



WINES BY THE GLASS

Crémant de Limoux, Cuvée Sélection (Languedoc)	NV	Philippe Collin	125ml £4.50	175ml
<i>Made from 80% Pinot Noir & 20% Chardonnay, this is a full-bodied sparkler from close to Carcassonne. A hint of red berries on the nose with a fresh & clean finish.</i>				
Champagne Hostomme, Grand Cru Blanc de Blancs	NV	Chouilly	£8.50	
<i>100% Chardonnay, this is delicious and balanced with a moreish savoury aspect.</i>				

WHITE

House white - Chardonnay (S.E. Australia)	2008	Broken Earth	£3.50	£4.40
<i>A lovely ripe, rich wine with notes of melons and soft fruits. Well-balanced with good fruit definition and a pleasing acidity. Excellent value here!</i>				
Picpoul de Pinet (Coteaux du Languedoc)	2007	Domaine des Lauriers	£3.50	£4.95
<i>Planted since Roman times, the Picpoul de Pinet grape produces wines of delicate fragrance which are also lightly aromatic. Balanced with some zestiness, this will partner food of many different styles. The classic accompaniment to oysters!</i>				
Coteaux du Giennois (Sauvignon Blanc, Loire)	2007	Domaine de Villargeau	£3.95	£5.75
<i>From a little-known wine region to the North of Sancerre, this Sauvignon Blanc is very much in the style of its famous neighbours. Lots of gooseberry & soft limey acidity, but without the famous-name price.</i>				
Pinot Blanc (Alsace)	2006	Trimbach	£5.15	£7.20
<i>From a superlative winemaker, this has delightful floral and apricot notes with an undertone of fresh-cut grass. Rich with a clean, steely minerality on the finish. Great with seafood and excellent value.</i>				
Macon-Fuissé "Le Haut de Fuissé" (Chardonnay - Southern Burgundy)	2007	Vessigaud	£5.50	£8.25
<i>Floral with a hint of citrus on the nose, the palate is full though crisp with a poised, lingering finish. Some minerality which will compliment seafood beautifully.</i>				
Chablis (Northern Burgundy)	2007	Domaine Savray	£5.85	£8.50
<i>Rich, rounded fruit with good citrus definition. A wonderful accompaniment to many fish and seafood dishes.</i>				

ROSÉ

Domaine Antugnac (Vin de Pays d'Oc)	2007	Turitelles	£3.50	£4.95
<i>Pale salmon-orange colour with a lovely light citrus nose and a hint of pink grapefruit. Soft on the palate, a delightful balance of fruit and more of that citrus. Ideal summer drinking!</i>				

RED

House red - Arteaga Tinto (Spain)	2006	Navarra	£3.15	£4.40
<i>A blend of Cabernet Sauvignon and Tempranillo, this is a well-rounded wine with good fruits and yielding tannins.</i>				
Shiraz (Syrah) "Les épices" (Vin de Pays d'Oc)	2006	Domaine Les Yeuses	£3.50	£4.95
<i>As its name suggests, this is a lovely spicy wine from the South of France, made with Syrah. Rich & rounded, this wine ideally partners a variety of full-flavoured dishes.</i>				
Reserve Pinotage (Western Cape, South Africa)	2007	Makana	£3.95	£5.50
<i>Spicy cherries and pencil lead on the nose which is matched with plummy fruits and a pleasing dryness on the finish.</i>				
Saumur Champigny (Cabernet Franc, Loire)	2007	Domaine Filliatreau	£4.95	£6.95
<i>Classy, top-flight Loire red made with the Cabernet Franc grape. Elegant, with plenty of peppery, charcoal notes, it also has supple tannins. Ideal food wine.</i>				

DESSERT WINE

Château de Cérons (Bordeaux)	1998	Cérons	£6.95	
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A rich yellow colour with amber tints. Classic orange marmalade, stewed apricots and some of the tell-tale Camembert of classy, evolved "Noble rot" wines! Excellent weight and balance on the palate which is luxurious without being too unctuous. Elegant and poised, it has freshness with some background spicy vanillins followed by a well-graded fade.

Harvey's Bristol Cream		£4.95
Harvey's Amontillado		£4.95
Tio Pepe		£5.50
Taylor's Fine Tawny		£6.50
Taylor's LBV	2003	£6.95