

Wine List

	175ml	250ml	Bottle
WINES BY THE GLASS AND BOTTLE			
White Wines			
1. Sauvignon Blanc, Casa Rivas, Central Valley (Chile) Generously flavoured Sauvignon – think ‘ripe grapefruit and zesty lemons’. A quaffable dry white.	£3.95	£5.25	£15.00
2. Pinot Grigio, Amanti del Vino, Abruzzo (Italy) The secret of PG’s success is because it is such a good ‘all-rounder’. Simple and fresh apple and pear flavours.	£3.95	£5.25	£15.00
Red Wines			
3. Merlot, Ladera Verde, Central Valley (Chile) Lovely plummy Merlot fruit with a ripeness that is unique for Chile. Easy & very drinkable.	£3.95	£5.25	£15.00
4. Moulin de Gassac 'Classic', Pays de l'Hérault (France) A juicy and mouth-filling combination of Rhône type grapes. Medium-bodied and packed with blackberry and raspberry fruit.	£3.95	£5.25	£15.00
Rosé Wines			
5. Pinot Grigio Blush, Amanti, Veneto (Italy) Delicate summer fruit flavours and a refreshingly light.	£3.95	£5.25	£15.00
6. ‘Foxcover’ White Zinfandel, California (USA) Not white at all, but a soft, fruity, red berry flavoured rosé, with some sweetness.	£3.95	£5.25	£15.00

Wines by the Glass are also available as 125ml all priced at £2.95

WINES BY THE BOTTLE

White Wines

- 7. Muscadet de Sèvre et Maine, 'Fief de la Brie', A Bonhomme, Loire (France)** **£17.50**
Crisp, dry and creamy Muscadet, with aromas of cut grass, flowers and ripe apples. Appetising.
- 8. Sauvignon Blanc, Stonybank, Marlborough (New Zealand)** **£19.95**
Vibrant fruity flavours of gooseberry and passionfruit. Rich, racy and refreshing.
- 9. Albariño, Veiga Naum, Rias Baixas (Spain)** **£24.50**
Delicate floral aromas, fresh and fruit-driven: white peaches, melon, pineapple.... Very dry. A lovely mouthful with a complex and lasting flavour.
- 10. Chablis, Domaine de l'Harmonie, J-M. Brocard (France)** **£27.50**
Unoaked Chardonnay, given a minerally edge by the region's famous limestone and fossil soil. Crisp, citrusy and very dry

Red Wines

- 11. Shiraz, Murphy Vineyards, 'Big Rivers' (Australia)** **£16.50**
Lovely full, spicy fruit. Very Shiraz, very Oz.
- 12. Malbec, Gouguenheim Winery, Mendoza (Argentina)** **£19.95**
Big flavours of cherries and plums from Argentina's signature red grape. Powerful and impressive.
- 13. Rioja, Semi Crianza, Usoa de Bagordi (Spain)** **£22.00**
With only a short spell in barrel, this organic Rioja has plenty of red berry and currant character, gently softened by the oak. Smooth.

Sparkling Wine and Champagne

- 14. Prosecco, Frizzante, Il Colle, Veneto (Italy)** **£18.95**
Ripe, appetising flavours. Like a just ripe Cox's apple.
- 15. The Adnams Selection Champagne, Brut (France)** **£30.00**
'They say' that eight out of ten East Anglian brides' fathers can't be wrong: it's their top choice for wedding Champagne. Fresh, yeasty aromas with appealing citrusy fruit.