

# Wines by the glass

## Champagne & Sparkling

	Glass 125ml	Bottle 750ml
Crémant de Bourgogne Rosé	6.25	30.00
Claude Renoux Cuvée de Réserve Brut N.V.	8.50	39.00
Veuve Clicquot Carte Jaune Brut N.V.	11.50	59.00

## White Wine

	Glass 175ml	Carafe 500ml	Bottle 750ml
Lesc Vin de Pays du Gers, Producteurs Plaimont, 2009	4.25	12.50	17.95
Sauvignon Elégance Côtes du Tarn, Labastide de Levis, 2009	4.75	15.00	19.95
Mâcon-Villages Chardonnay, l'Aurore, 2009	5.25	15.50	21.50
Muscadet de Sèvre et Maine sur lies, Domaine du Verger, 2009	5.50	16.40	22.50
Costières de Nîmes, Domaine de Saint-Cyrgues, 2008	5.75	17.00	24.00
Chablis, Domaine Colette Gros, 2008	7.50	23.00	31.00
Rias Baixas O Rosal Bodegas Terras Gauda, Galicia, Spain 2009	9.25	27.00	39.00

## Rosé Wine

VdP d'Oc Sixième Sens rosé, Gérard Bertrand, 2009	4.50	14.50	17.95
Coteaux Varois en Provence, Château d'Ollières 2009	6.75	18.50	27.00

## Red Wine

Cabernet Duras Côtes du Tarn, Domaine les Meritz 2009	4.25	12.50	17.95
Merlot VdP de l'Hérault, Domaine des Moulines, 2007	4.75	15.00	19.95
Côtes du Rhône, Les Armoiries, 2008	5.25	15.50	20.50
Gamay de Touraine, Domaine de la Charmoise, 2009	5.50	17.50	23.00
Corbières Cuvée Classique, Château Ollieux-Romanis, 2008	6.25	17.95	25.50
Minervois Vieilles Vignes, l'Azerolle, 2008	6.75	18.95	27.50
Château Croix de Thomas, St. Georges St. Emillion, 2005	9.50	28.00	42.00

# Cocktails

Raspberry Bellini	8.50
Kir Royal	8.95
Champagne Cocktail	8.95

# Champagne & Sparkling

	Glass 125ml	Bottle 750ml
Crémant de Bourgogne Rosé	6.25	30.00
Claude Renoux de Cuvée Réserve Brut N.V.	8.50	39.00
Taittinger Brut Réserve N.V.		57.00
Veuve Clicquot Carte Jaune Brut N.V.	11.50	59.00
Bollinger Spécial Cuvée Brut N.V.		61.00
Champagne Ruinart Blanc de Blancs N.V.		69.00
Laurent Perrier Rosé Brut N.V.		71.00
Veuve Clicquot Rich Réserve Vintage 1999		79.00
Krug Grande Cuvée N.V.		150.00

## Rosés

	Glass 175ml	Carafe 500ml	Bottle 750ml
VdP d'Oc Sixième Sens rosé, Gérard Bertrand, 2009	4.50	14.50	17.95
Costières de Nimes, Château Mourgues du Grés, 2008 /9			25.00
<i>Healthy reddish-pink colour, fabulous nose of sweet menthol, strawberry pulp and liquorice, full and ripe palate displaying summer fruits and characteristic peppery notes. Syrah and Grenache</i>			
Coteaux Varois en Provence, Château d'Ollières 2009	6.75	18.50	27.00
Côtes de Provence, Château Hermitage Saint-Martin Grande Cuvee Enzo (Organic) 2009			39.00

## Vacherin Selection

### White

Picpoul de Pinet, Domaine de la Mirande, Languedoc 2008/9	22.50
Cour-Cheverny, Domaine de Montcy, Val de Loire 2007	27.00
Bourgogne Aligoté, Domaine JH Goisot, Bourgogne 2008	34.00

### Red

Marcillac Lo Sang del Pais, Domaine du Cros, South-West 2009	23.00
Fitou Jean de Pila, Domaine de Roudène, Languedoc 2006	24.00
Vacqueyras Domaine la Garrigue, Rhône 2006	37.00

# White Wines

Glass	Carafe	Bottle
175ml	500ml	750ml

## Languedoc-Roussillon, Provence

Viognier Vin de Pays d'Oc, la Vielle Capitelle, 2008 21.00

Coteaux du Languedoc Picpoul de Pinet, Domaine de la Mirande, 2008/9 22.50

*This wine has a spicy aniseed bouquet, green fruit and herbs, is quite resinous with an ample mouthfeel and savoury flavours of iodine, yellow plum and pepper and also a sharp prickle (100% Piquepoul blanc)*

VdP Val de Montferrand (Pic Saint-Loup), Bergerie de l'Hortus, 2009 27.00

VdP Pyrénées Orientales, Le Roc des Anges Vieilles Vignes, 2008 39.00

*The white is a blend of old Grenache Gris and Macabeu vines fermented in foudres. The nose picks up notes of white and yellow flowers, the fruit flavours are particular and delicate, the finish mineral and persistent.*

Bandol blanc, Château de Pibarnon, 2007/8 55.00

*Clairette, Bourboulenc, Marsanne, Roussanne and Petit Manseng. This white is mellow and vinous and develops a wonderful freshness that delights the palate, accentuated with flavours of white flowers (jasmine, lime flowers and hawthorn) and fruits (such as pear and peach).*

VdP de l'Hérault, Mas de Daumas-Gassac Grand Vin, (Organic) 2008 59.00

*Chenin, Viognier, Petit Manseng, Chardonnay... initial pear fruit aromas blend into this wine to be replaced by warm butter, pollen and dried fruits*

## Loire

Muscadet de Sèvre-et-Maine sur lie, Domaine du Verger, 2009 5.50 16.40 22.50

Sauvignon de Touraine, Domaine Guy Allion 2009 25.00

Cour-Cheverny, Domaine de Montcy, 2007 27.00

*White flowers and exotic fruits on the nose and a distinctive and ample palate with floral aromas and white fruits. 100% Romorantin grape*

Quincy Haute Victoire, Henri Bourgeois, 2008 34.00

*This fine, mineral Sauvignon has many of the qualities of a good Sancerre. Ripe and curranty it presents delicate citrus and white flower aromas, is fresh and lively with a long, mineral finish*

Vouvray sec La dilettante, Pierre et Catherine Breton, (Organic) 2009 36.00

*High toned white fruit notes meld with honeycomb and goats milk wrapped in a loving shroud of sweet blossom. 100% Chenin*

Sancerre tradition, Domaine Pascal Thomas, 2008 38.00

Saumur blanc l'Insolite, Domaine des Roches Neuves, (Biodynamic) 2008 45.00

*Marvellous purity here – it feels like you are sucking the pure terrain through your teeth. The wine reveals ripe green figs, apple, pear and marmalade with classic raw almond back notes. The oak gives additional mouthfeel but does not obscure the grape or the terroir. 100% Chenin blanc*

Pouilly-Fume Cuvée d'Eve, Domaine des Berthiers, JC Dagueneau 2006 49.00

# White Wines

Glass	Carafe	Bottle
175ml	500ml	750ml

## Bourgogne

Mâcon-Villages Chardonnay, l'Aurore, 2009	5.25	15.50	21.50
Saint Véran, les deux Moulins, 2007			30.00
Chablis, Domaine Colette Gros, 2008	7.50	23.00	31.00
Bourgogne Aligoté, Domaine JH Goisot, (Organic) 2008			34.00

*Benchmark Aligoté, green-gold colour, lively mineral nose and firm palate with concentrated smoked fruit and good length, ripe yet racy, a perfect substitute to Chablis (Organic)*

Mâcon-Solotrè, Dennis Bouchacourt, 2006			37.00
Givry blanc Champs Pourrot Domaine Parize 2008			39.00
Chablis 1er Cru Montmain, Domaine des Iles, 2007			43.00

*The forty-year-old vines in the Montmain vineyard contribute to the extra weight in this wine. 30% of the wine is aged in futs de chene. A fine wine with a profound mineral nose, deceptive weight and a lingering finish this would go well with something rich and sweet such as scallops or chicken.*

Saint-Romain, Domaine Alain Gras 2005			46.00
Pouilly-Fuissé Non- Filtré, Domaine Thibert, 2008			49.00

*The Non-Filtré (50-year-old vines) is impressive and then some. The aromas suggest cinnamon butter and warm brioche on the nose, the mouth is full with white peaches and comice pears to the fore, while the finish is spicy with a recurrence of the cinnamon notes, hints of vanilla from the oak and a fine citrus acidity to provide balance and definition.*

Rully Blanc, Maizières, Domaine Dureuil-Janthial, 2006			51.00
Santenay Blanc 1er Cru Gravières, Girardin, 2005			54.00
Saint-Aubin 1 <sup>er</sup> Cru en Rémyilly, Domaine Hubert Lamy 2007			61.00

*Svelte and elegant wine with silky minerality. Ripe fruit and stone layer in a millefeuille on the mid-palate. It is both intense and delicate with a terrific finish.*

Meursault Clos du Cromin, Château Génot-Boulangier, 2007			69.00
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*The Meursault Clos du Cromin exhibits floral aromas also notes of toasted almonds and cashew and a buttery palate with flavours of vanilla, citrus and mineral. This would pair well with foie gras, seafood and tarte tatin.*

Chassagne-Montrachet 1 <sup>er</sup> cru Fairendes, Domaine Coffinet-Duvernay, 2006			79.00
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*Les Fairendes is a premier cru vineyard lying in the Morgeot and the Domaine vines are 42 years old. Expressive almost racy nose of bright mineral lemon fruit. The complex palate shows a good concentration of tight mineral fruit with some rich nuttiness underneath.*

Puligny-Montrachet 1er cru Folatières, Domaine Chavy, 2006			81.00
Corton-Charlemagne grand cru, Alex Gambal 2006			125.00

# White Wines

Glass	Carafe	Bottle
175ml	500ml	750ml

## South-West France

Lesc Vin de Pays du Gers, Producteurs Plaimont, 2009 4.25 12.50 17.95

Sauvignon Elégance Côtes du Tarn, Labastide de Levis, 2009 4.75 15.00 19.95

Bergerac Cuvée des Conti, Château Tour des Gendres, (Organic) 2008/9 28.50

*70% Semillion and 20% Sauvignon and 10% Muscadelle spending 8 months on the lee. Waxy peaches and sweet cashew with a dash of ginger, cumin, and white pepper*

Irouleguy Andere d'Ansa, Vignerons du Pays Basque, 2008 29.50

Gaillac blanc sec Vigne de l'Oubli, Domaine d'Escausses 2008 34.00

*La Vigne de l'Oubli, from a mixture of fifteen to fifty year old vines, is a barrel-fermented blend of Sauvignon (50%), Mauzac and Muscadelle spending twelve months on the lees in new oak and has a subtle flavour of dried fruits and curry spices.*

## Eastern France & neighbour

Pinot Blanc Réserve Particulière, André Schérer, Alsace 2008/9 24.00

Vin de Savoie Ripaille, Château de Ripaille, Savoie 2007 26.00

Rivaner Vin Classe, Domaine Mathis Bastian, Luxemburg 2008 27.00

Grüner Veltliner Messwein, Stift Göttweig, Kemptal, Austria 2009 30.00

Riesling trocken H. Donnhoff, Nahe, Germany 2009 37.00

Muscat tradition, Domaine Albert Mann, Alsace (Organic) 2008 39.00

*It is brilliantly focused and a very mineral interpretation of the Riesling grape. Pale colour, combining power and finesse. Apple, spice, mineral and wax integrate with the sinewy structure and rich texture (Organic)*

Vin de Savoie Ayze Gringet les Alpes, Domaine Belluard, Savoie (Biodynamic) 2008 42.00

Arbois Savagnin, Domaine Daniel Dugois, Jura 2005 48.00

*Made in an oxidative style, this Savagnin is bottled after 3 years in barrels (instead of six for Vin Jaune) with no topping up, and is like a baby vin Jaune. It tastes of bruised apples, fresh walnut, vanilla and caramel and will remind you of a great sherry.*

## Rhône

Costières de Nîmes, Domaine de Saint-Cyrgues, 2008 5.75 17.00 24.00

Côtes du Ventoux Persia, Domaine de Fondrèche, 2007 41.00

*Rich aromas of seasoned oak, gingerbread, marzipan, and spiced melon. Will go well with spicy lamb and chicken. Mostly Roussane grape.*

Condrieu, Domaine du Montillet Stéphane Montez, 2008 65.00

# White Wines

Glass	Carafe	Bottle
175ml	500ml	750ml

## Iberica

Rueda Verdejo Pindal Bodegas Torres Manur, Castilla Y Leon, Spain 2009			22.00
Somontano Gewurztraminer Bodegas Pirineos, Aragon, Spain, 2008			31.00
Rias Baixas O Rosal Bodegas Terras Gauda, Galicia, Spain 2009	9.25	27.00	39.00

*Selective blend of the best Albarino grapes in the O Rosal subzone is mixed with the indigenous Loureira and Caiño Blanco (harvested in October), is greenish-yellow, evoking white flowers and green plums on the nose and filling out on the palate with fresh grape and apple compote flavours as well as peach kernel*

Vinho Verde Quinta de Sanjoanne, Entre Douro e Minho, Portugal 2008			25.00
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## Italy

Verdicchio di Matellica, Colle Stefano, Marche, Italy (Organic) 2009			27.00
Vernaccia di San Gimignano Barzaghi Tuscany Italy 2009			32.00
Soave Superiore Bine de Costiolo Tamellini, Veneto, Italy 2008			42.00
Sacrisassi Bianco Le Due Terre, Friuli, Italy (Organic) 2007			69.00

*Sacrisassi Bianco (the sacred stones) is blend of Friulano "Tocai" (70%) and Ribolla Gialla (30%) It enjoys ten days of maceration on the skins, is fermented on the wild yeasts and matures for twenty months in used barrels (450 lt) and stainless steel tanks before being bottled. The Sacrisassi Bianco offers a pungent unctuous nose aromatic followed by a strong attack and great length. The palate is rich, fruity, herby and complex. Striking and intense this is dry with layered fruit flavours and smoky minerality.*

## Mediterranean Islands, The Spirit of Summer

Vermentino di Gallura Gemellae, Cantina di Gallura, Sardinia, 2008			29.00
Vin de Corse Calvi, Clos Columbu, Corsica 2009			39.00
Assyrtiko cuvee 15 Hatzidakis, Santorini, (Organic) 2009			45.00
Zibibbo Pietra Nera Marco de Bartoli, Sicily, (Organic) 2008			51.00

## Tri Nation

Chenin blanc Vinum, Stellenbosch, South Africa 2008			25.00
Unoaked Chardonnay Promised Land, Clare Valley, Australia 2007			28.00
Sauvignon Elgin Ridge, Elgin, South Africa (Organic) 2009			31.00

*The Elgin Valley is one the South Africa's ideal wine-growing regions for many reasons: A unique confluence of diverse micro-climates with close proximity to the Atlantic Ocean; cooling cloud cover and high altitude and cold winters and adequate rainfall with complex, ancient soils Very dry Sauvignon, crisp, clean and fresh, with that trademark Elgin minerality*

Classic Riesling Framingham, Marlborough New Zealand 2008			32.00
Sauvignon blanc Clos Henri, Marlborough, New Zealand 2008			45.00

## The Americas

Viognier Secreto, Colchagua Valley, Chile 2008			27.00
Dundee Hills Pinot gris, Sokol Blosser, Oregon, USA (Organic) 2008			39.00

# Red Wines

Glass	Carafe	Bottle
175ml	500ml	750ml

## Bourgogne & Beaujolais

Brouilly, Les Saburins, 2007 29.00

Fleurie, Domaine du Calvaire de Roche-Grès, 2008 34.00

Bourgogne Pinot Noir, Domaine Heresztyn, 2007 39.00

*Lovely bouquet of herbs and red flowers, followed by red and black fruits, a touch of leather, humus and truffles.*

Givry rouge Champs Nalot, Domaine Parize, 2008 43.00

Morgon Côte du Py, Domaine Jean Foillard, (Organic) 2007 49.00

*The Morgon is fabulously pure, an unfiltered, unfinned, unsulphured turbid Gamay, and has something of the quality of what Keats described as —cool-root'd flowers. The colour is on the dark side of cloudy ruby red, whilst aromas boom happily out of the glass, notably kirsch, rhubarb and sweet blackberries; there's a more fugitive bouquet of warm earth, stones and dried spice evolving into dark chocolate and cinnamon. You can stay and play with the generous nose or delve into a palate that seems to meet you more than halfway. It is extremely refreshing, bright sweet fruit is complemented by a smooth, silky tannic structure, somehow immediate and pleasing yet subtle and complex.*

Savigny-les-Beaune 1<sup>er</sup> Cru Serpentières, Domaine Girard, 2007 57.00

*Delightful floral wine (red roses, violets) with a touch of spice, an elegant palate of crushed strawberries and raspberries, and a lingering, finely textured finish.*

Nuits-St-Georges 1er cru, Domaine Confuron-Cotetidot, 1999 69.00

Volnay 1<sup>er</sup> Cru Champans, Marquis d'Angerville, 2002 75.00

*Characteristic high toned Volnay nose of raspberries and some cherry. Fresh palate with firm tannins that get smooth down with aeration. Lovely concentrated fruit coupled with medium-plus length. This is still young - but lovely anyway Jacques, Marquis d'Angerville, joined forces with Henri Gouges and Armand Rousseau to draw up many of the vineyard boundaries still in existence and formulate the existing Appellation Contrôlée system. His opposition to dishonest wine making and labelling practices made him unpopular during the 1930s, and Burgundy's negociants refused to do business with him. He had no option but to begin bottling at the domaine, one of the first in the whole of Burgundy, a move that only served to strengthen the reputation of the estate*

Gevrey-Chambertin Vieilles Vignes, Domaine Roy Marc, 2006 78.00

Corton Perrières Grand Cru, Domaine Vincent Girardin 1997 98.50

## Provence & Corsica

Vin de Corse Calvi, Domaine Columbu, 2008 32.00

*This is an attractive blend of 50% Grenache, 30% Niellucio, 20% Syrah. Unwooded it is ruby red, with an intense nose of fresh summer fruits and a hint of fleurs de maquis and classic Grenache strawberry-and-cherry fruit.*

Coteaux des Baux de Provence, Mas Hauvette, (Organic) 2004 58.00

Bandol rouge, Château de Pibarnon, 2004 69.00

*Nickname the Petrus of Bandol, vibrant with stone fruit, blackberry and violet aromas, but subsequently develops sophisticated secondary aromas of tobacco, leather, pine, and dried fruits. To be tried with venison, hare or truffles.*

# Red Wines

Glass	Carafe	Bottle
175ml	500ml	750ml

## Rhône

Côtes du Rhône, Les Armoiries, 2008 5.25 15.50 20.50

Cotes du Ventoux, Mas de Fondreche 2008 24.00

Côtes du Rhône Villages Cairanne, Domaine Armand, 2008 31.00

*The vines are grown on clay-limestone mix with cailloutes and the cépage is 70% Grenache, 20% Mourvèdre and 10% Syrah. Harvest is by hand and yields are relatively low at 38hl/ha. The colour is most attractive and lovely aromas of ripe fruits assail one (prune and apricot) and subtle sunshine notes of cooked spices and liquorice.*

Vacqueyras, Domaine la Garrigue, 2006 37.00

Crôzes-Hermitage les Pierrelles, Domaine Belle, 2007 39.00

*Aromas of warm wood-smoke, followed by a palate that is initially dry and herby with a mint edge, subsequently exploding into a crescendo of blackcurrants, peppered plums and prunes. 100% Syrah*

Saint-Joseph, J.Vidal Fleury, 2006 42.00

Gigondas, Clos de Joncuas, (Organic) 2002/4 49.00

Châteauneuf du Pape, Cuvée des Sommeliers J. Mestre, 2003 58.00

*The blend is reassuringly southern Rhone: 60% Grenache, 10% Syrah, 10% Mourvèdre and 5% Cinsault and the remaining odds and curious sods making up a baker's dozen à la Chateau Beaucastel. The 2003 has fresh berry fruit as well as the usual animal aromas, game-and-gravy, plus olives, tamarinds, oranges and a mahogany smoothness derived from maturity, in other words, a right old roister-doisterer*

Cornas, Paul Jaboulet Aine, 1999 61.00

Cote-Rotie Fortis, Domaine du Monteillet 2006 95.00

## Loire

Gamay de Touraine, Domaine de la Charmoise, 2009 5.50 17.50 23.00

Bourgueil, Cuvée Binette, Domaine de la Chevalerie, 2007 28.00

*Lively, aromatic Cabernet Franc with small ripe fruits and notes of framboise and griottine cherries. It's savoury and easy and has a peppery moreishness.*

Anjou Cabernet Franc, Château de la Roulerie 2008 31.00

Chinon cuvee Terroirs, Domaine Charles Joguet 2006 34.00

Saumur-Champigny les Terres Chaudes, Domaine des Roches Neuves (Biodynamic) 2009 45.00

*Dark-ruby, with purple highlights. The bouquet is marked by cassis and blackberries whilst the palate is dense, with fat fruit, a beautiful structure and fine, ripe tannins.*

## Eastern France

Arbois Trousseau Cuvee Grewilliere, Domaine D. Dugois Jura 2005 35.00

Pinot noir sans soufre Strangenberg, Domaine Pierre Frick, (Biodynamic) Alsace 2007 48.00

Côtes du Jura Poulsard les Enfants Terribles, Domaine Ganevat, (Biodynamic) Jura 2008 51.00

# Red Wines

Glass	Carafe	Bottle
175ml	500ml	750ml

## South-West France

Cabernet Duras Côtes du Tarn, Domaine Les Meritz, 2008	4.25	12.50	17.95
Tannat Cabernet, le Cadet de Gascogne Château d'Aydie 2008			19.95
Marcillac Lo Sang del Pais, Domaine du Cros, 2009			23.00

*Quite supple, with juicy raspberry flavours underpinned by slate and gravel notes. The medicinal minerality might be the reason why local people say that few glasses increase substantially your life expectancy. Delicious with duck confit, cassoulet and lamb.*

Côtes du Frontonnais, Château Plaisance, (Organic) 2007			24.50
Cahors, Héritage du Cèdre, 2007			28.00
Madiran Charles de Batz, Domaine Berthoumieu, 2006			36.00

*Oak-aged, made from 90+% Tannat, purple-black in colour, it could probably age forever. Such is the fruit quality, however, that it will be drinking beautifully soon. The wine is named after Charles de Batz Castelmoré d'Artaignan, a French soldier under Louis XIV, and inspiration for Dumas*

Bergerac rouge, Moulin des Dames Château Tour des Gendres, (Organic) 2005			47.00
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*Cult South-West France wine that once famously finished ahead of Château Margaux in a blind tasting. Purple-black colour, dark plums, blackcurrants, meat and gravy, oriental spices, pureed black and blue fruits on the palate with new oak, incredible long finish. Unfiltered.*

## Languedoc

Syrah VdP du Gard, la Petite Syrah du Mas Montel, 2008			19.50
Merlot VdP de l'Hérault, Domaine des Moulines, 2007	4.75	15.00	19.95
Fitou Jean de Pila, Domaine de Roudène, 2006			24.00
Corbières Cuvée Classique, Château Ollieux Romanis, 2008	6.25	17.95	25.50

*A family owned vineyard for several generations Château Les Ollieux Romanis is in Montseret (renowned for honey flavoured with thyme, rosemary and lavender), situated in the heart of the Boutenac region, an area dedicated to the culture of the vine since Roman times. The vines are located on a sheltered hillside facing south east. The Cuvée Classique Rouge is a blend of Carignan, Grenache, Mourvèdre and Syrah from vines planted on hard red clay soil. The wine is fermented and then aged in tank for 12-18 months. Luscious red and black flavours are counterpointed by the drier garrigue notes of bayleaf and rosemary, as well as tobacco leaf and pepper.*

Minervois Vieilles Vignes, l'Azerolle, 2008	6.75	18.95	27.50
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*Pure Carignan from 50 years old vines, sinewy yet supple, brambly chewy fruit with a most agreeable iron-earthiness.*

Côtes du Roussillon Cuvee Laïs, Domaine Olivier Pithon, (Biodynamic) 2008			39.00
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Mas de Daumas-Gassac Grand Vin, VdP de l'Hérault, (Organic) 2006			55.00
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*Blend of 80% non cloned Cabernet Sauvignon, with the reminder made of up to 20 different grapes originating from various part of the Mediterranean arc, it shows a fantastic bouquet of crushed blackberries and mulberries along with an array of smoky-leathery notes and a silky finish you can taste for several minutes. It is no exaggeration to suggest that this wine outperforms many first and second growth clarets.*

# Red Wines

Glass	Carafe	Bottle
175ml	500ml	750ml

## Bordeaux

Château Peyredouille Maine-Criquau Vieilles Vignes, 1eres Côtes de Blaye 2002 33.00

*Oak aged Bordeaux with sensuous aromas of stewed plums accented by spring flowers that segue beautifully to layers of generous, concentrated black fruit flavour extracts with nuances of mushrooms and earth. This is lovely and complex claret with classic finesse.*

Château Croix de Thomas, St. Georges St- Emilion, 2005 9.50 28.00 42.00

Château Cissac, Haut-Médoc, 2004 43.50

Vieux-Château Cros Lamarzelle, Saint-Emilion Grand Cru 2002 45.00

*Carmine-hued Merlot-dominated Saint-Emilion with a nicely developed nose marked by hints of game and roast meat, the initial taste is lively, the tannins are pronounced, and the finish, supple.*

Château Garraud, Pomerol, 2004 47.00

*Chateau Garraud possesses great elegance and a red colour that evolves into a deep orange-red. It releases a bouquet of varied aromas, especially red berry and plum fruit. The soft, lush palate is fleshy with plenty of body, tight tannins and a long finish.*

Château Beau-Site, Saint-Estèphe, 2002 49.00

La Réserve de Léoville-Barton, 2<sup>nd</sup> wine of Château Léoville-Barton, St. Julien, 2004 61.00

*With a classic left bank nose of smoky blackberry fruit and pencil lead, the palate is rich and rounded with assertive tannins, ample fruit and well integrated oak.*

Château Poujeaux, Moulis en Médoc 2001 69.00

La Sirène de Giscours, 2<sup>nd</sup> wine of Château Giscours, Margaux, 2002 77.00

Château Haut-Bages-Averous, 2<sup>nd</sup> wine of Château Lynch Bages, Pauillac 2001 87.00

*Very dark in colour with a textbook Pauillac nose of cigar box, minerals and ripe cassis. A rich, textured Pauillac nose of cigar box, minerals and ripe cassis. A rich, textured wine wine with ripe blackcurrant flavours on the palate and attractive spicy notes*

Château Beauséjour-Bécot, Saint Emilion, 1er Grand Cru Classé, 1985 125.00

*Smoky blackcurrant fruit on the nose, with a stony edge and some burnt toffee character. Very soft and well integrated tannin on the palate. There's plenty of texture and body, and good acidity. The wine even seems a little backward, although with time it opens out to reveal some smoky elegance.*

Château Troplong-Mondot, Saint Emilion, Grand Cru Classé, 1996 125.00

# Red Wines

Glass	Carafe	Bottle
175ml	500ml	750ml

## Italy

Montepulciano d'Abruzzo Cantina Frentano, Abruzzo Italy 2008	19.95
Rosso Piceno Bacchus, AA Ciu Ciu, Marche, Italy (Organic) 2008	24.00
<i>The vermilion rose perfumed Bacchus has a delightful nose of strawberry, morello cherry and liquorice root. The wine has an uncomplicated juiciness that begs for a second and third glass.</i>	
Barbera d'Asti, AA Trincherio, Piedmont (Biodynamic), 2003	33.00
Frappato, AA COS, Sicily (Biodynamic) 2009	41.00
Chianti Classico Le Trame, Podere Le Boncie, Tuscany, Italy (Organic) 2005	57.00
Amarone della Valpolicella Classico, Tommasi, Veneto, Italy 2002	79.00
Barolo Classico, Giacomo Borgogno, Piedmont, Italy 2004	85.00
Brunello di Montalcino, Pian dell'Orino, Tuscany (Biodynamic), 2003	112.00

## Iberia

Carinena Garnacha Vinas Viejas Bodegas Urbezo, Aragon, Spain 2008	25.00
Quinta da Vegia Porta Fronha, Dao, Portugal Dao 2006	27.00
Priorat Mas d'En Compte, Celler Cal Pla, Catalonia, Spain 2005	31.00

*This is a small Bodegas in the forgotten village of Porrera in Priorat. The wine is a blend of 60% Garnacha, 40% Carignan. The wine shows mature dark fruit, cinnamon, nutmeg and chestnuts on the nose. While the palate shows the pure expression of Priorat with soft silky tannins good concentration, depth and length.*

Bierzo tinto Bodegas Pittacum, Castilla Y Leon, Spain 2005	34.00
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*The wine is intense cherry-red colour with a striking purplish rim, very clean and brilliant. It is marked by a complex bouquet, with a wide range of aromas including red fruits (blackberry, raspberry), liquorice and mineral tones, pleasant woody hints, spices – pepper and oregano – and an agreeable backdrop redolent of smoked cocoa. Warm in the mouth, with a significant concentration of fruit, dense and fleshy and sweet tannin it is a tasty wine to be savoured, with a persistent finish and retro-nasal qualities, plus pleasant balsamic resonance.*

Ribera del Duero Reserva, Bodegas Briego, Spain 2000	45.00
Rioja Reserva Hacienda Grimon, Rioja Alta, Spain 2005	48.00

## Tri Nation

Wangolina Station Shiraz, Mount Benson Australia 2008	32.00
Inkawu Pinotage, Laibach Vineyards, Stellenbosch, South Africa 2005	33.00
Shiraz Viognier, Radford Dale, Stellenbosch, South Africa 2005	37.00
Pinot noir Twin Vineyards Danny Schuster, Canterbury, New-Zealand (Organic) 2008	42.00

*The ruby-hued Twin Vineyards Pinot Noir, matured in seasoned French oak casks, is lighter in style with aromatic raspberry blossom flavours and a delicate palate of red and orange fruits.*

## The America

Santa Julia Organica Malbec, Mendoza, Argentina (Organic) 2008	22.00
Carmenere Secreto, Colchagua Valley Chile 2008	27.00
Dundee Hills Pinot noir, Sokol Blosser, Oregon, USA (Organic) 2007	56.00

# Vins de Dessert

	Vintage	Glass 75ml	Bottle	ABV
<p><b>Château Cantegril, Barsac-Sauternes</b>  <i>Perfumed nose, passion fruits, apricots, peaches and pineapple. Great acidity and a very long length. 65% Sémillon, 34% Sauvignon and 1% Muscadelle. On average the vines are over 30 years old.</i></p>	2004	£6.00	£35.00 (500ml)	14.0%
<p><b>Jurancon La Magendia Clos Lapeyre</b>  <i>100% Petit Manseng, sublime expression of sweet fruit: mangoes, coconut, rapefruit, bound by crystal pure acidity with an enticing white truffle perfume.</i></p>	2006	£6.50	£29.50 (375ml)	13.5%
<p><b>Muscat de Beumes de Venise</b>  <i>Explosively fresh, grapey nose, rich, luscious &amp; lively</i></p>	2007	£6.00	£27.50 (375ml)	15.0%
<p><b>Banyuls Clos des Paulilles Roussillon</b>  <i>Summer pudding and mocha flavours.            (Ideal with Rich Chocolate Desserts)</i></p>	2008	£5.50	£32.50 (500ml)	16.0%
<p><b>Pineau des Charentes, Plessis</b>  <i>Really ripe white grape flavours, spiced pears and nectarines, and weighty yet alanced finish.            (Foie gras yet again, chilled as an aperitif)</i></p>	NV	£5.50	£42.50 (750ml)	17.0%
<p><b>Coteaux du Layon St Aubin</b>  <i>Elegant, full bodied and delicate palate with spicy ginger and dried fruit.            (As an aperitif, with foie gras, cheese, or any Apple dessert)</i></p>	2007	£6.50	£37.50 (500ml)	13.0%

## Calvados

Served in measures of 50ml

	Glass	ABV
Calvados Chateau du Breuil VSOP	£6.50	40.0%
Calvados Château du Breuil Reserve du Château 15 year <i>Rich and voluptuous with a very fragrant apple bouquet.</i>	£7.50	40.0%
Calvados Château du Breuil Reserve des Seigneurs XO <i>A blend of the most prestigious du Breuil Calvados aged 20-25 years.</i>	£9.50	41.0%

## Eaux de Vie

Served in measures of 50ml except Truffle in 25ml

Eau de Vie de Framboise Sauvage Cartron	£6.50	45.0%
Eau de Vie de Poire William des Monts de la Cote d'Or Cartron <i>Exquisite Poire William from a single pear orchard in Burgundy.</i>	£6.50	40.0%
Eau de Vie de Vieille Prune Cartron <i>Powerful, soft and smooth, this is perfect with any prune based dessert.</i>	£6.95	42.0%
Eau de Vie de Truffe Mette <i>An astonishing and unusual Eau de Vie of exceptional quality.</i>	£9.95	45%