



rosé rosé rosé rosé

	Bottle	250ml	175ml
Graham Beck, Dry Pinotage 2007 - South Africa Vibrant fruity wine and racy aromas of strawberries, cherries, and raspberries. Match make this with grilled chicken, a burger or someone you fancy.	£19.25	£6.80	£5.00
Petit Papillion Grenache Blanc Light redcurrants, strawberries and raspberries - easy drinking Southern Rosé. Matches well with Seafood platters, Fried fish and good conversation!	£14.50	£5.00	£3.85

fizz fizz fizz fizz

Prosecco - Bisol "Jeio"	£19.75		£4.00
Prosecco - Bisol "Jeio" Rosato	£23.95		
Champagne - Philippe de Nantheuil Brut	£35.00		£7.00
Dom Perignon Brut 1999 Complex luxury grand cru champagne only made in the best years. Long and satisfying on palate with layers of yeasty and nutty flavours.	£99.00		
Veuve Cliquot Yellow Label Brut - Champagne Rich and dry with a great depth of flavour from this famous Reims house.	£48.00		



white white white

	Bottle	250ml	175ml
Organic, Biodynamic, Sustainable			
Springfield Estate Wild Yeast Chardonnay 2005	£28.00		
Magnificent wine , great winemakers, biodynamic farming, gorgeous vineyard, truly iconic wine. Scallops,lobster and tuna have found a great friend here.			
Wither Hills Sauvignon Blanc - New Zealand 2006/7	£24.95		
Quite simply NZ's most awarded Sauvignon Blanc - Goats Cheese and fish.			
Casa de la Ermita Viognier 2006/7	£19.00		
Set in a beautiful national park - this bright, fresh and floral Viognier with tell-tale jasmine, peach and apricot aromas - had a great home before offering you even better drinking! Great with Salmon and prawns.			
Sensational and unmissable			
Petulama Piccadilly Chardonnay 2004	£37.00		
Nutty, Apricot, pear and melon with caramelised butter oak and crisp, zesty citrus crashing into the finish. S.Australia's best - Fantastic with lamb, poultry.			
Domaine Latour-Giraud Meursault 2004	£40.00		
Jean-Pierre Latour has given this domaine a new lease of life since taking over in 1992 - this wine is destined for big things - get it while you can!			
Light and Easy anytime whites			
Chereau Carre Muscadet Sevre et Maine 2006	£18.00		
Dry and fruity and fast re-establishing itself on the UK Market - Easy drinking,applely Muscadet...mmm. Great with shellfish.			
Terre Forti Trebbiano Chardonnay 2006/7	£14.50	£5.00	£3.85
Easy drinking Trebbiano meets cool, dry Chardonnay, try with snacks and salads.			
Conti Rossi Garganega Pinot Grigio 2006/7	£16.00	£5.60	£4.20
Crisp yellow apples and juicy, ripe peach, Aromatics of honey blossom. A UK favourite, team this up with shared starters and snacks, it doesn't need food BUT it helps.			
Acacia Tree Chenin Blanc/Columbard 2007	£15.25	£5.50	£4.20
Fresh citrus and peach flavours with zippy acidity and a refreshing finish. Try it with the Red House Burger or in the summer at one of our BBQs.			
Aromatic Zesty and Zingy			
San Rafael Sauvignon Blanc 2007	£17.00	£6.00	£4.40
A zesty combination of citrus ripeness and hints of mango giving an elegant lingering finish Great with fish, goats chesse or asparagus.			
Branch Creek Chardonnay/Semillion 2006	£15.00	£5.30	£4.20
Fresh flavours of white peaches and tropical fruit, balancing acidity and length. Drinks beautifully beside a piece of grilled poultry OR anything with a hint of fresh chilli spice!			
Knappstein Handpicked Riesling 2006	£22.00		
"Its rich and almost oily with zesty acidity and lovely lime-zest fruit" Tom Aitkin, The Observer. This wine makes Matthew Jukes top 100 best Oz wines. Oysters and shellfish if you can – otherwise just team this wine up with fusion spice – mind blowing!			
Ribeauville Prestige Gewurtztraminer 2006	£24.00		
"Quality above quantity" this is the motto of the Cave de Ribeauville. Pork or Seafood.			
Contemporary Classics			
Ca'Bianca Gavi 2006	£20.00		
So good its named after the town. Crisp floral, lime-zest fresh Coretese grapes provide a stunning hit of white honey suckle flowers, green apple and vanilla. Seared tuna, pasta, risotto are partners by design.			
Laroche Chablis 2006	£26.00		
Consistently awarded, consistently superb. Unoaked Chardonnay at its best. Caesar salad, Chicken Burger, BBQ Tuna – or simply just serve with your favourite holiday memory.			

reds reds reds

	Bottle	250ml	175ml
Organic, Biodynamic, Sustainable			
Firefinch - South Africa 2006	£18.50	£6.50	£4.80
Our favourite wine -has to be here! Delightfully rich an full bodied Merlot/Cab Sav/Cab Franc blend from our mates at Springfield estate. If you want food to go with this huge mouthful of wine it'll need to come from the Braai! Grilled chicken, grilled tuna, roast lamb, burgers!			
Wither Hills Pinot Noir 2005/6	£37.00		
Elegant and powerful pinot from these Malborough magicians. Strawberry, raspbery and chocolate flavours all seamlessly bound together with a smokey oak finish. This Kiwi classic goes wonderfully with game birds BUT is designed to go with lamb!			
All day anytime Reds			
Terre Forte – Sangiovese 2007	£14.50	£5.00	£3.85
Easy drinking smokey morello cherries, plums and spice. Serve with fried fish, chicken salad or just match it with a lazy afternoon in the sun.			
Casa de Piedra - Cabernet Sauvignon 2006/7	£14.50	£5.00	£3.85
Chile's favourite red - a blackcurrant and smooth vanilla spice. Dangerously drinkable. If you want to eat, sit close to the BBQ or Grill and you won't match wrongly.			
San Rafael Merlot – Chile 2005	£17.00	£6.00	£4.40
Soft, smooth easy-drinking wine with juicy plummy Merlot. Smoothly concentrated – seared beef, lamb shank or your favourite pasta dish.			
St Hallet Gamekeepers Reserve 2006	£18.00		
"...this blends of Shiraz, Grenache and Touriga Nacional boasts intense brambly, minty scents and a mouth-filling flavour" Stuart Wilson, The London Paper. the food matching is in the name of this wine – treat yourself!			
Acacia Tree Cabernet/Merlot 2006	£15.25	£5.50	£4.20
Juicy, bold Cape red with no shortage of red and blackberry fruit. Don't feel you have to fuss too much about food here – a plate of local cheese would be perfect though...			
Specialist Subject Meat			
Branch Creek Shiraz 2006	£15.00	£5.30	£4.20
Warm,juicy Aussie red with plenty of ripe, brambly fruit and a powerful finish. Great with steaks. Rare kangaroo if you can catch it, otherwise nothing goes better with a BBQ than Aussie Shiraz.			
Saam Mountain Heldersig Pinotage /Viognier 2006	£24.50		
"The superior red bottling from a new S.African producer that seems to be doing everything right " Jancis Robinson FT 8/12/07. Spoil yourself with a piece of steak, venison OR a rich stew, this wine will be easy to remember.			
Sensational - unmissable!			
UPSE St Emillion Grand Cru 2004	£30.00		
You must be joking! -Grand Cru at this price - Drink Up. Sausages and mash, lamb shank and hard cheese can be ordered as required...			
Contemporary Classics			
Laroche South of France Pinot Noir 2006	£20.25		
Perfect Pinot- even better , perfect value Pinot. This wine benefits from having top wine makers working the high value Southern France fruit. Wild strawberries, mulberries and cherries dominate. Goes well with turkey, chicken, game birds – passion and a plucky spirit.			
Preece Shiraz 2005/6	£22.00		
Cool climate - juicy Shiraz with plenty of blackberry and redcurrant character lightly oaked to add some vanilla, toast and white pepper spice. A seamless addition to partner burgers and steaks.			
Delicato Family Vineyards Old Vine Zinfandel 2004	£20.00		
Rich Fruit flavours of blackberry jam and spice - from "Wine Enthusiast" Magazines American Winery of the Year 2007. Match with anything with a touch of spice – any thing from tuna-chicken-beef!			