

## Champagne & Sparkling

*Sparklers are great food wines as generally they have a mouth-watering quality that makes them an ideal partner for fish and other seafood, as well as light chicken dishes, salads and many lightly-flavoured starters.*

### Louis Dornier et Fils Brut, France

A light, fresh, vigorously youthful Champagne with a fine, elegant, slightly lemony nose, lively mousse and long, crisp palate.

Bottle £26.95

### Piper-Heidsieck Brut, France

Young, lively fruit flavours, a fresh, vivid aroma and assertive crispness characterise this vivacious Champagne.

SILVER (NV) DECANTER WORLD WINE AWARDS 2011

SILVER (NV) INTERNATIONAL WINE CHALLENGE 2011

Bottle £39.00

### Veuve Clicquot Yellow Label Brut, France

Reflecting the traditions of the past, this is full, yet dry and has a rich, creamy style with biscuity flavours.

BRONZE (NV) DECANTER WORLD WINE AWARDS 2011

BRONZE (NV) INTERNATIONAL WINE CHALLENGE 2011

Bottle £46.00

### House Prosecco, Italy

Sparkling with fresh apples, pears and a just a hint of white peach.

Bottle £18.50

### Anna de Codorníu Brut, Cava, Spain

Elegant Cava with delicious floral aromas and a dry finish, from a mix of traditional grape varieties and Chardonnay.

BRONZE (NV) INTERNATIONAL WINE & SPIRIT COMPETITION 2011

20cl Bottle £5.80

### Freixenet Cordón Rosado Brut, Cava, Spain

Bright strawberry-pink: aromatic floral notes blend with blackberry, strawberry and dried fig.

20CL Bottle £5.80

### Bottega Gold Prosecco Brut, Italy

Characteristic, fruity with scents of golden apple, Williams pear, acacia flowers and lily of the valley.

20CL Bottle £5.80

We Recommend



## Very dry, delicate, lighter white

*Delicately flavoured, crisp, generally with a very dry finish. Ideally suited to partner light, delicately flavoured dishes, particularly fish, shellfish and light salads. They are particularly good with Mediterranean dishes.*

### Torres Viña Sol Penedès, Spain

Crisp and elegant with a fresh easy-drinking style. From the local Parellada variety.

125ml £3.50    175ml £4.10    250ml £5.75    Bottle £16.95

### Gavi, Enrico Serafino, Italy

This refreshingly dry wine shows subtle floral notes on the nose, and has a tangy, minerally palate.

125ml £3.80    175ml £4.70    250ml £6.80    Bottle £19.95

### Vinho Verde, Quinta de Azevedo

Lively, very fresh with a touch of 'spritz'; a single estate wine with delicious lemon-peel fruit and a good intensity.

125ml £3.50    175ml £4.10    250ml £5.75    Bottle £16.95

### Footsteps Pinot Grigio, Veneto

Clean and refreshing very popular grape with light elegant green apples and a gentle floral finish.

125ml £3.40    175ml £3.80    250ml £5.00    Bottle £14.95



## Dry, herbaceous or aromatic white

*Great with white fish, chicken and other white meat dishes, particularly when cooked with green herbs or in creamy sauces. The most aromatic and less dry wines work well with lightly spiced dishes.*

### Altoritas Sauvignon Blanc, Central Valley, Chile

Bright, refreshing, herbaceous aromas with gentle gooseberry and lemon fruit.

125ml £3.40    175ml £3.80    250ml £5.00    Bottle £14.95

### Waipara Hills Sauvignon Blanc, Marlborough

Generous and lifted, showing powerful aromas of nettle and snow pea; the palate bursts with fresh citrus, grapefruit and melon notes.

125ml £3.70    175ml £4.50    250ml £6.50    Bottle £18.95

### Pouilly-Fumé, Cuvée du Troncsec, Joseph Mellot, France

Loire Sauvignon Blanc at its best, classic gunflint and rich gooseberries on the nose, creamy fullness on the palate and a crisp, dry finish.

Bottle £25.95



## Juicy, Fruity or Ripe white

*Richly flavoured with the attention firmly on their ripe, often, tropical fruit character. They have the weight of flavour to cope with strongly flavoured seafood, chicken and pork dishes which may be lightly spiced or have light creamy sauces.*

### Footsteps Chardonnay, South-Eastern Australia

Gorgeous bouquet redolent of chocolate, mint and spice. Luxurious and lusty palate, showing cassis and layers of black fruit and plum.

125ml £3.40

175ml £3.80

250ml £5.00

Bottle £14.95



## Rosé

*Rosés can range from being very dry to very sweet and this is key to partnering them with food, they can be quite flexible with food as long as the sweetness level of the dish is matched. Chicken, fish and summer-cuisine can all be enhanced with a chilled glass.*

### Vinuva Pinot Grigio Rosé Pavia, Italy

A delicate pink wine full of fresh, summer fruit aromas.

125ml £3.40

175ml £3.80

250ml £5.00

Bottle £14.95

### Solandia Rosato Salento, Italy

Primativo is the original Zinfandel and at home in the heel of Italy. Bright, rich raspberries on a soft, mellow finish.

125ml £3.40

175ml £3.80

250ml £5.00

Bottle £14.95



## Simple, fruity red

*Lightly structured with gentle red-fruit flavours these are the most flexible reds to match with food. Great with tomato-based sauces and many southern European dishes based around vegetables, chicken, pork or salmon.*

### Côtes du Rhône, La Dentelière, France

The warmth and sunshine of the Rhône Valley encourages the ripe berry style with pepper hints. Easy-drinking and medium-bodied.

125ml £3.50

175ml £4.10

250ml £5.75

Bottle £17.95

We Recommend



## Juicy, medium-bodied red

*With their juicy fruit character these wines make great partners for fuller-flavoured pork and chicken dishes particularly those with dark, rich sauces. Delicious with grilled lamb, roast beef, game, char-grilled vegetables or baked pasta.*

### Altoritas Merlot, Central Valley, Chile

Soft, light and fruity Merlot with plummy aromas and a hint of spice.

125ml £3.40    175ml £3.80    250ml £5.00    Bottle £14.95

### Pablo Old Vine Garnacha, Calatayud, Spain

Ripe blueberry, blackberry and cherry fruit, backed by a refreshing juicy finish.

125ml £3.60    175ml £4.30    250ml £5.90    Bottle £17.95

### Rare Vineyards Pinot Noir, Vin de France, France

From the foothills of the Pyrenees, soft, lightly oaked cherries and blueberries with a hint of spice.

125ml £3.50    175ml £4.10    250ml £5.75    Bottle £16.95



## Spicy, warming, peppery red

*Their spicy character and often rich, fruity style make them a good selection with strongly flavoured beef and lamb dishes. The richest, ripest wines, when paired with spicy foods, act as if to turn the heat up.*

### Portillo Malbec, Valle de Uco, Mendoza, Argentina

Plums, blackberries and a touch of vanilla: fresh fruit flavours, supported by a touch of spice.

125ml £3.60    175ml £4.30    250ml £5.90    Bottle £17.95

### Short Mile Bay Shiraz, SE Australia, Australia

Ripe blackcurrant and bramble fruit, with a hint of black pepper spice on the finish.

125ml £3.40    175ml £3.80    250ml £5.00    Bottle £14.95



## Oaked, intense, concentrated red

*Intensely flavoured wines, a match for full-flavoured lamb, beef and strongly flavoured game dishes. The elegant style of the wines from the top European regions can partner quite simply prepared dishes*

### Don Jacobo Rioja Reserva, Bodegas Corral

Traditional Rioja with a stylish, silky balance of ripe cherry flavours and generous vanilla-oak character for a mature style.

Bottle £20.95