

WINE LIST

<u>GRAPE</u>	<u>NAME</u>	<u>TASTE</u>	<u>175ml</u>	<u>250ml</u>	<u>Bottle</u>
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WHITE

<u>SAUVIGNON BLANC</u>	Sauvignon Blanc	Dry	£5.40	£6.40	£19.00
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This delightful wine from **New Zealand** has tropical fruit flavours with green pepper and freshly picked peas.

Perfect as an aperitif or paired with baked fish and fresh leaf salads.

<u>CORTESE</u>	Gavi Balbi Soprani	Dry	£5.50	£6.50	£20.00
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Our house wine from Piedmont in **Italy** is fruity and aromatic with a tangy citrus finish.

Perfect paired with light fish dishes, mussels and white meat.

<u>CHENIN BLANC</u>	Chenin Blanc	Off Dry	£5.00	£6.00	£17.50
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The one to try is this fantastic wine from Franschhoek, **South Africa**. It is fresh and crisp with soft and delicate apple flavours. Perfect paired with fish pie or roast turkey.

<u>VIURA</u>	White Rioja	Dry	£5.35	£6.35	£18.70
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If you're looking for something different, this **Spanish** number is your answer. It has an intense aroma of flowers. It pairs perfectly with paella and fish stews.

<u>PINOT GRIGIO</u>	Pinot Grigio	Medium	£5.10	£6.10	£18.00
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This famous wine comes from Vicenza, **Italy** and pairs perfectly with antipasti, fried fish and light pasta dishes.

<u>CHARDONNAY</u>	Chablis	Dry			£27.00
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Our favourite white wine from Burgundy, **France** is really crisp and pairs perfectly with seafood.

ROSE

<u>PINOT GRIGIO & NOIR</u>	Pinot Rose	Dry	£5.00	£6.00	£17.50
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This pale pink **Italian** rose comes from Lombardia-Pavia and is fresh and fruity with delicate aromas of red berries. Perfect paired with salads, cold meats and seafood dishes.

<u>ZINFANDEL</u>	White Zinfandel	Medium	£5.40	£6.40	£19.00
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This **Californian** wine is strawberry ice cream on the nose with fruit packed strawberry jam on the palate.

Perfect paired with cajun spices or summer desserts.

<u>SYRAH, GRENACHE & CINSULT</u>	Sparkling Rose	Dry			£20.00
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This cheeky **French** number comes with fine bubbles and aromas of gooseberry & raspberry. The perfect aperitif for any occasion.

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REDS

<u>SANGIOVESE & MERLOT</u>	Chianti	Medium	£5.50	£6.50	£20.00
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Our house red comes from Tuscany our favourite region in **Italy**. It is ripe and plummy with perfumed spice cherry, black pepper & fresh red fruits. Perfect paired with burgers or margarita pizza.

<u>GAMAY</u>	Beaujolais	Light	£5.40	£6.40	£19.00
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Something different? This Beaujolais - Villages is for you. This fantastic **French** has flavours of crushed black cherries & raspberries with a touch of menthol, cinnamon & ground cloves. Pair with chicken or duck.

<u>MERLOT</u>	Merlot	Medium	£5.10	£6.10	£18.00
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From **Chile** this elegant and rounded red has flavours of cherries, pepper and soft chocolate. Perfect with pastas and cheeses.

<u>SHIRAZ</u>	Shiraz	Full	£5.35	£6.35	£18.70
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This **South African** Shiraz has dark smokey nuances on the nose with rich fruitcake. Pairs with BBQ meat.

<u>TEMPRANILLO</u>	Rioja Crianza	Medium	£5.40	£6.40	£19.00
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This well balanced **Spanish** red has fantastic fruit concentration with vanilla and oak hints. Perfect paired with roast meats, lamb dishes or pasta.

<u>PINOT NOIR</u>	Pinot Noir	Medium			£25.00
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This is the one to try, from **New Zealand** it is elegant and juicy with savoury spices, cocoa powder and toasty oak. Perfect paired with beef carpaccio & wellington or roast pork with herbs.

<u>GRENACHE, SYRAH, MOUVEDRE, CINSAULT</u>	Chateauneuf Du Pape			Full Bodied	£32.00
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This famous **French** has intense rich flavours of damson, red fruit & spice with a warm elegant finish.

Perfect with Beef and rich game dishes.

SPARKLING

<u>GLERA</u>	Prosecco	Off Dry		20cl Bottle	£8.00
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Aromas of apple & peach with a clean finish from Veneto **Italy**. Perfect paired with light starters, fish & seafood.

<u>GLERA</u>	Prosecco	Dry		75cl Bottle	£25.00
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Our favourite of the 2 **Italian** prosecco's this one has light aromas of herbs & crusty bread and leads to a creamy lemon-tanged palate with a bright lively finish. Perfect paired with mushrooms & creamy sauces.

<u>CHARDONNAY, PINOT NOIR & PINOT MEUNIER</u>	Champagne	Dry			£55.00
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Moet & Chandon Brut Imperial – Perfect paired with any special occasion!