

## Champagne and Sparkling Wine of Europe

### France

**Tattinger Brut Réserve NV**

*Bin 1*

**Champagne**

*Taste guide 1*

Toasty and biscuity on the nose with a good weight of fruit in the mouth.

**75cl bottle £55.00**

**H Lanvin & Fils Brut**

*Bin 2 & 3*

**Champagne**

*Taste guide 1*

Golden in colour with fine bubbles this elegant Champagne is fresh on the nose with a rounded toasty palate.

**20cl bottle £13.50 75cl bottle £45.00**

**Paul Langier Cuvée Réserve**

*Bin 4*

**Champagne**

*Taste guide 1*

An outstanding Cuvée blended from Pinot Noir, Pinot Meunier and Chardonnay grapes. This is a stylish dry wine, offering ripe fruit and a biscuity finish.

**75cl bottle £35.00**

### Italy

**Ponte Prosecco Spumante Doc Extra Dry**

*Bin 5 & 6*

**Treviso Province**

*Taste guide 2*

A classic Prosecco with a fine and persistent perlage. Clean, dry and crisp with a creamy finish.

**20cl bottle £8.50 75cl bottle £22.00**

**Ponte Aurora Rosé Prosecco, Extra Dry**

*Bin 7*

**Treviso Province**

*Taste guide 2*

Cherry pink in colour with a decent amount of sparkle, this rosé Prosecco is light and off-dry.

**75cl bottle £22.00**



## White Wines of Europe

### France

**Chardonnay, J Moreau** Bin 8

**Vin de Pays d'Oc** Taste guide 2

Delicate lemony fruit aromas on the nose are followed by a fresh lively taste. Ideal partner to a fish soup or Cullen Skink.

**By the glass: 125ml £3.50 175ml £4.95 250ml £6.95**  
**75cl bottle £19.25**

**Muscadet, Bougrier** Bin 9

**Loire** Taste guide 1

Bone dry and crispy acidic with a bite of green apple fruit. Ideal with Seafood particularly Oysters, Mussels and white fish.

**75cl bottle £19.25**

**Picpoul de Pinet Cuvee Thetis** Bin 10

**Coteaux de Languedoc** Taste guide 1

Mid-pale lemon colour. Attractive and youthful on the nose showing melon and yellow apple aromas. Dry and light-bodied on the palate with a good balance of acid, fruit and alcohol. A wonderful partner for shellfish - Mussels, scallops or oysters.

**75cl bottle £22.50**

**Macon Lugny, 'Les Petites Pierres'** Bin 11

**Burgundy. Louis Jadot** Taste guide 1

Elegant and well-rounded with aromas of citrus fruits and apricot. A classic white Burgundy perfect with lobster or langoustines.

**75cl bottle £27.50**

**Petit Chablis, Domaine Millet** Bin 12

**Burgundy** Taste guide 1

A lean and pure Petit Chablis with restrained fruit and a light body. Extremely good with salmon, crab, lobster and shellfish.

**75cl bottle £29.75**

**Sancerre, Bougrier 'Les Pierres Blanches'** Bin 13

**Loire** Taste guide 1

A well structured dry white wine, with stony, leafy green fruit aromas. Perfect with seafood and goats cheese

**75cl bottle £32.75**

**Pouilly Fume, Chatelain** Bin 14

**Loire** Taste guide 1

A very fine example of Pouilly Fume, with a real concentration of Sauvignon fruit. Ideal as an aperitif or to partner whitefish or white meat dishes.

**75cl bottle £35.75**

**Chablis J. Moreau** Bin 15

**Bourgogne** Taste guide 1

Steely and dry with a hint of green in the colour. Like all fine Chablis the fruit is balanced by crisp acidity. Excellent with crab, lobster, salmon, monkfish & tuna.

**37.5cl bottle £16.50 75cl bottle N/A**



## White Wines of Europe

### Italy

**La Piuma Pecorino**

*Bin 16*

**Terre di Chieti**

*Taste guide 2*

A dry white that has a lovely youthful aromatic nose that shows blossom scents and lots of peach & apricot fruit. Delicious. Ideal partner to a white fish.

**75cl bottle £18.75**

**Pinot Grigio Mezzacorona**

*Bin 17*

**Trentino**

*Taste guide 2*

A crisp fruity white wine with a delightful full and ripe aroma. Partners extremely well with both white fish and shellfish.

**75cl bottle £21.25**

### Spain

**CVNE Monopole**

*Bin 18*

**Rioja Blanco Viura. Compania Vinicola del Norte**

*Taste guide 1*

A crisp zesty dry white that is light-bodied and underpinned by lemony fruit. With a pale straw appearance, the nose is fresh and the palate is dry. Perfect with shellfish.

**75cl bottle £22.50**

**Laxas Albarino**

*Bin 19*

**Rias Baixas**

*Taste guide 1*

Very pale in colour. On the nose is aromatic and scented showing peach and narcissus. The palate is dry and refreshingly crisp. Perfect with grilled or fried fish.

**75cl bottle £32.50**

**Torres Natureo Blanco**

*Bin 20*

**Catalunya. Muscat d'Alexandrie**

*Taste guide 1*

**De-alcoholised (0.5% ABV).** Pale yellow with a green hue. Lush and intensely floral and fruity aromas (green apple and citrus). A light, juicy palate with a delicious, fresh taste of grapes. Excellent as an aperitif and ideal with all fish & seafood.

**By the glass: 125ml £2.00 175ml £2.50 250ml £3.50**

**75cl bottle £10.00**

### Germany

**Riesling, Feinherb, Mosel**

*Bin 21*

**Peter & Peter, Zeller**

*Taste guide 2*

A pleasant, harmonious taste with fresh acidity, fruity tones and elegant finish. This white seduces fresh, fruity aroma, woven from notes of peach, apricot and spices. Ideal with seafood, desserts and soft cheese.

**75cl bottle £19.75**



## White Wines of the New World

### Chile

#### Las Ondas Sauvignon Blanc

Bin 22

#### Valle Central

Taste guide 1

Pale greenish lemon in colour. Fresh, clean and light on the nose. The palate is dry with plenty of spritzy acidity. There is no shortage of lively fruit. Perfect with mussels, Smoked Salmon, Scallops, Trout and Haddock.

**By the glass: 125ml £3.30 175ml £4.75 250ml £6.75  
75cl bottle £18.00**

#### Las Ondas Viognier

Bin 23

#### Valle Central

Taste guide 2

Pale greenish lemon in colour. The nose is delicate and scented. On the palate it is dry, mid-bodied and freshly acid. Ideal as a partner to delicately flavoured white fish.

**75cl bottle £18.50**

### New Zealand

#### Esk Valley Sauvignon Blanc

Bin 24

Taste guide 1

An intensely aromatic wine bursting with ripe passion fruit and citrus flavours. Full-bodied with a crisp finish. Great choice with Seabass or grilled oysters.

**75cl bottle £24.25**

### South Africa

#### Brampton Unoaked Chardonnay

Bin 27

#### Casablanca Valley

Taste guide 2

This is a dry white wine with all the ripe fruit of a top Chardonnay but without the oak flavours. A contemporary wine style to complement Lobster, Salmon or Monkfish.

**75cl bottle £19.25**



## Red Wines of Europe

### France

**Merlot, J. Moreau**

*Bin 28*

**Vin de Pays d'Oc**

*Taste guide B*

Quite a pale ruby colour with ripe toffee and berry fruit and light tannins.

**By the glass: 125ml £3.30 175ml £4.95 250ml £6.95**

**75cl bottle £19.25**

**Beaujolais Villages 'Combes Aux Jacques'**

*Bin 29 &30*

**Louis Jadot**

*Taste guide C*

A fuller bodied more traditional style of Beaujolais-Villages. Ideal partner to Monkfish, Hake and Tuna.

**37.5cl bottle £13.00 75cl bottle £24.00**

**Bourgogne Pinot Noir, Louis Jadot**

*Bin 31*

*Taste guide B*

This red wine is an elegant and mid-bodied Burgundy with a delicate raspberry flavour.

**75cl bottle £25.75**

**Fortin Plaisance St Emilion**

*Bin 32*

*Taste guide C*

Dark berry fruit and a touch of oak are followed by a mid-bodied palate. This elegant & savoury red would be perfect with a rare Scottish Rib eye Steak or Mull Cheddar.

**75cl bottle £29.25**



## Red Wines of Europe

### Italy

#### **Anforio Chianti Classico**

*Bin 34*

#### **Tuscany**

*Taste guide C*

The nose is mellow and shows soft ripe stewed fruit aromas, prune in particular. Mid-garnet with a hint of brick. Mid-bodied on the palate with some dry tannins. Decent length. Ideal partner to meat & game dishes and cheeses.

**75cl bottle £21.00**

#### **Valpolicella Classico Superiore**

*Bin 35*

#### **Ripasso 'Le Roselle' Cantina Negrar'**

*Taste guide C*

A concentrated and chunky mid-bodied Valpolicella with prune and damson notes on the nose. The "ripasso" style of wine is unique to the Valpolicella region of Italy. Ideal with robust meat dishes, mature cheeses and chocolate-based dishes

**75cl bottle £26.75**

#### **Anforio Vino Nobile Montepulciano**

*Bin 36*

#### **Tuscany**

*Taste guide D*

Mid-garnet appearance. A complex nose showing development: dried fruits, spice, oak & leather. Full-bodied with a good grip of tannin and a long finish. Perfect with all meat dishes

**75cl bottle £27.75**

### Spain

#### **Banda Azul, Paternina, Rioja**

*Bin 37*

*Taste guide C*

Rich and full bodied with a big whack of blackberry fruit

**75cl bottle £23.25**



## Red Wines of the New World

### Chile

**Las Ondas Cabernet Sauvignon**

*Bin 38*

**Valle Central**

*Taste guide C*

Deep black purple appearance. A combination of ripe black fruits and oak makes up the aroma. The palate is dry and mid-bodied with lowish acidity and just a touch of tannin. A great partner to any meaty dish.

**By the glass: 125ml £3.30 175ml £4.75 250ml £6.75  
75cl bottle £18.00**

**Las Ondas Pinot Noir**

*Bin 39*

*Taste guide A*

A lovely aroma of raspberry and strawberry which sings Pinot Noir. The palate is light-bodied with soft acidity and barely noticeable tannins. Excellent with chicken, pork or any white meat dish

**75cl bottle £18.50**

**Errazuriz El Descanso Estate**

*Bin 40*

**Merlot**

*Taste guide C*

Intensely purple in colour with concentrated blackberry fruit on the nose and palate. An overtly fruity partner to enjoy with a Scottish Rib eye steak.

**75cl bottle £20.50**

### Australia

**Grant Burge, Shiraz**

*Bin 41*

**Boomerang Bay**

*Taste guide C*

Soft tannins integrate with juicy black fruit flavours and a velvety texture with aromas and hints of pepper, dark berries and spice. A big rich juicy red to enjoy with Venison.

**75cl bottle £20.50**

**Yalumba Old Bush Vine Grenache**

*Bin 42*

**Barossa, South East Australia**

*Taste guide C*

Full-bodied and warming in the mouth, with low acidity and smooth tannins. Surprisingly subtle on the nose, exhibiting ripe red fruit and oak aromas. Rich & elegant. Best enjoyed with meat especially pork, smoked duck and hard cheeses

**75cl bottle £31.50**

### South Africa

**Bellingham Estate Pinotage**

*Bin 43*

**Cape winelands**

*Taste guide C*

A wine with an intense bramble berry aroma, complemented by a full, soft, round palate. Ideal with venison and lamb.

**75cl bottle £20.50**



## Rosé Wines of Europe

### France

**Les Vignerons Grenache Merlot Rosé  
Garnacha**

*Bin 44*

*Taste guide 3*

A pale, peachy, pink, dry Rosé that has delicate red fruit and crisp acidity of the Grenache that blends perfectly with red berries and passion fruits of merlot.

**By the glass: 125ml £3.30 175ml £4.75 250ml £6.75  
75cl bottle £18.00**

### Italy

**Lyrice Pinot Grigio Blush  
Vin de Pays d'Oc**

*Bin 45*

*Taste guide 3*

Pale-ish cherry pink Pinot Grigio. There is a light and delicate fruit character on the nose. Off dry but with enough fresh acidity to provide balance. Light bodied and short on the finish.

**75cl bottle £19.25**

### Chile

## Dessert Wines of Europe and the New World

**Errazuriz Late Harvest Sauvignon Blanc  
Vin de Pays d'Oc**

*Bin 47*

*Taste guide 8*

A sweet white wine with pronounced floral and citrus aromas. Ideal with Pierhouse sorbet or blue cheese.

**By the glass: 50ml £3.50  
37.5cl bottle £18.00**

### France

**Muscat de Beaumes de Venise  
Domaine des Bernardins**

*Bin 48*

*Taste guide 8*

A lusciously sweet white wine that has a beautiful rose petal perfume. Sweet and softly acid. Perfect either as an aperitif or with a Pierhouse dessert or cheese platter.

**37.5cl bottle £25.00**

