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WINES BY THE GLASS & CARAFE

SPARKLING & CHAMPAGNE

	125ml
Prosecco di Conegliano Valdobbiadene Conte Collato	9.50
Champagne Paul Déthune Ambonnay Grand Cru Brut N.V	13.00
Champagne Rosé Devaux Cuvée Rosée	15.00

WHITES

	175ml	Carafe 250ml	Carafe 500ml
2010 Torrontes Vinas Riojanas Famatina Valley – <i>Argentina</i>	5.75	8.25	15.00
2010 Picpoul de Pinet Château de la Mirande – <i>Languedoc</i>	7.50	11.50	21.50
2010 Muscadet de Sèvre et Maine Domaine du Verger – <i>Loire</i>	7.95	12.00	22.50
2010 Godello Mara Martin Monterrei Denominacion de Orixé – <i>Spain</i>	7.95	12.00	22.50
2010 Grüner Veltliner Satzen Weingut Manfred Felsner Kremstal – <i>Austria</i>	8.50	12.75	24.50
2010 Gavi 'La Fornace' Azienda Agricola Tassarolo Piemonte – <i>Italy</i>	8.50	12.75	24.50
2010 Riesling Saint Clair Marlborough – <i>New Zealand</i>	8.50	12.75	24.50
2008 Chardonnay Pulenta Estate Mendoza – <i>Argentina</i>	8.50	12.75	24.50
2010 Sauvignon Blanc Yealands Marlborough – <i>New-Zealand</i>	8.75	13.50	25.50
2010 Chenin Blanc Château de La Roulerie 'Les Grandes Brosses' Anjou – <i>Loire</i>	8.75	13.50	25.50
2010 Albariño Martin Códax Rías Baixas – <i>Spain</i>	9.50	15.50	28.50
2009 Chablis Billaud-Simon – <i>Chablis</i>	9.90	16.00	29.50
2010 Sancerre Domaine Gérard Fiou- <i>Loire</i>	9.95	16.00	29.50

ROSÉS

2010 Montepulciano D'Abruzzo Masciarelli Abruzzo- <i>Italy</i>	7.70	11.50	22.40
2010 Château Minuty Rosé 'M' – <i>Côtes de Provence</i>	9.25	15.00	28.00

REDS

2010 Garnacha Vieilles Vignes Bodegas Solar Urbezo – <i>Spain</i>	7.50	11.50	21.50
2009 Côtes du Rhône 'Couronne des Princes' Celliers des Princes – <i>Southern Rhône</i>	8.50	12.75	24.50
2008 Cabernet Sauvignon Reserve Salentein Mendoza – <i>Argentina</i>	9.25	15.00	28.00
2008 Pinot Noir Kim Crawford Marlborough – <i>New Zealand</i>	9.50	15.50	28.50
2006 Château Mouras Grand Vin – <i>Graves</i>	11.75	17.75	32.00
2008 Malbec Punto Final Reserva Bodega Renacer Perdriel Mendoza – <i>Argentina</i>	12.75	18.75	34.00
2008 Chianti Classico Isole e Olena Toscana – <i>Italy</i>	13.50	19.75	36.00

CHAMPAGNE PAUL DÉTHUNE

The Déthunes started as growers in the early 1800s and started to make their own Champagne in the 1930s. The vineyards are planted in the ratio of 70% Pinot Noir to 30% Chardonnay are farmed on organic principles. The Champagnes are vinified in a mix of stainless steel cuves, foudres and 205 litres barrels, the oak all being sourced from local forests.

125ml

502 Champagne Paul Déthune Ambonnay Grand Cru Brut N.V 70.00 13.00

SPARKLING & NON VINTAGE CHAMPAGNE

499 Prosecco di Conegliano Valdobbiadene Conte Collato Extra dry 49.00 9.50
509 Veuve Fourny et Fils 1^{er} Cru Blanc de Blancs Brut N.V (*Chardonnay*) 75.00
503 Philipponnat Royale Réserve Brut N.V 75.00
507 Pierre Moncuit Grand Cru Blanc de Blancs Brut N.V (*Chardonnay*) 95.00
502 Champagne Paul Déthune Ambonnay Grand Cru Brut N.V 70.00 13.00
504 Louis Roederer Brut Premier N.V 92.00
511 Ruinart Blanc de Blancs Brut N.V (*Chardonnay*) 115.00
512 2001 Nyetimber Blanc de Blancs Brut (*Chardonnay*) 80.00

VINTAGE CHAMPAGNE

521 2002 Philipponnat Cuvée 1522 Brut 130.00
500 1996 Dom Pérignon Oenothèque Brut 595.00
500 1999 Pol Roger Cuvée Sir Winston Churchill Brut 325.00
500 2004 Louis Roederer Cristal Brut 450.00
500 2000 Taittinger Comtes de Champagne Blanc de Blancs Brut (*Chardonnay*) 285.00
519 2005 Deutz Brut 145.00
508 2000 Bollinger Grand Année Brut 165.00
510 2002 Dom Pérignon Brut 295.00
514 2000 Devaux 'Cuvée D' Brut 120.00
515 1998 Krug Brut 450.00
517 1998 Dom Ruinart Blanc de Blancs Brut (*Chardonnay*) 285.00

CHAMPAGNE ROSÉ

506 Devaux "Cuvée Rosée" N.V 79.50 15.00
505 Philipponnat Réserve Rosé Brut N.V 95.00
520 Ruinart Rosé Brut N.V 125.00
500 2002 Joseph Perrier Rosé Brut 145.00
500 1996 Dom Ruinart Rosé Brut 480.00

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	19.00	7.50
605	Gutierrez Fino	Colosia – 37.5cl	20.00	
604	Puerto Fino	Valdivia– 37.5cl	30.00	8.50
607	Amontillado NPU	Sanchez Romate – 75cl	42.00	8.90
602	Deluxe Cream ‘Capataz Anarés’	Emilio Lustau – 75cl	60.00	

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	2010 Muscadet de Sèvre et Maine sur Lie, Domaine du Verger – Loire	27.95	7.95
104	1999 Le "L" d'Or de Pierre Luneau Muscadet sur Lie – Loire	55.00	
111	2010 Vinho Verde Branco Afros (Loureiro) Sub- Região Do Lima – Portugal	37.00	
106	2010 Picpoul de Pinet Château de la Mirande – Languedoc	26.95	7.50
126	2010 Albariño Martin Códax Rías Baixas – Spain	39.95	9.50
105	2010 Godello Mara Martin Monterrei Denominacion de Orixe – Spain	32.00	7.95
195	2010 Chenin Blanc Château de La Roulerie 'Les Grandes Brosses' Anjou – Loire	38.00	8.75
116	2010 Terras Gauda O'Rosal (Albariño) Rías Baixas – Spain	51.00	

SAUVIGNON

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

175ml

134	2009 Sancerre 'Les Monts Damnés' Gérard Boulay – Loire	80.00	
129	2008 Dog Point vineyard Section 94 Marlborough – New Zealand	55.00	
101	2010 Sauvignon Blanc Diemersdal Durbanville- South Africa	31.00	
149	2010 Sauvignon Blanc Yealands Marlborough – New Zealand	34.00	8.75
127	2008 Pouilly-Fumé Villa Paulus Domaine Masson Blondelet – Loire	49.00	
124	2010 Sauvignon Blanc Isabel Marlborough – New Zealand	46.00	
151	2010 Château Nicot Bordeaux Blanc – Entre Deux Mers	32.00	
137	2010 Sancerre Domaine Gérard Fiou – Loire	41.00	9.95
175	2010 Sauvignon Blanc Omrah Plantagenet Western Australia – Australia	36.00	
123	2009 Menetou Salon Morogues 'Clos des Blanchais' Henri Pellé – Loire	60.00	
181	2008 Sauvignon Blanc 'Kāho Roa' Hunter's Marlborough – New Zealand	55.00	

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.

203	2010 Montepulciano D'Abruzzo Rosato Masciarelli Abruzzo– Italy	29.00	7.70
202	2010 Château Minuty Rosé 'M' – Côtes de Provence	36.00	9.25
204	2009 Peyrassol Rosé Cuvée Prestige – Côtes de Provence	36.00	

MINERAL, ELEGANT WHITES

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

			175ml
197	2010 Gavi 'La Fornace' Azienda Agricola Tassarolo Piemonte– <i>Italy</i>	33.00	8.50
107	2009 Pinot Gris WillaKenzie Estate Willamette Valley Oregon – <i>USA</i>	62.00	
108	2009 Chignin Domaine G.Berlioz (Jacquère) – <i>Savoie</i>	38.00	
177	2008 Vie di Romans 'Flors di Uis' (Friulano, Malvasia, Riesling) Friuli Isonzo – <i>Italy</i>	70.00	
169	2008 Côtes Du Rhône Domaine Chapoton (Marsanne, Roussanne, Viognier)– <i>Rhône</i>	38.00	
148	2008 Nosiola Cesconi 'Vigneti delle Dolomiti' Tentino-Alto-Adige – <i>Italy</i>	40.00	
162	2009 Sylvaner Vieilles Vignes Bruno Sorg – <i>Alsace</i>	36.00	
165	2009 Pinot Grigio Ermacora Colli Orientali del Friuli – <i>Italy</i>	51.00	
146	2009 Chenin Vinum Africa Stellenbosch – <i>South Africa</i>	29.00	
168	2008 L'École Number 41 Semillon Columbia Valley Washington State – <i>USA</i>	51.00	
158	2010 Riesling Saint Clair Marlborough – <i>New Zealand</i>	32.00	8.50
153	2008 Fiano Di Avellino Guido Marsella Campania – <i>Italy</i>	55.00	
109	2009 Riesling Classic Framingham Marlborough – <i>New Zealand</i>	43.00	
120	2008 Pinot Gris Rockburn Central Otago – <i>New Zealand</i>	49.00	
183	2009 Pinot Blanc WillaKenzie Estate Willamette Valley Oregon – <i>USA</i>	59.00	
138	2010 Gewürztraminer Tramin Südtirol - Alto Adige – <i>Italy</i>	43.00	
160	2008 Rioja Blanco Bodegas Izadi – <i>Spain</i>	37.00	
136	2010 Grüner Veltliner Satzen Weingut Manfred Felsner Kremstal- <i>Austria</i>	33.00	8.50

HONEYED, AROMATIC WHITES

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

156	2009 Vouvray Sec Domaine Champalou – <i>Loire</i>	38.00	
139	2008 Viognier Sainte Fleur Triennes – <i>Coteaux Varois</i>	53.00	
102	2010 Torrontes Viñas Riojanas Famatina Valley– <i>Argentina</i>	19.50	5.75
117	2008 Viognier Busillis Angelini Toscana IGT – <i>Italy</i>	49.00	
121	2009 Chateauneuf du Pape Domaine des Saumades – <i>Southern Rhône</i>	72.00	
144	2007 Grüner Veltliner Weingut Prager 'Liebenberg' Wachau – <i>Austria</i>	95.00	
131	2009 Gewurztraminer 'Silberberg' Domaine Pfister – <i>Alsace</i>	58.00	
174	2009 Dr Bürklin-Wolf Riesling 'Ruppertsberger' Pfalz – <i>Germany</i>	45.00	
164	2009 Pinot Gris Frédéric Mochel Traenheim – <i>Alsace</i>	51.00	
119	2010 Grüner Veltliner Alte Reben Oberfeld Weingut Petra Unger Kremstal – <i>Austria</i>	63.00	
190	2009 Pinot Gris Ata Rangì 'Lismore' Martinborough – <i>New Zealand</i>	60.00	
182	2009 Gewurztraminer Hunter's Wairu Valley Marlborough – <i>New Zealand</i>	45.00	
122	2008 Roussanne Bien Nacido Hillside Qupé Winery Santa Babara California – <i>USA</i>	95.00	
128	2009 Riesling Kabinett Villa Huesgen Mosel – <i>Germany</i>	59.00	
132	2008 St Peray 'Les Pins' Domaine Bernard Gripa – <i>Northern Rhône</i>	65.00	

UNOAKED/LIGHTLY OAKED CHARDONNAY

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

175ml

176	2009 Chablis Billaud-Simon – <i>Chablis</i>	41.00	9.90
145	2009 Chardonnay 'Les Crêtes' Vallée D'Aosta – <i>Italy</i>	70.00	
163	2008 Chardonnay Hawk Crest by Stag's leap Wine Cellars Monterey California – <i>USA</i>	39.00	
130	2008 Macon-Chardonnay 'Terroir de Tournus' Pascal Pauget – <i>Mâconnais</i>	55.00	
103	2008 Chablis 1 ^{er} Cru 'Montée de Tonnerre' Etienne Boileau – <i>Chablis</i>	66.00	
141	2009 Chardonnay The 'Agnes' Crystallum Western Cape – <i>South Africa</i>	61.00	
161	2008 Chardonnay Pulenta Estate Mendoza – <i>Argentina</i>	32.00	8.50
147	2007 Chardonnay 'Les Varrons' Julien Labet – <i>Côtes du Jura</i>	69.00	
140	2008 St Véran 'Les Chailloux' Domaine des Deux Roches – <i>Mâconnais</i>	46.00	
194	2007 Pouilly - Fuissé Château Fuissé 'Tête de Cru' J.J Vincent – <i>Mâconnais</i>	70.00	
173	2008 Chardonnay Tuatara (Unoaked) Marlborough – <i>New Zealand</i>	32.00	
185	2008 Chardonnay Au Bon Climat Santa Barbara County California – <i>USA</i>	70.00	
142	2007 Chablis 1 ^{er} Cru 'Les Vaillons Vieilles Vignes' Domaine Laroche – <i>Chablis</i>	76.00	
198	2008 Chardonnay Plantagenet Mount Barker Great Southern – <i>Australia</i>	49.00	

BUTTERY CHARDONNAY, FULL-FLAVOURED WHITES

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

171	2007 Auxey Duresses Jean-Phillipe Fichet - <i>Côte de Beaune</i>	82.00	
187	2008 St Aubin 1 ^{er} Cru 'Murgers des Dents de Chien' Vincent Girardin – <i>Côte de Beaune</i>	69.50	
199	2007 Chardonnay Reserve Simčič – <i>Slovenia</i>	65.00	
170	2008 Chassagne-Montrachet 1 ^{er} Cru 'La Maltroie' Bruno Colin – <i>Côte de Beaune</i>	120.00	
184	2007 Condrieu Christophe Pichon – <i>Northern Rhône</i>	90.00	
186	2008 Châteauneuf- du- Pape Domaine des Sénéchaux J.M. Cazes – <i>Southern Rhône</i>	90.00	
143	2008 Meursault-Genevrières 1 ^{er} Cru Moret-Nominé – <i>Côte de Beaune</i>	160.00	
191	2008 Chassagne-Montrachet 1 ^{er} Cru 'Les Embrazées' Henri Boillot – <i>Côte de Beaune</i>	180.00	
180	2006 Corton-Charlemagne Sylvain Loichet – <i>Côte de Beaune</i>	260.00	
113	2004 Bâtard-Montrachet Grand cru Jean-Marc Boillot – <i>Côte de Beaune</i>	520.00	
193	2007 Puligny-Montrachet 'Vieilles Vignes' Vincent Girardin – <i>Côte de Beaune</i>	95.00	
118	2007 Chardonnay Finca Los Nobles Bodega Luigi Bosca Mendoza – <i>Argentina</i>	61.00	
196	2006 Meursault 'Clos des Ambres' Arnaud Ente – <i>Côte de Beaune</i>	155.00	
192	2007 Puligny- Montrachet 1 ^{er} Cru 'Champ Gain' Etienne Sauzet – <i>Côte de Beaune</i>	170.00	

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	2006 Bandol Domaine 'La suffrène' Gravier-Piche Vignerons – Côtes de Provence	55.00	
323	2007 Rasteau Cuvée Prestige Domaine de la Soumade – Côtes du Rhône Villages	55.00	
337	2007 Château de Rieux Minervois Domaine Emmanuel de Soos – Languedoc	45.00	
357	2006 St Chinian 'L'Ivresse des Cimes' Yves Falmet – Languedoc	35.00	
398	2008 Oveja Negra 'The Lost Barrel' Maule Valley – Chile	45.00	
322	2007 Mount Horrocks Watervale Shiraz Clare Valley – Australia	55.00	
371	2009 Côtes du Rhône 'La Couronne des Princes' Celliers des Princes – Southern Rhône	32.00	8.50
345	2008 Viña Chocolan Syrah Reserva Maipo Valley – Chile	36.00	
307	2005 Vacqueyras Vieilles Vignes Domaine Le Couroulu – Southern Rhône	59.00	
310	2006 Madiran Charles de Batz Domaine Berthoumieu – South West France	50.00	
389	2006 Châteauneuf-du-Pape 'Les Pierres Dorées' Patrick Lesec – Southern Rhône	95.00	
327	2007 Black Rock (Shiraz, Carignan, Mourvèdre, Viognier) Swartland – South Africa	37.00	
300	2007 Gigondas 'Terrasse du Diable' Daniel & Frédéric Brunier – Southern Rhône	70.00	

PINOT NOIR

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

358	2007 Pinot Noir De Loach Russian River Valley Sonoma County California – USA	55.00	
302	2008 Pinot Noir Isabel Marlborough – New Zealand	56.00	
329	2008 Pinot Noir Kim Crawford Marlborough – New Zealand	38.00	9.50
392	2001 Nuits-St- Georges 'Les Poisets' Robert Arnoux – Côte de Nuits	145.00	
305	2005 Volnay 1 ^{er} Cru 'Champans' Domaine des Comtes Lafon – Côte de Beaune	320.00	
331	2008 Pinot Noir Moss Wood Mornington Peninsula – Australia	60.00	
364	2005 Beaune 1 ^{er} Cru 'Theurons' Albert Morot – Côte de Beaune	100.00	
334	2008 Santenay 'En Bievau' Domaine Bart – Côte de Beaune	65.00	
332	1999 Laticières - Chambertin Grand Cru Simon Bize – Côte de Nuits	400.00	
306	2008 Pinot Noir An Bon Climat Santa Maria Valley California – USA	65.00	

CABERNET FRANC , PINOTAGE, GAMAY

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

			175ml
324	2009 Morgon Julien Sunier – <i>Beaujolais</i>	58.00	
326	2009 Fleurie Domaine du Calvaire de Roche- Grès – <i>Beaujolais</i>	42.00	
314	2009 Chinon Château de La 'Bonnelière' M. Plouzeau – <i>Loire</i>	36.00	
363	2010 Pinotage The winery of Good Hope Stellenbosch – <i>South Africa</i>	27.00	
335	2009 Saumur Champigny 'Les Saumoussay' Cave des Vignerons – <i>Loire</i>	32.00	

MALBEC

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

308	2008 Malbec 'Particular' Bianchi San Rafael – <i>Argentina</i>	54.00	
303	2007 Château du Cèdre Cahors – <i>South West France</i>	50.00	
367	2008 Malbec Altos Las Hormigas Reserva Valle de Uco Mendoza – <i>Argentina</i>	59.00	
369	2008 Malbec Punto Final Reserva Bodega Renacer Perdriel Mendoza – <i>Argentina</i>	47.00	12.75
300	2010 Malbec Mendoza Heights Premium Mendoza – <i>Argentina</i>	19.95	

CLASSIC CLARET/BORDEAUX STYLE

Featuring Wines from Bordeaux all the way to Italy, South Africa and the Americas.

351	2004 Château Fourcas Dupré Cru Bourgeois Supérieur – <i>Listrac-Médoc</i>	55.00	
336	2004 Château Moulinet – <i>Pomerol</i>	85.00	
313	2003 Chateau Gruaud Larose 2 ^{ème} Cru Classé – <i>St Julien</i>	150.00	
354	2000 Château Branaire (Duluc-Ducru) 4 ^{ème} Cru Classé – <i>Saint-Julien</i>	210.00	
352	2007 Ridge Santa Cruz Mountain Estate (Cabernet Sauvignon,Merlot) California – <i>USA</i>	115.00	
321	2007 L'École 41 Cabernet Sauvignon Columbia Valley Washington State – <i>USA</i>	95.00	
356	2000 Château La Commanderie Saint - Emilion Grand Cru – <i>Saint-Emilion</i>	95.00	
387	2005 Cabernet Sauvignon Reserve Vergelegen Stellenbosch– <i>South Africa</i>	55.00	
344	2000 Château Pavie Macquin Saint - Emilion Grand Cru Classé– <i>Saint-Emilion</i>	320.00	
365	1995 Château Lynch- Bages 5 ^{ème} Cru Classé – <i>Pauillac</i>	395.00	
318	2005 Château du Gaby – <i>Canon Fronsac</i>	65.00	
325	2001 Château Brane-Cantenac 2 ^{ème} Cru Classé – <i>Margaux</i>	170.00	
340	2006 Château Mouras Grand Vin – <i>Graves</i>	48.00	11.75
353	2000 Château Figeac 1 ^{er} Cru Grand Cru Classé – <i>Saint-Emilion</i>	295.00	
338	2001 Château Langoa Barton 3 ^{ème} Cru Classé – <i>Saint-Julien</i>	125.00	
346	2008 Cabernet Sauvignon Salentein Reserve Mendoza – <i>Argentina</i>	37.00	9.25
348	1998 Château La Conseillante Heritiers L. Nicolas – <i>Pomerol</i>	295.00	

VALLÉE 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

301	2008 Chianti Classico Isole e Olena Toscana – Italy	49.00	13.50
382	2006 Montepulciano d'Abruzzo Marina Cvetić Masciarelli Abruzzo – Italy	65.00	
381	2007 Pithos (Frappato/Nero d'Avola), Cerasuolo di Vittoria, A.A Cos Sicilia – Italy	48.00	
330	2006 Massolino Nebbiolo Langhe Piemonte – Italy	60.00	
386	2008 Vino Nobile di Montepulciano Azienda Canneto Montepulciano – Italy	55.00	
375	2008 Barbera D'Alba Bruno Rocca Barbaresco – Italy	69.00	
398	2008 Vino Nobile di Montepulciano Azienda Agricola Canneto Montepulciano– Italy	58.00	
395	2005 Cocconato Vigneti di Cadodo Rosso Bava (Nebbiolo-Barbera-Merlot) – Italy	48.00	
355	2008 Palazzo Della Torre Allegrini IGT Veronese Veneto – Italy	58.00	
396	2007 Chianti Rufina Riserva Selvapiana 'Vigneto Bucerchiale' Rufina – Italy	59.00	
316	2008 La Spinetta 'Pin' (Nebbiolo, Barbera) Monferatto Rosso Piemonte– Italy	120.00	
373	2008 Cà dei Frati 'Ronchedone' (Sangiovese, Cab Sauv, Marzemino) Lugana – Italy	58.00	
374	2006 Tancredi 'Contessa Entellina Rosso' Sicilia (Nero D'Avola-Cab Sauvignon) – Italy	70.00	
372	2006 Ruberpan Rosso Veronese Leonildo Pieropan Veneto – Italy	55.00	

IBERIAN REDS and PORTUGAL

From the classic Aromatic and elegant Rioja de 'Ondarre' to the more supple Aguiã from Portugal.

350	2010 Garnacha Vieilles Vignes Bodegas Solar Urbezo – Spain	28.00	7.50
341	2005 Ars Nova 'Tandem' (Trempanillo, Merlot, Cab Sauvignon) Navarra – Spain	36.00	
368	2003 Finca Villacreces Ribera del Duero – Spain	80.00	
343	2005 Rioja Allende – Spain	55.00	
377	2005 Pittacum Tinto Mencia Bierzo – Spain	45.00	
342	2005 Balcons Bodega Pinort Priorat – Spain	95.00	
390	2006 Aguiã Quinta de La Rosa Douro – Portugal	48.00	
359	2004 Rioja Reserva 'Mayor de Ondarre' Rioja – Spain	65.00	

SWEET WINES

Pure Nectar

...Naturally sweet, bursting with lovely fresh fruit flavours and tangy acidity 125ml

403	2008	Pacherenc du Vic - Bilh 'Symphonie D'Automne' Berthoumieu- <i>Madiran</i> - 50cl	45.00	12.00
415	2009	Passito Liquoroso Di Pantelleria Pellegrino- <i>Italy</i> - 37.5cl	30.00	11.00
400	2008	Ringbark Riesling Plantagenet - <i>Australia</i> - 37.5cl	30.00	11.00
400	2008	Tokaji Royal Late Harvest - <i>Hungary</i> - 50cl	42.00	11.50
400	2010	'La Beryl Blanc' Fairview Paarl - <i>South Africa</i> - 50cl	45.00	

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	2008	Maury Mas Amiel Olivier Decelle - <i>Languedoc</i> -75cl	56.00	9.90
409	2009	Brachetto d'Acqui Contero - <i>Italy</i> - 37.5cl	27.00	
405	2005	Giovanni Allegrini Recioto Classico Allegrini- <i>Italy</i> - 50cl	54.00	
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.

408	2004	Tokaj Classic Tokaji Aszú 5 Puttonyos - <i>Hungary</i> - 50cl	80.00	
400	2005	Château de Malle 2 ^{ème} Cru Classé - <i>Sauternes</i> - 75 cl	150.00	
400	2007	Coteaux du Layon 'Clos Sainte Catherine' Baumard - <i>Loire</i> - 75 cl	85.00	
400	2001	Château Lafaurie- Peyraguey 1 ^{er} Cru Classé - <i>Sauternes</i> - 75 cl	195.00	
424	2001	Château Filhot 2 ^{ème} Cru Classé - <i>Sauternes</i> - 37.5cl	45.00	16.00
400	1997	Château Climens 1 ^{er} Cru Classé - <i>Barsac</i> - 75 cl	275.00	
410	2006	Château Laville Jean - Christophe Barbe - <i>Sauternes</i> - 75 cl	95.00	
400	1997	Château d'Yquem 1 ^{er} Cru Classé Supérieur- <i>Sauternes</i> - 75 cl	795.00	
407	2008	Gaillac Renaissance Domaine Rotier - <i>Gaillac</i> - 50 cl	55.00	15.00

PORTS

413	2004	Taylor's Late Bottle Vintage	42.00	9.50
414		Taylor's 10 year old Tawny	54.00	12.00
402	2006	Quinta de La Rosa Late Bottle Vintage	60.00	15.00
430	1997	Porto Quinta Di Infantado Vintage Alto Douro - <i>Portugal</i>	100.00	

EAUX DE VIE & DIGESTIFS

CALVADOS

Château du Breuil V.S.O.P	9.50
Château du Breuil Réserve 8 Years old	14.90
Château du Breuil Réserve des Seigneurs X.O	19.90

COGNAC

Maxime Trijol VSOP - <i>Grande Champagne</i>	9.50
Maxime Trijol XO - <i>Grande Champagne</i>	22.00
Hennesy Fine Cognac	10.50
Hine Antique X.O	29.50
Michel Couprie XO Très vieille Réserve- <i>Grande Champagne</i>	21.00
Delamain 1972 - <i>Grande Champagne</i>	39.00
Delamain 1973 - <i>Grande Champagne</i>	48.00

ARMAGNAC

Baron de Sigognac 10 ans d'âge, <i>Bas Armagnac</i>	9.50
Baron de Sigognac 20 ans d'âge, <i>Bas Armagnac</i>	17.50
Baron de Lustrac 1966 - <i>Bas Armagnac</i>	35.00
Domaines Boingnières 1985 Cépages Nobles - <i>Bas Armagnac</i>	38.00
Domaine Darroze Château de Gaube 1970 - <i>Bas Armagnac</i>	40.00

EAUX DE VIE & MARC (Distillerie Miclo)

Poire William N.V	9.50
Mirabelle Grande Reserve	9.00
Vieille Prune Grande Reserve	12.00
Marc de Gewurztraminer	9.00

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