

# Wine List

Upgrades available on set dinner menu | Some vintages may vary due to availability

## Available by glass or bottle

### Whites

**7. Tasari Bianco, Sicilia, 2010**

**175ml : £3.75 | 250ml : £5.00 | Bottle : £14.50**

Crisp, dry, fruity & soft with persistent tropical & citrus notes, from the hilly area east of Marsala. *Gold list & critic's choice.*

**8. Grillo Pinot Grigio, Sicilia Italy, 2010**

**175ml : £4.25 | 250ml : £5.50 | Bottle : £16.50**

Rich in notes of vanilla & citrus. This wine is a delicious accompaniment to fish, pasta & salads.

**11. Stellenbosch Chenin Blanc, South Africa, 2009**

**175ml : £4.75 | 250ml : £6.00 | Bottle : £19.00**

Elegant full-bodied wine. Matured in new French oak, which gives added complexity.

**30. Gran Hacienda Sauvignon Blanc, Chile, 2011**

**175ml : £4.25 | 250ml : £5.50 | Bottle £16.50**

Fresh & crisp with citrus blossom & peach undertones

### Reds

**17. Tasari Rosso, Sicilia, 2010**

**175ml : £3.75 | 250ml : £5.00 | Bottle : £14.50**

Deep colour with plums, red forest fruit & soft ripe tannins. Lots of character, from the hilly area east of Marsala.

**18. Gran Hacienda Merlot, Chile, 2010**

**175ml : £4.25 | 250ml : £5.50 | Bottle : £16.50**

Light, plummy notes on the nose & ripe berry fruit with soft tannins on the palate make for a smooth & balanced wine.

**19. Firefly Shiraz, South-East Australia, 2010**

**175ml : £4.25 | 250ml : £5.50 | Bottle : £15.50**

This wine displays aromas of intense ripe plum & Blackberries. Sweet fruit balance on the palate

**20. Château Savariaud, Bordeaux, 2009**

**175ml : £4.50 | 250ml : £5.75 | Bottle : £17.50**

A soft, easy drinking style wine. Can be appreciated young.

## Available by bottle

### Whites

**10. G7 Chardonnay Reserva, Chile, 2011**

**£17.50**

Fresh, lemony & tropical fruit flavours. Crisp, buttery finish.

**12. Rioja Blanco, Montebuena Crianza, 2010**

**£19.00**

Refreshing Rioja with hints of lemon & toffee apple.

**13. Sartori Manari, Italy, 2009**

**£21.50**

Hand-picked and carefully selected Gargeanega grapes are dried out in order to concentrate sugar content and flavour before being matured in oak to give it its dry creamy finish.

**14. Featherdrop Hill Sauvignon Blanc, Marlborough, 2010**

**£23.00**

Lively aromas of gooseberry passionfruit and grapefruit. Bold citrus flavours which provide a refreshing clean finish

**15. Sancerre 'La Perriere', France, 2010**

**£26.00**

A seductive Sauvignon with the aromas of gooseberries and powerful fruit flavours.

**16. Chablis, Domaine Long-Depaquit, France, 2008**

**£27.00**

Dry, ripe Chardonnay of great style, with the gunflint characteristics.

### Reds

**27. Featherdrop Hill Pinot Noir, Marlborough, 2009**

**£20.00**

Rich & firm on the palette with bold sweet fruit, a core of ripe black cherry lingers on the finish

**21. Gran Hacienda Merlot Reserva, Chile, 2008**

**£21.00**

A rich & full-bodied red wine with notes of vanilla and spice, made from the popular merlot grape.

**22. Rioja, Montebuena Crianza, 2008**

**£20.00**

Classic Rioja character with sweet vanilla oak beautifully integrated. Persistent and balanced.

**23. Fincha Flichman Reserva, Malbec Argentina, 2007**

**£21.00**

Aromas of plum and strawberry lead to soft tannins & a lingering finish.

**24. Cotes Du Rhone. Cave de Monterail, 2009/2010**

**£22.00**

A traditional blend of rich Grenache and spicy Syrah make a very densely structured Rhone with layers of warm fruit.

**25. Cotes de Beaune-Villages Albert Bichot, 2008**

**£28.00**

A beautifully mature and well-balanced wine with rich cherry fruit on the palate. Full of vitality & from a great vintage.

**26. Barolo DOCG Valissano, Italy, 2007**

**£33.00**

Deep garnet-red in colour. Intense bouquet, rich in fruit with hints of vanilla & cloves. Full-bodied with firm tannins & a lingering aftertaste of ripe red fruits.