



CARTE DES VINS



CHAMPAGNE & SPARKLING WINE

	125ml glass	BOTTLE
BOUVET-LADUBAY Saumur Brut, Loire 32.95 crisp, dry and full of depth of flavour, properly as close to champagne as it gets	6.25	32.95
BOUVET SAUMUR ROSÉ Brut, Loire 34.95 delicate pink fizz, bursting with elegant swathes of raspberry, peach and white flowers	6.95	34.95
GREMILLET Sélection Brut, Balnot sur Laignes, Champagne 42.95 delicious award winning champagne, consistently elegant, smooth and fresh.	8.95	42.95
POL ROGER, Brut Réserve, Epernay, Champagne 65.95 it is full, rich yet fresh, and loved by those who prefer a richer champagne style. pol roger is beautifully balanced with great depth of flavour.	11.95	65.95

VIN BLANC

	125ml glass	175ml glass	250ml glass	375ml pichet	BOTTLE
LES VOLETS CHARDONNAY Pays de la Haute Vallée de l'Aude, Languedoc-Roussillon 22.95 oaked chardonnay with bright acidity which gives way to green apple & brioche notes. ideal with a creamy chicken or mushroom dish	4.35	6.05	8.15	12.75	22.95
DOMAINE DE LA GRANDE COURTADE CHARDONNAY, Famille Fabre, Languedoc-Roussillon 29.95 (vegan/organic) aged in oak, this wine is generous and represents excellent value for money. ideal with grilled fish, roast chicken & vegetables.					29.95
CHABLIS, Domaine de la Motte, Burgundy 37.95 a classic chablis in a pure mineral style with added depth from a small addition of oaked aged wine into the blend. ideal with chicken or fish.					37.95
PICPOUL DE PINET, Cave de l'Ormarine, Selection, Languedoc-Roussillon 27.95 upbeat freshness, lemony zing and subtle floral notes with hints of ripe pears ideal as an aperitif, with seafood or vegetable dish.					27.95
LE CHAPEAU NOIR SAUVIGNON BLANC, Vin de France 21.95 light, fresh and fruity with an instantly recognisable french sauvignon blanc style. ideal as an aperitif, with fish, seafood or a vegetable dish.	4.15	5.85	7.85	12.15	21.95
WAIPARA SPRINGS SAUVIGNON BLANC, Marlborough, New Zealand 32.95 typical characteristic, herbaceous and grassy on the nose, with tropical & gooseberry flavours. ideal as an aperitif, with fish, seafood or vegetable dish.	6.25	8.65	11.75	18.35	32.95
SANCERRE, Duc Armand, Loire 39.95 sancerre is the spiritual home of sauvignon blanc. aromas of rhubarb & gooseberry. ideal with white fish, fresh herbs and goat's milk cheeses.					39.95
LE PETIT CHAT BLANC, Vin de France 18.95 a blend of grenache blanc, marsanne & rousanne. beautifully balanced, with fresh fruity flavours & aromas shining through. perfect with white meats and fish or simply lap it up on its lonesome	3.55	4.95	6.75	10.55	18.95
GROS MANSENG, Uva Non Grata, Vin de France (MEDIUM) 26.95 (vegan) a bright and zingy gros manseng fermented to dryness into which they blended a smaller proportion of late harvest gros manseng, bringing with it a delightful fruitiness and exotic spice. this makes for a mega apéritif or cheese	5.05	7.05	9.65	14.95	26.95
VIIGNIER, Château Viranel, Languedoc-Roussillon 28.95 a delicate nose with notes of white flowers and grapefruit. suave and sophisticated on the palate with plenty of refreshing acidity balancing deliciously ripe notes of lemon, grapefruit and apricot ideal with seafood & white meats					28.95
MUSCADET DE SEVRE ET MAINE SUR LIE, Domaine de la Tourmaline, Loire 24.95 complex, with a fuller body, a creaminess and richness which is absolutely delicious. it works anywhere you'd use a squeeze of lemon. Seafood's its natural pair – especially oysters.	4.75	6.55	8.95	13.85	24.95
POUILLY FUISSÉ Château-Fuissé, Tete De Cru, Burgundy 49.95 a nose that is tightly coiled with subtly smokey, leesy aromas infused with acacia and lemon zest. the palate is well-balanced with ripe fruit, a gentle nuttiness and a fine thread of acidity; the clay soils lend the power and thrust on the spice-tinged finish which retains a wonderful elegance					49.95
PULIGNY MONTRACHET, Jean-Louis Chavy 59.95 rich & buttery with hints of minerality and beautifully integrated oak notes. this gastronomic wine has the right amount of texture & complexity to match dishes with bolder flavours. perfectly complements roast pork, roast chicken & seared seafood.					59.95
ARDÈCHE CHARDONNAY, Louis Latour 31.95 this cuvée is their non-oaked version and has subtly honeyed aromas and a lively acidity which brings out the ripe pear and white peach flavours very well indeed.					31.95

VIN ROSE

LA BOUTIQUE BONBON Rosé, Vin de France 22.95

a blend of merlot, cabernet sauvignon and grenache noir, the palate shows fantastic lightness, freshness and subtle sweetness. with flavours of strawberry bonbons, raspberry & peaches

LE PETIT CHAT Rosé, Vin de France 19.95

a blend of grenache, cinsault & syrah. a dry style of rosé with floral aromatics and packed with juicy ripe berry flavours ideal as an apéritif or with shellfish.

M DE MINUTY Rosé, Côtes De Provence 32.95

grenache based rosé with delicate red fruit flavours and a refreshing finish. ideal with any seafood.

125ml	175ml	250ml	375ml	
glass	glass	glass	pichet	BOTTLE
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32.95

VIN ROUGE

CHEZ JULES 25 ANNÉES - GRENACHE, Arômes Sauvages, Domaine Viranel, Languedoc 29.95

the palate is soft and fleshy. it is not heavy, the tannins are still young but full of promise. dark chocolate, mocha and graphite empyreumatic aromas and spices involved in sensual pleasures.

SAINT MARTIN CABERNET SAUVIGNON, Domaine de L'Olibet, Languedoc-Roussillon 22.95

(vegan) a stylish cabernet sauvignon with generous juicy fruits, ripe integrated tannins and good length. ideal with roasted or grilled red meats and hard cheeses.

BEAUJOLAIS VILLAGES, Les Pivoines, Beaujolais 29.95

juicy, super ripe gamay fruit with flavours of summer fruit compote, typically vibrant acidity and a soft, approachable finish. ideal with strong savoury dishes, terrines & mature hard cheeses.

LA VIGNE MALBEC, Languedoc 22.95

plenty of flavours of blackberry, plums and black cherries all wrapped up with some soft ripe tannins. ideal with steak or with a sunday roast.

MI TERRUÑO RESERVA MALBEC, Mendoza, Argentina 33.95

a classic malbec. is a perfect balance between varietal characteristics and complexity by the interaction with french and american oak barrels. elegant and full of character range

TOUT UN FROMAGE MERLOT, Pays d'Oc 21.95

deep garnet colour with vibrant plummy and blackberry fruit that fills the mouth. soft and supple on the palate, with ripe, rounded fruit and a lovely, juicy finish. ideal with chicken or cheese

PASQUIERS SHIRAZ, Pays d'Oc 20.95

succulent, juicy fruit and spicy notes, fantastically approachable wine ideal with grilled meats, braised beef, herby dishes and mature hard cheeses.

VINA DEL OJA RIOJA TINTO, Senorio de Arana, Spain 25.95

the bouquet is packed with red berry aromas with hints of vanilla and these both carry through to the palate which is both fresh and perfectly balanced. ideal with lamb

VIEILLE MONNAIE PINOT NOIR, Languedoc-Roussillon 23.95

it has a warm nose with aromas of stewed cherries. the palate is nicely balanced with an exciting, savoury bitterness provided by ripe, tasty tannins. ideal with salmon, chicken or wild mushrooms

GENETIE PINOT NOIR 'illumine', Burgundy 39.95

(vegan) refreshing soft berry fruit nose flows into the palate to offer flavours of wild strawberry in spring woodlands. bright and exciting, this wine is both enticing and elegant, pretty with finesse

LE PETIT CHAT ROUGE, Vin de France 18.95

this supple red is made from selected parcels of grenache noir, syrah and carignan. red berries; cherries and strawberries, soft tannins and a subtle twist of spice. try it with a hearty meat dish

CAIRANNE 'LA CÔTE SAUVAGE', Rhône 31.95

(vegan) ripe berry, liquorice and a hint of cinnamon, this wine is full flavoured, rich and smooth with subtle tannins. ideal with red meats and rich stews

GIGONDAS, Brunel de la Gardine, Rhône 44.95

full on the palate it is forceful and intense with oodles of aromas and flavours of red fruits with notes of pepper and liquorice. ideal with lamb and game dishes or roast beef and yorkshires.

CHÂTEAUNEUF-DU-PAPE, Château Saint-Roch, Rhône 57.95

notes of jammy black fruits, fleshy cherry fruit, kirsch, liquorice and spices. ample and delicious on the palate, the tannins are tight, dense and velvety. ideal with red meats, game and casseroles

BORDEAUX SUPÉRIEUR, Château Recougne, Bordeaux 28.95

packed with delectable bramble notes, regal spices and integrated tannins, delicious wine at a steal. ideal with beef and game dishes

CHÂTEAU GRAND FAURIE LA ROSE, St-Emilion Grand Cru, Bordeaux 47.95

it's classic saint-émilion, so predominantly merlot, with a small amount of structure-giving cabernet sauvignon that makes it fruity, smooth and silky. blackcurrant. cassis. woody spice. it's a really fragrant, rich, plush claret which delivers on every level

VIÑA ARDANZA RIOJA RESERVA, La Rioja Alta 49.95

it's made from 30-year-old vines and aged for three years in oak. this brings you an indulgently rich reserva with plenty of ripe fruit flavour and silk-smooth tannins.

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44.95

57.95

28.95

47.95

49.95

SEE SPECIALS BOARD FOR SOME MORE AMAZING WINES