

# WINE LIST

## WHITE

125ml 175ml 250ml BTL

**River Retreat Pinot Grigio** (Australia)–Aromas of fresh apple and pear carry through on the palate, complemented by light citrus notes to bring the palate to life. With fresh fruit flavours and perfectly balanced acidity. Delicious with seafood and light chicken dishes  
**£7 £8 £10 £27**

**Waipara Springs Sauvignon Blanc** (New Zealand) - Delightful aromas of citrus, herbaceous greens and lemongrass. Pairs perfectly with bruschetta, crab, mushrooms and chicken.  
**£8.50 £10 £14 £36**

**Murphy Vineyard Chardonnay** (Australia)– Displays fresh white blossom, apricots and exotic fruits. This mouth filling and well balanced. Goes well against mushrooms, shellfish and white fish.  
**£7.50 £8 £10 £27**

**Picpol De Pinet** (France) This wine is dry & packed full of great acidity & minerality, with flavours of bright green apple & lemon. Tasty with pork, salmon & prawns  
**£8.50 £10 £14 £36**

**Daguet de Berticot Sauvignon Blanc** (France) Grassy, dry Sauvignon from Western France, with a pleasing, crisp, neat finish. Notes of apple, pear & peach. Best enjoyed with pork, shellfish, appetisers and vegetarian dishes.  
**£8.50 £10 £14 £36**

**Waipara Springs Pinot Gris** (New Zealand) – Aromas of apricot, fresh pear, lemon peel and floral aromas on the nose. Offering fruit purity and intensity combined with a silky texture and refreshing acidity. Pairs with meaty fish, cream sauces and pork.  
**£38**

**Rustenberg Chardonnay, Stellenbosh** (South Africa) - Wine Champions again last year, this is one of the most consistent barrel-fermented chardonnays in the world of wine: creamy, lemony chardonnay to count on, with plenty of ripe peach and pineapple on the palate, well supported by toasty oak. Best served alongside fish, shellfish, beef and creamy sauces  
**£38**

### \*\*BAR TENDERS CHOICE

**Guy Saget Pouilly Fume** (France) Powerful fruity Sauvignon nose with aromas of citrus and fruit whites. The palate is intense yet round and finishes crisply and firmly without sharpness. Remarkably well with seafood, smoked salmon, with white butter sauce, and goat's cheese.  
**£49**

**Kungfu Girl Riesling** (USA) - A lively number with tonnes of character, this wine is bursting with delicious stone fruits and citrus notes, with a subtle minerality on the palate. Ideal against Asian inspired dishes and shellfish  
**£36**

**Sancerre Domaine de Le Perriere Saget** (France) The clean, pure gooseberry flavour of Sauvignon Blanc is gentled and rendered charming by aromas of tropical fruit, The fruity flavours pair nicely with goats cheese, pork & chicken  
**£50**

**Chablis Domaine Dupre** (France) - This medium-bodied but richly textured Chardonnay highlights crisp pineapple and yellow-pear flavours enriched by a streak of cream on the midpalate. Ripe and concentrated, the elegantly balanced dry white offers a subtle hazelnut finish. Pairs well with crab, lobster & shellfish.  
**£48**

**Joseph Drouhin Meursault Drouhin 2018** (France) – Delicate, fruity and intense aromas. The bouquets are extremely pleasing: these wines are rich and finely balanced. Great alongside white meat and fish.  
**£95**

## RED

125ml 175ml 250ml BTL

**Murphy's Shiraz** (Australia) - Packed with black fruit with blackcurrant dominating, it has spice notes too supported by a good structure with plenty of ripe, unobtrusive tannins. Pairs well alongside red meat and vegetarian dishes.  
**£7 £8 £10 £27**

**Scotto Family Cellars Lodi Old Vine Zinfandel** (California)- Rich, multi-layered flavours of dark cherry, cassis and spice. Subtle touch of vanilla and soft tannins. Recommended with quail, pork and our house curry.  
**£8 £9 £12 £30**

**Daguet de Berticot Merlot** (France) - The wine has a ruby red colour. The nose reveals notes of red fruits and spice. The palate is full of smooth tannins. Suggested with beef, lamb and game dishes\*\***BAR TENDERS CHOICE\*\***  
**£8 £9 £12 £30**

**Amayan Malbec** (Argentina) - A lush and silky tannin structure is complemented by a creamy texture. On the palate, opulent flavours of blueberry and blackberry are followed by notes of roasted coffee and cinnamon on this long finish. Delicious with our steaks, beef cheeks and pork.  
**£8.50 £10 £14 £36**

**Yelands Pinot Noir** (New Zealand)– Lifted aromatics displaying, dark berry fruits, vanilla and hints of savoury. This wine is elegant in structure showing complex fine grained silky tannins and displays great balance and length. Suggested with meat and oily fish.  
**£8.50 £10 £14 £36**

**Chateau Beauchene Chateaneuf Du Pape** (France)- Powerful wine with a good complexity and soft tanninsp. Aromas of blackberry and plum, ideal with meat and pork dishes  
**\*\*BAR TENDERS CHOICE\*\***  
**£8.50 £10 £14 £36**

**Darling Cellars Chocoholic Pinotage** (South Africa)–Dense, bright and deep in colour. The bouquet offers notes of scorched earth, damson jam and sweet raspberry liqueur. Vanilla richness and notes of crème brûlée lead to a full throttle palate of concentrated, mouth-coating richness. Redcurrant jelly and purple berried fruits, bitter-sweet cocoa notes and a bold, Amarone-like weight is balanced by a fabulous underlying freshness which cleanses and refreshes the palate on the finish.  
**£8.50 £10 £14 £36**

**Rustenberg Cabernet Sauvignon Wine** (South Africa)– - Quintessential aromas of dried herbs, liquorice, robust dark fruit and astute tannins. Elevated by a youthful acidity that adds to its power with sour cherry and a silky texture that trails behind. Pairs well with red meat and chocolate desserts.  
**\*\*BAR TENDERS CHOICE\*\***  
**£38**

**Domaine Lafarge-Vial Fleurie Bel Air 2014** (France) -\_Reveals extraordinary aromas of red fruits, peony and iris. In the mouth, it presents sap with an indulgent fleshy flavour that lingers beautifully, leaving a feeling of great satisfaction. The finish is persistent and slightly sharp.  
**£60**

**Le Relais de Durfort- Margaux, 2016** (France) – Aristocratic Bordeaux, the notes of red fruit shading into blueberry, violet and a light whiff of tobacco, a hint of vanilla on the finish. Serve with grills, cured and prepared meats, fresh cheeses.  
**£85**

**Joseph Drouhin Gevrey- Chambertin** (France) - Intensely fruity on the nose, the aromas of black cherry, wild blackberry and liquorice. The woody character is subtle and marries delicately with the other aromas.  
**£100**

**\*PLEASE SEE OUR WINE OF THE MONTH BOARD FOR SPECIALS\***