

WINE

WHITE WINE

Bottle / 500ml / 250ml / 125ml

SAUVIGNON BLANC, LANGUEDOC, FRANCE

24.95 / 16.95 / 8.55 / 4.40

Refreshing and citrusy with lovely grassy notes without being sharp.

Grape: Sauvignon Blanc **Food Match:** Seafood, Goat Cheese, Asparagus

VERDEJO, LA RIOJA, SPAIN

25.95 / 17.50 / 9.00 / 4.55

Pale yellow with a green hue, this wine displays aromas of fresh citrus fruits and white peach alongside floral notes.

Grape: Verdejo **Food Match:** Tomatoes, Olives and Fish

PINOT GRIGIO, VENETO, ITALY

23.95 / 16.15 / 8.35 / 4.25

Straw yellow in colour, this wine has delicate citrus perfumes, an attractive biscuit character and white floral notes on the nose.

Grape: Pinot Grigio **Food Match:** White Meat, Salads

PINOT BLANC RÉSERVE, ALSACE, FRANCE

27.95 / 18.50 / 9.30 / 4.80

Pale, almost luminous yellow, with an elegant silver tint. Very fresh, striking on the nose lovely bouquet of citrus and pear aromas a full-bodied wine with good balance and fresh acidity.

Grape: 100% Pinot Blanc **Food Match:** Red Fish, Poultry

SAUVIGNON BLANC, NEW ZEALAND

27.95 / 18.95 / 9.65 / 5.05

Delicious Sauvignon with juicy tropical fruit characters and zesty notes on the finish.

Grape: Sauvignon Blanc **Food Match:** Grilled Seafood

PICPOUL DE PINET CUVÉE, LANGUEDOC, FRANCE

27.95 / 18.50 / 9.75 / 4.95

A great alternative to Sauvignon Blanc, bursting with ripe lemon and elderflower characters, zesty and fresh.

Grape: Picpoul **Food Match:** Shellfish, Grilled Seafood, Salads

CHARDONNAY, "TANGUERO", MENDOZA, ARGENTINA

23.95 / 16.00 / 7.95 / 4.00

This unoaked chardonnay is bright yellow in colour with green hints. The nose is fresh and fruity, notes of ripe pineapple and melon.

Grape: Chardonnay **Food Match:** Shellfish, Grilled White Meat

MUSCADET DE SEVRE ET MAINE SUR LIE,
LOIRE, FRANCE

28.50 / 19.50 / 9.95 / 4.95

Zippy elegant with lovely orchard fruit flavours, hints of nuts finish.

Grape: Melon de Bourgogne **Food Match:** Oysters, Shellfish

PETIT CHABLIS, BURGUNDY, FRANCE

35.95 / 24.25 / 12.15 / 6.25

Crisp and mineral, lovely green apple characters with flinty finish.

Grape: Chardonnay **Food Match:** Escargots, Seafood

POUILLY-FUISSÉ, BURGUNDY, FRANCE

48.95

Bright gold colour with aromas of ripe, tropical fruit and notes of brioche. The palate is smooth, balanced with hints of fresh pear and lemon.

Grape: Chardonnay **Food Match:** Lobsters, White Game, Pâté

RED WINE

Bottle / 500ml / 250ml / 125ml

CARIGNAN, LANGUEDOC, FRANCE

21.95 / 15.45 / 7.85 / 3.95

Bright red in colour with deep purple hints. The nose is aromatic and lifted, with cassis, plum and herbs. Palate is medium to full.

Grape: Carignan **Food Match:** Duck, Rich Game and Beef

CABERNET MERLOT SHIRAZ RELEAF,
WESTERN CAPE, SOUTH AFRICA

26.95 / 18.45 / 9.45 / 5.10

Full bodied and jammy bursting with heart warming characters of bramble jam, lovely spicy notes on the finish

Grape: Cabernet Sauvignon, Merlot, Shiraz **Food Match:** Casserole, Steaks

PINOT NOIR DOMAINE DE LA BOUSSOLE, FRANCE

28.95 / 19.45 / 9.75 / 4.95

Soft and juicy with light tannins, delicious ripe cherry flavours, light herbal finish.

Grape: 100% Pinot Noir **Food Match:** Fish, Duck, Light Poultry

GRAN DOMINIO, RIOJA CRIANZA, SPAIN

26.95 / 18.50 / 9.30 / 4.65

This wine is deep ruby red in colour, with aromas of black berry, cherry and vanilla, palate full-bodied and well-balanced with soft and elegant tannins on the long finish.

Grape: 100% Tempranillo **Food Match:** Lamb, Pork, Light Game

CÔTES DU RHÔNE, RHÔNE, FRANCE

29.50 / 22.00 / 11.30 / 5.95

Organic medium bodied with delicious bramble characters, hints of liquorice and garrigue herbs.

Grape: Syrah, Grenache, Carignan **Food Match:** Lamb Dishes

MALBEC HERITAGE DU CEDRE, CAHORS, FRANCE

31.95 / 23.95 / 11.50 / 6.05

Cahors is the original home of Malbec. Heart-warming and full bodied yet well balanced. Lovely damson and dark fruit flavours, spicy finish.

Grape: Malbec **Food Match:** Red Meat Dishes, Particularly Beef

BIERZO MENCIA, GALICIA, SPAIN

27.95 / 18.95 / 9.45 / 4.80

Morello cherry red in colour with violet hues. The varietal aromas of red fruits dominate the bouquet with hints of vanilla from the oak.

Grape: Mencia **Food Match:** Poultry, Mushrooms and Lamb

CHAKALAKA SPICE ROUTE, SWARTLAND,
SOUTH AFRICA

37.95 / 25.60 / 12.95 / 6.85

Deep Ruby colour, aromas of cloves, plums and hints of elegant spice.

Grape: Syrah, Carignan, Mourvedre, Tannat, Petite Sirah and Grenache
Food Match: Venison, Game, Beef

I MURI PRIMITIVO, PUGLIA, ITALY

28.95 / 19.45 / 9.75 / 4.95

A deep ruby red colour with violet reflections. On the nose, it has red berry fruit perfumes with a hint of spice. Full-bodied.

Grape: 100% Primitivo **Food Match:** Cheese, Rich Red Meat, Spice

CHÂTEAU LA GRAVIÈRE POMEROL,
BORDEAUX, FRANCE

49.95

A blend of Merlot and Cabernet Franc, aged for 18 months in oak barrels. Lovely dark fruit flavours with toasty and smoky characters.

Grape: Merlot and Cabernet Franc **Food Match:** Chateaubriand, Meaty Dishes