

WINE



LIST

WHITE WINES

Bottle 175ml 250ml

Crisp, dry and refreshing

Light style, dry wines, balanced with a good citrus acidity, these wines highlight the familiar Sauvignon characteristics; great on their own, or with fish and white meat dishes.

Sauvignon Blanc – Neblina, Chile 2009	£13.25	£3.50	£4.60
Pinot Grigio – Lagaria, Italy 2007	£15.20	£4.00	£5.25
Muscadet de Sèrve et Maine – Goulaine, France 2008	£17.75	£4.55	£6.15
Sauvignon Blanc – Fernlands, New Zealand 2009	£18.50		

Fresh, fruity and aromatic

Slightly fruitier, richer wines, highlighting the style and fruit qualities of their individual grape varieties. Generally un-oaked, these wines suit a variety of palettes and as such represent a good choice when sharing.

Gewurztraminer – Bergsig Estate, South Africa 2008	£14.20	£3.70	£4.95
Chenin Blanc – Bantry Bay, South Africa 2009/10	£14.70	£3.85	£5.10
Verdejo – Carrasvinas, Rueda, Spain 2007 <i>A 'Bear' recommendation, delicious!</i>	£15.75	£4.05	£5.45

Rich, creamy and unctuous

Richer style wines, highlighting some classic grape varieties and regions, these wines are more complex and weighty in nature.

Unoaked Chardonnay – Tin Roof, Australia 2008/9	£15.70	£4.05	£5.45
Viognier – Las Moras, Argentina 2009	£16.50	£4.25	£5.70
Chablis 1er Cru – Bernard Defaix, France 2006	£31.50		
Meursault – Domaine Jobard, France 2006	£42.00		

ROSÉ WINES

An increasingly popular choice throughout the year, these wines present an instantly summery aroma, and although good on their own, make a great choice for salads and fish based dishes.

Grenache/Cinsault – Cuvee de Amandiers, France 2009	£14.95	£3.90	£5.20
Pinot Grigio Rosé – Torre Alta, Italy 2007	£16.75	£4.30	£5.70

PUDDING WINE

Bottle 100ml

Pacherenc du Vich-Bihl – Domaine Capmartin, South West France 2008	£19.50	£4.95	
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RED WINES

Bottle 175ml 250ml

Light, fruity and elegant

Lighter style wines, with red fruit characteristics and light tannic content, resulting in easy drinking Reds, great with lighter meat dishes, white meat, and even some fish dishes.

Montepulciano d'Abruzzo – Grifone, Italy 2008	£14.50	£3.80	£5.05
Rioja (Tempranillo) – Javier San Pedro Randez, Spain 2008	£15.50	£4.00	£5.35
Beaujolais (Gamay) – Domaine Benoit Trichard, France 2007	£18.40	£4.80	£6.40

Mellow, medium bodied

Fuller in weight, these wines display larger tannins due to a touch of oak ageing, whilst still maintaining the qualities of their individual grape varieties; great all rounders.

Merlot – Neblina, Chile 2008	£13.15	£3.40	£4.50
Cabernet Sauvignon – Surazo, Chile 2006	£13.65	£3.60	£4.70
Côtes du Rhône – L'Escarpe, France 2007	£17.50	£4.60	£6.05
Shiraz, Pinotage – Painted Wolf, South Africa, 2007	£19.95		

Rich, dark and complex

Robust style wines, highlighting some classic grape varieties, generally aged in oak barrels, these wines display fruit complexity first, with an underlying soft oak quality and good acidity, superb drunk on their, or enjoyed with rich meat dishes.

Syrah – Domaine La Provenquiere, Vin de Pays, France 2007	£15.50	£4.00	£5.35
Cabernet Sauvignon, Shiraz – Stickleback, South Australia 2008	£17.35	£4.50	£6.00
Malbec – Gestos, Argentina 2008	£18.50	£4.70	£6.35
Old Vine Zinfandel – Bogle, Clarksburg, America 2007 <i>An absolutely wonderful treat</i>	£26.25		

FIZZ

Bottle 125ml

Comte de Neufchatel – Brut N.V, France	£14.95	£3.95
Cava Rosé – Arte Latino, N.V, Spain	£17.95	£4.50
Prosecco – la Marca, Valdobbiadene, Italy	£19.95	£4.95
Champagne – Perrier Jouet, Brut N.V, France	£35.00	£5.95