



WINE LIST

HOUSE WINES

WHITE

PINOT GRIGIO, GRIGIO LUNA	2010	£14.25
Cecelia Beretta		
By the Glass	125ml	£2.85
	175ml	£4.00
CHARDONNAY	2008	£14.25
Kushushu Creek, Paarl		
By the Glass	125ml	£2.85
	175ml	£4.00

RED

CORNEY & BARROW HOUSE CLARET	2006	£14.25
Maison Sichel, Bordeaux		
By the Glass	125ml	£2.85
	175ml	£4.00

CLUB RECOMMENDATIONS

WHITE

Sauvignon Blanc, Mont du Joie	2010	£17.50
Vin de Pays de la Loire		
By the Glass	125ml	£3.55
	175ml	£5.30

Bright pale gold colour. Aromas and flavours of subtle citrus/pear and gooseberry, with some flinty earthy minerality. The palate is fresh and lively with a rich acidity and impressive length.

ROSE

Bourgogne Rose, Cuvee Margoton	2008	£20.45
Olivier Leflaive		
By the Glass	125ml	£4.10
	175ml	£5.65

Named in honour of Olivier's little girl, this is a flirtatious, charming Rose. Early drinking and brightly fruited it combines roses and sweet spice on the nose, mirrored on the palate, which is aromatic, fresh and exuberant.

RED

Laguna de la Nava Reserva	2005	£17.90
Bodegas Navarro Lopez, Valdepenas		
By the Glass	125ml	£3.60
	175ml	£5.35

All the quality of a Rioja Reserva without the price. 100% Tempranillo like its illustrious neighbour. Full of rich summer fruits with a hint of oak.

Chateau Moureau	2009	£17.90
Minervois AC, Languedoc		
By the Glass	125ml	£3.60
	175ml	£5.35

40% Syrah, 50% Carignan, 10% Grenache. The Chateau Moureau is a deep purple wine. It is well matured with a predominance of small red fruits on the nose and long-lasting and aromatic on the mouth.

CLARETS

1. L'ORANGERIE DE CARIGNAN	2007	£21.75
1er Cotes de Bordeaux		
2. CHATEAU LA COUROLLE	2007	£25.75
Montagne St Emilion	2006	Half £13.85
3. CHATEAU LES RICARDS,	2003	£29.00
1er Cotes de Blaye		

Cru Bourgeois is a quality classification given to the left bank Medoc wines, that fall between the Petits Chateaux above, and the rarefied Classed Growths. A new '1855' classification, would undoubtedly elevate a number of Cru Bourgeois to Classed Growth status. They tend to be Cabernet Sauvignon based, with a firmer, more rigid structure than their Merlot dominant equivalents from the right bank. The equivalent quality level for these wines can also be found in the Grand Cru chateaux of St Emilion.

4. CHATEAU DE LAMARQUE,	2003	£31.50
Cru Bourgeois, Haut Medoc		

Classed Growth classification is reserved for the very top level Chateau of the Medoc. They are rated between first and fifth growth. Given the historic nature of this system which is now over 150 years old, there are wines of relatively lowly level that really now box well above their weight. Pontet Canet is certainly one!

5. CHATEAU PONTET CANET,	2003	£65.00
5ieme Cru Classe, Pauillac		

RED BURGUNDY & BEAUJOLAIS

- 6. BOURGOGNE PINOT NOIR** 2008 £24.50
Domaine Cytot-Buthiau 2008 Half £12.50
This wine has ripe red fruit aroma with subtle tones of strawberry and red cherry. It is elegant and lengthy on the palate with mature Pinot Noir flavours, and a soft tannic backbone with herb and leather notes on the long finish.
- 7. BROUILLY, Vieille Vignes** 2009 £23.50
(Marcel Joubert)
One of ten top 'Cru' Villages, made from the Gamay grape. Ripe, concentrated red fruit flavours, with depth on the palate - unusual for Beaujolais.
- 8. COTES DE BEAUNE VILLAGES** 2008 £30.75
(Olivier Leflaive)
This wine has rich ripe red berry fruit on the nose and black cherry notes on the palate. It is a complex wine, with a subtle ripe structure. Classic Burgundy from one of the finest vintages in the last decade.

WHITE BURGUNDY & MACONNAIS

- 9. MACON SOLUTRE** 2007 £21.35
(Domaine Auvigue)
Medium bodied wine from the Macon area of Southern Burgundy. Pure Chardonnay, with a little oak ageing, and a gentle lemon acidity.
- 10. MACON UCHIZY** 2009 £21.50
(Domaine Talmard)
Beautifully dry white from a consistently good producer in the warmer South of Burgundy.
- 11. CHABLIS, (Vincent Damp)** 2009 £27.35
2008 Half £13.85
Chablis needs little introduction. Vincent Damp make a quite superb, elegant and balanced wine. Crisp, green hued, as you would expect, but with a concentration and subtlety beyond its appellation.
- 12. MONTAGNY, 1er CRU** 2008 £29.75
(Olivier Leflaive)
From the Region de Mercurey, just South of the famous Cote D' Or. The richness of style of the area has been captured in this wine, giving rich, appley Chardonnay flavours on the palate.
- 13. POUILLY FUISSE** 2007 £33.05
(Moulin du Pont, Auvigue)
Golden, honeyed Chardonnay fruits, with white fruit notes on the nose of Pear and blossom. Concentration and finesse are the hallmarks here, from a tiny production.

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| 14. RULLY, Les St.Jacques
(Domaine Aubert de Villaine) | 2006 | £36.50 |
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- From one of the greatest Domaine owners in the world – namely Domaine de la Romanee Conti. M. de Villaine produces this wonderful wine from his own small holding in Rully. Quite sublime, with elegant pure fruit and complex structure.

LOIRE

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| 15. SANCERRE,
Grande Maison (Chateau Balland) | 2009 | £25.00 |
| | 2008 Half | £12.75 |
- Sancerre from a grower producing only 2000 cases per vintage. Succulent, ripe Gooseberry and grapefruit aromas, with excellent weight on the nose and depth of flavour.

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| 16. POUILLY FUME,
Les Chaumiennes (Figeat) | 2008 | £27.00 |
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- Fresh, clean 'gunflinty' flavours. Especially good with fish dishes or shellfish, with a typical Sauvignon nose and balanced, zesty acidity on the palate.

RHONE

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| 17. CHATEAUNEUF DU PAPE,
(Chateau Beauchenne) | 2006 | £44.70 |
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- Dark, rich nose of pepper and spices, but refined and soft. A high proportion of Grenache and Syrah ensures quality. Try with game dishes.

ALSACE

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| 18. GEWURZTRAMINER,
Cleebourg (Cattin) | 2007 | £21.35 |
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- An outstanding Gewurztraminer. A rich, opulent spicy wine - excellent concentration of lychee fruit. Dry despite the shape of bottle and grape variety.

GERMANY

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| 19. ERBACHER MARCOBRUNN,
Riesling Kabinett, Schloss Schonborn | 1999 | £20.15 |
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- From this great wine producer in the Rhine region of Germany. This wine is fresh, elegant and slightly smoky on the palate whilst delicate, lightish in alcohol and exuding pure fruit.

AUSTRALIA

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| 20. BAROSSA VALLEY CHARDONNAY,
The Gatekeeper | 2009 | £19.75 |
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- Honeyed, with full ripe fruit. Aged in oak casks for a number of months before bottling, giving balancing flavours that do not swamp the Chardonnay fruit.

21. VOYAGER ESTATE CHARDONNAY 2004 £31.00
(Margaret River W.A.)
This Chardonnay is dry with perfect balance, supple texture, peachy fruit and tremendous length.

22. MCLAREN VALE CABERNET SAUVIGNON, 2006 £23.85
The Gatekeeper
A big, robust wine in the mould of the newer, more rounded style of Australian Cabernet. Bags of concentrated damson varietal fruit, with blackcurrant flavours also.

23. CRAWFORD RIVER CABERNET SAUVIGNON 2000 £35.50
(Condah, Victoria)
A youthful fruity nose with just a hint of mint. The palate is packed with black fruits and spice. Well worth trying.

CHILE

24. CARMENERE, Bodegas Lurton Araucano 2009 £18.00
Colchagua Valley
Vivid lively blackcurrant and red berry fruit flavours on the nose with a subtle oak/vanillin integration on the palate. From the Lurton Valley of central Chile, which has a fine, well respected growing climate. Made by the Lurton brothers from Bordeaux, whose family own Chateau Brane Cantenac.

25. CHARDONNAY, Hacienda Lurton Araucano 2007 £18.00
Central Valley
Lots of fleshy green fruits, a rich ripe structure and a refreshing streak of citrus acidity. This wine imparts New World weight of fruit and is well balanced

ARGENTINA

26. MALBEC, Bodegas Ruca Malen 2007 £21.90
A concentrated, ripe and elegant example of why Malbec is the flagship grape from Argentina now. Blueberry, bramble, chocolate and spice on the nose, with a weighty complex palate of pure fruit.

SOUTH AFRICA

27. RHEBOKSLOOF PINOTAGE, 2007 £18.25
Private Cellar, Paarl
Pinotage is a wine with soft ripe cherries complemented by savoury notes and a lightly toasted character.

CHAMPAGNE & SPARKLING WINE

28. BOLLINGER, Special Cuvee	NV	£65.00
One of the prestigious, long-established Grandes Marques, whose House style is a delicious blend of the three champagne grapes - Pinot Noir, Chardonnay and Pinot Meunier.		
29. DELAMOTTE BRUT, Champagne	NV	£45.00
Dry, with a biscuity, fruity nose. A much higher than normal percentage of Chardonnay gives elegance and finesse.		
30. SPARKLING BLANC DE BLANCS	NV	£21.00
(Varichon et Clerc) Methode Traditionelle	Glass	£4.25

DESSERT WINE

pudding wines, no matter what their provenance, require a delicate balance between the levels of residual sugar and acidity. This all-important trait prevents them from being cloying, and makes them an excellent counterpart to sweet puddings. (Half bottles only)

31. CHATEAU SEPTY (Half bottle)	2005	£14.00
Monbazillac	Glass	£5.50

PORT

Ruby

COCKBURN Special Reserve	£27.15
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Late Bottled Vintage

GRAHAM LBV	2003	£37.65
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Selecting the right wine to accompany your menu can sometimes seem a daunting prospect. To try and make it less so, we have taken the liberty of setting out the following guidelines which you may find helpful.

In general, Seafood and Fish are best accompanied by a light crisp white wine such as Sancerre, Pouilly Fume or say a Chilean Sauvignon Blanc. On the other hand, Pork and Chicken dishes, depending on the accompanying sauce, tend to need a more robust white. Oak aged Chardonnays like Montagny Premiere Cru and Macon Solutre from France or a New World alternative such as Voyager Estate from Margaret River, south of Perth in Western Australia, would all be suitable. Even a light red such as Morgon, Beaujolais or a Pinot Noir would be equally appropriate. In the case of Lamb and Beef a full bodied wine is usually a better choice. The clarets from the Bordeaux region of France (Cabernet Sauvignon and Merlot predominantly), and the Cabernet Sauvignons and Merlots from the New World, or Rioja (Tempranillo) would be suitable. To round off your meal we have a delicious pudding wine which will complement any dessert choice you wish to make and should you decide to have a cheeseboard, we have a fine range of Late Bottled and Vintage ports for you to enjoy.