

THE WINE LIST

The wine list has been carefully developed from the house wines up. It is grouped by style, to offer interest and value. Featured are some of the greatest winemakers including Matt Thomson (Saint Clair), Jim Barry, Phil Sexton (Bystander), Stephen Henschke, Ben Glaetzer (Mitolo), J.J. Prum and Dr. Loosen. The wines have been chosen by our wine consultant, Robin Jones. This list has '**Awards of Excellence 2005, 2006, 2007, 2008, 2009**' from 'Wine Spectator' magazine. Just 21 UK awards in 2008; **only one in Wales.**

WINES BY-THE-GLASS

CHARDONNAY.

VENTISQUERO 2007/8.	17.5cl. glass: 3.20
	25cl. glass: 4.50
	75cl. bottle: 12.80

Fresh, smooth and softly dry (no oak). From Chile.

PINOT GRIGIO.

MANNARA 2008.	17.5cl. glass: 3.80
	25cl. glass: 5.50
	75cl. bottle: 16.00

From Italy, Sicily. Dry and quite full and structured. There's lots of neutral pinot grigio around. Not from us. This wine sings.

SAUVIGNON BLANC.

MONTGRAS 2008.	17.5cl. glass: 3.80
	25cl. glass: 5.50
	75cl. bottle: 16.00

Current favourite white grape, very dry, crisp and zippy. From Chile.

CHAMPAGNE.

HUBERT LAURENT BRUT NV	12.5cl. glass: 6.00
	75cl. bottle: 32.00

Our house champagne is from the respected estates of Jacquart. Smooth, fruity, clean flavoured.

WHITE ZINFANDEL.

SUTTER HOME 2007.	17.5cl. glass: 3.20
	25cl. glass: 4.50
	75cl. bottle: 12.80

Pale pink 'blush' Californian from the estate that invented this popular style. Off-dry, very light.

REFERENCES

The annual International Wine Challenge tastes thousands of aspiring wines. Silver and Gold winners can be very good.

Look for ...



From the Golds, are chosen the Trophy winners, and we have two with seven trophies between them: McRae Wood shiraz and Wild Earth pinot noir. N.B. Not everybody enters the Wine Challenge. Some top growers (e.g. Cloudy Bay), think it beneath them.

'Wine Spectator' is the world's top wine magazine. Its ratings are independent and can be relied upon. 85 - 88 as a score is very good for a mid-priced wine. 89 - 91 rated wines are excellent bottles. 92 and up indicates brilliance.

Look for ...



ROSÉ.

DOMAINE COSTE 2008.	17.5cl. glass: 3.80
	25cl. glass: 5.50
	75cl. bottle: 16.00

Refreshing dry rosé from Languedoc, S. France.

MERLOT.

SUTTER HOME 2006/7.	17.5cl. glass: 3.20
	25cl. glass: 4.50
	75cl. bottle: 12.80

Appealing soft, fruity red from California. Easy drinking.

RIOJA.

CLUB PRIVADO 2005/6. (BARON DE LEY)	17.5cl. glass: 3.80
	25cl. glass: 5.50
	75cl. bottle: 16.00

Smooth, dry and classy red. Fine example of modern Spanish wine-making.

SHIRAZ.

PETER LEHMANN 2006.	17.5cl. glass: 3.80
	25cl. glass: 5.50
	75cl. bottle: 16.00

Australia's best grape, produces here a smooth, but beefy red. Typically strong Barossa from a class grower.

CLOUDY BAY

The sauvignon of this renowned estate put New Zealand on the wine map! Limited stocks of all wines, so check we have some.

CLOUDY BAY PELORUS BRUT NV	29.00
The bright, fruity fizz named after Pelorus Jack, a famous local dolphin; defines the style of fine dry sparkling wine.	

CLOUDY BAY SAUVIGNON 2007/8.	33.00
Very dry, assertive and full of fruit.	

CLOUDY BAY CHARDONNAY 2006/7.	33.00
Dry, masses of fruit. More tropical than Burgundy.	

CLOUDY BAY TE KOKO 2005/6.	48.00
The incredibly rare reserve sauvignon is fat, dry, mineral and quite challenging. Not just a better cuvée than the regular sauvignon.	

CLOUDY BAY PINOT NOIR 2006/7.	38.00
Classy, smooth, fruitful red.	

CRISP DRY WHITE

MONTGRAS SAUVIGNON BLANC 2008. 16.00
Dry, fruity, very crisp. From Chile.

YALUMBA 'Y' RIESLING 2006/7. 18.00
Zingy, fragrant and dry. Riesling from Australia offers real value. It's the white grape they drink most! **88 w.s.**

SANTA RITA SAUVIGNON 2007/8. Half: 9.00
Gently fruity dry half, from Chile.

VERMENTINO DI SARDEGNA
2006/7. (PALA) 19.00
Star Italian producer - Antinori. Brilliant fresh, dry style. Unusual and very good. **IWC SILVER**

CODDINGTON BACCHUS 2006/7. 19.00
Light, dry with super freshness. Herefordshire winner!

RIESLING D'ALSACE 2004/6. 20.00
(TRIMBACH) Half: 10.50
Fragrant, pure, dry, crisp; under-rated Alsace.

SAUVIGNON BLANC DE ST. BRIS
2007. (BROCARD) 21.00
Saint Bris sits between Sancerre and Chablis. Lean, very dry wine from a top Chablis producer.

PEWSEY VALE RIESLING 2006/8. 21.00
Bright, dry and polished tropical fruit flavours here. A top-notch South Australia winery. **90 w.s.**

SAINT CLAIR SAUVIGNON BLANC 2008. 22.00
SAINT CLAIR PIONEER'S BLOCK 2007. 27.00
Classic New Zealand sauvignon from Marlborough star: Matt Thomson. Super-crisp, assertive. Masses of fruit. Pioneer's is a powerful reserve wine (beats Cloudy Bay?).

POUILLY-FUME 2007/8. (BEL AIR) 27.00
Half: 14.50
Classic Loire sauvignon blanc. Very dry with that typical steely twang on the tongue. **IWC GOLD**

RIESLING KABINETT WEHLENER
SONNENUHR 2004. (PRUM) 29.00
Aromatic, quite dry, German. Punchy flavour from such a lightweight. Fantastic grower. Wonderful apéritif wine.

ROSE

SUTTER HOME WHITE ZINFANDEL 2007. 12.80
Pale pink 'blush' Californian. Off-dry, soft and light.

DOMAINE COSTE ROSÉ 2008. 16.00
Refreshing dry rosé from Languedoc, S. France.

DOMAINE VIGNELAURE ROSÉ 2006/7. 28.00
Classic top-of-the-range Provence rosé. Fresh, dry, and curvaceous!

SMOOTH WHITE

VENTISQUERO CHARDONNAY 2007/8. 12.80
Fresh-tasting and softly dry (no oak). From Chile.

SUGARLOAF DRY WHITE NV 12.80
Clean light wine produced by a local vineyard.

PINOT GRIGIO MANNARA 2008. 16.00
Italy, Sicily. Quite full, dry, structured. Quality winemaking.

YALUMBA 'Y' VIOGNIER 2006/7. 18.00
Australia. Fragrant, peachy, dry and full-flavoured. From the world's top exponent of this difficult grape. **88 w.s.**

MANSION HOUSE PINOT GRIGIO 2008. 19.00
New Zealand, Marlborough. Dry and refreshing with full-on pinot grigio character. Super, innovative wine-making from a mainly sauvignon blanc region.

TYRRELL'S CHARDONNAY 2006. Half: 10.00
Smooth, dry, bright Australian half (no oak).

VOUVRAY CH. GAUDRELLES 2005/6. 22.00
VOUVRAY 2003. (BREDIF) Half: 11.50
That off-dry, soft style the French call 'sec tendre'.

GEWURZTRAMINER 2005/7. (KUEHN) 22.00
(MURE) Half: 11.50
Medium-dry, aromatic Alsace. Overly fruity.

EROICA 2005/6. (STE. MICHELLE/LOOSEN) 28.00
USA. Fragrant, dry, balanced with a fresh edge. Benchmark riesling from famous names. Class shows. **90 w.s.**

FULL WHITE

MORTON CHARDONNAY 2006. 19.00
A definitive rounded style from one of the top New Zealand chardonnay guys. No oak.

SAINT VERAN 2005/6. 22.00
(CROIX SENAILLAT) Half: 12.00
Classy Mâcon chardonnay with all the flavours of more fancy Côte d'Or white burgundies.

YALUMBA 'EDEN' VIOGNIER 2005/6. 22.00
Outstanding Australian. Big, spicy and aromatic. Great match for piquant and oriental flavours. **90 w.s.**

CHATEAU STE. MICHELLE CANOE
RIDGE CHARDONNAY 2004/6. 28.00
Polished citrus and peach notes in this dry assertive wine from the Pacific Rim. Superb! **92 w.s.**

CHABLIS FOURCHAUMES 2006. (LAMBLIN) 28.00
Flavoursome, clean dry premier crû burgundy (no oak). Good grower.

SOAVE CLASSICO 'LA ROCCA'
2006. (PIEROPAN) 37.00
This North Italian white shows that Soave can be brilliant. Dry, opulent, racy. A real revelation.

PENFOLDS YATTARNA
CHARDONNAY 1998. 68.00
Classic Burgundian style from one of Australia's finest white wines. Satin smooth and a proper age now. **94 w.s.**

FRUITY RED

SUTTER HOME MERLOT 2006/7. Soft, easy-drinking red from California.	12.80	
TEROLDEGO ROTALIANO RISERVA 2004/5. (MEZZACORONA) A bold wine from N.E. Italy. Blackberry bouquet, bright fruit, with a dry finish. Great with grilled meats.	18.00	IWC SILVER
CHOCALAN MERLOT 2006. Classy Chilean merlot that's fruity, but substantial too.	18.00	
COTES-DU-RHONE 2007. (DELAS) Junior wine from a fine grower. Shows pure, fresh fruit, in a classy frame.	19.00	88 W.S.
INNOCENT BYSTANDER PINOT NOIR 2005/6. Smooth fruit that rolls around the mouth. Enticing flavours from Phil Sexton, near Melbourne, Australia.	21.00	90 W.S.
SAINT CLAIR PINOT NOIR 2006/7. Fruity pinot to challenge good red Burgundy. From New Zealand - pinot noir's new home?	24.00	IWC SILVER
WILD EARTH PINOT NOIR 2006. Central Otago, New Zealand. Classy winemaking, fragrant and vibrant. Quadruple WINE trophies.	34.00	IWC GOLD

SMOOTH RED

CLUB PRIVADO 2005/6. (BARON DE LEY) Rounded, dry and classy, modern Spanish rioja.	16.00	
STIMSON ESTATE MERLOT 2006. Taste the grape, meaty rather than overt fruit - St. Emilion style. From Washington State, USA.	18.00	
CHOCALAN RESERVE CABERNET FRANC 2005/6. Lovely Chilean red, in a Bordeaux style, but with bags of fruit. A less-known grape showing real style.	20.00	
TYRRELL'S CABERNET/MERLOT 2005. Half:	10.00	
JIM BARRY THE COVER DRIVE CABERNET SAUVIGNON 2006. Firm backbone supports the warm, spicy, dry tastes. A great wine for red meats; fine S. Australia grower.	21.00	88 W.S.
YALUMBA SHIRAZ/VIOGNIER 2004/6. Soft, but still meaty Australian; respected estate. Shiraz with a little viognier is a classic N. Rhône mix.	21.00 Half: 11.00	IWC GOLD
CHATEAU DE GIRONVILLE 2002. Good dry claret from a good Haut-Médoc crû bourgeois estate. Rounded, nice richness of flavour.	26.00	
SEGHESSIO SONOMA ZINFANDEL 2005/6. Gorgeous super-smoothie from California. Jam-packed fruit. This bright grape is unique to the USA.	26.00	90 W.S.
CHAMBOLLE-MUSIGNY 2004. (JC BOISSET)	43.00	

FULL RED

PETER LEHMANN SHIRAZ 2006. Australia's best grape. Smooth but strong too.	16.00	
TORMARESCO NEPRICA 2005/7. S. Italy, Puglia. Antinori offers a 'modern meaty' style.	19.00	
BARBERA BRICCOTONDO 2007. (FONTANAFREDDA) N.E. Italy. Full and silky smooth, packed with flavour. Great value for a posh wine region.	20.00	90 W.S.
NORTON RESERVE MALBEC 2005/6. Argentina offers great value. Malbec is their big grape. Dark, juicy, deceptively strong.	22.00	90 W.S.
BARON DE LEY RIOJA RESERVA 2002/3. BARON DE LEY MONASTERIO 2004. Benchmark, modern riojas: smooth, more fruit, less oak. Monasterio(Gold medal) is really substantial.	22.00 28.00	IWC GOLD
MITOLO 'JESTER' SHIRAZ 2005/6. Bold fruit to the fore, in this smooth meaty red. Spicy dark stuff from a consistently fine S. Australia estate.	22.00	90 W.S.
CHURCHILL ESTATE 2006. Douro, Portugal. Structured claret-like red with a long finish, from an innovative port estate.	23.00	90 W.S.
CHIANTI CASTIGLIONI 2007. (FRESCOBALDI) Aromatic, ripe red fruit shines from this Italian red, made by the respected Marchesi di Frescobaldi.	24.00 Half: 12.50	
CHATEAU BEAUMONT 2004. Smooth dry Bordeaux red from a top Haut-Médoc crû bourgeois estate. Fine, solid traditional flavours.	27.00	
SHAW AND SMITH SHIRAZ 2005. Sophisticated Adelaide Hills red showing a ripe aromatic character. A vibrant glass of Oz at its best.	31.00	IWC GOLD
JIM BARRY 'McCRAE WOOD' SHIRAZ 2003. Warm, solid, spicy Aussie, chock full of dark fruit, from a Clare Valley star. Three WINE trophies.	34.00	IWC GOLD
CHATEAUNEUF-DU-PAPE MONT OLIVET 2003/5. Firm but juicy ripe, with a forceful style. Top Rhône estate with a traditional way of winemaking.	36.00	93 W.S.
COTE ROTIE 'MAUGIRON' 1998. (DELAS) Fragrant, velvety syrah (shiraz) from famed Northern Rhône vineyards. Perfect maturity now.	46.00	IWC GOLD
BRUNELLO DI MONTALCINO 1999. (CASTELGIOCONDO) Great vintage for this Tuscany super-star. Dark fruit in a polished frame.	55.00	95 W.S.
HENSCHKE EDELSTONE SHIRAZ 1995. Old South Australia vines and world-class winemaker; a superb vintage. Brambly, meaty, deep-flavoured.	68.00	93 W.S.
CHATEAU PICHON-LONGUEVILLE 1997. 1988. Half: Famous Bordeaux at its best. Cabernet-dominant intensity and richness almost New Worldy.	74.00 48.00	95 W.S.

DESSERT WINES

INNOCENT BYSTANDER SPARKLING
 MOSCATO 2008. Half-bottle: 10.50
 Innovative medium-sweet pink grapey fizz from Phil Sexton in Australia. A frothy bit of fun for two or four.

DOMAINE CAZES MUSCAT DE
 RIVESALTES 2005 27.00
 10cl. glass: 4.00
 Sweet grapey nectar from Southern France. In France this is drunk as an apéritif! Leading estate.

CHATEAU JOLYS 2004. Half-bottle: 11.00
 Racy, sweet white from Jurançon, S. France.

IWC
GOLD

PAUL CLUVER LATE-HARVEST
 RIESLING 2003. Half-bottle: 16.00
 From a top South African grower. Sweet but with refreshing balancing acidity. Super modern wine.

90
W.S.

R. L. BULLER
 FINE MUSCAT NV 10cl. glass: 4.00

YALUMBA MUSEUM
 LIQUEUR MUSCAT NV Half-bottle: 17.50
 Unique to Australia. Rich, raisiny flavours that go with all desserts (and cheese). Museum is a rare 20-year old release.

PEDRO XIMENES NV
 (HIDALGO). 10cl. glass: 4.50
 Very dark, sweet dessert sherry. Good with chocolate!

ROYAL TOKAJI
 5 PUTTS 2000. 25cl. Bottle: 19.50
 Hungary. Late-picked grapes, with noble rot, are added to the must. Five putts gives a very sweet, amber nectar. Enough for two or three.

IWC
GOLD

MOUNT HORROCKS CORDON-CUT
 RIESLING 2004. Half-bottle: 28.00
 "Sweet and rich but beautifully balanced, with enough acidity to keep it fresh and lively. Amazingly subtle, with hints of mayflower, honey, pineapple and apricot that pick up speed and amplitude as they race through the long, elegant finish." Wine Spectator.

IWC
GOLD

CHATEAU LA TOUR-BLANCHE
 1989. Half-bottle: 30.00
 Historic Sauternes estate; magnificent form in this great year. Rich botrytis flavour with an exotic edge.

92
W.S.

CHATEAU D'YQUEM 1989. Half-bottle: 138.00
 Intense and luscious, and a top vintage, nicely mature now. This is the world's most famous sweet-wine estate. Fame adds to the price, but the effort involved is incredible. Wine-making skills apart, each grape was individually picked at optimum ripeness, in one of up to 20 visits to each vine. And each vine yields enough for just **one glass** of finished wine!

97
W.S.

Or just a glass of sweet wine with biscuits to dunk...

VIN SANTO 'TEGRINO' 2002/3.
 (CANTINE LEONARDO) 10cl. glass: 5.20
 Sweet, raisiny Tuscan speciality made by half drying the very ripe grapes before pressing. Some water in the grapes is lost, and this intensifies the sweetness of the wine. With hard cantuccini biscuits to dunk.

SPARKLING

MORTON RESERVE SEC NV 22.00
 Fresh, dry (not brut), *méthode traditionnelle* sparkler from New Zealand. Classic pinot noir and chardonnay.

CHAMPAGNE HUBERT LAURENT BRUT NV 32.00
 Our house champagne is from the respected estates of Jacquart. Smooth, fruity, clean flavoured.

CHAMPAGNE CANARD-DUCHENE. 36.00
 BRUT NV Half: 19.50
 Magnum: 72.00
 A Grande Marque with a fine reputation. Fine creamy, pinot noir style, properly aged.

CHAMPAGNE CANARD-DUCHENE.
 BRUT ROSE NV 40.00
 A lovely pink Grande Marque. Bright and appealing.

CHAMPAGNE VEUVE CLICQUOT NV 48.00
 Half: 26.00
 Magnum: 96.00
 One of the big names. Rich-flavoured and impressive.

CHAMPAGNE GOSSET 48.00
 GRANDE RESERVE NV Half: 26.00
 The oldest, and smallest, of the great houses. Here is well-aged complexity, but flavours still zingy fresh.

91
W.S.

CHAMPAGNE TAITTINGER NV 49.00
 Fashionable grower with a flowery, chardonnay style. Understated power. Very appealing.

89
W.S.

CHAMPAGNE GOSSET GRAND ROSE NV 55.00
 A perfect rosé style. Shows a rich, rounded style with concentrated flavours, and a long finish.

89
W.S.

CHAMPAGNE VEUVE CLICQUOT 1998. 68.00
 Definitive vintage champagne, with a nice maturity. Still bold with assertive toasty notes.

91
W.S.

CHAMPAGNE GOSSET CELEBRIS 1995. 104.00
 A famous and rare top cuvée - pinot noir dominant. "With a subtle hint of berries, this is developing well, contrasting maturing flavours with a freshness provided by its lively structure. Fine, lingering finish." Wine Spectator.

93
W.S.

CHAMPAGNE DOM PERIGNON 1999. 128.00
 The deluxe cuvée of Moët & Chandon really delivers. Tightly structured but a creamy character and flavours that go on and on. Remarkably fresh tasting.

90
W.S.

CHAMPAGNE KRUG
 GRANDE CUVEE NV 144.00
 Dense long-matured beauty with a rich, toasty style that can grow on you.

94
W.S.

CHAMPAGNE TAITTINGER
 COMTES DE CHAMPAGNE 1995. 164.00
 The ultimate 'blanc de blancs', a pure expression of chardonnay. Only released in exceptional years. Deft intensity with complexity (must not go OTT!). Completely delicious.

95
W.S.

IWC
GOLD