

# BY THE GLASS

## CHAMPAGNE & SPARKLING WINES

### FRANCE

- 100 Pommery Brut NV 125ml £14.00  
*The heart of the Pommery house style, Pommery Brut Royal is lively, fresh and delicate on the nose. A classic blend of Chardonnay, Pinot Noir and Pinot Meunier in equal proportions bring freshness, vivacity and finesse with fine, persistent bubbles.*
- 101 Pommery Rosé, NV 125ml £17.50  
*Subtle, delicate, fine and romantic best describe this delicious Champagne. Soft, salmon pink in colour with a delicate nose reminiscent of rosewater and ripe, summer strawberries. There is a distinct fleshiness to the palate producing a robust style with vivid, red fruit flavours and a fine, balanced acidity.*
- 108 Veuve Clicquot Yellow Label, Brut NV 125ml £18.50  
*Reflecting the traditions of the past, this is full bodied yet dry and has a rich, creamy style with biscuit aromas.*

### ITALY

- 113 Prosecco Doc Treviso, Blue Label, Dal Bello 125ml £9.50  
*Yellow straw in colour, an intense bouquet, with apple, ripe fruit hints, acacia honey and peach blossom notes. A fresh, lively taste, consistent with a good body.*

### ENGLAND

- 114 Nyetimber, Brut NV, Cuvee Classic 125ml £13.50  
*Considered one of England's best sparkling wines, this is as close to champagne as you can get without that title on the label. The wine is creamy and rich with notes of brioche and a citrus twist. A classically structured wine that lasts on the palate.*

*A 12.5% discretionary charge will be added to the final bill. 20% VAT is included.*

*All wines in the list contain an alcoholic content between 10% and 16%.*

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## WHITE WINE

- |     |   |                              |
|-----|---|------------------------------|
| 195 | Ochagavia Silvestre, Sauvignon Blanc, Chile, 2018<br><i>Intense citrus aromas and soft tropical notes of pineapple and mango. The palate is extremely fresh, with lively acidity and a long finish.</i>   | 175ml £9.00<br>250ml £11.00  |
| 190 | Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand, 2018<br><i>Shows lifted notes of elderflower, green lime zest and stone fruit. The palate is ripe, fine and succulent, offering zesty, ripe citrus flavours coupled with an edge of minerality and sweet herbs.</i> | 175ml £16.50<br>250ml £22.00 |
| 167 | Picpoul de Pinet, Jadix, La Cave de l'Ormarine, France, 2018<br><i>Exuberantly fresh on the palate with ripe mango fruit, a slightly salty edge and underlying minerality.</i>  | 175ml £13.50<br>250ml £17.50 |
| 119 | Grüner Veltliner, Fass 4, Bernhard Ott, Austria, 2017<br><i>Citrus aromas of lemon peel and grapefruits complemented by fresh vegetal notes and the variety's trademark hint of white pepper.</i>   | 175ml £16.50<br>250ml £21.00 |
| 142 | Chapel Down Bacchus Reserve, Kent, England, 2015<br><i>Characters of melon, grapefruit, gooseberry and nettle on the nose. A medium bodied wine with tropical fruit flavours on the palate and a tangy finish.</i>  | 175ml £15.00<br>250ml £19.00 |

## ROSÉ WINE

- |     |  |                              |
|-----|--|------------------------------|
| 203 | Château Riotor Rosé, Côtes de Provence, France, 2017<br><i>Grenache, Cinsault and Syrah blend; beautifully integrated wild berry fruit, with hints of vanilla and a long dry finish.</i> | 175ml £11.00<br>250ml £14.00 |
|-----|--|------------------------------|

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## RED WINE

- |     |   |                              |
|-----|---|------------------------------|
| 290 | Ochagavia Silvestre Merlot, Chile, 2017/2018<br><i>Supple and alluring plummy characteristics produce a soft and smooth flavour.</i>  | 175ml £9.00<br>250ml £11.00  |
| 241 | Crôzes Hermitage, Etienne Pochon,<br>Rhone Valley, France, 2016<br><i>Old vines provide flavours of ripe, red and blackberry fruits, sweet spice with touches of pepper and clove.</i>  | 175ml £15.50<br>250ml £19.50 |
| 252 | Chianti Classico, Monteraponi, 2015<br><i>Notes of red berries and griotte cherries with subtle savoury notes of leather and dried herbs. A blend of 95% Sangiovese 5% Canaiolo benefit from 16 months in large French and Slavonian oak casks for silky and soft tannins to enhance the wine's elegance.</i> | 175ml £15.50<br>250ml £19.50 |
| 292 | Obra Prima Malbec, Familia Cassone,<br>Mendoza, Argentina, 2015<br><i>A serious wine brimming with plum, brambles and dark chocolate.</i>   | 175ml £15.00<br>250ml £18.50 |

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# HALF BOTTLES

## WHITE WINE

- 1123 Sancerre, Lucien Crochet, Loire Valley, France, 2016 £31.00  
*Zesty, refreshing citrus character with flavours of limes, lemon and a peachy ripeness.*
- 1124 Pouilly-Fumé, Serge Dagueneau, Loire Valley, France, 2017 £28.00  
*Lots of ripe fruit including gooseberry, lemon and pear combined with a classic flint, smoky character.*
- 1130 Mâcon Uchizy, Gérard et Philibert Talmard, Burgundy, France, 2017 £24.50  
*Full of crisp apple and citrus flavours with strong exotic fruit overtones, set in a round buttery texture.*

## RED WINE

- 2222 Château La Grande Maye, Côtes de Castillon, France, 2014 £27.00  
*A fabulous fruity nose; loaded with cassis. Wonderfully smooth on the palate with dark chocolate hints.*
- 2231 Fleurie, Bernard, Metrat, France, 2016 £29.00  
*Brimming with juicy fruit, this light red wine can be enjoyed slightly chilled.*

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# CHAMPAGNE & SPARKLING WINES

## Champagne – NV

- |     |  |        |         |
|-----|--|--------|---------|
| 100 | Pommery Brut   |        | £79.00  |
|     | <i>The heart of the Pommery house style, Pommery Brut Royal is lively, fresh and delicate on the nose. A classic blend of Chardonnay, Pinot Noir and Pinot Meunier in equal proportions bring freshness, vivacity and finesse with fine, persistent bubbles.</i> |        |         |
| 103 | Pommery Brut   | Magnum | £158.00 |
| 102 | Bollinger, Special Cuvée, Brut   |        | £125.00 |
|     | <i>Dominated by the Pinot Noir grape the aroma of this Champagne is reminiscent of ripe spicy fruits with roasted apples and peaches. On the palate the bubbles are delicate with flavours of pear, spices and walnut.</i>                                       |        |         |
| 108 | Veuve Clicquot, Yellow Label, Brut   |        | £106.00 |
|     | <i>Reflecting the traditions of the past, this is full bodied, yet dry and has a rich creamy style with biscuit aromas.</i>  |        |         |

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## Champagne - NV - Rosé

- |     |   |         |
|-----|---|---------|
| 101 | <p>Pommery Rosé</p> <p><i>Subtle, delicate, fine and romantic best describe this delicious Champagne. Soft, salmon pink in colour with a delicate nose reminiscent of rosewater and ripe, summer strawberries. There is a distinct fleshiness to the palate producing a robust style with vivid, red fruit flavours and a fine, balanced acidity.</i></p> | £95.00  |
| 106 | <p>Laurent-Perrier, Rosé, Brut</p> <p><i>The aroma of this Champagne encompasses a wide range of small red fruits. The taste is clean, well defined and slightly sharp.</i></p>   | £151.00 |
| 109 | <p>Veuve Clicquot, Brut Rosé</p> <p><i>Luminous, fresh, pink with initial aromas of red fruits leading to dried fruits and biscuit notes.</i></p>   | £134.00 |
| 115 | <p>Pommery Blue Sky</p> <p><i>An experience never seen before for Pommery and inspired by new generations. Served over ice, this demi-sec Cuvée Pommery Royal Blue Sky offers a new way of tasting champagne for all those who want to break the rules.</i></p>   | £120.00 |

## Champagne - Vintage

- |     |   |         |
|-----|---|---------|
| 110 | <p>Dom Pérignon, Brut, 2009</p> <p><i>The first hints of fresh almonds and harvest aromas immediately open up into preserved lemon and dried fruits, rounded off by darker, smoky and toasted qualities.</i></p>  | £307.00 |
| 111 | <p>Louis Roederer, Cristal, 2008</p> <p><i>The taste provides a bite in the mouth which is full and creamy, revealing an incredible concentration of juicy fruits: yellow peach, apricot and mango.</i></p>   | £583.00 |
| 104 | <p>Pommery Grand Cru, 2006</p> <p><i>A rare wine dedicated to exceptional moments and made with 50% chardonnay and 50% Pinot Noir from 7 Grands Crus which are among the best of the Champagne region. As a vintage Champagne, it expresses all the richness and character from a unique single year with the added complexity brought about by more than 10 years of aging in the deep, chalk cellars in the Caves de Champagne.</i></p> | £122.00 |
| 117 | <p>Pommery Cuvée Louise, 2011</p> <p><i>The flagship wine from the house of Pommery, Cuvée Louise symbolizes elegance and the highest expression of refinement. Pinot Noir and Chardonnay from just three Grand Cru vineyards make this exceptional Champagne. Expect to find notes of toasted hazelnuts, butter and toasted brioche and a long, full and powerful finish.</i></p>  | £265.00 |

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## Sparkling Wine

- |     |  |        |
|-----|--|--------|
| 112 | Bouvet-Ladubay, Saumur Brut, Loire Valley, NV, France<br><i>Bright yellow colour with green highlights. Dominant fruity bouquet with fine and persistent bubbles. White flowery aromas, honeysuckle, acacia, fine floral scented taste Brut with a certain subtlety, very elegant.</i> | £52.00 |
| 113 | Prosecco Doc Treviso, Blue Label, Dal Bello<br><i>Yellow straw in colour, an intense bouquet, with apple, ripe fruit hints, acacia honey and peach blossom notes. A fresh, lively taste, consistent with light to medium body.</i>   | £49.00 |
| 114 | Nyetimber, Cuvée Classic NV - England<br><i>Considered one of England's best sparkling wines, the closest equivalent to Champagne outside of the region. It's creamy and rich with notes of brioche and a citrus twist – a classically structured wine that lasts on the palate.</i>   | £72.00 |

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# WHITE WINES

## AUSTRALIA

- 125 Voyager Estate Sauvignon Blanc/Sémillon, Margaret River, 2016 £46.00  
*A refreshing combination of the citrus flavours of Sauvignon Blanc and the crushed nettle and white currant flavours of Sémillon.*

## AUSTRIA

- 119 Grüner Veltliner, Fass 4, Bernhard Ott, 2017 £62.00  
*Citrus aromas of lemon peel and grapefruits complemented by fresh vegetal notes and the variety's trademark hint of white pepper.*

## FRANCE

### Alsace

- 120 Riesling, Cuvée des Evêques, Hugel et Fils, 2016 £48.00  
*A fine example of a dry Riesling with lime fruit characteristics.*
- 121 Gewurztraminer, Cuvée des Evêques, Hugel et Fils, 2015 £51.00  
*Fantastic wine parading jasmine and rose petal aromas with flavours of lychee fruit.*

### Loire Valley

- 123 Sancerre, Lucien Crochet, 2016 £51.00  
*Zesty, refreshing citrus character with flavours of limes, lemon and a peachy ripeness.*
- 124 Pouilly-Fumé, Serge Dagueneau, 2017 £54.00  
*Lots of ripe fruit including gooseberry, lemon and pear combined with a classic flint, smoky character.*

### Languedoc

- 167 Picpoul de Pinet, Jadix, La Cave de l'Ormarine, 2018 £51.00  
*Exuberantly fresh on the palate with ripe mango fruit, a slightly salty edge and underlying minerality. This is flavourful and concentrated yet still fine and elegant, with a very long finish, a brilliant match of the right, local grape on the right terroir.*

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## **Burgundy**

- |     |  |         |
|-----|--|---------|
| 130 | Mâcon Uchizy, Gérard et Philibert Talmard, 2017<br><i>Full of crisp apple and citrus flavours with strong exotic fruit overtones, set in a round buttery texture.</i>  | £38.00  |
| 131 | St.Véran, Domaine Joseph Drouhin, 2017<br><i>Fresh, dry and fruity wine made from the Chardonnay grape.</i>  | £48.00  |
| 132 | Chablis, Prieurè St Côme, 2017<br><i>Classic Chablis, fermented and aged in stainless steel tanks, with a flirty feel, underlying a full-flavoured expression of quality fruit.</i>  | £54.00  |
| 133 | Pouilly-Fuissé, Tradition, Domaine des Vieilles Pierres, 2016<br><i>Bursting with fruit flavours, notably peach, with a buttery roundness.</i>   | £59.00  |
| 134 | Chablis, Vaillons, 1er Cru, Moreau Naudet, 2016<br><i>Notes of citrus oil, green apples, pastry cream and white flowers on the nose. In the mouth, it's elegantly glossy, medium to full-bodied and nicely perfectly focused</i>   | £86.00  |
| 135 | Puligny Montrachet, Domaine Etienne Sauzet, 2016<br><i>Rich and flavourful yet also showing great zest and citrus freshness. Intense and beautifully balanced.</i>   | £114.50 |
| 136 | Chassagne Montrachet, 1er Cru, Morgeot Marquis de Laguiche, 2013<br><i>This is a wonderful occasion to savour a great wine. Admirable light golden colour. Intense and elegant aromas come to the fore : hawthorn, apricot notes, evolving towards hints of blond tobacco.</i>                 | £165.00 |
| 137 | Meursault, Les Charmes Dessus, 1er Cru, Château de Meursault, 2014/2015<br><i>Rapier-like fresh citrus fruit; notes of white grapefruit, lime and mineral, but fleshy and full bodied too, well balanced and complete.</i>   | £151.50 |
| 139 | Bâtard Montrachet Grand Cru, Bachelet Monnot, 2011<br><i>Hugely deep and powerful flavours of melting butter, nut and honey supported by a zesty mineral and citrus freshness; touches of rock salt and lemon offset by hints of butterscotch, strong and full with an everlasting finish.</i> | £345.50 |

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**Rhône Valley**

- 140 Châteauneuf du Pape Blanc, £65.00  
 Château Mont-Redon, 2015/2017  
*Surprisingly crisp, this wine is packed with pear,  
 peach, lime and lemon fruit with a rich buttery texture.*

**ENGLAND**

- 142 Chapel Down, Bacchus, Reserve, 2015 £56.00  
*Characters of melon, grapefruit, gooseberry and nettle on the nose.  
 A medium bodied wine with tropical fruit flavours on the palate and a tangy finish.*

**AMERICA**

- 195 Ochagavia Silvestre, Sauvignon Blanc, Chile, 2018 £32.00  
*Intense citrus aromas and soft tropical notes of pineapple and mango.  
 The palate is extremely fresh, with lively acidity and a long finish.*

**ITALY**

- 161 Pinot Grigio Grave del Friuli, San Simone, £40.50  
 Fruili, 2017  
*Complex, mouth-watering wine with ripe pear,  
 peach and citrus fruit.*
- 162 Gavi, Camporosso, Piemonte, 2017 £50.00  
*The aromas of this wine are reminiscent of golden apples  
 and green almonds. Full bodied yet refreshing on the palate,  
 with notes of green fruit and strong mineral overtones.*
- 163 Roero, Arneis, Matteo Correggia, £54.50  
 Campania, 2014  
*Made from the Arneis grape variety indigenous to Piedmont, this  
 wine shows wonderful, vivacious fruit notes of salted lime rind,  
 lemon, greengage and herb. Great strength and depth whilst  
 remaining fresh and extremely moreish.*

**SPAIN**

- 170 Rioja, Blanco, Zuri, Luberri 2017/2018 £34.50  
*Hints of spiciness to this dry, fruity wine with  
 pear and greengage.*

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## NEW ZEALAND

- |     |  |        |
|-----|--|--------|
| 187 | Pencarrow Estate, Sauvignon Blanc, Martinborough, 2017<br><i>Vibrant and fresh with expansive flavours and a seamless juicy texture.</i>   | £42.50 |
| 189 | Palliser Estate, Sauvignon Blanc, Martinborough, 2017<br><i>Since Palliser started exporting in 1991 they have won world-wide recognition for the consistency and outstanding quality of their wines. This particular example is generous, exuberant and beautifully balanced.</i> | £51.00 |
| 190 | Cloudy Bay, Sauvignon Blanc, Marlborough, 2018<br><i>Shows lifted notes of elderflower, green lime zest, and stone fruit. The palate is ripe, fine and succulent, offering zesty ripe citrus flavours coupled with an edge of minerality and sweet herbs.</i>                      | £64.00 |

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# RED WINES

## AUSTRALIA

- 219 Apsley Gorge Vineyard, Pinot Noir, Tasmania, 2010 £87.00  
*This wine has a rich, fruit driven nose reminiscent of wild cherries, with slightly charred oak overtones. The palate is youthful, with silky tannins enveloping the rich mid-palate.*
- 220 Penfolds, St Henri, Shiraz, 2014 £190.00  
*St Henri is rich and plush when young, gaining soft, earthy mocha-like characters as it ages.*
- 216 Mountadam The Patriarch, 2012 £52.00  
*On release the wine has a deep red colour. It's initial aromas are lifted perfume violets and peppery spice. The Palate has a smooth velvety tannin structure and intense dark fruit character.*

## FRANCE

### Bordeaux

- 221 Château Greysac, Cru Bourgeois, Médoc, 2012 £54.50  
*Blended mostly from Cabernet Sauvignon and Merlot grapes, the wine is stylish, medium-bodied with a silky texture and ripe fruit flavours.*
- 222 Château La Grande Maye, Côtes de Castillon, 2014 £59.00  
*A fabulous fruity nose; loaded with cassis, wonderfully smooth on the palate with dark chocolate hints.*
- 223 Château Capbern Gasqueton, St Estéphe 2012 £67.00  
*67% Cabernet Sauvignon, 33% Merlot, cranberries and cooked strawberries on the palate with nicely managed tannins. Refreshing cool cherry juice with some herbal influences.*
- 226 Château Valade, St. Emilion Grand Cru, 2008 £87.00  
*Delightful nose of cool menthol, dark berry fruit and perfumed cut flowers. Soft approachable fruit flavours framed by soft round tannins, absolutely delicious.*
- 228 Château Talbot 4<sup>ème</sup> Cru Classé, St. Julien, 2005 £153.50  
*It is sweet and well-concealed behind an intriguing bouquet of sweet herbs, liquorice, smoked game, black currants, and cherries. Medium to full-bodied St.-Julien exhibits a silky sweetness to its texture and tannins.*
- 229 Château Margaux 1er Cru Classé, Margaux, 2011 £1050.00  
*This is a first growth chateau wine full of purity, elegance, finesse and freshness, yet with quintessential blackcurrant flavours and a long fine finish.*

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## **Beaujolais**

- 231 Fleurie, Bernard Metrat, 2016 £47.00  
*Brimming with juicy fruits, this light red wine can be enjoyed slightly chilled.*

## **Burgundy**

- 234 Gevrey Chambertin, Domaine Drouhin-Laroze, 2014 £102.50  
*A blend of old and young vines, producing a wine with an intense bright, dark red colour and black cherry characteristics on the palate.*
- 235 Volnay, Les Fremiets, 1er Cru, Marquis d'Angerville, 2012 £169.50  
*Dominated by black cherries and red berries, this medium bodied wine is silk, expressive and structured.*
- 236 Nuits St Georges, Les Chaignots, 1er Cru, Robert Chevillon, 2014 £152.50  
*Intriguing spice and stone aromas, focused, mineral, tight-knit fruit on the palate; notes of cassis, redcurrant and blueberry. Powerful, linear with a vibrant minerality and solid backbone. From the poor stony soils of Perrières, this is a Nuits in the classic mould.*
- 237 Chambertin Clos de Bèze, Grand Cru, Joseph Drouhin, 2012 £418.50  
*Big, bold, brooding, classic Clos de Beze flavours of undergrowth, spices, dark smouldering berry fruits together with brighter red cherry and mineral touches, rich and full but alive too, a complex wine that continues to expand on the long finish.*

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## Rhône Valley

- |     |   |         |
|-----|---|---------|
| 240 | Côtes du Rhône Réserve, Château Mont-Redon, 2016<br><i>A perfectly balanced wine with lots of fruit and a distinct taste of red cherry and spice on the finish.</i>   | £38.00  |
| 241 | Crôzes Hermitage, Domaine Etienne Pochon, 2016<br><i>Old vines provide flavours of ripe, red and blackberry fruits, sweet spice with touches of pepper and clove.</i>                                       | £54.50  |
| 242 | Châteauneuf du Pape, Château Mont-Redon, 2014<br><i>This wine abounds in brilliant juicy berry fruit with shades of sloe, black pepper and truffle. Finishing with good, clean mouth-watering flavours.</i> | £74.00  |
| 243 | Côte Rôtie, Michel et Stéphane Ogier, 2013<br><i>Garnet coloured wine of full body, fire and power, packed with exuberant wild forest flavours.</i>   | £122.50 |

## NORTH AMERICA

- |     |   |         |
|-----|---|---------|
| 293 | Cain Cellars, Cain Concept, Napa Valley, 2010<br><i>On the palate this is pure silk - bright, sleek and elegant. There is a compellingly youthful energy alongside complex notes of cigar and sweet earth, briar, shaved Valrhona chocolate, redcurrant and small berry cassis fruit. Inviting, refined and beautifully balanced.</i> | £108.00 |
|-----|---|---------|

## SOUTH AMERICA

- |     |  |         |
|-----|--|---------|
| 290 | Ochagavia Silvestre Merlot, Chile, 2017/2018<br><i>Supple and alluring plummy characteristics produce a soft and smooth flavour.</i>   | £32.00  |
| 292 | Obra Prima Malbec, Familia Cassone, Mendoza, Argentina, 2015<br><i>A serious wine brimming with plum, brambles and dark chocolate.</i>   | £53.50  |
| 297 | Baron, Cabernet Sauvignon, Cachapoal, Aristos, 2010<br><i>From Vineyards in the Cachapoal region of Chile 900 metres above sea level, this is a very seductive silky smooth Cabernet, brimming with ripe berry, cassis and dark cherry fruit, this has a rich inviting fruit, it is beautifully and elegantly made yet the wines does not tire you. Velvety, polished, fleet of foot and refreshing on the finish.</i> | £110.00 |

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## SOUTH AFRICA

- 285 Rudi Schultz Syrah, Stellenbosch, 2016 £50.00  
*Along with ripe juicy red berry, plum and currant characteristics, there are distinctive flavours of pepper, spice and salt.*

## NEW ZEALAND

- 280 Pencarrow Estate Pinot Noir, Martinborough, 2016 £50.00  
*A wonderfully expressive aroma, with pure bitter sweet red forest fruit and cherry flavours.*
- 283 Palliser Estate Pinot Noir, Martinborough, 2016 £61.00  
*This is elegant NewWorld Pinot, offering stylish, smooth flavours of cherry, cherry stone and loganberry with redder notes of strawberry shyly coming through after some aeration. Underlying savoury and spice notes, namely nutmeg and liquorice, complete the picture and add warmth and interest to the overall feel of this seductive, classy wine.*

## ITALY

- 251 Valpolicella Classico, Viviani, 2017 £48.00  
*Seriously delicious valpol with the Campo Movar being exceptional. They have the quality and intensity of a Ripasso, just not the label as such.*
- 252 Chianti Classico, Monteraponi, 2015 £57.00  
*Notes of red berries and griotte cherries with subtle savoury notes of leather and dried herbs. A blend of 95% Sangiovese 5% Canaiolo benefit from 16 months in large French and Slavonian oak casks for silky and soft tannins to enhance the wine's elegance.*
- 253 Barolo, Azelia, Piemonte, 2013 £103.50  
*Zippy currant fruit and some raisin sweetness can be found on the firm spicy palate.*
- 254 Brunello di Montalcino, Le Ragnaie, 2012 £128.00  
*Strong ripe fruit character; cool and fresh with an explosion of ripe damson, sloe and red berry fruit character.*
- 255 Amarone, Casa Dei Bepi, 2011 £127.00  
*Aromas of cherries, berries and exotic fruits and a flavour that is warm, soft and full bodied.*

*A 12.5% discretionary charge will be added to the final bill. 20% VAT is included.*

*All wines in the list contain an alcoholic content between 10% and 16%.*

*Some vintages may vary depending on market conditions. We apologise for any disappointment caused.*

*• Denotes wines currently unavailable.*

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## SPAIN

- 261 Rioja Crianza, Biga De Luberri, 2015 £44.50  
*Aged in oak barrels for a minimum of 12 months, this medium bodied wine is packed full of ripe berries from hedgerow fruits.*
- 262 Rioja Reserva, Dominio Alto, 2006/2008 £47.00  
*Matured for a minimum of 1 year in a cask and 2 years in a bottle, this wine is packed full of ripe berry fruit with notes of roasted coffee beans.*
- 264 Bodegas Aalto, Ribera del Duero, 2015 £108.00  
*Aalto comes from 100% Tinto Fino grapes on vines aged between 30 to 90 years old. The grapes are hand harvested and the wine matured for two years in oak barrels. Beautiful velvet-textured black cherry, bramble and blackberry fruit flavours with sweet smooth hints of raspberries and cream.*

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# ROSÉ WINES

- |     |  |        |
|-----|--|--------|
| 203 | Château Riotor, Côtes de Provence, France, 2017<br><i>Grenache, Cinsault and Syrah blend; beautifully integrated wild berry fruit, with hints of vanilla and a long, dry finish.</i>   | £41.50 |
| 204 | Chateau Unang, Rhone, France, 2017<br><i>A pale rose petal colour with a glint of peach. This core-of-a strawberry colour leads to wild strawberries and lychees on the nose. In the mouth it's citrus fruits, pomelo being the closest (something between a grapefruit and a lemon from Corsica), then gooseberry. Thirst-quenching with the usual freshness, there is also a minerality on the finish.</i> | £44.50 |
| 202 | Chateau La Gordonne, France, 2016<br><i>A Provencal Rose made from Garnacha and Syrah. Plae pink colour and extremely refined on the nose, it shows mineral, floral and citrus aromas. Full bodied and balanced with a long, dry finish.</i>   | £42.50 |

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## DESSERT WINES

- |     |   |                                     |
|-----|---|-------------------------------------|
| 301 | Côteaux Du Layon, Chaume, Loire Valley<br>Domaine des Forges, France, 2014/2016<br><i>It's deep gold in colour suggests a certain amount of botrytis.<br/>Exuberant flavours of luscious peach, honey and nectarine;<br/>intense and weighty with brilliant supporting acidity,<br/>clear floral notes with a tangy orange zest finish.</i> | 125ml    £12.00<br>37.5cl    £30.00 |
| 303 | Château Petit Vedrines, Sauternes,<br>France, 2015<br><i>Nose of honey, pear, a bit of wax and some tropical fruits.<br/>Palate has good fruit, good balance, it's sugared and simple<br/>with a short finish.</i>  | 125ml    £12.00<br>37.5cl    £33.00 |
| 312 | Recioto, Viviani, Italy, 2011<br><i>Fresh, well-balanced wine with motifs ripe wild berries, pleasant<br/>sweetness, bright, rounded tannins and a long fruity aftertaste.</i>  | 125ml    £26.50<br>50cl    £95.00   |
| 307 | Chateau D'Yquem, Sauternes, France, 1996<br><i>Deep gold with Impressive aromatic structure dominated<br/>by opulent grapefruit, peach and pear with Seville orange<br/>peel, lemon and red apple.</i>  | 37.5cl    £306.00                   |

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