SUMMER WINE MENU

RED WINES

FRANCE

Domaine Gros et Tollot, Les Fontanilles Minervois, Languedoc 2008
£24.00
Shiraz/Syrah, Grenache, Carignan, Cinsault
A medium-bodied wine with an appealing nose of berries, chocolate and leather. It has bright fruit and a hint of chocolate before turning predominantly savoury, with notes of dried herbs and a nice salty minerality running its length.
Pairing: Beef, pasta, Veal

Domaine Sorin, Bandol 1998 £24.00
Shiraz/Syrah, Mourvedre, Carignan
Perfumed, complex, rich. Sweet red fruit, a bit of leather, meaty and earthy.
Pairing: game, red meat and aged cheeses

Perrin, Coudoulet De Beaucastel, Côte du Rhône 2015 £22.75
100% Grenache
Densely fruity yet vibrantly fresh, this full-bodied red offers all the luscious black cherry and plum flavors one expects from the Southern Rhône. Penetrating and juicy, it is accented by granite minerality and fine-grained, persistent tannins that grip the finish.
Pairing: Beef, Game, Lamb

Chateau Saint Cosme, Côtes du Rhône, 2015 £12.50
100% Shiraz/Syrah
Plump and generous in mouthfeel, this wine delivers an undeniably southern, sun-drenched expression of Syrah but with a cutting mineral freshness and salty tang on the finish. Soft tannins and hints of bramble and cut stone rim flavours of rich, ruddy black-cherry and plum preserves.
Pairing: Beef, Game, Lamb
ITALY

Cianfagna, Tintilia del Molise 2009 £25.75
100% Tintilia

This wine is opaque with blackberry and black cherry on the nose and a touch of vanilla spice and chocolate notes. The palate is full-bodied with ripe, upfront fruit flavours. Almost New-World in style.

Pairing: Beef, Game, Pasta

SPAIN

Pagos Viejos, Artadi, Rioja 2008 £51.25
Tempranillo

This wine was aged for 18 months in new French oak. Deeply coloured, it offers up a superb nose of pencil lead, Asian spices, incense and assorted black fruits. Rich, layered and beautifully proportioned.

Pairing: Beef, Lamb, Poultry

Descendientes de J. Palacios, Pétalos del Bierzo 2014 £17.30
100% Mencia

A full-bodied, but not overpowering wine. Smooth with a wonderful texture. Intoxicating aromas range from rose petals to blackberry, minerals to pipe smoke. On the palate peppercorn and roasted juices lead to a savoury, elegant, satiny but dry, long and supple finish with dark cherries and dried sage.

Pairing: veal, Poultry, Venison

NEW WORLD

Saint Clair Pioneer Block 14 Doctor Creek 2015 £11.00
Pinot Noir

Bright ruby red with a delicate aromatic spectrum of red fruits, blackcurrants and spice. A full and rounded palate oozes bright, juicy fruits set off by an ideal balance of acidity and light oak tannin, all combining to a rich and lingering finish.

Pairing: Poultry, Veal, Beef
SUMMER WINE MENU

WHITE WINES

FRANCE

Côtes du Rhône, St. Ledger Blanc 2011 £13.00
100% Viognier
Attractively floral on the nose, this exudes notes of apricot and greengage. The palate shows a vein of mineral freshness that gives backbone and structure to a core of ripe stone fruit. Nuances of white flowers and a touch of white pepper give this a delightful complexity, elevating it above many other wines of this level. Excellent.
Pairing: Salmon, Tuna, Pork, Poultry

Domaine De L’Amauve, Seguret, La Durèle Rhône White Blend 2007 £14.70
100% Viognier
This wine from the Cotes du Rhone Villages is a beautiful pale yellow colour with green notes. The nose is expressive with notes of white flowers, citrus and pear.
Pairing: Pork, Salmon, Poultry

Domaine Jean Thomas, St Veran 2015 £20.70
100% Chardonnay
After subtle aromas of lemon, apricot, acacia and honeysuckle, on the palate this St-Véran (always made of Chardonnay) delivers notes of almond, hazelnut, cinnamon, butter and an exotic twist of orange peel.
Pairing: pasta, risotto, vegetarian, fish

Domaine Jean-Marie Bouzereau, Bourgogne Cote D’or 2017 £20.25
100% Chardonnay
Aromas of hazelnuts and fresh butter. Round and fresh on the palate, with citrus notes.
Pairing: Pasta, Salmon, Shellfish

Domaine Huet, Vouvray, Le Haut Lieu 2011 £12.50
100% Chenin Blanc
An intriguing honeyed richness, accompanied by light smokiness and vanilla. An orange acidity balances with a ripe apple and exotic nectarine sweetness delivering a long finish.
Pairing: Mature cheese, Fish
**GERMANY**

**Schloss Reinhartausen Trocken, Nussbrunnen 2010 £16.90**

*100% Riesling*

Citrus aromas and the scent of white peach and apricot. On the palate this wine presents light mineral notes and a rich juiciness.

*Pairing:* light appetisers and oysters.

**Weingut Dr. Heger, Ihringer Winklerberg Muskateller 2005 £18.50**

*100% Gelber Muskateller*

The vines were planted in 1951 on the Ihringer Winklerberg, the weathered volcanic rock gives the wine a noticeable minerality. Highly elegant, expressively focused bouquet of green citrus fruits, tart white peach and hints of meadow herbs and green tomato. On the palate, a complex flavor of crunchy tropical fruits, candied lime zest and very fine notes of spice and blossoms.

*Pairing:* Shellfish, Spicy food, Fish

**Schäfer-Fröhlich Monzinger Halenberg Riesling £35.00**

*100% Riesling*

Aromas of honeydew melon, pineapple and sage. The lusciously sweet exotic fruit flavours and pure mineral salts set the framework for this wine's complexity of perfumed lilies, melons and orchard fruits.

*Pairing:* Pork, Shellfish, Poultry

**Weingut Göttelmann, Münster Riesling Feinherb 2012 £13.00**

*100% Riesling*

*Pairing:* Pork, Shellfish, spicy food, cured meat

**NEW WORLD**

**Guerila Pinela, Slovenia 2016 £13.40**

*100% Pinela*

A pale yellow colour and a complex nose of peach, pineapple, citruses and dried flowers. A full-body and distinct minerality complete the balance of freshness and smoothness.

*Pairing:* Shellfish, Vegetarian, Poultry, Fish

**Mullineux, Old vines, South Africa 2013 £18.00**

*100% Chenin Blanc*

Scents of tropical fruit, green plum, apple and lime peel are kissed with hints of rose petal, ginger and honeysuckle, while the medium-weight palate boasts ripe flavors of green melon and fleshy pear. A hint of white pepper and minty fynbos lingers on the clean finish.

*Pairing:* Ham, Roast pork, Chicken kiev, Fish, Shrimps.
Domaine des Muses, Humagne Blanche, Switzerland 2013
£28.6

100% Humagne Blanche
Medium golden yellow. Aromas of dried figs, fresh pear and yellow apple paired with light notes of toast, hazelnuts and jasmine blossoms. Creamy on the palate with good acidity and notes of pears and figs with a hint of white truffle. The wine finishes with persistent deep and complex fruit.

Pairing: Game terrine, Smoked ham, Poultry, Cheese fondue
FELLOWS WINE MENU

SWEET WINES

FRANCE

Coteaux du Layon, Cuvée des Forges 2016 £14.50
100% Chenin Blanc
On the nose this light dessert wine presents fresh citrus notes, grapefruit and exotic notes of pineapple. The well-balanced palate is dominated by dried fruits including apricots, figs and dates.
Pairing: Mature cheeses, fruity desserts

NEW ZEALAND

Seifried Sweet Agnes Riesling 2016 £22.20
100% Riesling
The 2016 Seifried Winemakers Collection Sweet Agnes Riesling is pure and powerful. The nose has mandarin peel and floral notes, while the palate is luscious with bright fruit balanced by natural acidity. Succulent fruit sweetness wraps around the crisp acid backbone leaving a long, exceptionally generous finish - the perfect way to finish a meal.
Pairing: Mature cheeses, Fruity desserts, Blue cheese
FELLOWS WINE MENU

SPARKLING

UNITED KINGDOM

Balfour Rose Hush Heath Estate 2010 £52.50

*Pinot Noir*

*This sparkling rose is very easy drinking, showing red fruits on the nose and just a touch of blossom. Light and crisp with medium size bubbles. On the palate nice strawberry and cranberry flavours and in harmony with a refreshing acidity.*

*Pairing: Shellfish, Lean fish, Aperitif*

FRANCE

Crémant d'Alsace, J Geiler, Rose £14.20

*Pinot Noir*

*Salmon pink in colour. A fine stream of lively regular bubbles and a charming bouquet full of fruits, with hints of small red berries. Well balanced and fruity but not sweet.*

*Pairing: Aperitif, red fruit dessert*