

<u>White Wine</u>	175ml	250ml	750 ml
Grüner Veltliner Holzgasse, 2013 (Austria) Animated flowery nose with fresh apples, citrus fruit, minerals and spices.	£4.50	£5.50	£16.00
Marques de Caceres Blanco,Rioja 2011 (Spain) Crystal clear pear and grapefruit aromas and flavours reflect a modern, super-fresh and mineral	£4.50	£5.50	£16.00
Amanti del Vino Pinot Grigio della Venezie Igt, 2012 (Italy) Un-oaked, crisp and refreshing with a lightly honeyed core			£17.00
Tanners Gascony Dry White, VdP des Côtes de Gascogne 2013, (France) From Montréal-du-Gers in South-West France comes this delicious citrus and floral white. Perfectly balanced, the freshness cuts in to the exotically rich palate preparing you well for the next glass			£18.00
La GiaraMalvasiaPuntinata, IGT Lazio, Terre deiPallavicini 2013, (Italy) A beautiful pale gold colour this wine effortlessly combines subtle floral aromas and flavours with more sturdy dried fruit notes of apricot and golden raisins. The finish is zesty and full of life.			£20.00
Hacienda Araucano Chardonnay Reserva, Valle de Colchagua 2013 (Chile) Smoky peppery highlights, succulent creamy yellow fruit, honeysuckle. Alluring and sweet.			£22.00
Le Boulay Sauvignon de Touraine, Domaine Jean-Marie Penet 2013, (France) This is a rounded, balanced mouthful with a satisfying freshness and a lick of gooseberry acidity on the finish.			£22.00
CVNE Blanco Barrel Fermented, Rioja 2013, (Spain) CVNE are a fine producer with exacting standards, honed since 1879. From mainly Viura grapes, the style is traditional white Rioja with a modern feel. Four months in oak showing clean, fresh aromas with a creamy complex palate.			£22.00
Chateau Rives Blanques, Chardonnay Cuvee de l'Odyssee, Limoux 2012, (France) Exotic, toasty, rich, very long and complex. From Limoux, which makes it a little more unusual, ripe but plenty fresh. Serial award-winner, impressive style.			£ 24.00
Mâcon-Vergisson, Les Rochers, Nadine et Maurice Guerrin 2013,(France) A delightfully mineral, Chablis-style Mâcon with a bready aromas ahead of ripe, lemony fruit.			£25.00
Churton Sauvignon Blanc, Marlborough 2012, (New Zealand) A delicious full-flavoured Sauvignon, none of your usual unobtrusive gooseberry flavours here, but a wine full of ripe passion fruit and mango with a subtle mineral finish. This wine is extremely well-balanced with a lingering finish.			£28.00

<u>Rose Wine</u>	175ml	250ml	750 ml
Buchegger Rose 2012 (Austria) Lively, charming and fruity character	£ 4.50	£5.50	£16.00
Tanners French Rose, VdP des Cotes de Gascogne (France) Cherry, strawberry, plum even floral peach fruit in this softly textured, easy-going rosé			£18.00
Mirabeau Pure Rosé, Côtes de Provence 2013, (France) A beautiful pale salmon pink colour, with a lovely weight of fine strawberry and raspberry fruit over a pink grapefruit character. Creamy and fine this is super stuff, either on its own or with food.			£28.00

<u>Red Wine</u>	175ml	250ml	750 ml
Blauer Zweigelt 2010 (Austria) Cherry red colour, fruit driven nose with a hint of spice	£4.50	£5.50	£16.00
Concha y Toro Merlot, Central Valley, 2012 (Chile) Soft And Rounded Merlot; a Landmark in Chilean Wine	£4.50	£5.50	£16.00
Tanners Claret, Bordeaux, (France) Famously soft and juicy, offering succulent plum and cherry fruit flavours.			£18.00
Rosso di Montepulciano DOC, Duca di Saragnano 2012, (Italy) Aromatic and fruity, juicy and attractive on the palate with plenty of red and black fruit and soft tannins giving balance on the finish.			£20.00
Gustales Crianza, Rioja, 2009 (Spain) Vanilla aromas and soft, jammy strawberry fruit dominate this wine			£22.00
NovasCarmenère/Cabernet Sauvignon, Gran Reserva, Colchagua Valley 2012, (Chile) Ageing for nine months in both French and American oak has brought some complexity and depth to the juicy, round fruit. Organic, stylish and looking towards Bordeaux for its inspiration.			£22.00
River Grandeur Shiraz, Viljoensdrift, Robertson 2011, (South Africa) Juicy and tasty with red and black berry fruit and peppery flavours on the finish.			£26.00
Pinot Noir, Esterházy 2012,(Austria) Aged for 12 months in wooden casks, this is a strawberry and cherry scented Pinot with nuances of oak. Esterházy is making very polished and stylish reds under winemaker Josef Pusch			£28.00
Juliéas, Domaine du Clos du Fief, Michel Tête 2013,(France) A big, silky wine from one of France's most charming regions, this Juliéas shows lovely cassis and cherry fruit on the nose and palate. Juicy and long with a touch of spice on the finish.			£28.00
Chateau Montaguillon, Montagne-Saint-Emilion, 2008 (France) Delicious supple red fruit character of plums, blackcurrants and cherries			£30.00

Champagne

Tanners Brut Extra Réserve Champagne, France	£28.00
A finely structured, fruit-driven style with an impression of white flowers, fleshy stone fruits and toast.	
Michel Arnould Brut Reserve, Grand cru a Verzenay	£35.00
A rich, floral and elegant champagne made from two thirds Pinot Noir and one third Chardonnay. Exquisitely balanced and delicious with good length.	
Moet et Chandon Brut Imperial	£45.00
Attractive and gently floral with green apples and citrus notes. Clean and fresh, with more apple and citrus fruit and an almost flinty character.	

Sparkling Wine

Prosecco di Valdobbiadene, Ca' Vittoria, Italy	£17.00
With lovely fresh fruit character and an attractive biscuity flavour	

Non alcoholic drink	£2.00
Orange juice, Apple juice, Cranberry juice, Mango juice, Tomato juice, Coca Cola, Diet Coke, Tonic water, Slim Tonic water	

Water	
Still water large, Sparkling water large	£3.00

Beer	
Stella Artois,	£5.00
Peroni,	£5.00
Beck's,	£5.00

London Pride,	£6.50
Magners	£6.50

Whiskey & Bourbons	35ml	50ml
Jack Daniels	£ 5.00	£6.00
J&B Rare	£ 5.00	£6.00
Bell's	£ 5.00	£6.00

Rum & Tequila	35ml	50ml
Jose Cuervo Gold	£ 5.00	£ 7.50
Havana Club 7 YR	£ 5.00	£ 7.50

Gin		
Beefeater	£ 5.00	£6.50
Gordon's sloe	£ 5.00	£6.50
Bombay Sapphire	£ 5.00	£6.50

Vodka		
Wyborowa original	£ 5.00	£6.00
Grey Goose	£ 5.50	£ 7.50
Stolichnaya	£ 5.00	£6.00

Liquer	
Baileys	£6.50

Aperitif		
Martini Dry		£6.00
Martell	£ 5.50	£ 7.50