

WHITES

Cotes de Gasgogne vin de Pays Blanc

*Refreshing dry white from Gascony,
South of Bordeaux*

France: £12 -- £3.10 -- £4.15

Great with red meat & cheese

Pinot Grigio

*Fruity dry white from the Botter Winery
near Venice, Famous for Pinot Grigio*

Italy: £14 -- £3.70 -- £4.80

Try with prawns, fish n chips & chicken

Patriarche Chardonnay

*Aged in Oak Barrels, medium bodied,
Well structured, fruity with hints of
Vanilla*

France: £13 -- £3.50 -- £4.55

*Goes well with cold meat platters, cold
entrees & roasted fish*

Coopers Black Chardonnay

*Delicate Unwooded Cardonnay, dry yet
exuberant with ripe tropical fruits and
hints of peach & melon*

Australia: £14 -- £3.65 -- £4.80

*Recommended with light fish dishes,
poultry & salads*

Viognier

*Dry & sexy with aromas of white flowers,
peach & apricot. Soft, well rounded & a
beautifully perfumed finish*

France: £13 -- £3.50 -- £4.55

*Fantastic with seafood & chicken liver
parfait*

Sauvingnon Blanc

*Lemon & Gooseberry notes on the nose,
Clean & dry with a crisp aromatic palate
& a refreshing zesty finish*

France: £13 -- £3.50 -- £4.55

Try with cold starters, fish & chicken dishes

ROSE

Pinot Grigio Rose

Dry, soft, well balanced & full bodied

Italy: £14 -- £3.70 -- £4.80

Great with fish, prawns & mushrooms

Mission St Vincent Bordeaux Rose

Elegant, blended with berries and peaches. Class in a glass!

France: £16.75

Try with seafood, chicken & spicy dishes

REDS

Cotes de Gasgogne Vin de Pays Rouge

A blend of Merlot & Cabernet from Gascony, south of Bordeaux. Fruity and supple

France: £12 -- £3.10 -- £4.15

Great with red meat & cheese

Merlot

Rich aromas of blackberries, ripe cherries and spice with a well rounded palate

France: £13 -- £3.50 -- £4.55

Try with roast beef, Buccleuch steaks & burgers

Rioja Ermita

Aged in oak barrels to produce a smooth & silky finish. Elegant fruit aromas with vanilla & spice

Spain: £16.15 -- £4.15 -- £5.50

Compliments roasted meat, game & birds

Coopers Block Shiraz

Rich & spicy, packed with juicy fruit, warm tannins & a rounded finish

Australia: £14 -- £3.65 -- £4.80

Nice with meat platters, roast beef & chargrilled meat

Cabernet Sauvignon

A nose dominated by blackcurrant and red fruits with a spicy aroma

France: £13 -- £3.50 -- £4.55

Fantastic with grilled meats, hearty stews & cheese

Pinot Noir

Medium bodied elegant Burgundy with a full and generous mouth. A pleasant expression of red berries

France: £13 -- £3.70 -- £4.80

Try lamb, chargrilled meats & cheese

CHAMPAGNE

Jackman

£22

Moet Chandon

£32

Veuve Cliquot

£38