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(Our prices are inclusive of VAT)

Bordeaux Rouge 75cl

- (1) Château Le Breton (C.B. 2015)** £35.00
Appellation Bordeaux Supérieur Contrôlée (14%)
Made from 35-year-old Merlot grape, the wine is medium bodied with plum notes on the nose. The palate has a ripe black fruit character combined with mineral and a touch of clove and cinnamon spice.
Recommended with: Roast Pork & Beef
- (2) Château La Brande (C.B. 2012)** £35.00
Castillon - Côtes de Bordeaux (14%)
Pronounced nose of rich red fruit. The palate is fruity, beautifully dense and well balanced. The fruit of blackberry and plum associated with slight spicy and woody notes, soft medium tannin and good complexity.
Recommended with: Venison & Beef
- (3) Château Penin, Grande Sélection (C.B. 2014)** £38.00
Appellation Bordeaux Supérieur Contrôlée (13.5%)
Supple, exuding sweet blackcurrant, bilberry and nuances of cloves all plumped up with nice oak. Made by Patrick Carteyron from 90% Merlot and 10% Cabernet Sauvignon. Lovely wine, very highly regarded.
Recommended with: Lamb, Roast Duck
- (4) Château de Ricaud (C.B. 2012)** £40.00
Appellation Cadillac Côtes de Bordeaux Contrôlée. (13.5%)
Made mainly with Merlot. The complex bouquet reveals ripe fruit aromas Of strawberry and cherry, together with a hint of liquorice. Very generous On the palate, structured by lovely rounded tannins, evolving towards a long, savoury finish with well-integrated oak character.
Recommended with: Entrecôte & Lamb
- (5) Château Mangot (C.B. 2012)** £55.00
Appellation Saint Emilion Grand Cru Contrôlée (14%)
This blend of Merlot (85%) with smaller amounts of Cabernet Franc and Cabernet Sauvignon offers flattering warm plums and other ripe fruits and Spices on the nose. It has a fleshy palate, with a long finish and fine tannins.
Recommended with: Roast Duck, Venison and Entrecôte
- (6) Château La Croix Bellevue (C.B. 2011)** £60.00
Appellation Lalande de Pomerol Contrôlée. (13%)
The 2011 is a beautiful wine with character: fine bouquet of fruit and Roasted nuts, mouth concentrated without being heavy, built on crunchy, yet subtle tannins in the finish. Lovely feminine wine. Mis Trocard's Family.
Recommended with: Veal & Beef fillet.
- (7) Château Carbonnieux (C.B. 2009)** £85.00
Appellation Pessac Léognan Contrôlée. (13%)
Made predominantly from Cabernet Sauvignon & Merlot with aromas of sweet black currants and cherries intermixed with hints of roasted herbs, charcoal and liquorice. Medium to full-bodied with more concentration. Harmonious sweet tannins give it a fleshy mouthfeel & immediate appeal.
Recommended with: Lamb, Guinea Fowl & Entrecote
- (8) Château Haut Marbuzet (C.B. 2006)** £110.00
Appellation Saint Estéphe Contrôlée. (13%)
A blend of Cabernet sauvignon, Cabernet franc and Merlot, the wine has a perfumed bouquet with redcurrant and cranberry scents, slightly savoury and meaty along with spicy, cedar, medium bodied texture, and sweet tannins.
Recommended with: Roast Lamb & Guinea Fowl
- (9) Château Gloria (C.B. 2009)** £130.00
Appellation Saint Julien Contrôlée (13%)
With ample ripe blackberry, chocolate, spice and espresso, this tannic, powerful vintage of Gloria is built to age and evolve. It has the depth and structure to improve for years. Harmonious style.
Recommended with: Beef & Venison

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Bordeaux Blanc 75cl

- (10) Château Martinon (2016)** £28.00
Appellation Entre-deux-Mers Contrôlée. (12.5%)
The Sauvignon brings fragrance and flavour to this wine, the Semillon Conserve its power and Muscadelle, with its notes of honey, gives it a sweet & delicate touch. The wine is fresh and fruity.
Recommended with: Seafood & Goat Cheese Salad
- (11) Château Tour de Calens (2013)** £35.00
Appellation Graves Contrôlée. Mis B & D Doublet (12%)
From a blend of an equal blend of Sauvignon and Semillon that shows subtle fruit characteristics which reflects character and complexity of the wine. Good acidity and structure. Its flinty nature works alongside the citrus fruit flavours.
Recommended with: Pork, Smoked fish & Gambass
- (12) Château Peyreblanque (2013)** £42.00
Appellation Graves Contrôlée (13%)
Subtle blend of Sauvignon (80%) and Muscadelle, 2013 charm by the freshness of its bouquet, between white flowers, citrus and exotic fruits. Combining elegance with the woody and fruity, the palate offers a long final on citrus fruit.
Recommended with: Smoked fish, Asparagus & Blanquette de Veau

Bourgogne Blanc

- * **(13) Bourgogne Aligoté (2015)** £39.00
Appellation Aligoté Contrôlée. Mis Gaisot (12.5%)
Dispel any memories of thin acidic Aligoté with this excellent version, silky on the tongue and packed with young luscious fruit.
Recommended with: Turkey, Mussels & Oysters.
- (14) Sauvignon de St Bris (2015)** £42.00
Appellation Saint Bris Contrôlée (12.5%)
Fresh and thirst quenching white wine with a slightly smoky flavour. Excellent Sauvignon!
Recommended with: Cod & Lemon Sole.
- (15) Macon-Péronne Vieilles Vignes (2015)** £42.00
Appellation Macon-Péronne Contrôlée. Dom. Bicheron. (13.5%)
A fresh, nectarine scented nose; richly textured palate with clean acidity, juicy, stone fruit character, mineral streak and a long finish. Very well put together, well balanced, complex and full white Burgundy.
Recommended with: Shellfish & Snails
- (16) Rully En Bas de Vauvrey (2015)** £55.00
Appellation Rully Contrôlée. Mis J-B Ponsot (13%)
Reliable Chardonnay fermented in oak for around 8 months. Exceptional Quality for a Côte Châlonnaise white with a fine balance between richness And freshness. Jean-Baptiste Ponsot is one of a rising stars of the area.
Recommended with: Scallops, Monkfish & Chickens
- (17) Saint Aubin Champ Tirant (2015)** £70.00
Appellation Saint Aubin Contrôlée. Mis G. Thomas (13%)
Aromatic, oaky wines in the same style as their better known neighbours with great freshness and good balancing acidity. This Chardonnay has good oak integration, fresh minerality and a long finish.
Recommended with: hot goat's cheese, Trout & Rabbit
- (18) Puligny Montrachet 1er Cru, La Garenne (2015)** £120.00
Appellation Puligny Montrachet 1er Cru Contrôlée (13%)
From domain Larue, the nose is complex & pleasant, reveals note of white flowers, butter & citrus fruits with hints of hazelnut flavours. The palate offers a pleasant balance between minerality & sweetness. Elegant wine.
Recommended with: Sea bass and Scallops

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Bourgogne Rouge

75cl

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| <p>(19) Bourgogne Pinot Noir, Domaine Cardon (2015)
<i>Appellation Bourgogne Contrôlée. (13%)</i>
Pinot Noir with a fruity and harmonious bouquet. The palate is beautifully balanced between smooth tannins and fruity aromas. Very well balanced.
Recommended with: Turkey & Entrecôte</p> | <p>£40.00</p> |
| <p>(20) Givry Rouge 1^{er} Cru, Grande Vignes (2016)
<i>Appellation Givry 1^{er} Cru Contrôlée. Mis Parize (13%)</i>
A gorgeous Pinot Noir that carries its new oak with aplomb. Delicious primary aromas of spiced cherries, berries and rhubarb, notes of clove and cigarbox - lovely refinement and aromatic layers.
Recommended with: Turkey & Guinea Fowl</p> | <p>£54.00</p> |
| <p>(21) Marsannay, Les Finottes (2014)
<i>Appellation Marsannay Contrôlée. Mis Bart (13%)</i>
From the Côtes de Nuits this light Pinot Noir is a fruity wine and yet has a good structure. The tannins are present without being aggressive and the mouth is harmonious and flexible. A light final note of liquorice makes this red a wine of pleasure with a good length finish.
Recommended with: Pork fillet & Rabbit</p> | <p>£60.00</p> |
| <p>(22) Chassagne Montrachet Rouge, Les Chênes (2014)
<i>Appellation Chassagne Montrachet Contrôlée. Mis P. Colin (13%)</i>
Elegant and complex on the nose, it reveals aromas of red fruits, nuts, undergrowth and licorice. A lovely structure on the palate with soft tannins.
Recommended with: Pork fillet & Mature cheese</p> | <p>£70.00</p> |
| <p>(23) Aloxe-Corton, Vieilles Vignes (2012)
<i>Appellation Aloxe-Corton Contrôlée. Dom. M. Gay & Fils (13%)</i>
A rich, round version, showing cherry, plum and earth flavours. Open and Approachable now, with refined tannins for support. Delivers fine length Echoing the lovely fruit. Long finish.
Recommended with: Rabbit & Veal Kidneys</p> | <p>£90.00</p> |
| <p>(24) Gevrey Chambertin en Jouse (2005)
<i>Appellation Gevrey Chambertin Contrôlée. (13%)</i>
From Domaine Harmand-Geoffrey in the Côtes de Nuits this Pinot Noir is elegant with silky tannins. Round with classic notes of pine needle and wild berry with surprising complexity. Lovely wine.
Recommended with: Fillet of Beef & Venison</p> | <p>£110.00</p> |

Beaujolais

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| <p>(25) Brouilly, Crêt des Garanches (2016)
<i>Appellation Brouilly Contrôlée. Mis Y. Dufaitre (13%)</i>
This Gamay is fresh, concentrated and utterly moreish. Light bodied but full of concentration. Full of the classic strawberry and raspberry fruit aromas, it has a supple fine palate. Lovely wine!
Recommended with: Veal & Turkey.</p> | <p>£35.00</p> |
| <p>(26) Fleurie, Dom. Du Calvaire Roche-Grès (2016)
<i>Appellation Fleurie Contrôlée. Mis Didier Desvignes (12.5 %)</i>
A delicious Gamay wine which express the aromatic richness of the grape. Throbbing with floral aroma, a lovely nose of violets greets you, whilst on the palate pure finesse and suppleness leads to note of mineral.
Recommended with: Partridge, Lamb Shank, Pea soup.</p> | <p>£39.00</p> |
| <p>(27) Morgon (2013)
<i>Appellation Morgon Contrôlée. Mis Duboeuf (13%)</i>
Morgon is one of the 'senior' Beaujolais crus, and this is suitably grand, with concentrated black cherry fruit and notes of kirsch, red fruits, floral and violets. Excellent structure and good length.
Recommended with: Veal & Duck.</p> | <p>£42.00</p> |

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Rhône Rouge

75cl

(28) Crozes Hermitage, Les Pierrelles (2015) £45.00

Appellation Crozes Hermitage Contrôlée. Mis A. Belle (13%)
Made from 100% Syrah, the nose opens rapidly with intense fruit notes with variations around wild blackberry, blackcurrant and juicy pomegranate. Delicious and mellow aromas and are an invitation to enjoyment.
Recommended with: Rabbit Casserole & Black Pudding.

(29) Saint Joseph, Les Challeys (2015) £55.00

Appellation Saint Joseph Contrôlée. Mis Delas (14%)
A refined Saint-Joseph style, made from 100% Syrah, with a sleek, racy structure complementing the raspberry and cassis fruit. Herbal and mineral notes give an appetizing, savoury lift to the wine.
Recommended with: Lamb, Pigeon & Quail

- * **(30) Châteauneuf-du-Pape, Cuvée des Sommeliers (2012)** £62.00

Appellation Châteauneuf du Pape Contrôlée. Mis Mestre (14.5%)
Made from 65% Grenache, 15% Syrah, 15% Mourvèdre and 5% Cinsault with A nose of cherry, cassis and BlackBerry, liquorice and tobacco. The palate is franc being wide and silky with a long spicy finish.
Recommended with: Pigeon, Beef & Venison

Corse et Sud de la France Blanc et Rosé

(31) Domaine De Coujan, Rolle (2016) £37.00

Côteaux de Murviel (13.5%)
Made from the Rolle grape the wine is structured and refreshing with well-balanced acidity. It expresses aromas of white flowers, honey, candy citrus. All is well balanced and has a final good length on buttered flavours.
Recommended with: Monkfish & Asparagus

(32) Jurançon Sec, Confluence (2015) £39.00

Appellation Jurançon Sec Contrôlée. Mis Nigri (13.5%)
Complex nose of white fruits, peach and dried fruits with floral undertones. Velvety, rich palate boasting beautiful freshness that supports crisp, clean and precise aromas. Wonderful balance. A compelling, harmonious wine.
Recommended with: Shellfish, crab & Goat's cheese

- **(33) L'Apostrophe Rosé, Les Terres Promises (2016)** £39.00

AOP. Côteaux Varois en Provence (13%)
Made from Cinsault, Carignan & Grenache, this rosé has a beautiful pink salmon colour. In the mouth, this organic wine shows notes of matured apricot, white peach and has a beautiful freshness. This is Provence in a bottle.
Recommended with: Monkfish & Seabream

Sud de la France Rouge

(34) Ollieux Romanis, Prestige (2014) £39.00

Appellation Corbières Contrôlée. (13.5%)
A blend of Carignan, Grenache, Mourvèdre and Syrah. It has rich, concentrated fruit flavours of black cherries, cocoa butter and spice, with a fine well-balanced finish.
Recommended with: Pork fillet, Tournedos and Goose.

(35) Madiran, Dom. Berthoumieu, Charles de Batz (2013) £45.00

Appellation Madiran Contrôlée. Mis D. Barré (14%)
A nose of plums, blackberries, spice and hints of vanilla and toasty oak. The palate has plenty of fresh redcurrant and plums with a silky mouth feel, food friendly tannins and hints of dark chocolate on the finish.
Recommended with: Confit de Canard, Cassoulet & Venison.

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Loire Blanc

75cl

(36) Muscadet de Sèvre et Maine sur Lie (2016) £29.00

Appellation Muscadet Contrôlée. Mis Pierre Luneau-Papin (12%)

Wonderful nose and a smooth buttery palate with good concentration.

Domaine du Verger is rich with soft elegance. The production is largely organic.

Recommended with: Mussels, Scallops & Hake.

(37) Cheverny Blanc, Domaine Du Salvard (2016) £32.00

Appellation Cheverny Contrôlée. Mis M. Delaille (12%)

Made from 90% sauvignon Blanc and 10% Chardonnay with intense gooseberry crispness. The nose is full and fruity with elderflower, and blackcurrant bud aromas and the creaminess of the Chardonnay fills out the palate providing weight and structure.

Recommended with: Snails, crayfish & Asparagus.

(38) Vouvray Sec, Domaine Champalou (2016) £38.00

Appellation Vouvray Contrôlée. Mis C & D Champalou (12.5%)

Made from Chenin grapes Wonderful lemon, apple and pear flavours.

Some floral nose. While mid Palate is lush, the finish is crisp.

Recommended with: Scallops, John Dory & Veal

(39) Quincy Haute Victoire (2016) £40.00

Appellation Quincy Contrôlée. Mis H. Bourgeois (12.5%)

Quincy Sauvignon is said to be softer than those from neighbouring

Sancerre. On the nose, delicate notes of citrus fruits and sweet geranium.

On the palate, fresh and crisp but simultaneously round and well balanced.

Recommended with: Salmon, Chicken, Scallops.

* **(40) Anjou Blanc Chenin Blanc Les Quarterons (2016) £45.00**

Appellation Anjou Blanc Contrôlée. Mis Thierry Amirault (13%)

This wine shows characteristics that are typical of the variety. Apples, melon, this off dry white has a hint of minerality as well as fresh acidity. Light oak gives the wine a long and supple finish.

Recommended with: Pheasant, Pork & Matured Cheeses.

Loire Rouge

(41) Chinon (2016) £36.00

Appellation Chinon Contrôlée. Mis J-M Raffault (12,5%)

This elegant Cabernet Franc is very aromatic and is noted for its unique character with a bouquet of violets, followed by lush and supple dark berry and cherry fruit. The wine is fresh, round and mature.

Recommended with: Quail & Veal

Alsace

(42) Pinot Blanc, Réserve Particulière (2016) £32.00

Appellation Pinot Blanc d'Alsace Contrôlée. Mis A. Sherer (12.5%)

Dry, Tender, delicate, combining freshness and flexibility. Discreet nose reveals aromas of fresh fruit. Fresh and fruity finish

Recommended with: Asparagus, Fish Terrine & Mussels

(43) Riesling Réserve (2016) £32.00

Appellation Riesling Contrôlée. Mis A. Sherer (13%)

30-year-old vines hand-picked. This vintage is fruity and ripe and just plain fabulous, clean acidity and a touch of honey on the nose.

Recommended with: Seabass, Prawns & Sweetbreads

(44) Gewürztraminer Réserve (2016) £39.00

Appellation Gewurztraminer Contrôlée. Mis A. Sherer (13%)

Delicate medium white wine, with a sweet spiciness and typical floral bouquet.

Distinctive palate with floral undertones and grapefruit aromas. Very pleasant wine.

Recommended with: Cheese & Leek tart

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Sparkling Wine

75cl

(58) Crémant de Bourgogne, Blanc de Blancs N.V. £39.00
Appellation Crémant de Bourgogne Contrôlée. (12%)
 Crisp fruit flavours and delicate mousse. A sparkling wine of remarkable finesse & outstanding quality made from Chardonnay.

Champagne

(59) Charbaut Brut (N.V.) £49.00
House champagne specially selected for your pleasure (12%)

(60) Charbaut, Blanc de Blancs (N.V.) £59.00
 Light, elegant Champagne with full flavours made from 100% Chardonnay grapes. (12%)

(61) AR Lenoble Demi-Sec (N.V.) £75.00
 You can breathe in the voluptuous, captivating sweetness of our Demi-Sec, derived 40% from Chardonnay, 30% Pinot Meunier and 30% Pinot Noir. (12%)

(62) Canard-Duchêne Charles VII Rosé (N.V.) £80.00
 Rich and original blend that give the flavour and the soft roundness of a great Rosé Champagne made from Pinot Noir, Pinot Meunier & Chardonnay. (12%)

(63) Thiénot, Brut Vintage (2008) £90.00
 Extraordinarily lively on the palate underpinned by stewed fruit notes. Made from a blend of 50% Chardonnay and 50% Pinot Noir. (12%)

(64) Thiénot Cuvée Garance, Blanc de Rouges (2008) £110.00
 Rich and full of delicious fruit. Well-aged, it is just developing some secondary flavours that complement the ripe apple and crisp grapefruit. (12%)

Half Bottle

37,5cl

White

(65) Loire - Muscadet de Sèvre et Maine sur Lie (2015) £19.00
Appellation Muscadet Contrôlée. Dom. Du Verger (12%)

(66) Loire - Pouilly Fumé, Domaine Les Berthiers (2015) £29.00
Appellation Pouilly Fumé Contrôlée. Mis Dagueneau (12,5%)

(67) Bourgogne - Pouilly Fuissé, Dom. Thibert (2015) £35.00
Appellation Pouilly Fuissé Contrôlée. Mis Thibert (13%)

Red

(68) Bordeaux - Château La Claymore (C.B. 2011) £23.00
Appellation Lussac Saint-Emilion Contrôlée (14%)

(69) Rhone - Crozes Hermitage Rouge, Les Pierrelles (2015) £27.00
Appellation Crozes Hermitage Contrôlée. (13%)

(70) Bourgogne Rouge (2013) £35.00
Appellation Bourgogne Contrôlée. Mis B. Amboise (13%)

Half Champagne

(71) Guy Charbaut Brut (N.V.) £32.00
 Charbaut benchmark Champagne, pleasantly dry but with good fruit (12%)

(72) Guy Charbaut Rosé (N.V.) £32.00
 Fresh and lively summer fruits with a touch of cassis on the finish (12%)

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Blanc **75cl**

- (46) Argentina - Torrontes (2016)** £25.00
Screw cap - Villavieja Mendoza Region (14%)
Light bodied, clean, crisp and fresh with tropical fruit aromas and a touch of herbs. Delicious!
- (47) Australia - Riesling, Paulett's (2011)** £35.00
Screw cap. Polish Hill river. Clare Valley. Mis Neil Paulett (12.5%)
This youthful, aromatic, dry wine has intense mineral and floral aromas on the nose. Tropical fruits and citrus dominate the fresh, racy acidity and a distinct minerality comes through on the palate leaving a clean finish.
- (48) Chile - Viognier (2015)** £28.00
Screw cap - La Playa - Colchagua Valley (13%)
A perfumed apricot and rose petal scent gives this easy drinking white a captivating fragrance whilst flavours of dried fruits and lychee enliven a fresh and dry palate.
- (49) New Zealand - Wairau River Pinot Gris (2016)** £39.00
Screw Cap - Marlborough (14%)
Succulent ripe pear on the nose, with melon, apple and apricot flavours. Light lees ageing gives the palate is dry with some weight and a creamy texture. A lingering finish complements the exotic spice and fleshy character.
- (50) South Africa - Chenin Blanc (2017)** £30.00
Screw Cap. Backsberg Estate Cellars, Paarl (13%)
Pear, green apple and cashew provide an array of aromatic characters. Ripe fruit is tempered by finely balanced acidity to give a mouth filling, yet refreshing palate, which has a lingering finish.
- * **(51) USA - Evolution White 20th Edition** £42.00
Dundee Hills, Oregon. Mis Sokol Blosser (12%)
Intensely aromatic & flavourful blend of white varietals that create a wine with depth of interest and versatility. Spicy & floral on the nose, lush & tropical on the palate, with a round sweetness and a finish clean and crisp.

Rouge

- * **(52) Argentina - Malbec Alpataco (2017)** £32.00
Familia Schroeder, Patagonia (14%)
Complex on the nose with a combination of red fruits. The palate is smooth with a velvety mouth feel, this is a fresh and fruity wine that carries blackcurrant, black cherry, plum and violet. A full-bodied wine with excellent structure.
- (53) Australia - Simon Hackett - Shiraz (2013)** £42.00
Screw Cap. McLaren Vale (14%)
Classical red showing warmth and consistent flavours. Soft with firm tannins with peppers and spicy aromas.
- (54) Chile - Carmenère (2013)** £32.00
Tres Palacios, Maipo Valley (14%)
Round, with fresh and juicy black fruit flavours and spicy white pepper with a velvety mouth feel. Elegant and vibrant with distinctive smooth tannins.
- (55) New Zealand - Pinot Noir (2015)** £37.00
Screw Cap. Turning Heads Wine Company. Marlborough (13.5%)
Clean and fresh fruit aromas, the palate has ripe fruit characters of plums and raspberries along with smoky oak and well-integrated tannins.
- * **(56) South Africa - Laibach, Ladybird (2014)** £39.00
Laibach-Kuehner Family - Stellenbosch (14%)
Merlot, Cabernet Sauvignon, Cabernet Franc and Petit Verdot blend. Good fruit concentration, with hint of milk chocolate, spice & leather.
- (57) USA - Zinfandel (2014)** £39.00
Sebastiani Vineyards, Sonoma (14,5%)
Red wine with very concentrated berry flavours and wonderful spiciness, garnet colour, with fruity raspberry aroma and a soft finish.

Sélection d'Hiver

75cl	50cl	17,5cl	12,5cl
Bottle	Carafe	Glass	Glass

Blanc

(81) Château Lions Lamartine (2016) £29.00 £22.00 £9.00 £7.00

Appellation Gaillac Protégée. (12%)

Dry white from the south west of France. A blend made from Muscadelle et loin de l'Oeil grapes with a broad spread of aromas. Expressive palate and yet crisp & fresh.

(82) Viognier (2016) £35.00 £25.00 £10.00 £8.00

Pays d'Oc. Mis Olivier Coste (12.5%)

Gently aromatic, with honeysuckle and apricot on the nose. Smoothly and textural on the palate, with delicate flavours of nuts and citrus.

(83) Alsace - Pinot Gris Signature (2016) £39.00 £30.00 £11.00 £9.00

Appellation Pinot Gris Contrôlée. Mis Muré (13.5%)

Light-bodied and elegant, this organic Pinot Gris enlivens the flavours of kumquat, stone, melon and sliced almond with a zesty streak of acidity. Lightly spiced, tangy finish.

Rosé

(84) Saint Roch-les-Vignes Rosé (2016) £29.00 £22.00 £9.00 £7.00

Appellation Côtes de Provence Contrôlée (13%)

Made from a blend of Grenache and Cinsault grapes with notes of white peaches and lychees on the nose. Fresh and lively on the palate, light in body, with a refreshing dry finish.

Rouge

(85) Château Lions Lamartine (2015) £29.00 £22.00 £9.00 £7.00

Appellation Gaillac Contrôlée. (12.5%)

A blend of Duras, Braucon, Syrah and Merlot. This red offers a mix of currant fruit and piney-herbal characters on the nose, as well as a crisp, medium-bodied palate with savoury complexity balancing the ripe fruit notes.

(86) Château Haut-Mont Plaisir (2015) £35.00 £25.00 £10.00 £8.00

Appellation Cahors Contrôlée. (14%)

This organic wine shows the classic Malbec characters: deep plum and berry aromas, with some leafy brightness, and a rich palate that blends fruit with mineral and tobacco notes.

(87) Côtes du Rhône (2016) £39.00 £30.00 £11.00 £9.00

Appellation Côtes du Rhone Contrôlée. (13.5%)

An organic blend made from mainly Grenache and Syrah from Domaine Beurenard, combining juicy red fruit with some of the minerality and spice you find in Châteauneuf.

Vin Maison

(88) Sauvignon Blanc (2016) £20.00 £16.00 £6.00 £5.00

IGP Périgord (12%)

Soft and fruitful with good acidity to bring excellent freshness. The classic 'zip' is toned down slightly to complement the fruitful character.

(89) Merlot (2015) £20.00 £16.00 £6.00 £5.00

IGP Périgord (13%)

Redcurrant and strawberry nose. It is dry with soft tannins, ripe red fruit and good acidity to give a rich easily approachable fruit led red wine.

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