



## Wine List

### Wine By Glass

	125ml	175ml	250ml
<b><i>Sparkling</i></b>			
<b>Lunetta Spumante Prosecco, Veneto, Italy</b> <i>A light and crisp finish wine that pairs well with fish and cheese</i>	<b>£6.99</b>	---	---
<b><i>White Wine</i></b>			
<b>Le Sentier Ugni blanc, Gascogne, France</b> <i>A bold and dry wine pairs well with chicken and goat cheese</i>	<b>£5.99</b>	<b>£6.99</b>	<b>£7.99</b>
<b>Castillo de Benizar Macabeo, La Mancha, Spain</b> <i>A toasty light wine with a crisp finish, pairs well with prawns and fish</i>	<b>£5.99</b>	<b>£6.99</b>	<b>£7.99</b>
<b>Tempo Passa Pinot Grigio, Italy</b> <i>A dry and light wine pairs well with Asparagus, Cheese and Eggs</i>	<b>£6.99</b>	<b>£8.99</b>	<b>£9.99</b>
<b>Lawson's Dry Hills, Sauvignon Blanc, New Zealand</b> <i>A light, dry and acidic wine pairs with Seafood and Chicken</i>	<b>£7.99</b>	<b>£8.99</b>	<b>£10.99</b>
<b><i>Rose Wine</i></b>			
<b>Castillo de Benizar Rosado, La Mancha, Spain</b> <i>A rich fruity wine with a crisp finish, pairs well with pasta and chicken</i>	<b>£5.99</b>	<b>£6.99</b>	<b>£7.99</b>
<b>Wildwood Zinfandel Rose`, California, USA</b> <i>A light fruity wine pairs well with cheese, chicken and pork</i>	<b>£6.99</b>	<b>£7.99</b>	<b>£9.99</b>
<b><i>Red Wine</i></b>			
<b>Le Sentier, Syrah &amp; Grenache, France</b> <i>A full-bodied dry wine pairs well with chicken, lamb and beef</i>	<b>£5.99</b>	<b>£6.99</b>	<b>£7.99</b>
<b>Camino Merlot, Chile</b> <i>A bold wine with smooth finish pairs well with beef</i>	<b>£6.99</b>	<b>£7.99</b>	<b>£ 8.99</b>
<b>Benjamin Malbec, Mendoza, Argentina</b> <i>A medium-bodied wine with smooth finish pairs well with Steak and lamb</i>	<b>£7.99</b>	<b>£8.99</b>	<b>£10.99</b>



## Wine By Bottle

### *Sparkling*

<b>Bollinger Cuvee Speciale NV, France</b>	<b>£79.95</b>
<i>A bold, acidic, and crisp finish wine that pairs well with fish, pork and cheese</i>	
<b>Pierre Mignon, Grand cru Champagne, France</b>	<b>£58.95</b>
<i>A mild acidic and crisp finish wine pairs well with pork, lamb, and steak</i>	
<b>Bauchet Seduction Rose Brut NV, France</b>	<b>£49.95</b>
<i>A rich fruity wine with a crisp finish, pairs well with pasta and chicken</i>	
<b>Lunetta Spumante Prosecco, Veneto, Italy</b>	<b>£35.00</b>
<i>A light and crisp finish wine that pairs well with fish and cheese</i>	

### *White Wine*

<b>Guru Chenin Blanc, Western Cape, South Africa</b>	<b>£26.75</b>
<i>A dry and light wine pairs well with Seabass and Prawns</i>	
<b>Steeple Jack Chardonnay, Australia</b>	<b>£29.75</b>
<i>A mild and dry wine pairs well with cheese, mushrooms, and veggies</i>	
<b>Apaltagua Reserva Riesling, Casablanca Valley, Chile</b>	<b>£28.75</b>
<i>A medium bodied wine with crisp finish pairs well with Chicken, Lamb, &amp; cheese</i>	
<b>Gavi di Gavi, Fratelli Casetta, Piedmont, Italy</b>	<b>£47.75</b>
<i>A light, acidic &amp; dry wine pairs well with Fried Fish, Pasta, &amp; Snacks</i>	
<b>Sancerre Gueneau. Loire Valley, France</b>	<b>£55.75</b>
<i>A dry and intense wine pairs well with Seabass and Prawns</i>	
<b>Pouilly Fuisse, Domaine Thibert, Burgundy, France</b>	<b>£70.95</b>
<i>A medium bodied dry and mild wine pairs well with Fish and Cured meat</i>	

### *Rose Wine*

<b>L.A. Zinfandel Rose, California, USA</b>	<b>£27.99</b>
<i>A light fruity wine pairs well with cheese, chicken and pork</i>	
<b>Chateau Saint Pierre, Provence, France</b>	<b>£29.99</b>
<i>A rich fruity wine with a crisp finish, pairs well with pork and chicken</i>	

### *Red Wine*

<b>Soldier's block Shiraz, Australia</b>	<b>£27.95</b>
<i>A heavy-bodied dry wine pairs well with lamb and beef</i>	
<b>Mindiarte Rioja Crianza, Bodegas Sonsierra, Spain</b>	<b>£37.95</b>
<i>A dry medium-bodied wine with earthy notes pair well with Steak and lamb</i>	
<b>Chateau Croix Blanche, Montagne St Emilion, Bordeaux, France</b>	<b>£38.95</b>
<i>A bold wine with smooth finish pairs well with beef</i>	
<b>Valpolicella Superiore Ripasso, Corte Alta, Veneto, Italy</b>	<b>£45.95</b>
<i>A medium bodied wine with intense flavours pairs well with Lamb, Steak, and chocolate</i>	
<b>Chateau Neuf du Pape Vieux Chemin, Rhone Valley, France</b>	<b>£78.95</b>
<i>A heavy-bodied dry wine with balanced tannins pairs well with lamb and pork</i>	
<b>VOLNAY Domaine Jean- Marie Bouzereau, France</b>	<b>£82.95</b>
<i>A medium-bodied wine with smooth finish pairs well with Steak and lamb</i>	

