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welcome to our wine list

Wine trends are ever changing, and we work hard to keep up with current developments. For our 2006 list, we have added wines in certain areas that reflect the change in people's drinking habits. We have seen a marked increase in the popularity of Spanish wines, and have therefore introduced a delicious Verdejo from Rueda, and some superb Spanish reds from some top producers. Also, we have added an excellent German Riesling, reflecting the resurgence of this great wine-making country.

France features prominently, with some superb wines from Sancerre and Burgundy. We have had some considerable success in picking some top-quality wines from these areas in recent years, and we hope you agree with our choices this time. Finally, we have added another still rosé wine from Laroche in the South West of France, and a terrific sparkler from Langlois-Château in the Loire Valley.

As always, you will find a good cross-section of wines from around the world, with prices to suit most budgets.

Price range and policy

The cost of serving a bottle of wine is similar, be it a simple Vin de Pays or a vintage Champagne and we have adopted a policy of pricing our wines according to our service costs, with a small additional charge to finance some of the older, stored wines. The better the quality of wine, the better the value on the list.

Special recommendation



Over the years we have identified certain wines, which we feel deserve a special recommendation.

Wines by the glass



Wines are served in standard 175ml measures. See page 14 for our full selection.

Vintage alternatives



Wherever possible, we have secured sufficient stocks of a particular vintage to last the lifetime of the list. If we are unable to offer the vintage specified, we will offer the nearest suitable alternative.

Managing Director's Bin



As well as our specially recommended wines, we have also identified some wines that are outstanding in their field. Following from the successful introduction of our Managing Director's bin notation, we are pleased to continue to recommend wines that we feel represent exceptional quality and good value at the price. We have visited these vineyards many times and have never failed to be impressed with their commitment to quality in all that they do ~ something reflected in these wines.








champagne

1	<p>Champagne, De Vauzelle</p> <p>perfect easy drinking style with a soft, gentle sparkle</p>	NV	£31.95
2	 <p>Pol Roger, White Foil</p> <p>our House Champagne from one of the few remaining independent 'Grandes Marques' comes with an impeccable pedigree which we fully endorse</p>	NV	£39.95
3	<p>Veuve Clicquot, Yellow Label</p> <p>a well-respected house which produces a Champagne that combines elegance with pleasure</p>	NV	£46.95
4	<p>Bollinger, La Grande Année</p> <p>a lovely wine, with vanilla and nut elements. Wine Spectator describes this wine as 'fine depth and complexity in both aroma and flavour. Full bodied, yet sophisticated and lively'</p>	1997	£65.95
5	 <p>Dom Pérignon</p> <p>for many the 'King of Champagnes' with its unique bottle and Moet et Chandon pedigree. Certainly something to spoil yourself with. Recently awarded a top score of 98 points by Robert Parker!</p>	1996	£99.95
6	<p>Pol Roger Magnum</p> <p>Champagne (indeed wine as well!) from a magnum is not only a special treat for your table, but it ages better in this size. The 1996 is a wonderful vintage for Champagne, with Pol Roger a particular favourite</p>	1996	£99.95

sparkling wine





7	<p>McGuigans 'Black Label'</p> <p>this sparkling wine has crisp full fruit flavour, and comes from South Eastern Australia</p>	NV	£23.95
7 a	<p>Cremant de Loire Rosé</p> <p>light pink in colour made from 100% Cabernet Franc. Lovely fruity flavours of raspberry and blackcurrant, with a lovely freshness on the finish. A superb aperitif, or that perfect pink party wine!</p>	NV	£25.95

If you haven't time to peruse our full list, take a look at these wines that we believe represent a good cross-section from our main listing.



9	Chablis, Domaine William Fèvre	Burgundy	2003	£25.45	
	William Fèvre is a name that is synonymous with Chablis. This is a classic dry, flinty chardonnay from this world – renowned region. Enjoy with lighter fish or white meats or as an aperitif				
14	Sancerre, Domaine Vacheron	Loire Valley	2004	£24.95	
	awarded a Silver Medal at the International Wine Challenge, this Sancerre is from one of the very best producers in the region. Fabulously aromatic nose, concentrated gooseberry fruit flavours, all carefully balanced by a rich smokiness. Sancerre at its best				
15a	Riesling Spätlese Trocken, Kindenheimer Sonnenberg	Germany	2005	£19.95	
	a great Riesling from this top producer. This is a lovely example of the high quality wine that is available from Germany. Slightly off-dry, but with great fruit and acidity, and a long finish				
18	Unoaked Chardonnay, Vin de Pays, Laroche	SW France	2004	£17.95	
	this Laroche Unoaked Chardonnay is well balanced, with good acidity. Refreshing hints of grapefruit on the finish				
22	Ermita Veracruz Verdejo, Rueda	Spain	2004/05	£20.95	
	this is from one of Spain's most exciting regions, in Northern Spain and is one of the areas most exciting wines. Alto Plano makes an incredible, vibrant white full of flavours of grapefruit, herb, green mango and gooseberry. Often likened to Sauvignon Blanc but with more weight and texture, try this Verdejo on its own and with seafood, tapas or vegetable dishes				
24	Klein Constantia, Sauvignon Blanc	South Africa	2005	£19.95	
	classic Sauvignon flavours are apparent in this lovely, fresh wine. Ripe, but not overly tropical, the palate is refined and fresh. The addition of 15% Semillon gives the wine an added dimension of weight and age worthiness				
25	Sacred Hill, Sauvignon Blanc, Hawkes Bay, Marlborough	New Zealand	2005	£22.45	
	Sacred Hill is recognised as one of New Zealand's leading, multi award-winning wineries. Very aromatic, with gooseberry and freshly cut apples on the palate. This is a classic example of New Zealand Sauvignon, and goes well with shellfish, seafood, white meats, or on its own!				
27	Stella Bella Chardonnay, Margaret River,	Western Australia	2004	£26.45	
	a stunning wine, with a stunning name! Stella Bella is a young producer right over by the coast in the South West of Australia, where the wines tend to be more subtle, elegant and complex than those from the more well known areas further East. Made by Janice McDonald, this has delicious hints of lemon oil, hazelnuts and creamy caramel with a refreshing citrus finish. Drink it with prawns, pan fried or roasted fish - it's substantial enough to cope with some gutsy flavours too				
30	Turkey Flat, Rosé, Barossa Valley,	S. Australia	2005	£18.95	
	a blend of Grenache, Cabernet Sauvignon, Shiraz and Dolcetto. The colour is rose petal pink with a panoply of red fruit flavours of raspberries, cherries and leafy red and blackcurrants. Fresh acidity and a slight spritz on the palate				

32	Pinot Noir, Domaine Rion	Burgundy	2004	£22.45
	a family business based in the Côte de Nuits - the Domaine is today run by Christophe Rion and his sister, Pascale. They have extensive vineyards and produce consistently top-quality Pinot Noir. This is the third year their wine has stood out at our tasting. Sweet, soft fruit, excellent finish. Goes well with most meats and even stronger flavoured fish			
38	Château Clarke, Listrac	Bordeaux	2000	£36.95
	from the famous vineyards of Listrac. Ripe fruit flavours and already smooth tannins adds to this wine's charm. From a blend of 60% Merlot and 40% Cabernet Sauvignon, according to Robert Parker, the 2000 vintage is one of the finest ever produced by Château Clarke			
43	Grenache Cabernet Sauvignon, Vin de Pays d'Oc, Jean Marc Boillot	SW France	2003	£15.95
	this wine stood out at our tasting. A subtle blend of Grenache and Cabernet Sauvignon makes this a lovely, light drinking wine. A famous wine maker, Jean Marc Boillot brings us this terrific wine at a great price			
48	Chianti Rufina Fattoria di Basciano	Italy	2004	£23.95
	with clean fruit and rich texture from the Sangiovese grape, this Chianti has an attractive fruit nose, with firm structure on the palate. Nice dark fruit and chocolaty with smooth tannins			
50a	Ochoa Gran Reserva, Navarra	Spain	1998	£29.95
	a fantastically rich wine, it is superb with grilled meat, duck, pork, beef and exceptional with cured cheese			
52	Carmen Cabernet Sauvignon Reserva, Maipo Valley	Chile	2003	£20.95
	hand harvested grapes from the Maipo Valley at the foothills of the Andes. A wine that combines impressive wild black cherries, blackcurrant and cassis with some hints of mint and spices. Sweet fruity flavours on the palate, followed by a long, dark finish. An excellent wine to serve with any red meat dishes or cheese			
57	Cookoothama, Darlington Point Shiraz, New South Wales	Australia	2004	£22.45
	a good, dense red with plenty of spice and stuffing making this wine sturdy enough to stand up to food, but still gentle enough to sip into the evening after dinner. Great with pork, beef and lamb, but nothing too heavy			
60	Sacred Hill, Marlborough Pinot Noir	New Zealand	2003	£24.45
	this lovely, dry, Pinot Noir has lovely black cherry, cinnamon and prune flavours. Ripe cherry on the palate, with a lovely finish, this is a fantastic Pinot Noir from the world-renowned region. Fantastic with lamb and game			


burgundy

8	Macon Uchizy, Domaine Talmard	2004/05	£21.95
	rich, ripe fruit characterise this particular vintage of this wonderful Macon. The depth of fruit is perfectly balanced by acidity ensuring a clean, fresh finish. Great as an aperitif or with any grilled fish. A real stand-out at our February tasting		
9	Chablis, Domaine William Fèvre	2003	£25.45
	William Fèvre is a name that is synonymous with Chablis. This is a classic dry, flinty Chardonnay from this world – renowned region. Enjoy with lighter fish or white meats or as an aperitif		
10	Chablis, Premier Cru, Montmains, Domaine William Fèvre	2004	£29.95
	great structure, lively, with pronounced minerality and concentration. The award-winning 2004 vintage is stunning. Perfect as an aperitif, with fish or light meats		
11	Pouilly-Fuissé, Classique Beauregard	2002	£29.95
	Pouilly-Fuissé at its very best - no oak in the vinification ensures the classic dry fruit style of this famous appellation		
12	Meursault, Les Clos Domaine Patrick Javillier	2002	£41.95
	rich and buttery - we first listed wines from Javillier after a visit in 1985 - for those that really enjoy their classic Burgundy. This top vineyard, coupled with Patrick's wine making expertise, makes this a moment to cherish		
60	Puligny Montrachet, Les Levrons Patrick Javillier	2004	£45.95
	another classic village from the Côte de Beaune, famous for its complex yet subtle wines. We are very proud of this wine from this top grower and although more expensive than some, we urge you to enjoy a bottle		



loire valley

14	Sancerre, Domaine Vacheron	2004	£24.95
 	awarded a Silver Medal at the International Wine Challenge, this Sancerre is from one the very best producers in the region. Fabulously aromatic nose, concentrated gooseberry fruit flavours, all carefully balanced by a rich smokiness. Sancerre at its best		


germany

15	Piesporter, Michelsberg	2004	£16.95
	still very popular - floral acidity with sweet undertones		
15a	Riesling Spätlese Trocken, Kindenheimer Sonnenberg	2005	£19.95
	a great Riesling from this top producer. This is a lovely example of the high quality wine that is available from Germany. Slightly off-dry, but with great fruit and acidity, and a long finish		



south west france

16	Sauvignon Blanc, Les Vignerons du Pic- Assas, Vin de Pays d'Oc light golden colour with lovely fresh fruit of cranberry and blackcurrant leaves. Delicious mineral finish. This is a lovely, fresh Sauvignon, perfect as an aperitif or with chicken and salads	2005	£14.95
17	 Picpoul, Domaine Reine Juliette, Vin de Pays d'Oc pale yellow in colour, fine and fruity, with a nose of flowers, peaches and tropical fruits. Lovely mineral and grapefruit flavours. This is a lovely example of Picpoul from the Languedoc, and has a crisp, clean finish. Great with seafood, grilled fish, chicken and salads	2005	£16.45
18	 Unoaked Chardonnay, Vin de Pays d'Oc, Laroche this Laroche Unoaked Chardonnay is well balanced, with good acidity. Refreshing hints of grapefruit on the finish	2005	£17.95
19	Viognier, Vin de Pays d'Oc, Laroche a lovely wine with an appealing spicy, floral and peachy nose. Rich and ripe in the mouth, yet has subtle apricot notes. Delicious with smoked fish, scallops or roast vegetables	2003/04	£18.95
19a	La Chevalière, Mas La Chevalière Blanc, Vin de Pays d'Oc we listed the previous vintage as our first 'wine of the season' last year, with notable success. The 2004 vintage is delicious, with a lovely fresh nose, green fruit and a touch of oak. This is a lovely wine, with good structure and a clean, fresh, mineral finish. Great with all poultry and pasta dishes	2004	£20.95


italy

20	Pinot Grigio, Canaletto much lighter in style and not the same intensity in fruit as the San Angelo, but still a good, crisp example of Pinot Grigio	2004	£16.95
21	 San Angelo Pinot Grigio, Castello Banfi pale straw colour, with an intense, fruity aroma, and a clean, rich, refreshing taste. Castello Banfi are very serious producers near Montalcino. A delightful complement to lighter foods, seafood and simple veal and poultry dishes. Above all, it is a superb aperitif!	2004	£22.95

spain

22	  Ermita Veracruz Verdejo, Rueda this is from one of Spain's most exciting regions, in Northern Spain and is one of the areas most exciting wines. Alto Plano makes an incredible, vibrant white full of flavours of grapefruit, herb, green mango and gooseberry. Often likened to Sauvignon Blanc but with more weight and texture, try this Verdejo on its own and with seafood, tapas or vegetable dishes	2004/05	£20.95
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chile

22b	 Casas del Bosque Reserva, Sauvignon Blanc Casas del Bosque is one of the top estates in Chile's Casablanca region. Intense fruit aromas of ripe pear and banana, with good acidity and soft oak. Great as an aperitif, or with lighter dishes	2005	£18.95
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south africa

24 Klein Constantia, Sauvignon Blanc 2005 £20.95
 classic Sauvignon flavours are apparent in this lovely, fresh wine. Ripe, but not overly tropical, the palate is refined and fresh. The addition of 15% Semillon gives the wine an added dimension of weight and age worthiness

23 Bouchard Finlayson, Crocodiles Lair, Chardonnay 2003 £22.95
 a great wine, with a great name! The 2003 Chardonnay vintage has proved to be one of the best in the Cape in recent times. A complex wine, with firm minerality and hints of exotic fruits. A natural match with poultry and richer fish dishes



new zealand

25 Sacred Hill, Sauvignon Blanc, Marlborough 2005 £22.45
 Sacred Hill is recognised as one of New Zealand's leading, multi award-winning wineries. Very aromatic, with gooseberry and freshly cut apples on the palate. This is a classic example of New Zealand Sauvignon, and goes well with shellfish, seafood, white meats, or on its own!

australia

26 Jackman's Landing, Sémillon Chardonnay 2004/05 £18.45
 the classic blend that has worked so well for the Australians. The Sémillon brings a hint of lemon and freshness to a Chardonnay that can so often be overpowering

28 Simon Hackett, Brightview Sémillon, Barossa Valley 2004 £21.95
 this lovely Sémillon was stunning at our recent tasting. Having previously listed the Chardonnay from the same producer, we are well aware of their pedigree. Citrus characteristics with good acidity, this wine will be excellent with white meats, fresh fish and pasta or risotto with cream sauces

29 Cookoothera, Darlington Point Chardonnay, New South Wales 2004 £23.45
 lovely toasty hints of oak on the nose, with peach, melon and biscuity characteristics on the palate. Good fruit and oak balance. A lovely Chardonnay from this top producer. Excellent with strong fish, creamy pasta dishes and risotto

27 Stella Bella Chardonnay, Margaret River, Western Australia 2004 £26.45
 a stunning wine, with a stunning name! Made by Janice McDonald, this has delicious hints of lemon oil, hazelnuts and creamy caramel with a refreshing citrus finish. Drink it with prawns, pan fried or roasted fish - it's substantial enough to cope with some gutsy flavours too





rosé



30 Turkey Flat Rosé, Barossa Valley, South Australia 2005 £19.95
 a blend of Grenache, Cabernet Sauvignon, Shiraz and Dolcetto. The colour is rose petal pink with a panoply of red fruit flavours of raspberries, cherries and leafy red and blackcurrants. Fresh acidity and a slight spritz on the palate

31 La Chevaliere, Rosé, Laroche 2005 £19.45
 this is a lovely example of a lighter style Rosé from Laroche's South West stable in Beziers. We visited this Domaine in April 2006, and this Rosé really impressed. Light pink in colour, with light, fruity, strawberry and apricot flavours. This Rosé will suit lovers of a more dry style than our block-buster from Australia, and is great as an aperitif and also with light salads


burgundy

<p>32</p> 	<p>Pinot Noir, Domaine Rion</p> <p>a family business based in the Côte de Nuits - the Domaine is today run by Christophe Rion and his sister, Pascale. They have extensive vineyards and produce consistently top-quality Pinot Noir. This is the third year their wine has stood out at our tasting. Sweet, soft fruit, excellent finish. Goes well with most meats and even stronger flavoured fish</p>	<p>2004</p> <p>£22.45</p>
<p>33</p>	<p>Haut Côte de Nuits, David Duband</p> <p>David took over this Domaine from his father in 1990 and has raised the quality beyond all recognition. Bags of fruit, dark in colour and rich in flavour, this will pair well with rich meats and cheese</p>	<p>2002</p> <p>£24.95</p>
<p>34</p> 	<p>Nuits-St-Georges, Les Poisets, Domaine Robert Arnoux</p> <p>another well-known family estate in the heart of the Côte de Nuits. Les Poisets is a small vineyard largely owned by the Arnoux Domaine and produces wines of great concentration and complexity</p>	<p>2000</p> <p>£49.95</p>

bordeaux

<p>35</p>	<p>Château Tour Grand Faurie, St Emilion Grand Cru</p> <p>classic ripe fruit and tannins from the right bank of the Dordogne. Aged in new oak, the wine has a plummy, spicy nose, and delivers a full, rich palate, with good freshness and length. Great with red meats</p>	<p>2000</p> <p>£24.45</p>
<p>36</p>	<p>Château Fonreaud, Lustrac</p> <p>the region of Lustrac is one of the first to visit as one leaves the centre of Bordeaux for the famous Médocain châteaux. Impressive and well structured, with good Cabernet Sauvignon fruit - this wine shone at our tastings</p>	<p>1999</p> <p>£22.95</p>
<p>37</p>	<p>Château Poujeaux, Moulis</p> <p>the 1999 vintage is perfect for current consumption with an easy, well-balanced style</p>	<p>1999</p> <p>£32.95</p>
<p>38</p> 	<p>Château Clarke, Lustrac</p> <p>from the famous vineyards of Lustrac. Ripe fruit flavours and already smooth tannins adds to this wine's charm. From a blend of 60% Merlot and 40% Cabernet Sauvignon, according to Robert Parker, the 2000 vintage is one of the finest ever produced by Château Clarke</p>	<p>2000</p> <p>£36.95</p>
<p>38a</p> 	<p>Château Laroque, St Emilion Grand Cru Classe</p> <p>deep purple in colour with a good, fruity nose of black cherries, cassis and mellow ripeness. Powerful attack in the mouth. An impressive, full-bodied wine on the palate, rich, complex and long</p>	<p>2001</p> <p>£39.95</p>

rhône

39	Côtes-du-Rhône, Jaboulet Aîné Parallele 45	2003	£20.95
	cherry-red in colour, with an intense nose of raspberry and red fruit. Spicy on the palate with good structure. Great with roasts, pasta in meat sauces, grilled meats and pizza!		
40	Crozes Hermitage, Domaine du Colombier, Cuvée Gaby	2004	£24.95
	the frosts in April, followed by a long hot summer, ensured minimal yields. The result is a rich, almost exotic wine, with plenty of red and black berried fruit and an attractive spicy finish. Great with rich, red meats and casseroles		
41	Châteauneuf-du-Pape, La Bernardine Chapoutier	2003	£28.45
	100% Grenache makes this lovely wine. The well-known house of Chapoutier makes this deep, purple wine, with complex yet subtle aromas of blackcurrant, plum, morello cherries and liquorice. Excellent with all meats, game and cheese		

south west
france

42	Merlot, Les Vignerons du Pic - Assas, Vin de Pays d'Oc	2005	£14.95
	dark ruby colour, this Merlot is complex and powerful on the nose. Good forward fruit flavours, this is a lovely drinking wine, perfect with any red meat, or on its own. Medium bodied, with a lingering finish		
43	Grenache Cabernet Sauvignon, Vin de Pays d'Oc, Jean Marc Boillot	2003	£15.95
	this wine stood out at our tasting. A subtle blend of Grenache and Cabernet Sauvignon, makes this a lovely, light drinking wine. The famous wine maker, Jean Marc Boillot brings us this terrific wine at a great price		
44	La Baume Terroirs, Cabernet Syrah	2003	£18.95
	full of fruit, with a good balance of tannins. This is a lovely example of the quality available from this top estate in the Languedoc. We visited this Domaine in April 2006, and this wines really shone. Great with dark meats and cheese		
45	Corbières, Cuvée Henri Serres	2002	£19.95
	a rich, well balanced wine, with blackcurrant, bittersweet chocolate and espresso bean. The 2002 vintage is drinking perfectly now, and follows on from the success of the 2001		
45a	La Chevalière, Mas la Chevalière Rouge, Vin de Pays d'Oc	2003	£20.95
	lovely dark red in colour, with delicious liquorice, blackcurrant and plum flavours on the nose. This wine is packed full of fruit, with lovely dark berry flavours on the palate, and a good balance of acidity and tannins. Great forward fruit on the finish. Perfect with red meats and cheeses		

beaujolais

46	Fleurie, Château de Beauregard	2004	£24.95
	we have taken a number of wines from Château de Beauregard over the last two years, and this Fleurie is an excellent example of this famous appellation. Sweet fruit, with some oak notes to finish. A lovely light wine from this beautiful appellation		

italy

47 Montepulciano d'Abruzzo, Adesso 2004 £19.95



a rich, warm and velvety wine with hints of red berries and maraschino cherry. Almost as robust as the hills of Abruzzo! Ideal with cheese, pasta and meats

48



Chianti Rufina Fattoria di Basciano 2004 £23.95
with clean fruit and rich texture from the Sangiovese grape, this Chianti has an attractive fruit nose, with firm structure on the palate. Nice dark fruit and chocolaty with smooth tannins

49



Brunello di Montalcino, Castiglion de Bosco 1999 £32.95
a wonderful wine from the heart of the Brunello vineyards, this is a lush, tactile wine. Fresh, appealing cherry berry notes, with cedary, spicy elements. A fine wine, great with beef or game accompanied by a rich sauce

spain

50 Bodegas Luis Canas Rioja Reserva 1998 £24.95



this wine won medals in both the International Wine Challenge and the International Wine and Spirits Competition in 2005 and the family owned Bodega is recognised as being at the crest of the new wave of Rioja producers. It has lovely ripe fruit wrapped by a whiff of silky, spicy oak. Drink it with pretty much any red meat and more substantial, perhaps spicy vegetarian dishes

50a Ochoa Gran Reserva, Navarra 1998 £29.95

1998 was an exceptional vintage. Made with the best Tempranillo, Cabernet Sauvignon and Merlot grapes from the oldest vines in the vineyards at Olite and Traibuenas, this wine is aged in American oak barrels for two years. A fantastically rich wine, it is superb with grilled meat, duck, pork, beef and exceptional with cured cheese

50b Rioja, Miguel Merino Reserva 1998 £32.95



dark cherry in colour, it is bursting full of fruit flavours, with a lovely balance of vanilla and cinnamon from the oak. This wine is one to savour and to enjoy with any red meat and rich sauces

chile

51 Carmen Merlot, Reserva, Rapel Valley 2004 £21.95

deep, bright red in colour with a blackberry nose. This wine is bursting with ripe dark berry flavours and well integrated tannins. Slightly lighter than its Cabernet Sauvignon cousin, this wine is great on its own, or with red meat dishes

52 Carmen Cabernet Sauvignon Reserva, Maipo Valley 2003 £20.95



hand harvested grapes from the Maipo Valley at the foothills of the Andes. A wine that combines impressive wild black cherries, blackcurrant and cassis with some hints of mint and spices. Sweet fruity flavours on the palate, followed by a long, dark finish. An excellent wine to serve with any red meat dishes or cheese

53 Casas del Bosque Reserva Pinot Noir 2004 £22.95

Casas del Bosque is one of the top estates in Chile's Casablanca region. This Pinot Noir shone again at our tasting, and despite some tough competition, came out on top. Good fruit, soft and elegant, with a lovely finish, this wine is perfect as an aperitif, with duck and lamb, and with heavier fish

south africa

55	<p>Vergelegen Mill Race Merlot Cabernet Sauvignon</p> <p>from mature vines on the south-west slopes of the Simonsberg mountain, this wine shows true class and is a fine example of the quality that can be reached from this great wine-producing country. Good fruit balanced by soft tannins and acidity - lovely</p>	2003	£22.95
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australia

56	<p>Jackman's Landing, Shiraz Cabernet Sauvignon</p> <p>the classic red blend with Shiraz giving the depth of flavour and fruit that the Cabernet sometimes lacks</p>	2003/04	£18.95
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57	<p>Cookoothama, Darlington Point Shiraz, New South Wales</p> <p>a good, dense red with plenty of spice and stuffing making this wine sturdy enough to stand up to food, but still gentle enough to sip into the evening after dinner. Great with pork, beef and lamb, but nothing too heavy</p>	2004	£22.45
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58	<p>Beresford Highwood Merlot, McLaren Vale, Southern Australia</p> <p>packed with soft ripe summer fruit flavours, combined with creamy vanilla and toasty oak characteristics. Typically Australian - big, soft and bursting with flavour!</p>	2003	£24.45
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59	<p>Nugan Estate, Manuka Grove Durif</p> <p>Durif wines are always better when served with foods such as roast beef and full flavoured, mature cheeses. This deep plum coloured wine is full bodied, with good fruit and soft, chewy tannins. Delicious!</p>	2004	£28.95
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new zealand

60	<p>Sacred Hill, Marlborough Pinot Noir</p> <p>this lovely, dry, Pinot Noir has lovely black cherry, cinnamon and prune flavours. Ripe cherry on the palate, with a lovely finish, this is a fantastic Pinot Noir from the world-renowned region. Fantastic with lamb and game</p>	2004	£24.45
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half bottles
champagne

80	Pol Roger, White Foil our House Champagne from one of the few remaining independent 'Grandes Marques' comes with an impeccable pedigree which we fully endorse		NV	£19.95
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white

81	Chablis, Domaine William Fèvre William Fèvre is a name that is synonymous with Chablis. This is a classic dry, flinty Chardonnay from this world-renowned region. Enjoy with lighter fish or white meats or as an aperitif	Burgundy	2003	£13.45
82	Sancerre, Domaine Vacheron awarded a Silver Medal at the International Wine Challenge, this Sancerre is from one of the very best producers in the region. Fabulously aromatic nose, concentrated gooseberry fruit flavours, all carefully balanced by a rich smokiness. Sancerre at its best	Loire Valley	2004	£13.45
83	Villa Maria Private Bin, Sauvignon Blanc, Marlborough this excellent Sauvignon Blanc has concentrated ripe aromas with a crisp, clean finish	New Zealand	2005	£12.45

red

85	Côtes-du-Rhône, Domaine de la Sarriette dark red in colour, with a nose of cherries and blackcurrants and a touch of spice. Full of fruit, well rounded with light tannins	Rhône	2003	£11.95
86	Torres, Gran Coronas, Cabernet Sauvignon Reserva an excellent wine matured for two years in cask and a further year in bottle. Intense, cherry-red coloured and lovely full fruit	Spain	2001/02	£12.45
87	Fetzer Valley Oaks, Cabernet Sauvignon juicy, ripe Cabernet Sauvignon bursting with cherry and cassis fruit. Soft and complex with a coffee-rich finish	California	2003/04	£12.95

dessert wine

89	Muscat, Orange & Flora, Brown Brothers the style is one of concentrated though soft fruit, easy drinking both with or without food	Australia	2004	£13.45
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champagne

glass

2	Pol Roger, White Foil our House Champagne from one of the few remaining independent 'Grandes Marques'		NV	£7.95
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white

175ml

8	Macon Uchizy, Domain Talmard a spicy, citrus wine, well balanced with juicy pear and citrus elements, and a slightly smoky finish. Excellent with grilled fish	Burgundy	2004/05	£5.75
10	Chablis, Premier Cru, Montmains, Domaine William Fèvre intensely elegant nose, delicate floral notes and a lovely balance of forward fruit and dry, clean acidity makes a very appealing Chablis Premier Cru - perfect for current drinking	Burgundy	2004	£7.75
14	Sancerre, Domaine Vacheron fabulously aromatic nose, concentrated gooseberry fruit flavours, all carefully balanced by a rich smokiness. Sancerre at its best	Loire Valley	2004	£6.75
18	Unoaked Chardonnay, Vin de Pays, Laroche this Laroche Unoaked Chardonnay is well balanced, with good acidity. Refreshing hints of grapefruit on the finish	SW France	2005	£4.75
21	San Angelo Pinot Grigio, Castello Banfi a delightful complement to lighter foods, seafood and simple veal and poultry dishes	Italy	2004	£4.75
22	Ermita Veracruz Verdejo, Rueda often likened to Sauvignon Blanc but with more weight and texture, try this Verdejo on its own and with seafood, tapas or vegetable dishes	Spain	2004/05	£5.25
27	Stella Bella Chardonnay, Margaret River, Western Australia has delicious hints of lemon oil, hazelnuts and creamy caramel with a refreshing citrus finish. Drink it with prawns, pan fried or roasted fish - it's substantial enough to cope with some gutsy flavours too	Australia	2004	£7.15

red

175ml

2	Pinot Noir, Domaine Rion bags of fruit, dark in colour and rich in flavour, this will pair well with rich meats and cheese	Burgundy	2004	£6.25
39	Côtes-du-Rhône, Jaboulet Aîné Parallèle 45 cherry-red in colour, with an intense nose of raspberry and red fruit. Spicy on the palate with good structure. Great with roasts, pasta in meat sauces, grilled meats and pizza!	Rhône	2003	£5.75
43	Grenache Cabernet Sauvignon, Vin de Pays d'Oc, Jean Marc Boillot a subtle blend of Grenache and Cabernet Sauvignon, makes this a lovely, light drinking wine	SW France	2003	£4.45
47	Montepulciano d'Abruzzo, Adesso a rich, warm and velvety wine with hints of red berries and maraschino cherry. Almost as robust as the hills of Abruzzo! Ideal with cheese, pasta and meats	Italy	2004	£5.55
50	Bodegas Luis Canas Rioja Reserva drink it with pretty much any red meat and more substantial, perhaps spicy vegetarian dishes	Spain	1998	£6.75
52	Carmen Cabernet Sauvignon Reserva, Maipo Valley sweet fruity flavours on the palate, followed by a long, dark finish. An excellent wine to serve with any red meat dishes or cheese	Chile	2004	£5.75
57	Cookoothama, Darlington Point Shiraz Cabernet Sauvignon grown under the Australian heat gives a depth of character and flavour unique in the world - rich yet not too powerful	Australia	2002	£6.25