



## WINTER WINE MENU

Welcome to our world of wine, an approachable menu aimed at providing the marriage of food and wine by making changes in-line with the seasons, ingredients and cooking methods of the kitchen team.

This menu is ever changing, whilst this is our winter menu it will flex and change as dishes evolve so our wines will always be in harmony with the menu.

Alistair Myers  
Sommelier

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SPARKLING	125ml	BOTTLE
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<b>Gardet Brut NV</b>	12.00	55.00
Pinot Noir/Pinot Meunier/Chardonnay		

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<b>Gardet Brut Reserve</b>		65.00
Chardonnay/Pinot Noir/Pinot Meunier		

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<b>Laurent Perrier Rose</b>		98.00
Pinot Noir		

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<b>Villa Sandi Prosecco,</b>	8.00	36.00
<b>Millesimato DOCG Valdobbiadene</b>		
Glera - Veneto - Italy		

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<b>Renishaw Hall, English Wine Project 2014</b>		40.00
Seyval Blanc - Renishaw & Warwickshire		

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ROSE	125ml	BOTTLE
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<b>Les Grange Dimiere' 2017, Jean Max Roger</b>	7.25	40.00
<b>Sancerre Rose</b>		
Pinot Noir - Loire - France		

WHITE WINES	125ml	BOTTLE
<b>Christina Cabri, Le Charme 2017</b> Sauvignon Blanc - Languedoc - France	4.50	24.00
<b>Mitchell, Watervale 2015</b> Riesling - Clare Valley - Australia	6.50	35.00
<b>Mario Giribaldi, Gavi I Risi 2017</b> Cortese - Veneto - Italy	7.25	40.00
<b>Domaine Testut, Chablis 2017</b> Chardonnay - Burgundy - France	8.50	45.00
<b>Alba Vega 2016</b> Albarino - Rias Biexas - Spain	6.50	35.00
<b>Talisman 2016</b> Grüner Veltliner - Eger - Hungary		24.00
<b>Cristom Vineyards 2013</b> Viognier - Oregon - USA		60.00
<b>Cloudy Bay 'Te Koko' 2014</b> Sauvignon Blanc - Marlborough - New Zealand	12.50	67.00
<b>'Anima', Avondale 2015</b> Chenin Blanc - Paarl - South Africa		52.00
<b>Drink Me - Branco - Niepoort 2017</b> Rabigato / Códaga do Larinho - Douro - Portugal	8.70	46.00
<b>Domain Road, Defiance 2017</b> Pinot Gris - Central Otago - New Zealand	7.80	42.00
<b>Rioja Vega, Blanco Reserva 2015</b> Tempranillo Blanco - Rioja - Spain		65.00
<b>Chapel Down, Kits Coty 2015</b> Chardonnay - North Downs - Kent	11.50	60.00
<b>Etienne Sauzet, 'Tufera' 2013</b> Vin de Bourgogne Chardonnay - Burgundy - France	9.00	45.00
<b>Hubert Lamy, Clos du Meix 2009</b> St-Aubin, Premier Cru Chardonnay - Burgundy - France		72.00

RED WINES	125ml	BOTTLE
<b>Chateau Moulin de Mallet</b> Merlot Blend - Bordeaux - France		24.00
<b>Rioja Vega, Crianza 2014</b> Tempranillo Blend - Rioja - Spain	6.00	32.00
<b>Longboard, Mysto' s 2015</b> Pinot Noir - Sonoma - USA	15.00	77.00
<b>Brotherhood Premium Selection 2012</b> Merlot - New York - USA		48.00
<b>Mendal, Lunta 2016</b> Malbec - Mendoza - Argentina	7.00	38.00
<b>Leoh Red Blend 2015</b> Cabernet Blend - California - USA	6.70	36.00
<b>JP Ramos, Smart Dog 2017</b> Syrah - Alentejo - Portugal	5.25	28.00
<b>Mad Dog 2012</b> Sangiovese - Barossa Valley - South Australia		55.00
<b>Irvine Wines, Ruth' s Block 2013</b> Syrah/Mouvedre - Luberon - France	12.50	65.00
<b>Wetzer, Peter Wetzer 2016</b> Kekfrankos - Sopron - Hungary	10.00	55.00
<b>Carlomago, Appassimento 2016</b> Primitivo (Zinfandel) - Puglia - Italy		26.00
<b>'3 Cru' Amarone Classico della Valpolicella</b> Guerrier Rizzardi 2013 Corvina / Corvinone - Valpolicella - Italy	15.50	80.00
<b>Avondale, Jonty' s Duck Pekin Red</b> Shiraz/Cabernet Sauvignon/Merlot - Paarl - South Africa		36.00
<b>Jordan Estate 2013</b> Cabernet Blend - Sonoma - USA	22.00	120.00
<b>Pierre Cros, La Liberte' 2015</b> Touriga Nacional - Languedoc - France	7.80	42.00

<u>DESSERT WINES</u>	<u>100ML</u>	<u>BOTTLE</u>
<b>Chateau Doisy Daéne Cru Class 2005</b>	12.00	45.00
<b>Denis Dubourdie</b> Semillon/Sauvignon Blanc/Muscadelle - Sauternes - France		
<b>Andrew Quady, Elysium</b>	9.00	33.00
Black Muscat - California - USA		
<b>Akashi-Tai, Shiraume Ginjo Umeshu Sake</b>	15.00	50.00
Hyogo - Japan		
<u>PORT</u>		<u>50ML</u>
<b>Otima 10 Year Tawny</b>		5.50
<b>Pocas 20 Year Tawny</b>		12.00
<b>Pocas Colheita 1967</b>		22.00
<b>Niepoort LBV 2013</b>		5.00
<b>Taylor' s, Quinta de Vargellas 2002</b>		8.50