

**WHITE****Served in 125ml 175ml 250ml 750ml BOTTLE**

## **WHITE WINES** **CRISP / FRESH / ELEGANT/**

Villa Vito Pinot Grigio (Italy) Italian Pinot Grigio is a classic for a reason – it's the ultimate light, crisp white. Perfect for everyday and versatile enough to work in any situation, with almost any food. It's got lovely crisp apple flavours – and it's really refreshing. All you could want from an Italian Pinot Grigio. Of course, it's a great party wine, but it's also perfect with light salads and fish. **£4.50 £6.50 £9 £26**

Ormarine Sea Pearl Picpol De Pinet (France) This wine is dry & packed full of great acidity & minerality, with flavours of bright green apple & lemon. Floral and enticing on the nose, exuberantly fresh on the palate with ripe peach, pear drop fruit, a slightly salty edge and underlying minerality. Incredibly fruity yet elegant and concentrated. Tasty with pork, salmon & prawns. **£6 £8.50 £10 £35**

Minaia Gavi (Italy) Cortese, the white grape that makes Piedmont's Gavi, releases aromas of acacia and white peach, flicks the nose with wild herb, then settles on the tongue in a swirl of apple, lemon and melon. Shell fish, light pastas with creamy fish sauces, salads and risottos. **£8.50 £10 £14 £38**

Albarino DO Rias Baixas Mar de Frades (Spain) Mango, pineapple and lychees on the nose together with wild flowers and notes of eucalyptus. Bright, fresh and vivacious on the palate, the tropical fruit flavours. Ideal as an aperitif or with starters such as our house smoked salmon, a great companion with seafood dishes. **£8.50 £10 £14 £38**

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. **£52**

## **FRUITY / AROMATIC / ZESTY**

**WHITE****Served in 125ml 175ml 250ml and 750ml BOTTLE**

Stanley Estate Sauvignon Blanc (New Zealand) - Stanley Estate's Sauvignon is a 100% Sauvignon Blanc, single vineyard wine from the family vineyard in the Awatere Valley, Marlborough. A very aromatic wine, fruit driven but technically dry. It has ripe, zesty fruit flavours of white currants, grapefruit, passionfruit and gooseberries balanced by green tomato stalk and capsicum flavours with a beautifully balanced palate. **£8.50 £10 £14 £36**

Murphys Vineyard Big Rivers Chardonnay (Australia) Murphy Vineyards Big Rivers Chardonnay is an appealing white wine showing a light green colour with tropical fruit aromas and a soft, fresh palate. No oak was used in either fermentation or ageing, giving a wine of great freshness, with stone fruit aromas to the fore. In the mouth it has a fresh peach quality backed by juicy acidity, and the long finish is a pleasant surprise. Goes well against mushrooms, shellfish and white fish. **£5.50 £7.50 £10 £27**

Losstrassen Gruner Veltliner (Austria) If you've never tasted an Austrian wine, then this is a great place to start. Made from the nationally beloved variety, Grüner Veltliner, and hailing from the prestigious Kremstal region, it shows just exactly why the country has received vinous acclaim in recent years. Grüner Veltliner can be made in many different styles, from young and fresh to richer and long-ageing. The grape is typically described as having aromas of citrus, green herbs and white pepper. **£6 £8.50 £12 £34.50**

WHITE

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## WHITE WINES

### **RICH / COMPLEX / TIMELESS**

Rustenberg Chardonnay, Stellenbosh (South Africa) A traditionally made, barrel fermented Chardonnay, the Rustenberg Stellenbosch Chardonnay is a combination of complexing factors from the vineyard, wild yeast and careful barrel age, aiming for balance and expression in each vintage. Apricot, coconut and orange peel followed by marzipan, sponge cake, rounded off with carefully judged oak and fresh, acidity. Best served alongside fish, shellfish, beef and cream.

**£8.50   £10   £14   £38**

Sancerre Blanc Duc Armand Organic (France) Elegant dry white wine, pale yellow colour. The clean, pure gooseberry flavour of Sauvignon Blanc is gentled and rendered charming by aromas of white flowers and green apple and refreshing citrus flavours. The fruity flavours pair nicely with goat's cheese, pork & chicken and fusion dishes.

**£9.50   £12.50   £18   £48**

Olivier Tricon Chablis (France) Bright, elegant crisp minerality and refreshing citrus-like acidity. Beautifully balanced, this is benchmark Chablis. This medium-bodied but richly textured Chardonnay highlights crisp pineapple and yellow-pear flavours. Ripe and concentrated, the elegantly balanced dry white offers a subtle hazelnut finish. Pairs well with crab, lobster & shellfish.

**£58**

Jaffelin Meursault 2020 (France) Jaffelin's Meursault is so approachable now with a clean fruit nose with underlying cream and butter notes. The palate is text-book Meursault; big, big and beautiful with a long finish showing notes of grilled almonds and butter. Utterly delicious, this will age gracefully for many years. Delicate, fruity and intense aromas. The bouquets are extremely pleasing: these wines are rich and finely balanced. Great alongside white meat, fish creamy sauces and pasta.

**£125**

*“As I ate the oysters with their strong taste of the sea and their faint metallic taste that the cold white wine washed away, leaving only the sea taste and the succulent texture, and as I drank their cold liquid from each shell and washed it down with the crisp taste of the wine, I lost the empty feeling and began to be happy and to make plans.”*

*Ernest Hemingway*



**RED**

**Served in 125ml 175ml 250ml and 750ml BOTTLE**

## **RED WINES**

### **FRUITY / LIGHT / JUICY**

Murphy's Vineyard Big Rivers 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. Drink with Barbecued meat, casseroles and grilled steaks

**£5.50   £7.50   £10   £27**

Hillville Road Merlot (Australia) The grape's ability to produce very different styles of wine, from smooth and easy-drinking, to more complex and deeper, has made it the darling of many wine lovers. These wines have generous flavours of berries, plums and dark cherries. Pairs well with beef, duck and game.

**£4.50   £6.50   £9   £25.50**

Famigile Venete Valpolicella Ripasso Superiore (Italy) Deep ruby red colour. Red fruits bouquet, especially prunes and cherries with a slight hint of nutmeg and a delicate balsamic note. Strong flavour, just the right level of tannins, good persistence, with an enveloping finish. Especially recommended with mushrooms, pasta, truffle and seafood.

**£7   £10   £14   £40**

Waipara Springs 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. Gorgeously silky Pinot with bright red fruits and a slight savoury character. Delicate red meats and game meats, particularly duck.

**£6.50   £9.50   £12   £36**

Lua Nova Lisboa Red (Portugal) - A supple and moreish wine bursting with flavour. Richly fruity with a twist of charred BBQ spice. Made from the highest quality fruit, it's like Porta 6 but smoother, richer and even more delicious. This powerful blend is a celebration of Portugal's indigenous grapes – made by the country's red-blend specialist. Enjoyed alongside shellfish, vegetarian dishes, roasted game and lamb dishes

**£5.50   £7.50   £10.50   £30**

Domaine Pardon Fleurie Cote Des Labourons Organic (France) The acclaimed Pardon & Fils make this on the excellent Côte des Labourons area of Fleurie, one of the finest crus of Beaujolais. It's a cru known for its elegant and fragrant expressions of Gamay, and this wine is a brilliant example. It has notes of red fruits and blackcurrant, a rich, silky palate and a long finish. This vintage with a dark red robe reveals aromas of very ripe small black fruits (blackcurrant, blueberries), and slightly woody and vanilla notes. Enjoy alongside with poultry, roasted white meats, red meats or game.

**£54.50**



RED

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## RED WINES

### FULL BODIED / STRUCTURED / BOLD

Beronia Rioja Crianza CZA Edition (Spain) After careful selection of the best grapes, our Crianza begins its fermentation. This is a slow and controlled process, allowing all the colour and aromas from the grapes to be extracted. The wine softens and develops over a year in mixed oak barrels while maintaining its bright, fruit character, before spending a minimum of three months in bottle prior to release. A bouquet of red fruits with hints of rosemary, cinnamon and thyme. Lively, red berry fruits, soft notes of vanilla and a hint of mocha. Food pairing, roasted meats, cheese and cured meats. **£7 £10 £14 £40**

Scotto Family Cellars Lodi Old Vine Zinfandel (California) Aromas of blueberry pie, cola, cherry and black liquorice. It is rich, juicy and alluring on the palate with flavours of ripe red summer berries, cranberry, and hints of cinnamon and pepper. The long and delicious aftertaste is worthy of the history and work that has gone into those old vines all these many years. Recommended with red meat, cheese and our house curry. **£6 £8.50 £12 £32**

Belhara Amayan Malbec (Argentina) Elements of cassis, black cherry and spicy cinnamon best describes the opulent nose on the Belhara Amayan Malbec. The palate is composed of black fruit and a supple tannin structure, great minerality with an elegant precise finish and well-integrated notes of oak, with hints of dark chocolate and vanilla. A lush and silky tannin structure is complemented by a creamy texture. Delicious with our steaks, offal, aubergines and mushrooms. **£6.50 £9.50 £12 £36**

Rustenberg Cabernet Sauvignon Wine (South Africa)– Stellenbosch and the Simonsberg range are synonymous with great Cabernet Sauvignon: just over one third of Rustenberg's plantings are dedicated to it. The wine shows typical Cabernet Sauvignon flavour and aroma profiles of dark berries and tobacco with a well-structured and lengthy palate. 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. **£8.50 £10 £14 £38**

Ghost In The Machine Cabernet Franc (South Africa) A burst of dark red fruits, blackberry, blackcurrant, savoury notes and molasses or toffee. The palate of dark red fruit follows through with a smoky, herbaceous finish. These Bruce Jack Wines are all about pushing the experimental boundaries of winemaking with cutting edge and ancient winemaking and specially selected vineyards that are managed to exacting specifications. All wines are made at the Estate Cellar. Ideal with pork belly, pate, beef and white fish. **£54.50**

**RED**

**Served in 125ml 175ml 250ml and 750ml BOTTLE**

## **RED WINES**

### **SMOOTH / CLASSIC / REFINED**

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*

**£6    £8.50    £12    £35**

Oliver Maurice Cotes Du Rhone (France) *The nose is delicate with aromas of strawberry, raspberry and garrigue. On the palate, the whole is very fresh and delicious. A Côtes-du-Rhône Villages produced in the north of the Drôme offers us a totally northern style without heaviness. Well-rounded and unctuous, this wine is full and supple. The tannins are present but well-blended.*

**£8.50    £10    £14    £36**

Craggy Range Pinot Noir (New Zealand) *Bright red with vibrant crimson hue. Enticing pure fruit aromas of red cherry and raspberry meld with rose and damp earth. Supple and fleshy across the palate with a youthful fruit profile and lovely fine tannins creating an elegant dry finish. Recommended with venison, poultry and beef.*

**£48**

Reserve Des Dentelles Chateauneuf Du Pape (France) *Powerful wine with a good complexity and soft tannins. Spicy aromas & rich peppery palate that is perfectly balanced. Bold, full-bodied red, with strong red and black fruit flavours, blackberry and plum supported by earthy and herby notes. Compliments lobster, fillet of beef, prawns & fusion cuisine*

**£56**

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. Deep-purple colour and a scented nose of redcurrants, blueberries and violets. A smooth and highly satisfying Margaux with a sense of place and made using biodynamic practices. Perfect with fillet of beet, fresh cheeses and lamb.*

**£75**

Joseph Drouhin Gevrey- Chambertin (France) *Gevrey-Chambertin is famous for premium wines and has more Grand Cru vineyards than anywhere else in Burgundy. Joseph Drouhin founded his winery here in 1880 at only 22 years old. Since then, it has been passed down through the generations and is now run by his four grandchildren. They use their wealth of experience to produce wines that are powerful, structured and renowned for their age ability. This wine is intensely fruity with flavours of black cherry, blackberry and hints of liquorice and leather. Enjoy it with roasted venison or fillet steak.*

**£100**

*“Drinking good wine with good food in good company is one of life’s most civilized pleasures.”*

*Michael Broadbent*

## ROSE WINES

ROSE

Served in 125ml 175ml 250ml and 750ml BOTTLE

### LIGHT / ELEGANT / CLEAN

Nicolas Rouzet Coteaux D'aix en Provence (France) Light, fresh and fruity on the nose. Dry, clean and elegant. The dry, refreshing, pink wines of Provence may not be complicated or heady, but they are certainly lovely. These brightly flavoured, yet pale coloured wines are full of crisp acidity with light touches of tart red berries and citrus fruit. The perfect rose for sipping on a sunny evening, as an aperitif or with light seafood and seasonal spring dishes.

**£6.50 £9 £12.5 £36.50**

Bengula Cove Lighthouse Rose (South Africa) This elegant rosé from Benguela Cove Wine Estate has vibrant character and marked with expressions of strawberries, watermelon and nougat, tailed by notes of citrus and pineapple. And yes, it is as mouth-watering as it sounds. Best enjoyed with spiced dishes, pork and chicken.

**£7.50 £8.50 £10 £27**

## FIZZ & CHAMPANGE

SPARKLING / CHAMPAGNE

Served in 125ml BOTTLE

### CRISP / DRY / REFINED

Aqualta Prosecco DOC (Italy) This delicious fizz will transport you to the picturesque streets of Venice. Expect lively bubbles and delicate flavours of apple and pear. Enjoy it in classic Italian spritz cocktails, or as an apéritif on a sunny afternoon.

**£8 £28**

Benguela Cove Cuvee 58 Sparkling Wine (South Africa) Vivid aromas of candied apple, pear and sweet almonds that comes to life when the fine mousse explodes on the surface. The expected bright acidity is balanced with a tangy finish, concluded with a fresh floral note. Suggested with creamy sauces, shellfish, fish and cheese.

**£37**

Veuve Clicquot Yellow Label (France) House's signature champagne – balancing all 4 dimensions defining the Veuve Clicquot style: freshness, strength, aromatic richness & silkiness. Aromas of brioche, peach & grapefruit. Ideal as an aperitif or with truffle, steak and chicken.

**£16 £90**

Benguela Cove Cuvee 58 Sparkling Rose (South Africa) This Pinot Noir led Cap Classique shows creamy, enticing complexity, with delicate floral and berry aromas followed by notes of apple, cotton candy and nougat. With the long-lasting palate and layered aroma, it dazzlingly expresses its distinct personality. Enjoyed with our coastal board, oysters & puddings.

**£39**

Veuve Clicquot Rose Label (France) The wine is perfected balanced in the best Veuve Clicquot style of pink champagnes, combining elegance and flair. Full bodied and deliciously fruity, with intense flavours of juicy ripe strawberries and cherries.

**£95**

Laurent Perrier Rose (France) Always consistent, elegant and fresh, like a summer berry pudding in a glass - red currants, rhubarb, raspberries and strawberries abound with creamy and biscuity notes, with a long finish and a delicate mousse. The ultimate apéritif for any special occasion.

**£105**

*There comes a time in every woman's life when the only thing that helps is a glass of champagne. –  
Bette Davis*



# **GREEN MAN WINE LIST**