Winter 2017—

Wine List

Wine prices are inclusive of VAT

Add nibbles for £2.60+VAT per person
(crisps, soft chilli corn, salted broad beans & olives)
White

Abadia Mercier, Verdejo, 2015/£12
One of the most exciting varietals in Spain, Verdejo has lovely fresh and crisp notes. This Verdejo has hints of melon and lemon, these flavours have been preserved by a long cold fermentation process. The citrus notes are backed by smooth tropical fruits and a slightly creamy finish. This wine pairs well with olives, seafood, light pasta and meat dishes.

Domaine Raissac, Chardonnay, Vermentino, 2010/£15
This refreshing wine is a 30% Chardonnay and 70% Vermentino mix. It is pale yellow with delicate aromas of citrus fruits. Grapefruit and mineral are the prominent flavours in the refreshing and rounded finish.

Mâcon-Villages Farges, Henri Perrusset, 2012/£18
From Burgundy, this wine is 100% Chardonnay and has floral fruitiness and vanilla flavours with a hint of crispness and minerals. The aromas are mainly herbs and lemon, giving this a crisp dry finish. It is an ideal accompaniment to any starter and white meat dishes. This would suit those that prefer the drier end of the Chardonnay range and is comparative to Pouilly-Fuissé and Saint-Aubin.

Falerio, 2014/£18.50
This beautiful estate in the Marche region of Italy is run by the rather grand sounding Count Saladini Pilastri, one of the oldest families in the region. The Falerio is almost too good to be true: lively and full of fruit. Blend of Trebbiano, Pecorino and Passerina, it is dry but soft on the palate with silky apple/pear and subtle herbal notes. Beautifully expressive it is ideal with fish, white meats and pasta dishes.
**Red**

**Abadía Mercier, Tempranillo-Merlot-Syrah, 2014//£12**

Elegant aromas of cherry with hints of spice. Made predominantly from Tempranillo, the famous grape of Rioja. This fruity wine is silky smooth, packed with dried cranberries, touches of plum and maraschino cherries. There are hints of vanilla on the finish. The red would be perfect for lamb, beef, pork, spicy food or mature cheeses.

**Domaine La Florane, À Fleur de Pampre, 2012//£14**

This wine is from a vineyard of only 24 hectares and is only half an hour from Châteauneuf-du-Pape. The wine has a deep ruby colour and has the prominent flavours of red and black fruit. Black cherries, dried figs and black raspberries give this wine a wonderful aroma and would suit any red meat, including game.

**Domaine Raissac, Pinot Noir/Merlot, 2014//£15**

The mix for this light all-rounder is 30% Pinot Noir and 70% Merlot to give a wonderful garnet red colour with aromas of red berries with rounded tannins and a spicy crisp finish. Perfect for receptions, main courses right through to the cheese.

**Saint Cosme, Côtes du Rhône, Barruol, 2012//£17.75**

A step up, the 2012 Côtes du Rhône is almost all Syrah, that comes from higher elevation vineyards in Vinsobres. It is a medium-bodied, elegant and rock-solid Côtes du Rhône that has loads of character, offering flavours of berry fruits, pepper, olive and redcurrant. This great red wine would suit any red meat dish.

**Tempranillo, Artadi, 2015//£22.50**

Artadi, without doubt, produces some of the most refined and classy wines of the Rioja Region. This super Tempranillo is produced from the domaine's young Rioja vines. It is produced to the same exacting standards as the estate’s single vineyard flagship cuvee, although crafted to produce immediate, seamless pleasure. The quality of fresh, rich fruit flavour is a joy to behold, combined with subtle earthy and dried herb notes.
Sparkling wine & Champagne

Cavit Prosecco (NV)//£16.75
This sparkling wine is made from 100% Glera from the Veneto region in Italy. A deliciously light and fruity Prosecco with hints of apple and peach on the nose and a fresh, softly sparkling palate with characters of soft ripe stone fruits.

Champagne Gremillet, Brut (NV)//£35.50
This champagne is a pale golden yellow with fruity and floral aromas including peach, pear, apricot and acacia. There is a refreshing balance on the palate of the fruitiness with some added spices making this a champagne for sharing at any time of the day, with or without canapés or a more substantial dish.

Vilmart Grande Réserve (NV)//£41.75
This champagne is made from 70% Chardonnay and 30% Pinot Noir, grapes are aged in oak to give a crisp yet fruity balance. It would suit any time of the day or occasion.

Sherry

Barbadillo Manzanilla, Extra Dry (NV)//£16
This sherry has a bright pale straw colour, an aromatic nose, a delicate palate and a tangy finish. Not just good as an aperitif, but also a good accompaniment for Tapas and seafood.

Barbadillo Amontillado (NV)//£16
This sherry has an amber colour, full body and a rich medium dry finish. It is an excellent aperitif but would also go well with soups or mushroom dishes.
Port

Fonseca Bin 27 Port, (NV) // £21

Bin 27 shares the heritage and style of the great Fonseca Vintage Ports, as well as much of their depth and character. A deep youthful ruby colour, intense rich fruity nose crammed with pure blackberry, cassis, cherry and plum aromas. On the palate it is full bodied and round, with a smooth velvety texture balanced by firm mouth filling tannins.

The rich black fruit flavours of Bin 27 are a perfect match for chocolate and berry fruit dishes and is also an excellent pairing alongside soft ripe cheese.

Graham’s LBV Port, 2009 // £22

This port has much of the rich fruity flavours of vintage port only being softened slightly by the oak aging. Great on its own at the end of a meal, with desserts flavoured with coffee or chocolate or with the traditional cheeseboard.

Sweet Wine

Château Gravas, Sauternes (37.5cl), 2011 // £19

This sweet wine is slightly lighter than the Château Simon but is still wonderfully rounded. This wines main aromas are floral and tropical fruit with honey and candied fruit being the stand out flavours. This wine would go well with any kind of dessert, from fruit through to chocolate and would also suit a varied cheeseboard at the end of the meal.

Château Simon, Sauternes (37.5cl), 2009 // £21.75

Château Simon has always been run by one family and so the consistency is noticeable. As with any Sauternes, it has a brilliant gold colour. Honeyed raisins, caramel and apricots are the first aromas that you will notice and leave a lasting aftertaste. This wine is excellent paired with most desserts and also surprisingly well with cheese.
Drink Options

Still and Sparkling Water - £2.00+VAT per bottle
Selection of Sparkling Norfolk Cordials - £4.50+VAT per jug
Denham Estate Apple Juice - £4.95+VAT per bottle
Selection of Juices - £3.25+VAT per jug
Selection of Posh Pops - £1.95+VAT per bottle
Canned Soft Drinks - £1.00+VAT each
Selection of Bottled Beers — from £3.00 per bottle