

# WINE LIST



## Sparkling Wines

**Lunetta Prosecco** Veneto, Italy 5.50 125ml Mini bottle 200ml 8.50 Bottle 26.50

*A deliciously light & fruity Prosecco with hints of apple and peach, this is a softly sparkling wine with stone fruits flavours*

**Lunetta Prosecco** Brut, Italy Bottle 26.50

*This Rosé Prosecco is beautiful with fresh berry aromas and a fine mousse. This leads onto redcurrant and citrus notes on the palate, love it, love it, love it.*

**Henners Brut NVB** East Sussex, England 46.00 ❤️

*Chardonnay 40%, Pinot Noir 35%, Pinot Meunier 25% are traditionally blended to create lively and persistent mousse. Green apple and pear fruit characters mix with a toasted brioche flavour helping to provide a complex and moreish palate.*

**Laurent Perrier 'La Cuvee'** Champagne France 65.00

*A chardonnay dominant Champagne of great finesse with L.P's signature purity, freshness and elegance.*

## White Wines

**The Rambler Regional Blend** West Coast South Africa 5.90 7.40 20.50

*Hand-picked Chenin Blanc, along with a touch of Viognier & Grenache Blanc, from great western cape vineyards. This is a lively fruity and very quaffable wine.*

**Hamilton Heights Chardonnay** South East, Australia 6.30 7.70 22.00 💙

*This is a lively unoaked Aussie Chardonnay, Plenty of tropical aromas and on the palate, crisp acidity.*

**Mirabello Pinot Grigio** DOC Delle Venezie, Italy 6.90 8.30 23.00

*A youthful dry white with hints of Citrus and plenty of freshness, Ticks the Pinot Grigio box perfectly.*

**Duc De Chapelle Sauvignon Blanc** France 7.10 8.50 24.50

*A wine that combines new world gooseberry & grapefruit, old world fresh citrus and herbal flavours. Made in the hills surrounding Carcassonne this is a great glass anytime of day.*

**L'Ormarine 'Carte Noire' Picpoul de Pinet** France 7.50 9.00 26.00 ❤️

*A great French appellation, this wine is pure and sensual especially good paired with white fish & seafood*

**Allegri Grillo Malvasia** Sicily Italy 25.50 ❤️

*Volcanic soils impart a distinct elegance and mineral character to this Grillo, white peach & lemon on the palate make it simply delicious on its own or with seafood.*

**Civitas Valley Pecorino** Abruzzo, Italy 29.50

*Organic and Biodynamic, blended aromas of citrus, ripe pear, peach and orange blossom. The palate has a pleasing mineral complexity and a long finish.*

**Mount Difficulty 'Roaring Meg' Pinot Gris** Central Otago, New Zealand 28.00 💙

*Tropical & Stone fruit flavours combine to create this delicious, rich and textured wine with off dry finish.*

**Turning Heads Sauvignon Blanc** Marlborough, New Zealand 30.00

*An excellent example of a NZ Sauvignon Blanc. Pineapple and lime dance across the palate for a sublime finish.*

**Domaine de la Motte Chablis Chardonnay** Burgundy, France 38.00

*Grown on the famous Kimmeridgian clay. Nectarines, peaches combine with good minerality to create an amazing companion to chicken but is also perfect on its own.*

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## Rosé Wine

**Pasquiers Cinsault** French 6.00 7.50 21.50

*Southern French Rosé is just the best! This is a fab wine is full of summer strawberries & an elegant dry finish.*

**San Antini Pinot Grigio** Italy 6.90 8.30 24.00

*Delicate aromas of peach and rose are typical of a Pinot Grigio Rosé, with a balanced palate this is a refreshing yet juicy rose.*

**El Coto Rosado Rioja** Spain 22.00

*This Salmon pink Rose has redcurrant & berries be great would be great with Chicken, Turkey & Pork!*


**Lunetta Rose Prosecco** Extra Dry, Venetie, Italy Bottle 26.50

*This Rosé Prosecco is beautiful with fresh berry aromas and a fine mousse. This leads onto redcurrant and citrus notes on the palate, love it, love it, love it.*

## Red Wines

**La Pionnier Carignan Grenache** Languedoc, France 6.00 7.50 21.50

*Blended in the Languedoc, this is an easy drinking French red unoaked with a juicy 50/50 grape blend.*

**The Last Stand Shiraz** Victoria, Australia 6.30 7.70 22.00 


*Mulberry & plum flavours create this juicy soft shiraz. Bottled a stone throw from James's Home in Victoria, it's named for the notorious Ned Kelly's last stand.*

**Domaine Mas Bahorat Merlot** Pays de Gard, France 6.90 8.30 23.00

*This crowd-pleasing merlot, combines soft plum and sweet prune flavours, is an excellent for sharing with friends.*

**Tunante Rioja Tempranillo** Rioja, Spain 7.20 8.80 25.00

*This wine is atypical of the Rioja region using a 100% Tempranillo creates a soft seductive wine with silky tannins.*

**Nieto Senetiner Malbec** Mendoza, Argentina 7.50 9.00 26.00 

*40 year old vines create this magical Mendoza Malbec, stunning with steaks, brilliant with burgers & great with mates.*

**Doppio Passo Primitivo** Puglia, Italy 25.50 

*James loves this wine, from the south of Italy. The warm sun creates a jammy fruit intensity with a lingering finish.*

**El Viejo Del Valle Pinot Noir** Central Valley, Chile 26.0

*New world style Pinot Noir made with old vines, delivers a summer-berry palate that's great with lamb.*

**Les Coteaux, Cote de Rhone Villages, Grenache & Syrah** Cote De Rhone, France 27.00 

*Brambly fruits underpinned by subtle oaky nuances and lovely sweet spices make for an excellent juicy wine.*

**Sileni Cellar Selection, Pinot Noir** Hawkes Bay, New Zealand 32.50

*Red berry and ripe cherry aromas are followed those same vibrant flavours and a touch of spice. Delicious with salmon, duck or on its own!*

**Azabache Rioja Crianza Tempranillo** Rioja, Spain 35.00

*Intense plum and cherry flavours combine with elements of vanilla and spice, creating this outstanding Crianza*

**Moulin De Mallet Merlot, Cabernet Franc** Bordeaux, France 37.50

*Concentrated blackcurrant and blackberries flavours dominate this well balanced, great value Bordeaux*

 = James Favourite     = Babs Favourite

Servings: Regular: 175ml Large:250m bottle:750ml (Small:125ml available on request)

