

		Guide	750 ml bottle
<b>House Wine</b>			
<b>1</b>	<b>Le Caprice Sauvignon Blanc, Pays d'Oc France</b> <i>Bone dry, with a classic zesty gooseberry flavour typical of Sauvignon Blanc grown in the Charente region</i>	<b>1</b> 250 ml 175 ml	<b>£14.90</b> £7.90 £4.90
<b>2</b>	<b>Le Caprice Cabernet Sauvignon, Pays d'Oc France</b> <i>The warmth of south-western France adds weight and ripeness to this blackcurrant richness with cedarwood hints.</i>	<b>C</b> 250 ml 175 ml	<b>£14.90</b> £7.90 £4.90
<b>Champagne</b>			
<b>3</b>	<b>Louis Dornier et Fils Brut, France</b> <i>A light, fresh, vigorously youthful Champagne with a fine, elegant, slightly lemony nose, lively mousse and long, crisp palate.</i>	<b>1</b>	<b>£44.95</b>
<b>4</b>	<b>Moet &amp; Chandon Brut Imperial, France</b> <i>A well known blend of older reserves with young wines to ensure a consistency of this flowery aroma and warm biscuit hints.</i>	<b>1</b>	<b>£69.95</b>
<b>5</b>	<b>Dom Perignon Brut, France</b> <i>Long and satisfying on the palate with layers of yeasty, nutty flavours, superbly fat and ripe. Complex, luxury Grand Cru Champagne made only in the best years.</i>	<b>1</b>	<b>£169.95</b>
<b>White Wine</b>			
<b>6</b>	<b>Between Thorns Chardonnay, South Eastern Australia</b> <i>Tropical aromas, followed by flavours of juicy nectarine and peach.</i>	<b>3</b>	<b>£17.90</b>
<b>7</b>	<b>Cullinan View Chenin Blanc, Western Cape, South Africa</b> <i>Deliciously fresh and creamy with peachy fruit character. A classic South African style.</i>	<b>3</b>	<b>£17.90</b>
<b>8</b>	<b>Monte Verde Sauvignon Blanc, Central Valley, Chile</b> <i>Classic gooseberry flavours enhanced by tropical fruit and zesty lemon.</i>	<b>2</b>	<b>£17.90</b>
<b>9</b>	<b>Parini Pinot Grigio delle Venezie, Italy</b> <i>Distinctive nose of wild flowers, with touches of honey and banana: soft, fresh and lively with notes of ripe pear</i>	<b>2</b> 250 ml 175 ml	<b>£18.90</b> £9.90 £5.90
<b>10</b>	<b>Vidal Sauvignon Blanc, Marlborough, New Zealand</b> <i>Classically crisp and herbaceously intense with great complexity, a mingling of passion-fruit and melon flavours.</i>	<b>1</b>	<b>£29.90</b>
<b>11</b>	<b>Chablis, Paul Deloux, France</b> <i>Flowery, lively, fresh and mouth-watering with a crisp fruity palate and that flinty backbone only found in true Chablis.</i>	<b>1</b>	<b>£34.90</b>
<b>Rose Wine</b>			
<b>12</b>	<b>Parini Pinot Grigio Rose delle Venezie, Italy</b> <i>Soft, coppery-pink rose; delicate and fruity bouquet; soft and fresh on the palate.</i>	<b>3</b> 250 ml 175 ml	<b>£18.90</b> £9.90 £5.90

<b>13</b>	<b>Mateus Rose, Sogrape Vinhos de Portugal</b> <i>Soft, strawberry fruit on the nose and a gentle taste, with a slight sparkle. Easy to understand why this is so popular.</i>		<b>£15.90</b>
<b>Red Wine</b>			
<b>14</b>	<b>Between Thorns Shiraz, South Eastern Australia</b> <i>Cherry and raspberry, complemented by hints of spice and vanilla.</i>	<b>C</b>	<b>£17.90</b>
<b>15</b>	<b>Cullinan View Pinotage, Western Cape, South Africa</b> <i>Rich, full and spicy with good levels of fruit aromas and flavour, made with South Africa's own grape variety.</i>	<b>B</b>	<b>£17.90</b>
<b>16</b>	<b>Monte Verde Cabernet Sauvignon, Central Valley Chile</b> <i>Vibrant and full of flavours of the ripest blackcurrant. Very soft with some oak maturation.</i>	<b>C</b>	<b>£17.90</b>
<b>17</b>	<b>Marques de Morano Rioja Tinto, Spain</b> <i>A lighter style for Rioja, just a hint of traditional oakiness and abundant juicy ripe berries.</i>	<b>C</b>	<b>£18.90</b>
<b>18</b>	<b>Vidal Reserve Pinot Noir, Marlborough New Zealand</b> <i>Raspberry sweetness showing through a youthful character, yet more structure and complexity developing from barrique-ageing.</i>	<b>C</b>	<b>£29.90</b>
<b>19</b>	<b>Fleurie Domaine de Poncereau, Louis Jadot, France</b> <i>Elegant, silky; enveloping a plump, ripe berry, mouth-filling character and supple freshness.</i>	<b>B</b>	<b>£34.90</b>

**Taste guide:**

*White Wine rated from 1 - 9.*

*1 being the driest and 9 being the sweetest.*

*Red Wine rated from A - E.*

*A being the lightest and E being the most full-bodied.*