

## white wines

	175ml	250ml	bottle
<b>Solandia – Grillo</b> ( <i>indigenous Sicilian grape variety</i> ) Italy – Sicily I.G.T. – 2009 <i>Refreshing, dry, (unoaked) white with a stone fruit nose, citrus &amp; baked almond</i>	£3.25	£4.65	£13.95
<b>Sartori – Pinot Grigio</b> Italy – Venezie I.G.T. – 2010 <i>Dry &amp; light, unoaked with a clean floral nose, &amp; a hint of tropical fruit..</i>	£3.85	£5.50	£16.50
<b>El Coto Rioja Blanco - Viura</b> Spain – Rioja - Alavesa D.O.C. – 2009/10 <i>Pale, clear, with greenish hues, intensely aromatic, well balanced, with body &amp; refreshing tartness. Pleasant acidity with flowers, fruit &amp; fine herbs (unoaked)</i>	£3.90	£5.55	£16.65
<b>Veramonte Reserva – Chardonnay</b> ( <i>oaked</i> ) Chile – Casablanca Valley - 2008 <i>Dry with crisp acidity, green apples &amp; tropical fruit. 25% of the blend is barrel-fermented &amp; aged on the 'lees' for 8 months in French or American oak barrels to add complexity</i>	£3.95	£5.60	£16.80
<b>'The Siren' ~ Stormhoek – Sauvignon Blanc</b> South Africa – Western Cape W.O. – 2009 <i>Fresh, herbaceous, dry wine with citrus &amp; gooseberry notes &amp; balanced acidity. Our best yet! (unoaked)</i>	£4.15	£5.90	£17.70
<b>Black Lagoon – Viognier</b> France - Vin de Pays d'Oc - 2009 <i>Picked at dawn, with peach &amp; tropical fruits, &amp; beautiful silky body...</i>			£18
<b>Peter Lehmann – Riesling</b> Australia – Barossa Valley – 2006/08 <i>Delicate floral and citrus characters compliment this crisp, dry aromatic grape variety.</i>			£20.75
<b>Cousino Macul – Chardonnay</b> ( <i>unoaked</i> ) Chile – Maipo Valley - 2008 <i>Lovely buttery, honeyed, apple and banana bouquet, with an impeccably round and long finish. Scrumptious sweetie!</i>			£22.50
<b>Devil's Lair Fifth Leg – Sauv/sem/Chard</b> Australia – Margaret River - 2007 <i>Our favourite – we'll let you find out for yourselves!</i>			£25.50
<b>J.L.Quinson – 'Les Joyaux' Chablis 1er Cru</b> (Chardonnay) France – Burgundy - 2008 <i>An elegant dry white Burgundy with a pleasing buttery finish</i>			£28.50
<b>Cloudy Bay – Sauvignon Blanc</b> New Zealand – Marlborough - 2008 <i>The Queen of Sauvignon, organic asparagus in a glass – can you afford not to?</i>			£40

## red wines

	175ml	250ml	bottle
<b>Piccini – Sangiovese</b> Italy – Tuscany I.G.T. 2008 <i>Intense red fruit, round &amp; velvety with soft tannins, very quaffable!</i>	£3.35	£4.75	£14.20
<b>El Emperador – Merlot</b> Chile – Central Valley - 2010 <i>Aromas of red berries and intense fruit flavours</i>	£3.85	£5.50	£16.50
<b>Sonsierra Rioja – Tempranillo</b> Spain – Rioja Alta D.O.C. – 2009 <i>Ripe blackberries on the nose leading to juicy sweet fruit on the palate. Enjoy!</i>	£3.95	£5.60	£16.75
<b>Montes – Cabernet Sauvignon</b> Chile – Colchagua Valley – 2008 <i>Full bodied, round &amp; soft with a spicy strong character, blackberry, cinnamon &amp; a hint of mint</i>	£3.95	£5.60	£16.75
<b>Black Lagoon – Shiraz</b> ( <i>old bush vine</i> ) France - Vin de Pays d'Oc - 2008 <i>Full bodied spicy blackberry &amp; black pepper, soft tannins with a long, satisfying finish</i>	£4	£5.70	£17
<b>Louis Latour Fleurie A.C. 'Les Garans' - Gamay</b> France – Beaugolais - 2007 <i>A delicate almost floral dry wine full of confectioned red berry flavours with a smooth full finish.</i>			£23.50
<b>Cousino-Macul Antiguas Reservas – Cabernet Sauvignon</b> Chile – Maipo Valley - 2007 <i>Full bodied, round, soft and generous dry red wine with hints of spices, cherries and blackcurrants. 'Yum Yum Pig's Bum!</i>			£23.50

**Chateau Haut Baudon – Grand Cru – Merlot/Cab Franc** £26.50  
France – St. Emilion A.C.- 2007  
*This perfect blend produces a soft rich and blackcurranty red with complex, elegant flavours...*

**Chateaneuf du Pape A.C. ‘Chemin des Papes’ – Grenache based blend** £27.50  
France – Cotes Du Rhone – 2007  
*Complex and powerful with black fruit and toasted aromas*

**Coto de Imaz Gran Reserva Rioja – Tempranillo** £30  
Spain – Rioja D.O.C.- 2001  
*Wonderful, full-bodied, fruity red...obt is an exclusive seller..*

**‘Le Poiane’ Valpolicella ‘Ripasso’ – Corvina blend** £30  
Italy – Valpolicella Classico Superiore Ripasso D.O.C. - 2008  
*Full-bodied & rich-flavoured wine made using the traditional 'ripasso' technique that involves re-fermenting the finished wine on the skins of Amarone..*

**Turkey Flat Vineyards - Shiraz** £40  
Australia – Barossa – 2005  
*Deep, lingering flavours of blackcurrant, plums, raspberries, dark bitter chocolate & cedar*

**Cloudy Bay – Pinot Noir** £45  
New Zealand – Marlborough - 2008  
*Complex, silky & savoury, leather, boysenberry & sweet spices with a ripe supple palate*

## pink

**Solandia – Primitivo Rosato (Zinfandel!)** £3.25(175ml) £4.65(250ml) £13.95  
Italy – Puglia I.G.T. – 2009  
*Medium sweetness, full-bodied with a rich character & notes of raspberry & strawberry*

**Sartori – Pinot Grigio Rose** £3.85(175ml) £5.50(250ml) £16.50  
Italy – Venezie - IGT  
*Medium ~ dry, delicate pink, with crisp, clean, summer fruit flavors.*

**Roland Tissier – Sancerre Rose - Pinot Noir** £25  
France – Loire (Sancerre A.C.)- 2008  
*A dry, pale & delicate pink rose with seductive elegant strawberry fruit and a refreshing finish.*

## sweet

**Brown Brothers – Orange Muscat & Flora (half bottle)** £19.25  
Australia – Victoria - 2008  
*Special late harvested grapes, citrus and stone fruit, with a fresh crisp finish. Perfect with a fruity pudding!*

## sparkling

**Prosecco ~ Sant’Orsola** £20  
Italy – Veneto – N/V  
*Made from 100% Prosecco grown in the Veneto region of north-east Italy with its particularly mild climate. Fine, persistent, soft fizz surrounds the typical fruit spectrum of apples, pears with a hint of peach*

## pink & sparkling

**Pinot Noir Rosé ~ Sant’Orsola** £20.75  
Italy – Veneto – N.V.  
*Attractive strawberry and forest fruit flavoured sparkler with a touch of sweetness on the finish. The attractive pink colour comes from the dark skinned Raboso grape*

## Champagne

**House Champagne ~ Louis Dornier et Fils Brut– N/V** £8.25(175ml glass) £35

**Veuve Clicquot – N/V** £55  
*(pronounced ‘Klee-Ko’ to save embarrassment!)*

**R de Ruinart, Blanc de Blanc – N/V** £70  
*(entirely Chardonnay grape, again highly recommended)*

**Dom Perignon – 1999\*(vintage may vary)** £130  
*(Free ‘look of admiration’ with every bottle bought! Whilst stocks last.)*

## rosé Champagne

**Laurent Perrier Rosé – N/V** £80

**Perrier Jouet – La Belle Epoque Rosé – 2002\*(vintage may vary)** £140  
*Nice choice sir! Any purchaser will be entered into our bi – annual choc chip ‘cornetto’ competition! Please ask bar staff for full details.*