	£4.60	£6.15	£12.20	£18.30
Bursting with tropical fruit flavours, this wine is fresh and lively with a long, dry finish. It has more body than most Pinot Grigio's from the North of Italy, making it ideal with food.				
Soave Classico, Le Coste, Le Vigne, Italy				£19.85
Fresh and zesty, with pleasant citrus fruit flavours and balanced acidity, Le Vigne's Soave Classico is full and elegant with a delicious hint of fresh fruit.				
Greco Murgia Bianco, IGT, Botromagno				£19.95
Puglia, Italy 2008				
Luscious aromatic white wine with a rich structure and a very Mediterranean character.				
La Dame Blanche du Château Kefraya, Château Kefraya				£20.50
Bekaa, Lebanon 2004				
Exceptional aromas of cinnamon and exotic fruits. An ideal partner to fish dishes and cold meats.				
Sauvignon Rueda, Marques de Riscal				£20.95
Rueda, Spain 2008				
Fresh and balanced in the mouth, with underlying minerality, a general sensation of harmony and a long and attractive finish.				
Diamine Pecorino, Abruzzo, Italy 2006				£21.00
Deep yellow with pale green shades, a floral bouquet, with hint of melon and citrus. Great with seafood and monkfish.				
Douro White, Quinta Do Crasto 2008				£22.95
Douro, Portugal				
Bright and pale lemon yellow in the glass with an enticing minerality on the nose followed by crunchy green apple, camomile and lemons. The palate is fresh and crisp.				
Chablis Domaine de Vauroux 2007, France				£28.50
Aromatic with clean mineral notes and hints of citrus. The palate is medium bodied with crisp, appley acidity, pure fruit flavours and finished with a classic, steely, dry finish. Stylish.				
Gavi di Gavi Fontana Fredda 2007, Italy				£29.00
This is a bright yellow wine with greenish highlights. It has a full, delicate, elegant bouquet which brings flowers and fresh fruit to mind - mostly lemons, lilies of the valley and green apples.				
Villa de Chiesa IGT Vermentino Chardonnay 2006, Italy				£42.50
A deep straw yellow colour, is matched by its richness on the palate. Balanced by good acidity, this is a truly excellent wine.				

WHITE WINE

AS RECOMMENDED BY PAUL JOHNSON OF THE FLYING CORKSCREW

75cl Bottle

Chateau St. Ferreol Viognier 2007

£26.00

The owner of the estate is from Bovingdon! 2006 got rave reviews and sold like hot cakes. Great served with seafood.

Dreissigacker Riesling Trocken (Dry) 2008, Rheinhessen

£28.00

A fantastic dry riesling - this sort of wine is set to rehabilitate Germany in the UK market. A perfect match with spiced dishes.

Greco di Tufo 2008, Vesevo

£29.50

One of the best I've tasted. Almost Viognier-like in character. Best served with fish such as sea bass or sea bream.

Pouilly Fume 2008, Domaine de bel Air

£30.00

Winner of the Pouilly Fume Trophy at The International Wine Challenge 2009. A suggested food match would be seafood or goats cheese.

Puligny Montrachet 2006, J-C Boisset

£75.00

This is not the negociant Boisset but the small boutique Jean-Claude Boisset domaine, where Gregory Patriarche is making some of the finest Burgundy's around. Perfectly suited to creamy sauces, chicken and whites meats.

CHAMPAGNE & SPARKLING WINES

125ml

Bottle

NV Prosecco IGT, Stelle D' Italia, Italy

£5.00

£26.00

A lively crisp sparkling wine with a delicate lemony character and an aromatic, dry, refreshing finish. 100% Prosecco grape variety.

NV Prosecco Roboso, Stelle D' Italia

£5.00

£26.00

Fresh, sparkling wine with an intense elegant pink colour. Fruity, with a deep character of cherry drops. It finishes dry and crisp.

NV Brut Souverain, Henriot,

£6.20

£35.00

Beautiful golden colour. An unusual proportion of Chardonnay gives great elegance to this cuvee. A fine light Champagne to be drunk as an aperitif or with food. Fresh, well-balanced and harmonious on the palate.

NV Brut Rosé, Henriot, France

£48.00

Henriot rosé epitomises elegance combined with remarkable concentration on the palate, great balance and attractive aromas of red fruits. A classic blend Chardonnay and Pinot Noir.

Veve Cliquot Vintage, France

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£70.00

A blend of about twenty Premiers and Grands Crus, the Vintage Réserve has the power of Pinot Noir, balanced by the elegance of Chardonnay. An excellent aperitif wine because of its finesse and length. Full bodied, it goes well with freshwater fish and delicate sea fish.

Dom Perignon Vintage, France

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£140.00

Initial aromas of acacia honey and fresh almonds. On the palate the wine is full, round and complete with balancing acidity, and a long, silky elegant finish. This makes the finest aperitif before any meal. It accompanies light seafood dishes such as lobster and Dover sole.

DESSERT WINES

100ml 50cl Bottle

Aleatico Di Puglia Canido

£4.95

£26.00

Crimson in colour developing hints of amber with maturity. Medium sweet, velvety and delicious with dried raisin characteristics reminiscent of Muscat.

PORT

50ml Gls

Quinta Do Crasto Late Bottled Vintage Port 2000

£3.50

Taylors Quinta de Vargellas Vintage Port 1998

£7.90

LIQUEURS

25ml

50ml

Amaretto Disaronno

£2.75

Amaro Montenegro

£2.75

Baileys

£3.10

Cointreau

£2.75

Drambuie

£2.75

Fernet-Branca

£2.75

Frangelico

£2.75

Grand Marnier

£2.75

Kahlua

£2.75

Limoncello

£2.75

Tia Maria

£2.75