

*“Wine is the only
art work you can
drink”*



White

£

1. *Les Pasquiers Sauvignon Blanc, Languedoc, France (125ml | 175ml)* 3.60 | 4.60 | 18.50
Our House White - bright and fresh with good weight, 2017
2. *False Bay Chenin Blanc, Coastal Region, South Africa (125ml | 175ml)* 3.90 | 4.90 | 19.50
Honey, pears and stone fruits with fine feel on the palate, 2017
3. *Les Oliviers Chardonnay, Languedoc, France (125ml | 175ml)* 3.90 | 4.90 | 19.50
Clean, fresh Chardonnay, 2017
4. *Sanvigilio Pinot Grigio, Provincia di Pavia, Italy (125ml | 175ml)* 3.60 | 4.60 | 18.50
Orchard fruit freshness, aromas and flavours, 2017
5. *The Cloud Factory Sauvignon Blanc, Marlborough, New Zealand* 25
Zingy Sauvignon with a serious minerally streak, 2016
6. *Paradou Viognier, Languedoc, France* 28
Stone fruits and fresh, 2016
7. *Gewürztraminer, Cave de Turckheim, Alsace, France* 34
A leaner style with honey, floral and citrus aromas, 2015/16
8. *Chablis, Gerard Tremblay, France* 38
Steely and floral with that distinctive chalky quality, 2016
9. *Sancerre, Cherrier Pere & Fils, France* 38
Super fine and clean Sauvignon from the grape's heartland, 2015

10. *Tobia Rioja Reserva Blanco, Spain* 38
Tropical fruit intensity with dry, crisp and long finish, 2013
11. *Pouilly Fumé Premier Millésime, Bouchié-Chatelier, France* 40
One of Pouilly Fumé's finest, flinty and rich, 2016
12. *Verdejo, Naiades, Rueda, Spain* 40
Super concentrated, creamy rich Verdejo from very old vines, 2013/14
13. *Niederhauser Hermannshöhle Riesling Spätlese, Rheingau, Germany* 65
Citrusy, minerally and delicate, from the master of Riesling, 2013
14. *Maizières, Dureuil-Janthial, Rully Blanc, France* 60
Creamy richness from this classy white Burgundy, 2015



Red

£

15. *Borsao Garnacha, Campo de Borja, Spain (125ml | 175ml)* 3.60 | 4.60 | 18.50
Our House Red - lively, fresh, fruity Garnacha from NE Spain, 2017
16. *Bodegas Artesa Tempranillo, Rioja, Spain (125ml | 175ml)* 3.90 | 4.90 | 19.50
Light strawberry fruits merge with light spice, 2017
17. *Montevista Merlot, Maule Valley, Chile (125ml | 175ml)* 3.90 | 4.90 | 19.50
Plummy fruited, easy drinking Merlot with a touch of class, 2016
18. *Cape Heights Shiraz, Western Cape, South Africa (125ml | 175ml)* 3.60 | 4.60 | 18.50
Vibrant, juicy fruited Shiraz, 2017/18
19. *Nieto Senetiner Reserva Malbec, Mendoza, Argentina* 26
Black fruited Malbec with a silky texture, 2016
20. *Tobia Seleccion, Rioja, Spain* 30
Fine red fruited Rioja with fruit and oak in harmony, 2013
21. *Gigondas Les Mourres, France* 38
Purple and black fruits with a splash of spice, elegant and rich, 2013/15
22. *San Felice Chianti Classico, Italy* 32
Fine and classy Chianti Classico, 2016
23. *Barbera d'Alba Mommiano, Piedmont, Italy* 30
Dark, broody and bright Barbera, 2017

24. *Alasia Barolo, Piedmont, Italy* 40
Red fruits, leather and a hint of coffee, 2013/14
25. *Chateau de Valois Pomerol, France* 60
Deep, dark, firm and finely balanced Pomerol, 2012
26. *Rua Pinot Noir, Central Otago, New Zealand* 40
Red berries, savoury and light spice, 2016
27. *La Réserve de Léoville Barton, St Julien, France* 65
Second label of one of the very best Grand Cru wines of Bordeaux, 2012/13
28. *Santenay Premier Cru Les Rousseau, Charleux, France* 45
Premier cru richness from a vineyard that gives a richer style pinot, 2014



Rosé

£

29. *Percheron Grenache Rosé, Western Cape, South Africa (125ml | 175ml)* 3.90 | 4.90 | 19.50

Our House Rosé - dry and elegant with soft red fruits, 2017/18

30. *Circumstance Rosé, Stellenbosch, South Africa* 28

Fragrant, fresh and savoury, 2017

31. *Domaine Lansac Rosé, Alpilles IGT, France* 26

Proper Provençal rosé, 2015

House Favourites

Chris | General Manager & Director

28. *Santenay Premier Cru Les Rousseau, Charleux, France*

“From the southern half of the Côte de Beaune this wine presents earthy dark berry fruit, spice and plum aromas. Always a great pair with a hearty Yorkshire steak. Ripe and refined on the palate – lovely stuff!”

Lee | Head Chef & Director

11. *Pouilly Fumé Premier Millésime, Bouchié-Chatelier, France*

“From the very best of Pouilly Fumé, bursting with grassy notes, minerals and white flowers. Partners excellently with white meat, fish and goat’s cheese. Delicious feel on the palate – not to be missed!”

Nick | Our Wine Merchant – Winearray of Boroughbridge

12. *Verdejo, Naiades, Rueda, Spain*

“Very old vine (over 100 years old) from the high plateau of Rueda, 170km NW of Lisbon. Tailors well with smoked fish, white meats and creamy cheeses. Fine and rich on the palate – something a little different!”

Sparkling

£

32. *Prosecco Lunetta, Veneto, Italy (125ml)* 5 | 28
Our House Prosecco - apples and pears with lots of freshness, NV
33. *Prosecco Lunetta Rosé, Veneto, Italy* 28
Fresh and dry with a splash of light red berry fruits, NV
34. *Roland Chardin Tradition Brut, Champagne, France* 40
Our House Champagne - 100% pinot noir, soft on the palate, NV
35. *Louis Roederer Brut Premier, Champagne, France* 70
Honey toned and pure, NV
36. *Gusbourne Brut Reserve, Kent, England* 60
English champagne method with the emphasis on finesse, 2013
37. *Henners Brut, East Sussex, England* 55
English champagne method with a fuller flavour and feel, NV
38. *Billecart Salmon Brut Réserve, Champagne, France* 70
Bright, elegant, refined Champagne from one of the best, NV

Fortified

£

39. *Domaine L'Ermitage Muscat, Costières de Nîmes, France (100ml)* 5.20 | 26
Lemon zest and almonds, sweet enough with lots of freshness, 2017
40. *Domaine de Grange Neuve Monbazillac, France (100ml)* 6.40 | 32
Peach and melon aromas, honeyed palate with a twist of orange zest, 2013
41. *Niepoort Late Bottled Vintage, Portugal (50ml)* 4 | 45
Black cherries and floral with fine tannins, 2013
42. *Niepoort Tawny Dee, Portugal (50ml)* 3.60 | 35
Nutty with dried fruits, NV
43. *Rey Fernando de Castilla Classic Amontillado, Spain (50ml)* 3.60 | 35
Nutty and rich, NV
44. *Rey Fernando de Castilla Classic Manzanilla, Spain (50ml)* 3.60 | 35
Sea fresh, green apple delight, NV
45. *Rey Fernando de Castilla Classic PX, Spain (50ml)* 4 | 42
Classic, unctuously sweet Pedro Ximénez, NV