

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 49.95 delicious award winning champagne, consistently elegant, smooth and fresh.	8.95	49.95
POL ROGER, Brut Réserve, Epernay, Champagne 69.95 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	69.95
CATTIER BRUT ROSÉ PREMIER CRU, Reims, Champagne 69.95 a rich, complex rosé champagne with notes of blackcurrant, redcurrant and strawberry.		69.95

VIN BLANC

	125ml glass	175ml glass	250ml glass	375ml pichet	BOTTLE
LES VOILETS CHARDONNAY, Pays de la Haute Vallée de l'Aude, Languedoc-Roussillon 23.95 (vegan) oaked chardonnay with bright acidity which gives way to green apple & brioche notes. ideal with a creamy chicken or mushroom dish	4.55	6.35	8.55	13.35	23.95
GRAND ARDÈCHE CHARDONNAY, Louis Latour 32.95 it's nose is characterized by grilled almonds and white flowers aromas. the mouthfeel is round, ample and has very generous aromas, such as toasted bread and vanilla. ideal with grilled fish					32.95
CHABLIS, Domaine de la Motte, Burgundy 39.95 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.					39.95
WITT'S END CHARDONNAY, Special Release, Australia 24.95 a delicate white wine, full of flavour with lots of tropicalfruit and limes evident. a crisp and refreshing finish. ideal with salmon, pork & poultry dishes					24.95
POUILLY FUISSÉ Château-Fuissé, Tete De Cru, Burgundy 52.95 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					52.95
PULIGNY MONTRACHET, Jean-Louis Chavy 69.95 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.					69.95
PICPOUL DE PINET, Cave de l'Ormarine, Selection, Languedoc-Roussillon 26.95 upbeat freshness, lemony zing and subtle floral notes with hints of ripe pears ideal as an aperitif, with seafood or vegetable dish.	5.05	7.05	9.65	14.95	26.95
MUSCADET DE SEVRE ET MAINE SUR LIE, Domaine de la Tourmaline, Loire 27.95 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.					27.95
LE CHAPEAU NOIR SAUVIGNON BLANC, Vin de France 23.95 light, fresh and fruity with an instantly recognisable french sauvignon blanc style. ideal as an aperitif, with fish, seafood or a vegetable dish.	4.55	6.35	8.55	13.35	23.95
SILENI SAUVIGNON BLANC, Marlborough, New Zealand 32.95 (vegan) it has really pungent, tangy grapefruit aromas with a zingy finish, generous weight and impeccable balance.ideal with goat's cheese.	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 19.95 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	3.65	5.25	7.15	11.05	19.95
GROS MANSENG, Uva Non Grata, Vin de France (MEDIUM) 22.95 (vegan) a delightful fruitiness and exotic spice. this makes for a mega apéritif or cheese	4.35	6.05	8.15	12.75	22.95
VIOGNIER, Château Viranel, Languedoc-Roussillon 33.95 a delicate nose with notes of white flowers and grapefruit. the palate has plenty of refreshing acidity balancing deliciously ripe notes of lemon, grapefruit and apricot. ideal with seafood & white meats					33.95
CHERRY TREE HILL CHENIN BLANC, Western Cape, South Africa 22.95 refreshing and crisp with hints of tropical fruit salad, pineapple and lemon with cream flavours and a lingering sensation of wild honey. ideal with white fish and mild cheeses					22.95

VIN ROSE

	125ml	175ml	250ml	375ml	
	glass	glass	glass	pichet	BOTTLE
LA BOUTIQUE BONBON Rosé, Vin de France 23.95 the palate shows lightness, freshness & subtle sweetness, with flavours of strawberry, raspberry & peaches	4.55	6.35	8.55	13.35	23.95
LE PETIT CHAT Rosé, Vin de France 21.95 a dry style of rosé with floral aromatics, packed with juicy ripe berry flavours ideal as an apéritif or with shellfish.	4.15	5.85	7.85	12.15	21.95
DOMAINE D'ESTIENNE Rosé, Côtes De Provence 29.95 delicious notes of candied fruit, tart citrus flavours with a zesty acidity and delightful savoury notes					29.95
M DE MINUTY Rosé, Côtes De Provence 36.95 grenache based rosé with delicate red fruit flavours and a refreshing finish. ideal with any seafood.					36.95

VIN ROUGE

	125ml	175ml	250ml	375ml	
	glass	glass	glass	pichet	BOTTLE
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.	5.65	7.85	10.75	16.65	29.95
ORDINAL CABERNET SAUVIGNON, Côtes de Thau 23.95 a refreshing and fragrant cabernet with delicate flavours of blackcurrant; crunchy and bright ideal with roasted or grilled red meats and hard cheeses.	4.55	6.35	8.55	13.35	23.95
BEAUJOLAIS VILLAGES, Les Pivoines, Beaujolais 31.95 (vegan) 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.					31.95
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.	4.35	6.05	8.15	12.75	22.95
'KELTEHUE' MALBEC, Don Manuel Villafane, Mendoza, Argentina 25.95 rich on the nose with black and red berry fruit notes. smooth and silky to taste with a well balanced and long pleasing finish. ideal with grilled meats					25.95
JEAN BON MERLOT, Pays d'Oc 21.95 deep garnet colour with vibrant redcurrants 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	4.15	5.85	7.85	12.15	21.95
PAVILLON DES TROIS ARCHES MERLOT, Languedoc-Roussillon 26.95 deep ruby red in colour with a very charming nose of red berries and sweet spice. The palate is smooth, full of dark creamy fruit, with a lingering finish, providing a real treat in the mouth. ideal with beef					26.95
PASQUIERS SHIRAZ, Pays d'Oc 21.95 succulent, juicy fruit and spicy notes, fantastically approachable wine ideal with grilled meats, braised beef, herby dishes and mature hard cheeses.	4.15	5.85	7.85	12.15	21.95
JABOULET SYRAH, Rhône 28.95 It is matured without oak to maintain a supple and fruit-driven style. medium-bodied with a fresh, juicy feel, this wine offers the classic syrah characters of blackcurrant and liquorice. ideal with chargrilled meat					28.95
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	4.95	6.85	9.25	14.45	25.95
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					49.95
VIEILLE MONNAIE PINOT NOIR, Languedoc-Roussillon 24.95 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	4.75	6.55	8.95	13.85	24.95
MONTEPULCIANO D'ABRUZZO, 'Colle Cavalieri', Italy 22.95 ruby red in colour with purple highlights. small red berry fruits on the palate. morello cherry and a delicate and spicy touch on the finish. medium bodied, well structured with soft and well balanced tannins					22.95
LE PETIT CHAT ROUGE, Vin de France 19.95 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	3.65	5.25	7.15	11.05	19.95
CÔTES DU RHÔNE VILLAGES, 'Les Coteaux' Rhône 27.95 (vegan) Brambly fruit underpinned by subtle oaky nuances, lovely sweet spice - warm star anise with a touch of cinnamon. ideal with grilled meats					27.95
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.					44.95
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					57.95
BORDEAUX SUPÉRIEUR, Château Recogne, Bordeaux 28.95 packed with delectable bramble notes, regal spices and integrated tannins, delicious wine at a steal. ideal with beef and game dishes					28.95
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.					47.95