

## YOUNG, FRESH DRY WHITES

All of these wines are clean and modern: they should be drunk as young as possible. They all have a crisp well-balanced acidity and are perfect with Shell Fish, Soups, Salads and Pasta with light sauces.

	Glass 175ml	Carafe 500ml	Bottle 750ml
1. <b>Domaine d'Augeron, Languedoc, France</b> <i>Ugni Blanc/Columbard, 2010</i>	5.00	15.00	20.00
2. <b>Panul, Lontue Valley, Chile</b> <i>Sauvignon Blanc, 2010</i>			20.00
3. <b>San Simone, Friuli Italy</b> <i>Pinot Grigio, 2010</i>			24.00
4. <b>Domaine des Chezelles, Touraine A/C, France</b> <i>Sauvignon Blanc, 2010</i>			25.00

## SOFTER, SOPHISTICATED WHITES

These wines are versatile, well balanced and very easy drinking.

5. <b>Chateau des Eyssard, Bergerec A/C</b> <i>Sauvignon /Semillon, 2010</i>			22.00
6. <b>Broglia Gavi 'il Doge', Piedmont, Italy</b> <i>Cortese, 2010</i>			27.00
7. <b>Paddy Borthwick, Wairarapa, New Zealand</b> <i>Sauvignon Blanc, 2010</i>			31.00
8. <b>Chablis A/C Denis Pommier (Organic), France</b> <i>Chardonnay, 2009</i>			35.00

## RICH, AMPLE AND SUMPTUOUS WHITES

Full-bodied wines go well with equally richly flavoured food and rich sauces.

9. <b>Ciu Ciu, Le Merlettaie, Marche (Organic), Italy</b> <i>Pecorino, 2009</i>	6.00	16.00	25.00
10. <b>Crios de Susana Balbo, Mendoza, Argentina</b> <i>Torrontes, 2010</i>			25.00
11. <b>Fillaboa, Rias Baixas DO, Spain</b> <i>Albarino, 2010</i>			38.00
12. <b>Pouilly Fuissé 'Pentacrine' A/C, France</b> <b>Domaine Saumaize-Michelin, Burgundy</b> <i>Chardonnay, 2009</i>			45.00

## ROSÉ

Particularly good with anything spicy, and a great summer drink. Perfect as an aperitif!

13. <b>Chateau Haut Rian, Bordeaux Rosé A/C,</b> <i>Merlot/Cabernet Sauvignon</i>			25.00
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## DESSERT WINE

No dessert is complete without a good glass of dessert wine

14. <b>Chateau Jolys Cuvée Jean 375ml</b> <i>Petit Manseng</i>	100ml 7.50		26.00
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## SPARKLING

A fun fizz for lunch, an appetite-teasing aperitif, or a serious celebration, sparklers are all about pure enjoyment!

15. <b>Moët &amp; Chandon Brut Reserve Reserve,</b> <i>Champagne A/C</i>			55.00
16. <b>Prosecco Le Contesse Spumante</b> <i>Prosecco</i>			50.00

## BRIGHT FRUIT-DRIVEN AND JUICY REDS

Made to express the juicy, flavourful grapes used in their production, these wines are packed with fruity flavours.

		Glass 175ml	Carafe 500ml	Bottle 750ml
20.	Félines Jourdan, Languedoc, France <i>Merlot, 2010</i>	5.50	15.50	22.00
21.	Julio Bouchon, Maule Valley, Chile <i>Cabernet Sauvignon, 2009</i>			24.00
22.	Domaine de la Renne, Touraine A/C, France <i>Pinot Noir, 2009</i>			25.00
23.	Paper Road, Wairarapa, New Zealand <i>Pinot Noir, 2009</i>			29.00

## SOFT, SMOOTH AND SUPPLE RED

Beautifully blended wines producing wonderfully soft, easy drinking reds.

24.	Bodegas Langa, Calatayud DO, Spain <i>Garnacha/Syrab, 2010</i>			20.00
25.	Ciu Ciu Bacchus, Marche Italy <i>Montepulciano/Sangiove, 2010</i>			22.00
26.	Crasto, Duro DOC, Portugal <i>Tinta Roriz/Touriga Nacional</i>			28.00
27.	Château Puy Castéra, Haut Médoc A/C <i>Merlot, Cab Franc, Cabernet Sauvignon 2006</i>			38.00

## DEEP, OPULENT REDS

Good richness and concentration of fruit are what define these wines. They suit rich meat dishes, full flavoured sauces, and are excellent with game.

28.	Château la Baronne(Organic), Corbières A/C, France <i>Grenache/Syrab/Carignan/Mourvèdre, 2007</i>	6.50	17.00	26.00
29.	Vinasperi Crianza, Rioja DO Spain <i>Tempranillo, 2006</i>			29.00
30.	Tahbilk, Nagambie Lakes Australia <i>Shiraz, 2006</i>			30.00
31.	Chateau S de Siran, Margaux A/C, France <i>Cabernet Sauvignon, Merlot, 2007</i>			45.00
32.	Stefano Accordini Amerone, Valpolicella Classico, Italy <i>Mollinara Blend, 2007</i>			58.00

## FROM THE BAR

Bud	5.50	Smirnoff	5.00
Coors Light	5.50	Gordons Gin	5.00
Corona	5.50	CDC	5.00
Heineken	5.50	Bombay	5.50
Peroni	5.50	Bacardi	5.50
Becks Non Al	5.50	Sambuca	4.50
Bulmers	5.50	Grand Marnier	4.50
West Coast Cooler	5.50	Amaretto	4.50
Smirnoff Ice	5.50	Cointreau	4.50
16 Year Black Bush	9.50	Baileys	4.50
Black & White	5.50	Tia Maria	4.50
Black Bush	5.20	Frangelico	4.50
Jamesons	5.20	Creme de Menthe	4.50
Powers	5.20	Liquer Coffee	6.50
Paddy	5.20	Quinta Crasto Port	5.50
Jack Daniels	5.50		
Midleton	12.50		