Winter 2017

Wine List

Wine prices are inclusive of VAT
This list is reviewed monthly thus subject to change

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

**Abadía Mercier, Verdejo, 2015//£12.00**

One of the most exciting varietals in Spain, Verdejo has lovely fresh and crisp notes. This Verdejo has hints of melon and lemon, these notes 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//£15.00**

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.

**Florenbelle, Côtes de Gascogne, 2012//£16.50**

Florenbelle is an aromatic wine full of fruit and elegance. This wine is unique to Gascony and is made from the local grape varieties Colombard and Ugni-blanc. It is fresh with aromas of yellow and white fruits and underlying notes of citrus. It is an all round wine drunk as a pre dinner drink or with main course/dessert.

**Mâcon-Villages, Domaine Thibert, 2013//£18.00**

This is just as good as its more famous neighbour, Pouilly-Fuissé, and great value for money. It is slightly honeyed, buttered and white peach on the palate complimented by a white flower note. The fruit and minerality that characterises Domaine Thibert’s wines give it a great all round appeal. 100% Chardonnay, this wine goes well with poultry and seafood.

**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

Abadia Mercier, Tempranillo-Merlot-Syrah, 2014//£12.00
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 Raissac, Pinot Noir/Merlot, 2014//£15.00
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.

Clos de Trias, Ventoux, 2010//£18.00
This intensely coloured and extraordinarily expressive red wine delivers a juicy, full and rich feel with lots of satisfying complexity. Spending a remarkable 5 years in barrel, this wine is wonderfully alive with plenty of deep red fruits, black plums, grilled meats and spices on the nose and palate. It is very suited to red meat with Provençal herbs.

Saint Cosme, Côtes du Rhône, Barruol, 2013//£19.00
A step up, the 2013 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.

Crémant d'Alsace, J Geiler (NV)//£23.00
This flexible sparkling wine has a light gold colour with a fine stream of bubbles rising in the glass. The nose reveals a delicate bouquet of fresh fruits and white flower aromas. In mouth it is fresh, well structured and an elegant wine. Perfect on its own as an aperitif, this also pairs well with fish as well as desserts.

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 canapes 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)//£16.00
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)//£16.00
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

Graham's LBV Port, 2009//£22.00
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.

Warre’s Port, 2012//£24.00
Acknowledged as the finest of its type, this vintage has an excellent deep ruby colour. Very aromatic and fresh nose, bursting with blackberry fruit combined with fragrant floral tones. On the palate, seductive flavours of black plums and cherries, with an elegant long and complex finish.

Sweet Wine

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.

Château Richard, Saussignac (50cl), 2013//£36.00
This wonderful sweet wine has it all, with hints of praline, orange blossom and honey flavours which are at no point dominate, such is the talent of Richard Doughty who manages to keep the acidity in perfect balance. Long length, this is a real treat, and is ideal to enjoy on its own or with fruit puddings.
**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