



## wine list

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### sparkling

1. lanson brut nv £45.00  
**champagne**  
 france  
*a racy wine with a fine stream of persistent bubbles and a long and lingering taste*
  
2. jacquart brut nv £30.00  
**champagne**  
 france  
*a simple but richly flavoured champagne- most champagnes that you have not heard of are thin and acidic. this is ripe and hedonistic- just one that you have not heard of yet!*
  
3. brut jeio bisol nv £25.00  
**prosecco valdobbiadene**  
 italy  
*this is absolutely gorgeous, notes of pear and apple blossom, delicate bubbles and huge thirst quenching ability*
  
4. freixinet carta nevada reserva nv £20.00  
**cava**  
 spain  
*Clean, brilliant golden yellow in colour with a hint of green. Medium sized bubbles with light floral aromas on the nose. Crisp and lingering on the palate.*

### rose

23. conto vecchio £19.00  
**pinot grigio blush** 2012 175ml £4.70  
 Italy 250ml £6.55  
*pale rose with just a bit of sweetness to make it soft and very easy drinking, with subtle flavours of raspberry and strawberry*
  
24. chateau d'astros £25.00  
**rose** 2010  
 france  
*a typical provencal rose, salmon-hued with an intense nose of grapefruit and other exotic fruits. it is fruity, well balanced and generous with more citrus fruit flavours*

## white wine

5. finca valero £14.00  
**macabeo** 2012  
spain  
*our house white wine. a fun and fruity wine that is easy drinking. peach, apple and a crisp citrus lift*
6. alto bajo £16.00  
**chardonnay** 2012 175 ml £4.00  
chile 250ml £5.60  
*a well-balanced wine with delicate tropical fruit flavours and buttery creamy notes*
7. conto vecchio £17.00  
**pinot grigio** 2012 175 ml £4.20  
Italy 250ml £5.90  
*pleasant nose of fruits with delicate floral notes. dry and crisp on the palate with elegant light body*
8. san abello £17.50  
**sauvignon blanc** 2012 175 ml £4.35  
chile 250ml £6.10  
*refreshing and easy drinking, filled with zesty aromas of tropical fruits and herbaceous notes*
9. la cote flamenc £20.00  
**picpoul de pinet** 2010  
coteaux du Languedoc  
france  
*bursting flavour, this picpoul reflects its individual terroirs and is linked by a fantastic intensity of fruit and minerality that marks it out from the crowd*
10. kleine rust £21.00  
**fairtrade chenin sauvignon** 2011  
south africa  
*a luscious wine with ripe tropical fruit and some green grass on the nose including some subtle honeycomb flavours*
11. valdivieso £22.00  
**reserve viognier** 2011  
chile  
*intense fruity aromas of ripe apricots, pears and subtle sweet spices whilst the palate is full of exotic fruit*
12. spy valley £26.00  
**sauvignon blanc** 2012  
new zealand  
*classic kiwi sauvignon characters of gooseberry, cut grass and ripe melon are delicately balanced and deliciously quaffable*
13. jaffelin £30.00  
**petit chablis** 2011  
france  
*great petit chablis, pure and rich with both fruit, bite and length*

## red wine

14. finca Valero £14.00  
**tempranillo garnacha** 2012  
spain  
*our house red wine. a smooth and easy drinking red with black fruit flavours and a hint of spice*
15. old press £16.00  
**shiraz** 2012 175ml £4.00  
austrailia 250ml £5.60  
*an easy drinking shiraz with rich red berries and plum fruit flavours and a hint of spice*
16. san abello £16.50  
**merlot** 2012 175 ml £4.10  
chile 250ml £5.75  
*fragrant and rounded with flavours of red berries, plum and ripe blackberries*
17. les nuages £18.00  
**pinot noir** 2011 175 ml £4.45  
france 250ml £6.25  
*light but intense red with great redcurrant and spice pinot character on the nose*
18. castillo de clavijo £20.00  
**crianza rioja** 2009  
spain  
*the crianza style of rioja implies gently oaked, so here we have juicy fruit with a subtle hint of creamy oak in the background- great match with lamb and big scottish dishes*
19. kleine rust £21.00  
**fairtrade pinotage shiraz** 2011  
south africa  
*deliciously fruity with dark berry flavours, hints of chocolate and a smooth finish*
20. domaine louis bernard £22.00  
cuvée des prelat  
**cotes du rhone** 2011  
france  
*medium bodied, classic CDR with gentle fruit, so well balanced that it suits almost all main courses if you are a red wine drinker*
21. tilia £25.00  
**malbec** 2011  
argentina  
*big and rich, filled with plums, dark chocolate, blackberries and pepper*
22. chateau lugagnac £28.00  
**bordeaux** 2009  
france  
*a classic blend of cabernet sauvignon and merlot, it is a textbook red Bordeaux with fresh fruit, firm tannins and excellent length*