



Ben Tunncliffe Sennen Cove

Champagne & Sparkling Wine

Bottle

Vispo Allegro, Prosecco Spumante NV

28.00

Refreshing Prosecco, with light touches of almonds, apples & quince. *(Veneto, Italy)*

200 ml btl. 9.50

Beau Rocher Brut Rosé NV

28.00

Delicious pink fizz - perfect for a party or when you might just need a glass of bubbles after a long day. *(France)*

Nyetimber Classic Cuvée

49.50

Champagne grape varieties used to make possibly the best fizz in England and pairs perfectly with our fish and chips! *(Sussex, UK)*

Louis Roederer Brut Premier NV

54.00

Brut Premier is consistently rated as one of the finest non-vintage Champagnes. Perfect for any occasion! *(Champagne, France)*

Veuve Cliquot Yellow Label Brut NV

66.00

A tightly knotted Champagne, focused by racy acidity and a streak of minerality. *(Champagne, France)*

Dom Perignon 2004/05

149.00

For when only the very best will do! *(Champagne, France)*

White Wines	<i>125ml</i>	<i>175ml</i>	<i>250ml</i>	<i>Bottle</i>
Sauvignon Blanc, Mariquita 2015	3.50	4.70	6.20	17.50
Zesty, aromatic and refreshing with gooseberry and guava fruit flavors. <i>(Central Valley, Chile)</i>				
Pinot Grigio, San Antonio 2014	4.00	5.50	7.50	18.75
Great crowd-pleaser with delicious fruit and a dry finish. <i>(Puglia, Italy)</i>				
Tres Altas, Sauvignon Blanc Verdejo 2015	4.50	6.00	8.00	20.00
Spanish variety Verdejo is blended superbly with crisp Sauvignon Blanc to create a fresh, fruity and delicately fragrant white. <i>(Castilla Y Leon, Spain)</i>				
Domaine La Serre, Picpoul de Pinet 2015/16	5.50	6.70	9.50	22.50
Known as the "Chablis of the South", the wines of Picpoul de Pinet are crisp, bright and refreshing. On the palate this crisp, dry white has plenty of stone fruit, melon, and zesty notes. The soft citrus fruit is tempered with an intense minerality giving a long, refreshing finish. <i>(Coteaux du Languedoc, France)</i>				
Viognier, Domaine Fontareche 2016				25.50
Well-crafted Viognier, good aromatic nose, broad and punchy, peaches and apricot fruit, and a deliciously long finish. <i>(Languedoc, France)</i>				
Txacoli de Guetaria. Bodegaz Ameztoi 2015				30.00
The best wines are produced around the fishing village of Getaria where the vineyards are cut into incredibly steep terraced slopes overlooking the Bay of Biscay. Here you have a polyculture: apples, pears and tomatoes are planted, the vineyards are not weeded and no chemical sprays are used. <i>(Basque country, Spain)</i>				
Clos Lapeyre, Jurancon Sec 2015/2016				33.00
From Clos Lapeyre comes this unctuous 100% Petit Manseng, fermented in new oak barrels. Nuances of exotic fruits (pineapple, mango, passion fruit). Powerful, yet controlled toast and vanilla flavours, with a hint of additional wood spice. Plenty of fat on the palate is accented by a citrus note on the finish which helps lift the fruit to new levels. Rich and delicious, with fine length. <i>(Pyrenees, France)</i>				
Cave Talmard, Macon Uchizy 2015				35.00
Honeyed, fresh, floral and zesty on the finish this is the ultimate all-rounder. The attack in the mouth is full, rich and fruity. Its long and elegant finish makes it suitable for enjoying as an aperitif, or as an accompaniment to seafood and fish dishes. <i>(Burgundy, France)</i>				
Sancerre 'La Vigne Blanche', Henri Bourgeois 2013				40.00
Elegant Sancerre with a rich, mineral backbone and fragrant currant and sherbet palate. <i>(Loire, France)</i>				
Saint Aubin Blanc 1er cru 'Sur le chantier du clou', Henri Prudhon 2012				47.00
Saint Aubin offers some of the best value in the Côte de Beaune; aromatic, oaky wines in the same style as their better known neighbours. Here we find good oak integration, fresh minerality, honeyed fruit a touch of hazelnut and a long finish. <i>(Burgundy, France)</i>				

Rosé Wines	<i>125ml</i>	<i>175ml</i>	<i>250ml</i>	<i>Bottle</i>
-------------------	--------------	--------------	--------------	---------------

Chiaretto Rosé. La Castagna 2015/2016	4.00	5.50	7.50	19.50
----------------------------------------------	-------------	-------------	-------------	--------------

Dry and light with hints of strawberries & cherries. *(Pavia. Italy)*

Thomas Carteron 'Elegance', Cotes de Provence Rose	6.00	8.00	10.50	27.00
-----------------------------------------------------------	-------------	-------------	--------------	--------------

The blend of the pale rose is Grenache, Cinsault and Syrah. The colour is the spirit of Provence, pale, crystalline and limpid. The nose is pretty, unveiling floral aromas of bergamot and sweet jasmine as well as bouquet of exotic and red berry fruits, whilst the palate picks up notes of mango and lychee with a more savoury edge of peach-stone and citrus.. *(Provence.France)*

Red Wines

Mariquita, Merlot 2015	3.50	4.70	6.20	17.50
-------------------------------	-------------	-------------	-------------	--------------

Delightful aromas of rich chocolate, cherry and plum combine with a warm spiciness and soft finish. *(Central Valley, Chile)*

Vidigal, Julia Florista Tinto 2015	4.00	5.50	7.50	18.75
-------------------------------------------	-------------	-------------	-------------	--------------

Bright ruby, aged color with pale gold and tawny tones. Fruit aroma, vegetal hints. Medium body with elegant spices and delicate finale. *(Portugal)*

Madregale, Rosso 'Terre di Chieti' - Montepulciano/Sangiovese	4.50	6.00	8.50	18.50
----------------------------------------------------------------------	-------------	-------------	-------------	--------------

A stout little Montepulciano-based blend, fermented in stainless steel, is light and juicy, with a whiff of fresh herbs and a palate of morello cherry and white pepper.Elegant *(Abruzzo, Italy)*

El Capitan Malbec 2015	5.50	7.20	9.50	21.50
-------------------------------	-------------	-------------	-------------	--------------

This wine has an excellent structure, velvety texture, and a nice acidity combined with softness and flavours of ripe berries, thyme, rosemary, and juniper berry bushes. Bold and delicious, this is a Malbec which is French exotic. *(Pays d'Oc, France)*

Gran Cerdo, Tempranillo. Rioja . Gonzalo, Gonzalo 2014	25.00
---------------------------------------------------------------	--------------

Organic, Biodynamic

Gran Cerdo is all about the purest expression of fruit with whole bunch fermentation, no filtration, no stabilization and minimal sulphur. The winemaker, Gonzalo Gonzalo is a legend (and not just for his name) because he has proved that you can make a fantastic biodynamic Rioja at an affordable price. The nose and flavours are an intoxicating combination of red and dark berries, faint lavender (or violets) and a slightly earthy edge. The herbacious flavours gives the wine a slight green finish with a little spice, while the tannin and acidity cry out for some red meat. *(Rioja, Spain)*

Cotes du Rhone Rouge 'Terre de Mistral' 2014	27.00
-----------------------------------------------------	--------------

Lovely strawberry fruit with a hint of cured meats, pepper and green herbs *(Rhône, France)*

Chateau Gaillard, Fleurie 2014	30.00
---------------------------------------	--------------

100% Gamay Grape. Full of raspberry, strawberry and black cherry mixed with a twist of black pepper with silky smooth tannins. Well-structured yet light and easy to drink, this wine is very food friendly. *(Beaujolais, France)*

Domaine Arretxea. Irouleguy A.O.C. 2014**Michel & Thérèse Riouspeyrous****35.00**

Tannat grape -rich reds 4-5 week macerations, repeated pigeages and long elevage in oak with lees-stirring make for strong yet harmonious wines. The ripeness of the grapes emerges in crystallised black fruit scents & a full palate perfectly structured by tasty tannins. (*Basque Country, France*)

Chateau Peymouton, St. Emilion Grand Cru 2012**39.50**

Chateau Peymouton is the “second wine” of the Grand Cru Classe estate Chateau Laroque in Saint Emilion A classic Bordeaux blend, predominately Merlot with smaller amounts of Cabernet Franc, Cabernet Sauvignon, Malbec and Petit Verdot. Fantastic wine, touch of red berry, dark chocolate and smooth tannins (*Bordeaux, France*)

Givry Rouge 1er Cru. “Champ Nalot”.Domaine Parize . 2012**44.00**

The Givry Rouge “Champ Nalot” undergoes maceration and fermentation for 12 days in stainless steel and is then aged in one-year-old oak barrels. A richly perfumed Pinot Noir exhibiting ripe cherry smells, strawberry and liquorice and undertones of menthol. The extra weight in the wine allows it to tackle feathered game: pheasant and partridge are choice companions (*Burgundy, France*)

Chateau Musar 2002**48.00**

Musar is one of the legends of the wine world, and unknown outside Lebanon until ‘discovered’ in the 1970s. Founded by Gaston Hochar in 1930 and brought to prominence by his son Serge, the wine was made for many years in the middle of a war zone. The wine can last for decades, but the indomitable Serge passed away at the end of 2014.

Wild, funky, spicy and succulent. Bright and intense despite more than a decade of age, the Cabernet Sauvignon gives structure but does not dominate. Earthy, blueberry notes come from Carignan and Cinsault. The 2002 vintage is sumptuous. Drink now to 2035. This suits rich, steeped food. Think cassoulet, duck confit, or a spicier lamb tagine. Definitely decant, probably two hours in advance.. (*Bekaa Valley, Lebanon*)

Dessert Wines**100ml Bottle****Monbazillac, Domaine de l’Ancienne Cure 2011/12 (375ml)****5.50****21.00**

Sweet but cleansing, with flavours of marzipan, apricot, orange peel & spices. (*Monbazillac, France*)

Pedro Ximenez, Emilio Hidalgo (750ml) Sherry**(50ml)****6.50****46.00**

After the grapes are picked, they are dried in the sun for several days to concentrate their level of sugar. This wine has a very dark, almost opaque colour; the aroma is of toasted nuts from old solera and hints of raisins and flavours reminiscent of dates, sweet figs and molasses. (*Spain*)

Noble Riesling, Whitehaven 2013 (375ml)**8.00****28.00**

Opulent, luscious and honeyed with citrus, peach & apricot fruit and honey/beeswax from botrytis fruit. Delicious and delectable! (*Marlborough, NZ*)

La Magendia de Lapeyre 2012(375ml)**8.00****31.50**

From Clos Lapeyre comes this sweet dessert wine, made from 100% Petit Manseng, fermented in new oak barrels. Nuances of exotic fruits (pineapple, mango, passion fruit). Powerful, yet controlled toast and vanilla flavours, with a hint of additional wood spice. Plenty of fat on the palate is accented by a citrus note on the finish which helps lift the fruit to new levels. Rich and delicious, with fine length. (*Pyrénées, France*)