



wine list

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Wine List

White Wines

- 1. Ancora Trebbiano d'Abruzzo, Adria Vini, Italy** £15.75
Light easy drinking Italian with delicate apple and pear fruit, from vines cultivated on the Adriatic coast of Italy.
- 2. Tesoro de los Andes, Torrontes/Chardonnay, Argentina** £17.00
Light, fresh and just off dry with spicy grapefruit, orange blossom, elderflower and citrus fruits.
- 3. Tierra Alta, Sauvignon Blanc, Chile** £17.25
Chile is making some of the best value varietal wines in the world and neatly demonstrated by this sauvignon that is full of tingling aromatics and zesty ripe green fruits.
- 4. Pinot Grigio "Ardesia" igt della Venezie, Italy** £19.75
Clean and crisp with hints of fresh cut green fruits, delicious.
- 5. Witts End Chardonnay, South Eastern Australia** £19.75
Packed with tropical fruit and citrus, very fresh and zesty.
- 6. Domaine Bellevue, Touraine Loire Sauvignon, France** £21.00
A dry wine of great finesse showing fresh fruit characters, lively aromatic and versatile.
- 7. Peacock Ridge Chardonnay, Stellenbosch, South Africa** £24.50
Rich melon and pineapple aromas mingle with creamy peach custard. Full, yet elegant from a proportion, fermented naturally in barrels giving the wine greater complexity.
- 8. Crowded House Sauvignon Blanc, Marlborough, New Zealand** £26.50
A vivid white overflowing with crisp gooseberry, kiwi and passion fruit.
- 9. Roero Arneis, Taliano, Italy** £30.50
Brilliant food wine. Light and fragrant yet bursting with fruit on pairing with food. Goes with almost anything.
- 10. Chablis, Domaine Pico Race, France** £30.50
Classical Chablis with fresh apple fruit, a bright, clean acidity and a full, stoney finish
- 11. Les Perles Viognier, Vin de Pays D'oc, France** £31.00
Bright, clean fruit flavours of peaches and apricots with hints of May blossom.
- 12. Riesling Grand Cru, 'Rosacker', Domaine Sipp Mack, France** £43.00
Full, developed apple and petrol aromas, perfect clip of acidity and long full finish. Excellent riesling.

Rosé Wines

- 15. Pasquiers, Grenache/Cinsault Rosé, Vin de Pays D'oc, France** £17.00
Delicately pink with a hint of spice from the Cinsault and red berry fruit from the Grenache Gris.
- 16. Pinot Grigio Blush Sartori, Italy** £19.75
Crisp clean summer fruit flavours on the palate and a style that sits slightly on the sweet side of off-dry.
- 17. Sancerre Rosé, Domaine Brochard, Loire, France** £29.50
Full flavoured and complex Pinot Noir rosé. Ripe red fruit aromas and flavours with note of spice.
- 60. Domaine de Rimauresq Rosé en Magnum, Côtes de Provence, France** £62.00
An elegant refined rosé with delicate floral aromas and candied red fruits. Fantastic aperitif and a must with seafood dishes.

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Red Wines

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| 18. Marche Sangiovese igt, Italy <i>Easy drinking, soft red fruit flavours. Velvet smooth palate.</i> | £15.75 |
| 19. Monte Flores Malbec/Tempranillo, Mendoza, Argentina <i>Deep rich Malbec intensity with an overcoat of berry fruit from the Tempranillo. Great with red meats.</i> | £17.25 |
| 20. Costenera Cabernet Sauvignon, Chile <i>Ripe blackcurrant and blackberry style, full of character.</i> | £18.50 |
| 21. Barbera igt "Sentito", Italy <i>Light, dry with cherries and Damson. Easy drinking.</i> | £19.50 |
| 22. Vega del Rayo Tempranillo, Rioja, Spain <i>Soft and easy to drink unoaked Rioja oozing with red fruits, fresh cherries and spicy plum from Haro in Rioja Alta.</i> | £21.50 |
| 23. Witts End Shiraz, South Eastern Australia <i>Rich and round with hints of black pepper and spice.</i> | £22.50 |
| 24. Chianti Colli Senesi, San Giorgio a Lapi, Italy <i>Pure Sangiovese from San Gimignano. Light, fruity and easy drinking. Great with a wide variety of foods</i> | £24.00 |
| 25 Crozes Hermitage, Cave de Tain, Rhône, France <i>A lovely aromatic style of Syrah, gently spiced with fruit reminiscent of raspberries, liquorice and pepper.</i> | £28.50 |
| 26 Fleurie, Cru Beaujolais, Clos de la Roilette, France <i>Named after France's most famous Racehorses of the 19th Century, a delicious wine loaded with ripe red fruits.</i> | £29.25 |
| 27. Dreembay Pinot Noir, Marlborough, New Zealand <i>Classical pinot noir, complex and earthy. Ideal with all red meats.</i> | £30.50 |
| 28 Aresti Family Collection, Merlot, Rio Claro, Chile <i>Violet red in colour. The nose expresses aromas of blackberries, plum and fig with vanilla, mocha and toasted nuts thanks to barrel ageing. Full bodied with round, soft tannins in the mouth and agreeable, persistent length.</i> | £31.00 |
| 29. Circumstance Merlot, Waterkloof Estate, Stellenbosch, South Africa <i>One of the best Merlots to come from the Cape to date with dark black fruit, a touch of mocha, cedar and liquorice underpinned by seductive tannins.</i> | £33.00 |
| 30. Rosso di Montalcino, Mastrojanni, Italy <i>Wonderful young Brunello vines. Full flavoured, ripe, complex with a big aftertaste.</i> | £38.50 |
| 31 Clos de la Cure, Grand Cru St Emilion, Bordeaux, France <i>This walled vineyard shares the same soil structure as the neighbouring Cheval Blanc to produce a rich and dark red wine with inky blackberry fruit, violet perfume and toasty smokey notes.</i> | £41.00 |
| 32 Barbaresco DOCG "Piemonte", Italy <i>Pleasant and intense with a garnet/ruby red colour. Notes of violets, vanilla and herbs.</i> | £43.00 |
| 33. Pago de los Capellanes, Crianza, Ribera del Duero, Spain <i>'Seamless and seductive with impressive concentration'. Indeed highly complex yet perfectly balanced with plum, damson, raspberry and spiced vanilla oak.</i> | £45.50 |
| 34. 1999 Chateau Haut Bages, Monpelou, Pauillac, Bordeaux, France <i>A wonderfully flamboyant wild fruit nose gives way to a full rich mouthful of elegant ripe flavours, classically made.</i> | £52.50 |

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Magnums

61. Rioja Crianza Bodegas Sierra Cantabria, Spain £69.00
A mature Rioja made predominantly from Tempranillo. Full flavoured and complex. Ideal with all red meats
62. Moulin a Vent Domaine des Hospices, France £70.00
Perhaps the finest wine of the Beaujolais. Almost Burgundian with some age on it's back. Ideal with all red meats.

Champagne List

Sparkling Wine

36. Château Baron d'Arignac N/V £25.50

Champagne

Pierre Vaudon

58. Pierre Vaudon N/V £50.00
63. Pierre Vaudon Rose N/V £57.50
59. Pierre Vaudon N/V 375ml £27.50

Boizel

37. Boizel Champagne Brut Reserve N/V £40.00
38. Boizel Champagne Rose N/V £55.00

Mumm

40. Mumm Cordon Rouge Brut N/V £53.00
41. Mumm de Cramant – Blancs de Blancs N/V £78.50
42. Mumm Cordon Rouge Vintage 1995 £75.50
43. Mumm Cordon Rouge en Magnum £102.00

Bollinger

45. Bollinger Special Cuvee N/V £70.00
46. Bollinger Vintage Grande Annee 1997 £95.50
47. Bollinger R. D. £135.00

Moet et Chandon

50. Moet et Chandon Brut Imperial N/V £55.50
51. Moet et Chandon Brut Imperial Rose N/V £66.00
52. Dom Perignon 1996/1998 £135.00

Veuve Clicquot

55. Veuve Clicquot "Yellow Label" N/V £60.50
56. Veuve Clicquot "Vintage Reserve" 1998/1999 £88.00
57. Veuve Clicquot "La Grande Dame" 1996 £150.00

Mineral Water – 750ml

- Abbeywell Still and Sparkling Mineral Water £3.85

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