

WINE & DRINKS LIST

October 2011



Dry, Crisp Refreshing White Wines : Ideal with Aperitifs or with Starters

Bin	ABV%		
1	12.5	Pinot Grigio delle Venezia Giulia Lumina, Ruffino, 2010 Refreshingly dry, pear and apple sauce scented wine from north-east Italy.	£12.50
2	13.5	Errázuriz 1870 Peñuelas Block Sauvignon Blanc, Casablanca Valley, 2010 Deliciously ripe with tropical fruits enhanced by cool growing conditions, with classic grassy and gooseberry characters.	£12.35
3	11.5	Torres Viña Sol Penedès, 2010 Crisp and elegant with a fresh easy-drinking style. From the local Parellada variety.	£15.40
4	12.5	Chablis Gloire de Chablis, J. Moreau et Fils, 2009 A traditional Chablis, dry, flinty and elegant with distinctive Chardonnay character on the finish.	£23.40
5	12.5	Nobilo Sauvignon Blanc, Marlborough, 2009 A rich cocktail of passionfruit, tangerine and ripe peach characters with an underlying hint of grassy complexity and a crisp, dry, lingering finish.	£16.85
6	13	Berri Unoaked chardonnay Australia 2010 The grapes for this fresh, lemony Chardonnay are fermented and matured in stainless steel with no oak contact, the aim is to retain the fresh varietal fruit, crisp, ripe acidity and weight to produce a classic Chardonnay.	£13.15

Fruity, Aromatic White Wines : Wonderful with Ginger, Coriander or Asian Influenced Cuisine

7	11.5	Torres Viña Esmeralda Catalunya, 2010 Blending aromatic Muscat with the spicy Gewürztraminer results in this popular dry white which is both floral and fragrant	£12.80
8	12.5	Villa Maria Private Bin Riesling, Marlborough, 2009 Fresh uplifted aromas of lemon and lime, with floral influences. These follow through onto the palate, where they are accentuated and balanced by the sweetness of the fruit acidity.	£14.35
9		Devereux Premium Cuveé, Viognier. 2009 A white wine packed with elderflower and apricot aromas with plenty of fruit and finesse with good acidity	£15.20

Rounded, Fuller Creamer White Wines : Superb with Roast Chicken, Creamy Sauces and Pork

10	13.2	Hardys The Riddle Chardonnay-Semillon, South-Eastern Australia, 2010 A popular blend, combining a soft creamy texture with lime flavours and subtle oak characters that deliver a crisp dry white wine.	£13.25
11	13	Mâcon-Villages Domaine de la Grange Magnien, Louis Jadot, 2009 Full-flavoured freshness heaped with apple ripeness giving way to a softer style, distinctive of its southern provenance.	£17.05
12	13.5	Errázuriz Chardonnay Wild Ferment, Casablanca Valley, 2010 Great complexity and a wonderful, rich, buttery character. A fine example of a 'New World' Chardonnay with real individuality.	£21.60



13	13	Moulin de la Grange Chardonnay, 2009 A classic white chardonnay integrated with apple, pear and vanilla flavours on the palate	£14.55
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Pinky and Perky : Fabulous fruity wines, great with Salads and Seafood

14	12	Armidale Petit Verdot Rose Australia 2010 A rosé made from Petit Verdot, a grape more often associated with the Bordeaux region, it has creamy strawberry and cherry flavours with some natural lingering sweetness.	£15.05
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15	11	Vendange White Zinfandel Rosé, California, 2010 A brief time with juice and skin together gives this delicate colour, delicious strawberry aroma and zingy freshness.	£14.50
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Gentle, Easy Reds : Perfect with Tuna, Lamb and Game

16	13	Côtes du Rhône La Dentelière, Caves Saint-Pierre, 2009 The warmth and sunshine of the Rhône Valley encourages the ripe berry style with pepper hints. Easy-drinking and medium-bodied.	£13.65
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17	12.5	Beaujolais-Villages La Perdrisette, Thorin, 2009 Soft, strawberry fruit on the nose with a silky palate and finish.	£13.40
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18		Moulin de la Grange Cabernet/Sauvignon Syrah, 2009 A smooth red wine with ripe black cherry fruits with a hint of spice	£14.85
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19	12.5	Chianti, Ruffino, 2009 Harmonious and mellow, with violet and red berry notes on a soft and refreshing finish.	£13.60
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20	14	Villa Maria Private Bin Pinot Noir, Marlborough, 2009 Youthful, vibrant array of ripe cherry and plum, complemented by fine, savoury and spice and subtle oak	£19.00
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21	13.5	Berri Estates Merlot, Australia 2010 The Merlot grapes, sourced exclusively from Riverland and Sunraysia, were harvested at night to ensure retention of the maximum freshness and fruit flavours. Fermented in stainless steel, a portion of the blend has contact with oak to give an added dimension of spiciness to the plummy fruit and soft tannins, so typical of Merlot.	£13.30
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Fuller, Warmer, Richer Reds : A great choice for an elegant glass or succulent Roast Dinner

22	13.8	Hardys The Riddle Shiraz-Cabernet, South-Eastern Australia, 2009 A classic Australian blend, spicy pepper, raspberry and cherry fruit of the Shiraz and the blackcurrant, capsicum and mint of the Cabernet. Lightly oaked, a soft finish with mellow tannins.	£13.25
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23	13.4	Errázuriz 1870 Teno Block Merlot, Curicó Valley, 2010	£12.65
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A superbly rich, soft and concentrated style full of blackberry ripeness, Merlot thrives in these cool conditions.

24	13.5	Torres Sangre de Toro Catalunya, 2008 From 65% Garnacha Tinto and 35% Cariñena and aged for 12 months in oak, the wine is both rich and smooth with a lovely blend of fruit and vanilla oak.	£17.10
25	13.3	Finca Flichman Tempranillo, Mendoza, 2009 Tempranillo thrives in Argentina and shows a fresh, berry fruit flavour with warm roasted finish.	£13.55
26	13	Château Haut Roudier, Bordeaux, 2008 Deep cherry red with coulis-style berry fruit, youthful cherry vibrancy and a rich concentration displaying a delicious freshness.	£12.00
27	13	Château des Annereaux, Lalande-de-Pomerol, 2004 A Merlot based Claret from the satellite region adjoining Pomerol. The rich raisin fruit and subtle ripe tannins make this approachable now.	£25.15

Huge Red Wines : Deep, intense flavours packed with power

28	14	Errázuriz Carmenère, Aconcagua Valley, 2010 Full and flavoursome, made with Chile's 'own' grape variety. It has a rich, spicy flavour and firm, ripe tannins.	£15.05
29	13.5	Blackstone merlot, California 2009 Typically rich in fruit with supple tannins enhanced by subtle oak from the 12 months maturation in American oak barrels.	£12.60
30	14.8	Ravenswood Old Vine Zinfandel, Lodi County, 2010 Powerful and spicy with typical black pepper, plum and berry-fruit aromas and flavour. A very full-bodied palate but with ripe, velvety tannins giving a smooth, rounded finish.	£19.55
31	13.6	Kleine Zalze Barrel Matured Cabernet Sauvignon, Stellenbosch, 2008 A depth of blackcurrant richness coupled with a soft vanilla barrique character ensured by grapes harvested from 30 year old vines.	£16.60
32	13.9	Barossa Valley Estate Minor Shiraz, Australia 2009 The Shiraz grapes are sourced from the Barossa Valley, noted for producing high quality fruit. Fermented in stainless steel and then matured for 12 months in 3 or 4-year old French and American oak barrels. The wine has a spicy character with strong varietal flavour together with well-integrated oak and soft tannins.	£14.75

Bubbles : Superb as an aperitif or toast, as well as with Fish or Seafood

33	10.5	Pigalle Brut, NV A soft fruity style with a touch of crisp apple and nectarine flavours.	£14.05
34	11.7	Berri Estates Cuvée Brut, South-Eastern Australia, NV Soft and sparkling with a lively effervescence and hints of apple and pear flavours. Approachable and easy-drinking with a good length.	£11.90



35	12	Berri Estates Brut Rosé, South-Eastern Australia, NV A delightful harmony of red berry freshness and luscious tropical fruit flavours. Hints of sweet ripeness yet a clear crispness.	£12.30
36	11.5	Prosecco Extra Dry, Fantinel, NV Fresh, dry and fruity. A pleasant and extremely elegant bouquet with delightful, floral-based hints. A smooth, velvety and poetic flavour.	£16.20
37		Jesus College Champagne, This Champagne of elegance and finesse, is splendid as an aperitif or to accompany a meal.	£37.75
38	12	Piper-Heidsieck Brut, NV Young, lively fruit flavours, a fresh, vivid aroma and assertive crispness characterise this vivacious Champagne.	£39.60
39	12	Piper-Heidsieck Cuvée Sublime Demi-Sec, NV A rich, rounded palate with more than a hint of sweetness, reminiscent of caramelised pineapple, pear and vanilla pastries.	£49.55
40	12	Piper-Heidsieck Rosé Sauvage Brut, NV Fresh, red berry aromas and a hint of spice on the nose. Predominantly made from Pinot Noir, the palate is well structured with hints of ripe, red fruit flavours and a crisp, lively mousse.	£48.85

Stickies : Intense Dessert Wines ideal with Puddings or Cheese

41	15	Torres Moscatel Oro Catalunya, NV 50cl Moscatel de Alejandria and Moscatel de Grano Menudo used to produce this sweet luscious wine, the perfect accompaniment to any dessert.	£14.65
42	10.5	Brown Brothers Late Harvest Orange Muscat and Flora, Victoria, 2009 37.5cl A unique dessert wine made from a rare blend of two grape varieties grown in Victoria. It has a wonderfully light, floral aroma and sweet, grapey palate.	£12.75
43	15.5	Muscat de Beaumes de Venise, Cave des Vignerons, NV 37.5cl Distinctive aromas of orange blossom and elderflower unfold a luscious sweetness in perfect harmony.	£15.65

Port

44		College Port	£18.05
45	19	Sandemans Ruby	£15.45
46	20	Sandeman Late Bottled Vintage 2005	£25.35

Sherry

47	15	Regency Fino	£13.00
48	17	Regency Amontillado	£13.00
49	17	Regency Cream	£13.00



Specialised Drinks

50	Mulled Wine per glass	£2.75
51	Kir Royal (sparkling wine & crème de cassis) per glass	£2.80
52	Kir Royal (champagne & crème de cassis) per glass	£6.90
53	Pimms 1.3litres (8 Glasses)	£14.00

Non - Alcoholic Drinks

54	Still and Sparkling Mineral Water - 750ml bottle	£2.20
55	Orange Juice - 1.8litres Jug (10 glasses)	£4.65
56	Apple Juice - 1.8litres Jug (10 glasses)	£4.65
57	Belvoir Presses'- 750ml bottle Elderflower, Organic Lemonade, Raspberry Lemonade, Organic Orange & Mandarin	£4.80
58	Denham Estate, Pure rustic, farm pressed apple juice – 1ltr bottle	£6.75

All prices include service and vat at the prevailing rates as of 1st Oct 2011 and will be revised in the event of any changes in duty passed on by our suppliers or general increases in VAT

