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WINES BY THE GLASS

SPARKLING & CHAMPAGNE

	125ml
Prosecco di Conegliano Valdobbiadene, Conte Collalto	9.50
Philipponnat Royale Réserve Brut N.V	12.50
Champagne Rosé Devaux Cuvée Rosée	14.50

WHITES

	175ml	Carafe 250ml	Carafe 500ml
2009 Torrontes Vinas Riojanas, Famatina Valley – <i>Argentina</i>	5.75	7.50	16.00
2008 Ugni Blanc-Colombard Domaine Grassa – <i>Côtes de Gascogne</i>	6.00	8.00	16.50
2008 Picpoul de Pinet, Château de la Mirande – <i>Languedoc</i>	6.75	9.95	18.50
2008 Muscadet de Sèvre et Maine, Domaine du Verger – <i>Loire</i>	7.50	11.00	19.00
2008 Grüner Veltliner Satzen, Weingut Manfred Felsner, Kremstal – <i>Austria</i>	7.95	12.00	22.50
2009 Gavi di Gavi Tacchino Piemonte– <i>Italy</i>	7.95	12.00	22.50
2008 Riesling Thorn Clarke Single Vineyard Eden Valley – <i>Australia</i>	8.25	12.50	23.80
2009 Chardonnay Viu Manent Reserva Casablanca Valley – <i>Chile</i>	8.25	12.50	23.80
2008 Terras Gauda O’ Rosal (Albariño), Rias Baixas – <i>Spain</i>	8.95	13.50	24.50
2008 Ata Rangi Sauvignon Blanc, Martinborough – <i>New Zealand</i>	9.50	14.50	25.50
2008 Sancerre Domaine Gérard Fiou– <i>Loire</i>	9.90	15.90	26.50
2008 Chablis Billaud-Simon – <i>Chablis</i>	9.90	15.90	26.50

ROSÉS

2008 Montepulciano D’Abruzzo, Masciarelli – <i>Abruzzo</i>	7.70	11.50	22.40
2008 Loubié, Côte du Rhone Village, Domaine de Mourchon – <i>Rhone</i>	8.25	12.50	23.80

REDS

2008 Garnacha Viñas Viejas, Bodegas Solar de Urbezo, Aragon – <i>Spain</i>	7.00	10.50	18.00
2006 Lyeth ‘L’ Merlot Sonoma County California – <i>USA</i>	8.25	12.50	23.50
2008 Saumur-Champigny, Domaine des Roches-Neuves – <i>Loire</i>	8.75	13.00	24.50
2005 Cabernet Sauvignon Reserve Salentein, Mendoza– <i>Argentina</i>	8.75	13.00	24.50
2008 Pinot Noir Delta Vineyards, Matt Thomson, Marlborough – <i>New Zealand</i>	9.50	14.00	25.50

CHAMPAGNE PHILIPPONNAT

A wine composed mainly of Pinot Noir blended with Chardonnay and a small proportion of Pinot Meunier. It is the culmination of blending 25 different crus from diverse areas of the Champagne region and from several vintage years.

Lime tree flowers, Honey, peach , apricot, biscuity and fresh baked bread. Full mouth with red currant, raspberries and a hint of toasted bread, good vinosity which makes it a good food wine.

125ml

503 Philipponnat Royale Réserve Brut N.V 63.00 12.50

CHAMPAGNE DEVAUX

The Devaux "Cuvée Rosée" is delicate and subtle ; made mainly of Pinot Noir with a touch of Chardonnay, the nose is elegant and packed with strawberries and raspberries.

506 Devaux "Cuvée Rosée" N.V 72.00 14.50

SPARKLING & NON VINTAGE CHAMPAGNE

499	Prosecco di Conegliano Valdobbiadene, Conte Collalto	36.00	9.50
509	Veuve Fourny et Fils 1 ^{er} Cru Blanc de Blancs Brut N.V (<i>Chardonnay</i>)	70.00	
503	Philipponnat Royale Réserve Brut N.V	63.00	12.50
502	Devaux Cuvée "D" N.V	63.00	
504	Louis Roederer Brut Premier N.V	85.00	
511	Ruinart Blanc de Blancs Brut N.V (<i>Chardonnay</i>)	115.00	
500	Roger Brun Grand Cru Brut N.V	80.00	

VINTAGE CHAMPAGNE

521	2000 Philipponnat Cuvée 1522 Brut	130.00	
508	2000 Bollinger Grand Année Brut	165.00	
524	1998 Henriot Brut	129.00	
510	2000 Dom Perignon Brut	280.00	
518	1998 La Grand Dame Veuve Clicquot Brut	255.00	
514	1996 Devaux 'Cuvée D' Brut	120.00	
515	1998 Krug Brut	375.00	
517	1996 Dom Ruinart Blanc de Blancs Brut (<i>Chardonnay</i>)	250.00	

CHAMPAGNE ROSÉ

505	Philipponnat Réserve Rosé Brut N.V	85.00	
506	Devaux "Cuvée Rosée" N.V	72.00	14.50

SHERRIES

Sherries work brilliantly with seafood. A refreshing manzanilla or young fino pairs perfectly with clams or a bowl of mussels amongst other things.

The richer pasada styles of fino are delicious with oily fish such as herring, whereas the nuttier amontillado wines drink well with fish soups and dishes such as fish pie.

100ml

600	Manzanilla Fina, Finca las Medalls de Argüeso – 37.5cl	16.50	6.50
602	Almacenista Manzanilla Amontillado, Lustau – 37.5cl	30.25	
604	Puerto Fino, Valdivia– 37.5cl	25.00	6.95
605	Fino, Sanchez-Romate – 75cl	33.00	
607	Amontillado NPU, Sanchez Romate – 75cl	42.00	8.90
609	Oloroso, Angel Zomorano – 37.5cl	30.25	
610	Palo Cortado Vieijisimo, Colosia – 37.5cl	51.40	

NON-FORTIFIED SOLERA-STYLE – THE ITALIAN ISLANDS

A wonderful alternative to sherry; the sublime dry Marsala from Sicily made from Grillo. Chestnut-coloured, delicate, nutty and dry they are a fine accompaniment to tuna and dishes such as deep fried calamari or plaice and equally excellent with mature hard cheeses.

608	Marsala Superiore 10 years old, Marco de Bartoli – Italy – 50cl	60.00	
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WHITES

WINES OF THE SEA

Classic seafood wines – perfect with oysters and shellfish.

175ml

100	2008 Muscadet de Sèvre et Maine sur Lie, Domaine du Verger – <i>Loire</i>	26.95	7.50
104	1999 Le "L" d'Or de Pierre Luneau, Muscadet sur Lie – <i>Loire</i>	45.00	
106	2008 Picpoul de Pinet, Château de la Mirande – <i>Coteaux du Languedoc</i>	24.00	6.75
115	2008 Terras Gauda O' Rosal (Albariño) Rias Baixas – <i>Spain</i>	38.95	8.95
195	2008 Verdicchio di Matelica, Colle Stefano Marche – <i>Italy</i>	32.50	
103	2008 A Mano (<i>Fiano/Greco</i>), Madonna Delle Grazie Puglia– <i>Italy</i>	23.00	
150	2008 Assisi Grechetto Sportoletti, Grechetto – <i>Italy</i>	28.00	
105	2008 Godello Mara Martin Monterrei Denominacion de Orixe – <i>Spain</i>	27.00	

SAUVIGNON

Whether restrained and mineral, or pungent and tangy, Sauvignon Blanc always finds a way to express itself.

175ml

120	2009 Sauvignon de Touraine, Domaine des Chézelles, Alain Marcadet – <i>Loire</i>	24.00	
124	2008 Isabel Sauvignon Blanc, Marlborough – <i>New Zealand</i>	46.00	
101	2009 Diemersdal Sauvignon Blanc, Durbanville- <i>South Africa</i>	27.00	
127	2008 Pouilly-Fumé Villa Paulus, Domaine Masson Blondelet – <i>Loire</i>	46.00	
137	2008 Sancerre Domaine Gérard Fiou – <i>Loire</i>	39.00	9.90
170	2007 Moulin des Dames, Bergerac Sec, Luc de Conti– <i>Bergerac</i>	59.50	
129	2008 Frog's Leap Sauvignon Blanc, Rutherford Napa Valley California – <i>USA</i>	48.00	
123	2008 Menetou-Salon Morogues 'Les Blanchais' Domaine Pellé – <i>Loire</i>	51.00	
134	2008 Château de Fontenille Entre-Deux-Mers – <i>Bordeaux</i>	32.00	
189	2008 Ata Rangi Sauvignon Blanc, Martinborough – <i>New Zealand</i>	36.00	9.50

ROSÉS

Not just a summer drink (although the sunshine helps) rosés work perfectly with strong flavoured seafood, particularly if garlic or mayonnaise is involved. The Montepulciano is an intense wine and with its enticing limpid colour and cherry-stone fruit, is a great fish all-rounder.

204	2008 Loubié, Côte du Rhone Village, Domaine de Mourchon – <i>Rhone</i>	36.50	8.25
203	2008 Montepulciano D'Abruzzo, Masciarelli – <i>Abruzzo</i>	29.00	7.70

MINERAL, ELEGANT WHITES

From the vineyards of the Rheinhessen, to Australia, these subtly nuanced whites reveal the purity of the terroir; a perfect match with shellfish, be they bi-valve or not.

			175ml
102	2009 Torrontes Viñas Riojanas, Famatina Valley– <i>Argentina</i>	19.50	5.75
197	2009 Gavi di Gavi Tacchino Piemonte– <i>Italy</i>	32.00	7.95
119	2008 Ugni Blanc-Colombard Domaine Grassa – <i>Côtes de Gascogne</i>	21.00	6.00
158	2008 Riesling Thorn Clarke Single Vineyard Eden Valley – <i>Australia</i>	30.00	8.25
107	2007 Pinot Gris WillaKenzie Estate, Willamette Valley Oregon – <i>USA</i>	55.00	
133	2007 Dobogó Furmint Dry Tokaj – <i>Hungary</i>	35.00	
122	2008 Pinot Grigio Ermacora, Colli Orientali del Friuli – <i>Italy</i>	48.00	
160	2007 Rioja Blanco Bodegas Izadi – <i>Spain</i>	32.00	
146	2004 LA D18 (Grenache Blanc, Grenache Gris), Domaine Olivier Pithon – <i>Roussillon</i>	69.00	
136	2008 Grüner Veltliner Satzen, Weingut Manfred Felsner, Kremstal- <i>Austria</i>	30.00	7.95

HONEYED, AROMATIC WHITES

Luscious wines, floral and spicy, with an extra degree of aromatic complexity.

156	2008 Vouvray Sec, Domaine Champalou – <i>Loire</i>	33.00	
143	2007 Grüner Veltliner, Der Wein Vom Stein, Niederösterreich- Österreich - <i>Austria</i>	76.00	
117	2008 Busillis Viognier Angelini, Toscana IGT – <i>Italy</i>	41.00	
126	2006 Riesling Tegernseerhof Kellerberg Österreich- Wachau – <i>Austria</i>	65.00	
164	2007 Pinot Gris Frédéric Mochel Traenheim – <i>Alsace</i>	46.00	
159	2007 Riesling Kabinett Trocken Kapellenberg Knipser Pfalz - <i>Germany</i>	44.00	
184	2007 Condrieu Chéry André Perret – <i>Northern Rhone</i>	95.00	
139	2007 Gewurztraminer Vignoble d'E Domaine Ostertag – <i>Alsace</i>	60.00	
110	2007 Riesling Réserve Jean Sipp - <i>Alsace</i>	35.00	
161	2008 Viognier Yves Cuilleron– <i>Northern Rhone</i>	48.00	
152	2007 Condrieu, Domaine Philippe Faury – <i>Northern Rhone</i>	69.00	
168	2008 Viognier Fairview , Paarl – <i>South Africa</i>	35.00	

UNOAKED/LIGHTLY OAKED CHARDONNAY

Emphasis on finesse and elegant expression of the grape and region.

			175ml
176	2008 Chablis Billaud-Simon – <i>Chablis</i>	41.00	9.90
145	2007 Chardonnay 'Les Crêtes' Vallée D'Aosta – <i>Italy</i>	60.00	
144	2009 Chardonnay Viu Manent Reserva, Casablanca Valley – <i>Chile</i>	32.00	8.25
113	2004 Château-Fuissé 'Tête de Cru' Pouilly- Fuissé J. J. Vincent – <i>Mâconnais</i>	60.00	
138	2007 Dog Point Vineyard Chardonnay, Marlborough – <i>New Zealand</i>	53.00	
166	2006 Bourgogne Blanc Jean-Philippe Fichet – <i>Côte de Beaune</i>	50.00	
142	2006 Chablis 1er cru 'Montée de Tonnerre' Billaud-Simon – <i>Chablis</i>	75.00	
171	2008 Saint-Véran Domaine Chavet – <i>Mâconnais</i>	40.00	
135	2007 Rully Jean-Yves Devevey – <i>Côtes Chalonnaise</i>	50.00	
181	2005 Chablis Grand cru 'Vaudésir' Louis Michel & Fils– <i>Chablis</i>	125.00	

BUTTERY CHARDONNAY, FULL-FLAVOURED WHITES

Whites displaying complexity and concentration as well as toasty, nutty notes from extensive oak maturation.

163	2007 Domaine de l'Hortus, Grande Cuvée Blanc, Jean Orliac – <i>Languedoc</i>	55.00	
186	2007 Châteauneuf-du-Pape Domaine du Vieux Télégraphe – <i>Southern Rhone</i>	90.00	
199	2003 Alteserre, Bava Cocconoto Monferrato (Chardonnay-Cortese) Piemont – <i>Italy</i>	58.00	
118	2006 Finca Los Nobles Chardonnay, Bodega Luigi Bosca Mendoza – <i>Argentina</i>	49.00	
183	2007 Au Bon Climat Chardonnay Santa Barbara County California – <i>USA</i>	60.00	
125	2007 10X Chardonnay, Ten Minutes by Tractor Mornington Peninsula – <i>Australia</i>	63.00	
172	2005 Ageno, La Stoppa, Rivergaro Emilia-Romagna– <i>Italy</i>	52.00	
185	2007 Trebbiano d'Abruzzo Marina Cvetic Masciarelli Abruzzo– <i>Italy</i>	75.00	
167	2006 Schild Alma Reserve Chardonnay Barossa Valley – <i>Australia</i>	50.00	
128	2006 Meursault 'Les Narvaux', Vincent Girardin – <i>Côte de Beaune</i>	85.00	
153	2004 Puligny-Montrachet 1 ^{er} Cru 'Les Referts' Etienne Sauzet – <i>Côte de Beaune</i>	175.00	
191	2006 Chassagne-Montrachet 1 ^{er} Cru 'Les Caillerets' J-M Morey – <i>Côte de Beaune</i>	115.00	
182	2001 Corton- Charlemagne Grand Cru Bonneau du Martray – <i>Côte de Beaune</i>	220.00	

REDS

WARM & SPICY, RHONE STYLE

From Carignan and Cinsault, to Grenache, Syrah and Mourvèdre. The Rhône wines exhibit wonderful savoury warmth from Grenache (southern Rhône) or spicy and intense colour from the Syrah (northern Rhône). Great with game, lamb and meaty dishes.

		175ml
319	2005 Cornas, Granit 30, Domaine Vincent Paris – <i>Northern Rhône</i>	55.00
320	2003 Château de Pibarnon Bandol– <i>Provence</i>	72.00
323	2007 Rasteau Cuvée Prestige Domaine de la Soumade – <i>Côtes du Rhône Villages</i>	48.00
316	2004 Châteauneuf-du-Pape Roger Sabon Cuvée Prestige – <i>Southern Rhône</i>	76.00
337	2006 Château de Rieux Minervois Domaine Emmanuel de Soos – <i>Languedoc</i>	40.00
311	2005 Gigondas Domaine 'Les Pallières' Henri Brunier – <i>Southern Rhône</i>	55.00
345	2007 Shiraz Shaw and Smith Adelaide Hills – <i>Australia</i>	55.00
357	2005 St Chinian Domaine des Terres Falmet L'Îvresse des Cîmes – <i>Languedoc</i>	35.00
321	2004 L' Ecole Number 41 Syrah Columbia Valley- <i>USA</i>	68.50
318	2002 Domaine du Mas Hauvette – <i>Côteaux des Baux de Provence</i>	72.00
313	2006 Montpeyroux "Les Truffières" Domaine D'Aupilhac– <i>Côteaux du Languedoc</i>	39.50
307	2005 Vacqueyras Vieilles Vignes Domaine Le Couroulu – <i>Southern Rhône</i>	55.00
344	2006 Plexus Shiraz Grenache Mourvèdre John Duval, Barossa Valley – <i>Australia</i>	58.00
310	2006 Madiran, Charles de Batz Domaine Berthoumieu – <i>South West France</i>	45.00

PINOT NOIR

Different expressions of this unique grape. From light, limpid, fresh and floral to rich, perfumed and profound.

340	2006 Pommard 1 ^{er} Cru Les Epeneaux, Domaine Armand- <i>Côte de Beaune</i>	125.00	
334	2006 Santenay "En Bievau" Domaine Bart – <i>Côte de Beaune</i>	56.00	
328	2008 Sancerre Rouge Vieilles Vignes André Dezat – <i>Loire</i>	39.00	
358	2007 Pinot Noir De Loach Russian River Valley Sonoma County California – <i>USA</i>	45.00	
329	2008 Pinot Noir Delta Vineyards Matt Thomson, Marlborough – <i>New Zealand</i>	36.00	9.50
331	2008 Pinot Noir Moss Wood Mornington Peninsula – <i>Australia</i>	60.00	
330	2007 Pinot Noir, Wild Earth Central Otago – <i>New Zealand</i>	55.00	
341	2006 Las Alturas, Belle Glos Santa Lucia Highlands California – <i>USA</i>	99.50	
332	2002 Vosne-Romanée 1 ^{er} Cru 'Les Rouges' Jean Grivot – <i>Côte D'Or</i>	180.00	

CABERNET FRANC, GAMAY

Light and fruity reds, savoury and fresh, a fine accompaniment to grilled fish and light meat dishes.

			175ml
327	2008 Saumur-Champigny, Domaine des Roches-Neuves – Loire	32.00	8.75
326	2008 Fleurie, Domaine du Calvaire de Roche-Grès – Beaujolais	38.00	
347	2007 Morgon ` Côte du Py' Jean Foillard – Beaujolais	58.00	
302	2007 Gamay Vinifera, Domaine Marrisonet, Ungrafted roots – Loire	39.50	

Malbec

Full bodied reds From France to Argentina, a fine accompaniment to grilled meat dishes.

325	2000 Clos de Gamot Cahors – South West France	58.00	
371	2006 Malbec Punto Final Reserva Bodega Renacer - Argentina	48.00	
303	2006 Château du Cèdre Cahors – South West France	42.00	
300	2008 Malbec Finca Los Primos, San Rafael – Argentina	19.95	

CLASSIC CLARET/BORDEAUX STYLE

Featuring more Cabernet Sauvignon on the left bank and Merlot on the right bank.

Claret is always the favourite with grilled meat.

352	2006 Château Haut Grelot- Premières Côtes de Blaye	29.00	
348	2006 Das Phantom Weingut Kirnbauer Mittelburgenland – Austria	58.50	
354	2005 Moulin des Dames Luc de Conti – Bergerac	65.00	
392	2005 Château Lamothe-Bouscaut – Pessac-Léognan	49.50	
335	1996 Château Léoville-Poyferré 2 nd Cru Classé – Saint-Julien	210.00	
306	2007 `Decoy' Duckhorn Vineyards Napa Valley California – USA	65.00	
351	2004 Château Fourcas-Dupré – Listrac-en-Médoc	48.00	
304	2004 Gaudenz Cuvée (Cabernet Sauvignon), Dornfelder, Lemberger, Knipser – Pfalz	52.00	
370	2006 Lyeth `L' Merlot Sonoma county California– USA	30.00	8.25
338	2001 Château Langoa Barton 3 rd Cru Classé – Saint-Julien	110.00	
346	2005 Salentein Reserve Cabernet Sauvignon Mendoza – Argentina	34.50	8.75
399	1999 Château Beauséjour- Bécot 1 ^{er} Grand Cru Classé – Saint-Emilion	110.00	
387	2004 Château La Croix Joseph Janoueix – Pomerol	106.00	
342	1998 Château Troplong Mondot Grand Cru Classé – Saint-Emilion	190.00	
333	2001 Château La Tour de By Cru Bourgeois – Médoc	48.00	
360	2005 Sondraia Poggio al Tesoro, Bolgheri – Italy	59.00	

VALLE D'AOSTA TO SICILY

From the Alps to the Mediterranean: a snapshot of Italy's diversity. With their big tannins and high acidity these bold reds are truly great food wines.

From NORTH to SOUTH

175ml

365	2005 Amarone della Valpolicella Classico, Allegrini Veneto- <i>Italy</i>	115.00
367	2004 Brunello di Montalcino Palazzo Comunale Cantina di Montalcino Toscana - <i>Italy</i>	80.00
375	2004 Vino Nobile di Montepulciano Riserva Canneto Montepulciano - <i>Italy</i>	58.00
363	2003 Macchiona (Barbera/Bonarda), La Stoppa, Rivergaro, Emilia-Romagna - <i>Italy</i>	54.00
388	2006 Finisterre (Alicante,Syrah), Poggioargentiera, Toscana - <i>Italy</i>	72.00
396	2001 Sagrantino di Montefalco, Paolo Bea, Umbria- <i>Italy</i>	112.00
382	2005 Montepulciano d'Abruzzo Marina Cvetić, Masciarelli Abruzzo - <i>Italy</i>	55.00
381	2007 Pithos (Frappato/Nero d'Avola), Cerasuolo di Vittoria, A.A Cos Sicilia - <i>Italy</i>	48.00
395	2005 Cocconato Vigneti di Cadodo Rosso Bava(Nebbiolo-Barbera-Merlot) - <i>Italy</i>	48.00
355	2006 Palazzo Della Torre Allegrini IGT Veronese, Veneto - <i>Italy</i>	45.00
380	2005 Don Antonio (Nero D'Avola), Morgante Sicilia - <i>Italy</i>	85.00

IBERIAN REDS and PORTUGAL

From the classic meaty Rioja to the more elegant Finca Terrerazo, a blend of Bobal, Tempranillo and Cabernet Sauvignon, Spain offers a variety of flavours and aromas for all palates.

368	2005 Finca Villacreces, Ribera Del Duero - <i>Spain</i>	60.00
350	2008 Garnacha Vieilles Vignes, Bodegas Solar Urbezo - <i>Spain</i>	26.00 7.00
377	2005 Pittacum, Tinto Mencia Bierzo - <i>Spain</i>	45.00
359	2004 Rioja Allende , Finca Allende Rioja - <i>Spain</i>	40.00
361	2005 Poeira Jorge Moreira, Douro - <i>Portugal</i>	58.00
379	2005 Finca Terrerazo, Bodega Mustiguillo Valencia - <i>Spain</i>	69.00

HALF WHITE

2005 Riesling Vom Buntten Schiefer, Weingut Hans Lang, Rheingau - <i>Germany</i>	27.00
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SWEET WINES

Pure Nectar

	...Naturally sweet, bursting with lovely fresh fruit flavours and tangy acidity		125ml
403	2006 Pacherenc du Vic Bilh, Brumaire, Alain Brumont – <i>S.W. France</i> – 50cl	42.00	11.00
400	2008 La Beryl Blanc, Fairview – <i>South Africa</i> – 37.5cl	34.00	13.00
401	2004 Recioto di Soave Vigna Marogne, Tamellini – <i>Italy</i> – 50cl	65.00	
402	2006 Gewurztraminer Spätlese, Weingut Becker– <i>Germany</i> – 37.5cl	39.00	
416	2004 Pinot Noir Eiswein, Weingut Hans Lang– <i>Germany</i> – 37.5cl	79.00	

Fortified and Sweet Red Wines

Check out the Maury, from the Mediterranean seaside of Languedoc showing mocha and prune flavours to the light strawberry style of the Brachetto.

406	2007 Maury, Mas Amiel, Olivier Decelle - <i>Languedoc</i> –75cl	52.00	9.90
408	2005 Tanatis Vin de Liqueur, Domaine Berthoumieu – South West France – 50cl	39.50	10.50
405	2005 Giovanni Allegrini Recioto Classico, Allegrini– <i>Italy</i> – 50cl	54.00	
407	1998 Vin Santo, Isole e Olena– <i>Italy</i> – 37.5cl	69.00	
404	N.V Liqueur Muscat , Stanton & Killeen, Rutherglen – <i>Australia</i> - 37.5cl	29.50	10.00

Noble Rot: Wines from the Mist and Mellow Fruitfulness...

Late harvest wines affected by noble rot which shrivels the grapes and concentrates the sugar. These precious golden wines display flavours of peaches, apricot and ripe quince.

424	2003 Château Filhot – <i>Sauternes</i> - 37.5cl	42.00	15.00
410	2001 Château Filhot – <i>Sauternes</i> – 75 cl	95.00	
421	2005 Riesling Auslese, Hans Lang, Rheingau – <i>Germany</i> – 37.5cl	42.00	15.00
412	2003 TBA, Nouvelle Vague, Kracher – <i>Austria</i> – 50cl	120.00	
420	2005 Gaillac Doux, Grain de Folie, Domaine Causse Marines – <i>S.W. France</i> – 50cl	39.00	
421`	2005 Bonnezeaux, Chateau de Fesles– <i>Coteaux du Layon</i> – 37.5cl	60.00	

PORTS

413	2003 Taylor Late Bottle Vintage	42.00	9.00
414	10 year old Tawny Taylor	54.00	11.00
415	1996 Fonseca Guimaraens	92.00	18.00
417	1970 Fonseca	195.00	
419	1983 Graham's	160.00	

EAUX DE VIE & DIGESTIFS

CALVADOS

Dupont Hors d'âge - Pays d'Auge	12.00
Château du Breuil Réserve 8 Years old	14.90
Château du Breuil Réserve des Seigneurs X.O	19.90

COGNAC

Maxime Trijol VSOP - Grande Champagne 8.90
One of the great award-winning Cognac. It is a blend of eaux de vie between 10 and 40 years old with an average age of 15 years.

Maxime Trijol XO - Grande Champagne 21.00
It is a typical Grande Champagne Cognac and it has a minimum age of 20 years old: round velvety with hints of caramel and cinnamon .

Hine Antique X.O 29.50

Michel Couprie XO Très vieille Réserve- Grande Champagne 21.00

Brillet Hors D'Age 1^{er} Cru- Grande Champagne 22.00

Delamain 1972 - Grande Champagne 42.00

Delamain 1973 - Grande Champagne 42.00

ARMAGNAC

Baron de Sigognac 10 ans d'age, <i>Bas Armagnac</i>	8.90
Baron de Sigognac 20 ans d'age, <i>Bas Armagnac</i>	14.90
Domaines Boingnères 1985, Folle Blanche - <i>Bas Armagnac</i>	28.90
Château de Lacquy VSOP 6 Years - <i>Bas Armagnac</i>	11.00
Château de Lacquy Préférence XO - <i>Bas Armagnac</i>	18.50
Baron de Lustrac 1966 - <i>Bas Armagnac</i>	35.00

EAUX DE VIE DE FRUIT & MARC

Distillerie Miclo Eau de Vie de Poire William Grande Reserve	8.80
Distillerie Miclo Eau de Vie de Mirabelle Grande Reserve	8.80
Distillerie Miclo Eau de Vie de Vieille Prune Grande Reserve	8.80
Distillerie Miclo Marc de Gewurztraminer	8.80

GRAPPA

Grappa di Schiava Pilzer	9.80
Grappa di Nosiola Pilzer	9.80
Grappa di Pinot Nero Pilzer	9.80
Grappa di Moscato Giallo Pilzer	10.00
Grappa di Amarone Allegrini	12.00

All spirits are served in 50ml measures, Ports and Sweet Wines in 125ml