

## White wines

### DOMAINE DE VEDILHAN VIOGNIER 2021

(France) £11.00

A well-balanced expression of French Viognier. Honeysuckle on the nose; richly textured and nicely balanced with flavours of apricots and a satisfying delicate bitterness on the finish. This is a textured white that goes really well with poultry, spicy heat and seafood. *Suggestions: Marinaded Cornish Mackerel, Hand Dived Scottish Scallops, Poached Scottish Salmon, Rump of Rose Veal, Line Caught Sea Bass, Roast Guinea Fowl, Roast Hake.*

### NUOVO QUADRO GAVI DEL COMUNE DI GAVI 2021

(Italy) £15.00

A fine, single estate Gavi di Gavi with a rounded, heavier mouthfeel, almost Burgundian in style. An enticing nose of white peach and pear with hints of lime and delicate aromatic notes. The palate is complex with fresh and zesty citrus fruit, ripe stone fruit characters, crisp acidity and mineral notes. The finish is pure, long and elegant with an appealing lightly saline edge.

*Suggestions: Serve with the Rose Veal or with seafood and fish dishes. Because of its weighty palate it will also go beautifully with the meat starters of Squab Pigeon and Rabbit Terrine.*

### TOURAINE SAUVIGNON VIEILLES VIGNES 2020

(France) £17.00

Rich, single estate old vine Loire Sauvignon Blanc from a warm vintage, showing notes of exotic tropical fruits. The nose is heady, earthy and herbaceous. The wine has significant palate weight, almost New World in style, with passionfruit jumping out of the glass - very rounded with a rich texture and long finish.

*Suggestions: Any of the starters, fish and poultry and fresh salmon.*

### GENIO Y FIGURA ALBARIÑO 2020

(Spain) £20.00

This fantastic Albariño is straw yellow in colour with a pronounced peachy nose. The palate is bursting full of ripe fruit flavours of apples, peach and nectarine with a fresh citrus acidity and a subtle mineral character on the finish.

*Suggestions: Serve with anything and anyone, this wine is delicious!*

### SANCERRE 'LES LONGUES FINIS' 2020/21

(France) £26.00

The Sauvignon Blanc grape excels in this rich, limestone soil, giving a crisp edge to the wine's natural richness. This single vineyard Sancerre has the added complexity of mineral and herbaceous flavours on the palate. Well balanced and round in the mouth, the immense long notes of gooseberries and citrus combine with the crisp flinty notes which linger on the finish.

*Suggestions: Excellent with seafood and goat's cheese but also pairs well with creamy dishes and poultry.*

### CHABLIS PREMIER CRU 'MONT DE MILIEU' 2020/21

(France) £30.00

A classic Chablis; this wine is a pale straw yellow in colour, with a bouquet of apple and pear aromas with a distinctive smokiness. The palate is crisp and clean with notes of green apple, white peach, blossom and melon. The fresh acidity gives this wine a clean feel and the finish is long and mineral.

*Suggestions: The flinty streak of minerality in this wine means it goes particularly well with fish and poultry but think outside the box and try with the rich venison too.*

### DOMAINE BERTHELEMOT MEURSAULT 2020

(France) £45.00

Restrained and elegant as you might expect from this excellent domain. Aromas of citronella and ripe lemons, the palate is fresh and mineral with a persistent finish. New oak is restricted to around 25% to ensure it does not mask the pure, elegant style. Classic white Burgundy, a wine to savour

*Suggestions: Beautiful wine that goes with all dishes, but will really come into its own with the sea bass, hake, and guinea fowl.*

## Red wines

### **CÔTES DU RHÔNE VILLAGES 'LES COTEAUX' 2020**

(France) £14.00

Immediately impressive, this wine reveals its class from the start. Brambly fruit underpinned by subtle oaky nuances, lovely sweet spice - warm star anise with a touch of cinnamon. A beautifully made Rhône, not to be confused with a wishy-washy one from the supermarket!

*Suggestions: A delicious accompaniment to all the dishes.*

### **McMANIS PETITE SIRAH 2020**

(USA) £16.00

Wow! This Petite Sirah is a full-bodied, delicious wine, with notes of chocolate, caramel, toffee, and rich black fruit on the nose and palate. The mid-palate is led by mocha notes that carry through to the long, luxurious finish. Not a particularly well-known grape variety - you're really missing out if you haven't tried it!

*Suggestions: Perfect with big meat dishes like lamb and venison but is soft and silky enough to go with lighter dishes including fish.*

### **PRIMITIVO DI MANDURIA 2019/20**

(Italy) £18.00

Ruby red colour with elegant garnet reflections. On the nose it gives an intense bouquet of black berried fruits, mainly blackcurrant that fades into notes of licorice and coffee. The taste is decisive, with velvety and enveloping tannins. The freshness is structural and offers a persistent finish of forest fruit jam and spices.

*Suggestions: Pair this with any of the main course dishes - it is an easy-drinking softly rich red from southern Italy that complements most dishes!*

### **BURNFOOT MERLOT 2018**

(New Zealand) £20.00

A deep rich ruby colour with notes of black plum and spice on the nose. The palate is soft and smooth with soft tannins and ripe black fruits, dried herbs, a touch of toasty oak from time spent in French and American barrels and a subtle leather note on the finish. *Suggestions: Perfect with game - drink with the venison!*

### **TARON RIOJA RESERVA 2015**

(Spain) £21.00

This wine is ruby in colour with garnet hues and with notes of violets and cherries on the nose. The palate is soft with hints of red cherries, redcurrants, citrus peel, cinnamon, balsamic and toast. Soft tannins and a fresh acidity gives structure to the wine which finishes long and complex.

*Suggestions: This will go beautifully with the lamb, venison and guinea fowl as well as pigeon and rabbit.*

### **HAUTES CÔTES DE BEAUNE 2020**

(France) £23.00

This Pinot Noir is from the higher slopes above Savigny, reminding us just how lovely this grape variety can be when properly produced with care. There is a purity of fruit and a captivating perfume of summer berries whilst finishing to a soft silkiness. *Suggestions: Perfect with rose veal or when accompanied to roasted lamb, chicken or even the fish dishes.*

### **CHÂTEAU MAGNOL 2017, HAUT MÉDOC**

(France) £27.00

A really lovely, well-made claret from Barton & Guestier which screams class in a glass. A nose of red berries and cherry jam aromas with toasty and peppery notes. The palate is beautifully well-balanced with delicate and well-integrated velvety tannins. Harmonious, fine and elegant. *Suggestions: Enjoy with red meats and ripe cheeses.*

### **BRUNELLO DI MONTALCINO 2017**

(Italy) £45.00

Tuscany's most intense and famed red wine. It expresses a powerful, assertive character, complex with mineral, leather, truffle and orange peel nuances. This fantastic wine is robust with good concentration and complexity. Rich and velvety in the mouth with ripe tannins and a full-bodied palate which leads in to a long and lasting finish. *Suggestions: Matches well with rich meat and game dishes and aged cheeses.*

## Rosé wines

### **DOMAINE DE LA VIEILLE TOUR PROVENCE 2021**

(France) £16.00

Perfect pale pink that screams Provence! Delicate wild ripe strawberries and a smattering of white pepper with sweet Grenache fruit to follow. Clean and well balanced with good depth of flavour.

*Suggestions: Lovely on a summer's day - serve chilled and accompany with seafood, Mediterranean dishes, or just by itself. A great wine to serve 'on arrival'.*

## Dessert wines

### **GRANGE NEUVE MONBAZILLAC 2018/19**

(France) £14.00

Utterly luscious - fine, balanced and exceptional value. A fabulous dessert wine, sweet and luscious with a great backbone of fine acidity for a clean finish. The nose is fresh with classic botrytis marmalade and ripe nectarine. Flavours on the palate are richer: honey with a finishing twist of bitter orange.

*Suggestions: The French would serve this as an apéritif but it is also good with paté or blue cheeses such as Roquefort. Perfect partner to sweet desserts.*

## Sparkling wines

### **BORGIO MOLINO VALDOBBIADENE PROSECCO**

(Italy) £17.00

This is a top quality Prosecco from a great producer. Borgo Molino pride themselves in managing the entire winemaking process, from grape growing to bottling. This level of control results in sparkling wines of elegance and finesse, created with great care by expert winemakers. The superb quality of the wine, alongside the exquisitely designed packaging, make Borgo Molino Prosecco the clear choice. Pale straw in colour with fresh and vibrant citrus fruit and green apple on the nose and palate and fine, persistent bubbles.

*Suggestions: A perfect aperitif or matches well with grilled fish and white meats.*

### **DE CHANCENY CRÉMANT DE LOIRE BRUT**

(France) £18.00

As close to quality Champagne as you can get but at a fraction of the price. Elegant and fresh bouquet with floral overtones leads on to a rounded structure and an elegant follow-through. Lovely aftertaste, with hints of fresh pears and peaches, and a long, fresh finish.

*Suggestions: Enjoy chilled as an aperitif or match with soft cheeses, fruit desserts and chocolate puddings.*

### **JACQUES BARDELOT BRUT CHAMPAGNE**

(France) £27.00

Our "House" Champagne which we feel drinks as well, if not better, than many of the more famous Grande Marques. Fragrant and elegant aromas of green apple and pear with a lively and delicate mousse. A well balanced, delightful Champagne.

*Suggestions: Fish, and white meats as well as a host of desserts - try a glass with the salt peanut parfait...delicious!*

### **HENNERS BRUT ROSÉ NV**

(England) £38.00

Elegant and beautifully crafted rosé from this highly regarded English sparkling wine producer in East Sussex. This sparkling rosé delivers classic English red berry fruit flavours including raspberries, redcurrants and rhubarb. A minimum of 18 month ageing on the lees brings a delicate creaminess to the wine. Also available in white.

*Suggestions: Perfect for every occasion - treat yourself.*

*We also stock a wide range of Grande Marques Champagne including Bollinger, Veuve Clicquot, Laurent Perrier and Taittinger*