

# WINE

## WHITE WINE

*Bottle / 500ml / 250ml / 125ml*

SAUVIGNON BLANC, LANGUEDOC, FRANCE

23.95 / 15.95 / 8.25 / 4.15

*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

22.95 / 15.45 / 7.95 / 3.95

*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

26.95 / 17.95 / 9.45 / 4.95

*Typical Marlborough Sauvignon Blanc*

*with delicious tropical fruit flavours showing passion fruit and papaya.*

**Grape:** Sauvignon Blanc **Food Match:** Rich tomato dishes

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 SHIRAZ MERLOT RELEAF, SOUTH AFRICA

25.95 / 17.95 / 9.10 / 4.95

*Organic heart-warming, spicy, full bodied with jammy notes and a herbal finish.*

**Grape:** Cabernet, Shiraz, Merlot **Food Match:** Casseroles and 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