

Wines

Welcome

A good wine list isn't necessarily a huge wine list. It is a careful selection of wines that have a distinctive personality, are benchmarks of their type, complement the food and season, and delight at their price point.

Our fish dishes have become so popular that we decided to add more of the white wines that they really cry out for – wines that are classic and elegant, with refined fruit and enlivening freshness. And we have introduced a few more serious reds from both New World and Old. Many outstanding new and old world wines – red and white – are now sealed with Stelvin (aka screwcap) instead of cork. They are marked here with a '\$', but there is no reason for doubting their pedigree!

There are familiar names here. But the lesser-known countries and regions are fertile hunting grounds for wines which offer either great value for money, or the joy of a new discovery, and frequently both. Hence the new wines from Austria, Germany, Portugal, Spain, Italy and Southern France. A couple of these lesser-known wines are available by the glass, and we hope that you'll be inspired to try them. Prices throughout are set using a restrained cash mark up, making the finer wines especially good value. We hope that you enjoy yourselves.

Sarah Abbott MW, Graham Goodhew.

White wines by the glass (150ml)

201	2007 Alpha Zeta 'S' Soave, Veneto	North-eastern Italy	£3.50
	<i>Delicately aromatic and silky. Unoaked, pure-tasting, and hugely food-friendly</i>		
202	2008 Finca Los Primos Chardonnay, Valentin Bianchi	Argentina	£3.75
	<i>Lively, fresh and sleekly rounded. Really quite nuanced and long, especially at this price.</i>		
205	2007 Costières de Nîmes, Château la Tour de Béraud	Southern France	£4.25
	<i>Authentic and delicious blend of local varieties Marsanne, Roussane & Viognier. Ripe and full, but still fresh and vibrant.</i>		
207	2007 Sauvignon de Touraine, Domaine de Corbillières	Loire, France	£4.50
	<i>Vibrant Sauvignon Blanc from the Loire Valley. Lovely on its own, and very good with salads, salmon and goats cheese.</i>		

Red wines by the glass

301	2007 Grenache-Merlot, Les Vignes de l'Eglise	Languedoc, France	£3.50
	<i>Spicy, velvety and rounded.</i>		
302	2006 Rioja Tempranillo, Artessa	Eastern Spain	£3.75
	<i>Fragrant and silky, with light, dry tannins and a medium body.</i>		
305	2005 Azamor Red	Alentejo, Central Portugal	£4.25
	<i>Gutsy and full-bodied, with exuberantly perfumed fruit and a long, lush finish.</i>		
310	2007 Omrah Pinot Noir	Western Australia	£5.25
	<i>Luscious and velvety, with scented, mellow fruit.</i>		

Champagne and other sparklers

Glass

101	NV Cava Brut, Ondarre	Spain	£19.00	
	<i>Made from 100% Viura, this is a fresh but still earthy Cava.</i>			
102	NV Prosecco Frizzante, Ca'Morlin	North-western Italy	£22.00	
	<i>Delicate little bubbles and pure, refreshing fruit. Lovely lunch-time fizz.</i>			
103	NV Sparkling Extra Brut, Valentin Bianchi	San Rafael, Argentina	£25.00	£5.00
	<i>This is made using the 'Champagne Method'. Rounded and creamy, with notes of brioche on the finish. Great value for money.</i>			
104	NV Crémant d'Alsace Brut, Domaine Pfister	Alsace, France	£29.00	
	<i>Also made in the same way as Champagne, predominantly from Chardonnay. Intense and richly toasty, with good elegance and balance.</i>			
105	NV Champagne Champagne Moutard	France	£35.00	£7.00
	<i>This has a fresh and citrusy style – makes a lovely aperitif</i>			
106	NV Champagne Moutard Prestige Rosé	France	£37.00	
	<i>Attractively perfumed pink from Pinot Noir (try saying that after three glasses).</i>			
107	NV Champagne Pol Roger Brut Reserve	France	£42.00	
	<i>Refined, elegant and poised with delicate depth of flavour.</i>			
108	NV Champagne Veuve Clicquot	France	£47.00	
	<i>Veuve-Clicquot is famed for her generous, full-bodied style. Big and beautiful.</i>			
109	NV Champagne Tattinger	France	£49.00	
	<i>Tattinger has an intense, full-flavoured, but refined style – somewhere between Veuve and Pol-Roger.</i>			
110	2002 Louis Roederer Brut Vintage	France	£80.00	
	<i>More Pinot Noir than Chardonnay in this one, which is one reason for the rich, full-bodied style. Top notch vintage Champagne. Limited stock.</i>			

White Wines up to £25

201 2007 Alpha Zeta 'S' Soave <i>Delicately aromatic and silky. Unoaked, pure-tasting, and hugely food-friendly.</i>	Veneto, Italy	£14.00
202 2008 Finca Los Primos Chardonnay, Valentin Bianchi <i>We were struck by the elegance, vivacity and nuance of this Chardonnay from a cool corner of Mendoza.</i>	San Rafael, Argentina	£15.00
203 2008 Sauvignon Blanc, Carmen <i>Zesty and scintillating, with pronounced citrus and pineapple character.</i>	Chile	£16.50
204 2006 Muscadet Sur Lie, Domaine de la Basse-Ville <i>Uncompromisingly dry, determinedly non-fruity. Comes into its own with prawns, crab and delicate white fish.</i>	France	£16.50
205 2007 Château La Tour de Beraud, Costières de Nîmes <i>Made from the local varieties of Roussane, Marsanne & Viogner - ripe & juicy, yet mysteriously fresh & vibrant.</i>	Languedoc, France	£17.00
206 2007 Chenin Blanc, Groote Post <i>Ripe, plump, peachy and un-oaked.</i>	South Africa	£17.00
207 2007 Sauvignon de Touraine, Domaine des Corbillieres <i>Vibrant Sauvignon Blanc from the Loire Valley. Lovely on its own, and very good with salads, salmon and goats cheese tart.</i>	Loire Valley, France	£18.00
208 2007 Rueda Verdejo, Nava Real <i>A Spanish speciality, Verdejo is a grape that combines silky weight with lively, mouthwatering aromatics.</i>	North-western Spain	£18.00
209 2007 Pinot Blanc Réserve, Cave de Hunawhir <i>Silky, fresh and with savoury, appetizing fruit. Unsure? Think unoaked Chardonnay with a sprinkling of extra spice.</i>	Alsace, France	£18.50
210 2006 Avio Pinot Grigio, Trentino-Alto-Adige <i>Pure-tasting and elegant. Mountainous Trentino-Alto-Adige is famed for the quality and elegance of its Pinot Grigio.</i>	Northern Italy	£18.50
211 2007 Kamptal Grüner Veltliner, Loimer <i>Please don't be afraid! This rounded, slinky and gently aromatic dry white is truly delicious. Think Burgundian Chardonnay in sequins.</i>	Austria	£19.00
212 2007 Estate Riesling §, Dreissigacker <i>Really good new-wave German Riesling. This is dry and flinty, with refined aromatic intensity.</i>	Germany	£21.00
213 2007 Greco di Tufo, Vesevo <i>'Greco' is the grape – a speciality of this ravishingly beautiful region near Naples – and 'Tufo' the porous, mineral-rich rock on which it does special things. Full and ripe, yet fresh and savoury. Fabulous with seafood.</i>	Campania, Southern Italy	£22.00
214 2008 Pinot Gris, Yealand <i>New Zealand is making a name for her Pinot Gris. This one is fresh, but gently spicy and satisfyingly mouthfilling.</i>	Marlborough, New Zealand	£24.00
215 2007 Lugana, Ca' dei Frati, <i>From hilly vineyards in the North – close to Lake Garda – comes this delicately scented and elegant dry white. Wonderful with fish.</i>	Italy	£24.00
216 2008 Clare Valley Semillon/Sauvignon, Jeffrey Grosset <i>Zingy, lime-scented and intense. A lovely combination of breadth and freshness – archetypcal of good Australian sem-sauv blends.</i>	South Australia	£24.50

White wines from £25

225 2006 Marlborough Sauvignon Blanc, Selaks <i>Intense gooseberry-scented Sauvignon from a well-regarded producer.</i>	New Zealand	£25.00
226 2007 Watervale Riesling, Mount Horrocks <i>Elegant but intense dry Riesling. The winemaker, Stephanie Toole, was named in 2008 as Australia's 'Winemaker of the Year'.</i>	Clare Valley, South Australia	£25.00
227 2006 Russian River Valley Chardonnay, De Loach <i>Full-bodied, sunny Chardonnay with creamy texture and a kiss of vanilla.</i>	USA	£25.00
228 2007 Pouilly-Fumé, Domaine de Bel Air <i>Refined and elegantly aromatic Sauvignon Blanc. More steely than the New Zealand style. Versatile with food.</i>	Loire, France	£26.50
229 2006 Chablis, Louis Moreau <i>Crisp, un-oaked Chardonnay from northern Burgundy.</i>	Northern Burgundy, France	£27.00
230 2006 Sancerre, Henri Pelle <i>Racy and aromatic Sauvignon Blanc – a little more assertive than the Pouilly-Fumé..</i>	Loire, France	£28.00
231 2007 Montagny 1er Cru, Domaine Stéphane Aladame <i>Inimitably Burgundian Chardonnay: both mouthwateringly lively and richly rounded.</i>	Southern Burgundy, France	£29.50
232 2007 Mas La Mola Blanco <i>Sensationally intense and idiosyncratic dry white, made by a madman from antique Macabeo vines planted half-way up a mountain. Rather like a top-notch Chablis letting its hair down.</i>	Priorat, Spain	£32.00
233 2007 M3 Vineyard Adelaide Hills Chardonnay, Shaw & Smith <i>Rich and savoury, but beautifully supple and elegant. Beautifully balanced new oak is absorbed by complex, stony fruit.</i>	South Australia	£33.00
234 2006 Chablis 1er cru Vaucoupin, Domaine Corinne Perchaud <i>Steely and concentrated. Lovely freshness and good ripeness in this vintage.</i>	Northern Burgundy, France	£34.00
235 2006 Meursault 1er Cru Les Charmes, Jean-Claude Boisset <i>Slinky, layered and creamy, but with great verve and intensity. Brilliantly poised between generosity and restraint.</i>	Central Burgundy, France	£69.00

Red Wines up to £25

301 2007 Grenache Merlot, Les Vignes de l'Eglise <i>Succulent and juicy. The happy offspring of French varieties, soils and climate and an Australian wine-maker.</i>	Languedoc, France	£14.00
302 2006 Tempranillo Rioja, Artessa <i>Fragrant and silky, with light, dry tannins and a medium body.</i>	Eastern Spain	£15.00
303 2007 Monastrell, Bodega Castaño <i>Bags of character and peppery, blueberry fruit here. Ripe and supple, with just enough bite. Brilliant for the money, and with beef.</i>	Yecla, Southern Spain	£15.00
304 2006 Merlot, Carmen <i>This has the juicy damson fruit and trademark velvety tannins of Merlot.</i>	Rapel Valley, Chile	£16.50
305 2005 Azamor Red <i>Generous and welcoming, with spicy fruit-cake character and a lush, seductive texture. Long, savoury and refreshing on the finish.</i>	Alentejo, Portugal	£17.00
306 2007 Costières de Nîmes, Château La Tour de Béraud <i>Perky and upbeat, with succulent red fruit and a lively, peppery finish.</i>	Languedoc, France	£17.00
307 2007 Primitivo di Puglia, A Mano § <i>Packed with untamed spicy fruit, and ripe but chewy tannin. Great with steak, roast beef and other hearty red meat dishes.</i>	Southern Italy	£17.00
308 2007 Malbec Colección, Michel Torino <i>The Malbec grape is an Argentinian speciality. Distinctively aromatic, with a lush texture and dark, chocolately fruit.</i>	Argentina	£18.00
309 2005 Willunga 100 Shiraz/Viognier § <i>Bold, warm-hearted Shiraz from a premium region. The dash of Viognier (a white grape) is inspired by an old Rhône tradition, and really lifts the aromatics. Lipsmacking tannins. Great with steak.</i>	McLaren Vale, South Australia	£18.00
310 2007 Omrah Pinot Noir § <i>Luscious and velvety, with scented, mellow fruit and a caressing texture.</i>	Western Australia	£21.00
311 2006 Brouilly, Château Thibaults <i>Beaujolais 'cru' from the Gamay grape. Light-bodied and refreshing, with an attractive bright pink colour and strawberry-scented fruit.</i>	Beaujolais, France	£22.00
312 2005 Rioja Crianza, Vina Izadi <i>Succulent and scented, with Autumnal fruit and sweetly smoky oak. Izadi's style is quite full and juicy, but still classic.</i>	Spain	£23.00
313 2006 Sonoma County Merlot, Lyeth <i>Velvety-soft and lushly fruited, with nice poise, balance and intensity. A charmer, not a bruiser.</i>	USA	£24.00

Red wines from £25

325 2006 Douro Red, Quinta do Infantado <i>There's more to the Douro than just Port you know; this dense, inky and elegantly intense dry red is both serious and accessible.</i>	Douro Valley, Portugal	£25.00
327 2006 Crozes Hermitage Les Jalets, Jaboulet <i>Pure, unoaked, Syrah (aka Shiraz) from its spiritual homeland. Very direct and focused, with a classic meaty character and a finely dry finish.</i>	Northern Rhône, France	£26.00
328 2006 Chianti Classico DCCG, Da Vinci <i>Very come-hither and alluring, with a supple, svelte body and a rich but uplifting finish. Harmonious and sweetly-scented throughout.</i>	Tuscany, Italy	£26.00
329 2005 Château Ginestet, Lussac-Saint-Emilion <i>Merlot-dominated blend from Saint-Emilion's more reasonably priced neighbour. Supple and silky, with understated plummy fruit.</i>	Bordeaux, France	£26.50
330 2005 Château Martinens, Cru Bourgeois, Margaux <i>Cabernet Sauvignon-based blend from an outstanding vintage. Full-bodied and dry, but with the trademark silky tannins of Margaux.</i>	Bordeaux, France	£27.00
331 2005 Côte de Beaune Villages, Louis Latour <i>Medium-bodied Pinot Noir with silky tannins, restrained colour, and pure strawberry and raspberry-scented fruit.</i>	Burgundy, France	£27.00
332 2005 Balnaves Cabernet Sauvignon/Merlot <i>Cool-climate Coonawarra produces some of Australia's most elegant and refined Cabernets. Balnaves is an outstanding family-owned estate.</i>	Coonawarra, South Australia	£29.00
333 2006 Wild Earth Pinot Noir § <i>We tasted scores of New Zealand Pinot, and this was the one. Intense, svelte and sleek, with vibrant black cherry fruit. Archetypally seductive Pinot. Ravishingly fruity.</i>	Central Otago, New Zealand	£31.00
334 2004 Chateauneuf du Pape, Reserve des Tinel <i>Spicy, warm and plummy blend of several Southern Rhône varieties. No new oak on this one.</i>	Southern Rhône, France	£32.00
335 2005 Vino Nobile di Montepulciano, Avignonesi <i>Heady and richly scented, with enticing aromatics of mocha and black cherry. Expansive, lushly textured and memorable.</i>	Tuscany, Italy	£33.00
336 2006 Mangan Margaret River Red, Cullen § <i>Vanya Cullen crafts heart-breakingly lovely wines from biodynamically tended vineyards in Margaret River. Refined, poised and elegant, with intensely pure violet and blackberry fruit. In the wine world, Cullen are a new-world icon.</i>	Western Australia	£34.00
337 2004 Beaune 1er cru Vignes Franches, Louis Latour <i>Refined and elegant Pinot Noir with hints of black cherry and licorice. Great with poultry and game.</i>	Burgundy, France	£35.00
338 2006 Morey St Denis 1er Cru Monts Luisants, JC Boisset <i>Nuanced and finely etched, with expressive aromatics of kirsch and ripe red cherry. Layered and intense, yet elegant withal.</i>	Burgundy, France	£53.00
339 2003 'Il Favot' Langhe Nebbiolo, Poderi Aldo Conterno	Piemonte, Italy	£60.00

Declassified Barolo from a superstar producer. Bursting with richly spiced and exotic fruit. The warmer vintage has replaced this wine's customary austerity with forceful exuberance. Big, bold and beautiful.

§ - bottled with stelvin (aka screwcap) rather than cork.

White half bottles

50	2006 Muscadet Sur Lie, Domaine de la Basse-Ville	France	£8.75
	<i>Uncompromisingly dry, determinedly non-fruity. Comes into its own with prawns, crab and delicate white fish.</i>		
52	2007 Pouilly-Fumé, Domaine de Bel Air	Loire, France	£14.00
	<i>Refined and elegantly aromatic Sauvignon Blanc. More steely than the New Zealand style. Versatile with food.</i>		
54	2006 Chablis, Louis Moreau	Burgundy, France	£15.00
	<i>Crisp, un-oaked Chardonnay from northern Burgundy</i>		
56	2007 Gavi di Gavi Vigneti Montessora, La Giustiniana	Piedmont, Northern Italy	£17.00
	<i>Full and sleek, yet with elegant zesty fruit. Made from the Cortese grape in Gavi's beautifully mountainous vineyards.</i>		

Red half bottles

60	2006 Merlot, Carmen	Rapel Valley, Chile	£9.00
	<i>This has the juicy damson fruit and trademark velvety tannins of Merlot.</i>		
62	2007 Morellino di Scansano, Le Pupille	Tuscany, Western Italy	£15.00
	<i>'Morellino' is the grape – a quirky but delicious local version of Sangiovese – and 'Scansano' the warm, sun-soaked place on Tuscany's southern coast. Vibrantly scented, with pronounced notes of black cherry and raisin. Lushly textured and long on the palate.</i>		
64	2007 Sonoma County Zinfandel §, Seghesio	USA	£24.00
	<i>Alluring, rich and welcoming. Dark, dark well of spicy fruit here. Very lush, but still fresh, and with proper, structuring persistence. Very classy Zin.</i>		
66	2004 Amarone della Valpolicella Classico, Allegrini	Veneto, Eastern Italy	£39.00
	<i>Complex, alluring and intense. Very dynamic and lively on the palate, with bags of energy and bitter-sweet mocha. Dry, full-bodied and quite a ride. Fantastic with beef and venison.</i>		

Port and dessert wines

401	Quinta Do Infantado, 10 Year Old Tawny Port, half bottle	Portugal	£18.00	£6.50
	<i>This has a lovely dried-fruit character with notes of caramel and coffee, a silky texture, and great length.</i>			
405	2005 Château Mouras, Graves Supérieures, full bottle	France	£19.00	£4.00
	<i>This light dessert wine is made from old Semillon vines, and is unoaked. Delicate enough to have as an aperitif, with paté, or with blue cheese.</i>			
406	2008 La Beryl Blanc, Fairview, half bottle	South Africa	£22.00	£7.50
	<i>Honeyed and succulent, this beautifully balanced sweet wine is made from 50% Chenin Blanc and 50% Semillon. Rich but zesty.</i>			
407	2004 Le Colombare Recioto di Soave, Pieropan, ¾ bottle	Veneto, Eastern Italy	£27.00	£7.25
	<i>Ripe grapes are harvested and then naturally dried to concentrate sugars and flavours. This 'passito' method has been a Venetian tradition for centuries. Here, from a top producer, it gives a wine of intriguing paradox, and toffee and lime character. Fab with panacotta.</i>			
408	2008 Mount Horrocks Cordon Cut Riesling §, half bottle	Clare Valley, South Australia	£25.00	£8.50
	<i>This iconic wine has made Mount Horrocks world-famous. Stephanie Toole cuts the arms (cordons) of the vine to allow the ripe grapes to raisin</i>			