



White Wines By The Glass

With Wine And Food-matching
Suggestions

Parini, Emilia-Romagna, I.G.T., Italy, 2016

Trebbiano del Rubicone

Ideal with salmon or beetroot or perhaps our famous fish & chips

£3.50 per 125ml £5.00 per 175ml £7.00 per 250ml £19.00

Domaine de Vauroux, Chablis, Burgundy, France, 2015/6

Chardonnay

Perfect for fish without sauces, goats cheese & even the pork chop.

£6.50 per 125ml £9.00 per 175ml £13.00 per 250ml £39.00

Vinuva, Terre Siciliane, I.G.T, Italy, 2016

Pinot Grigio

Just right with pan-fried seabass or maybe the traditional fish & chips.

£4.00 per 125ml £5.50 per 175ml £7.50 per 250ml £22.00

Granfort, Pays d'Oc, Languedoc-Roussillon, France, 2016

Chardonnay

For salads & smoked salmon. Great with beetroot & pickles because of its acidity.

£4.00 per 125ml £5.50 per 175ml £7.50 per 250ml £20.00

Flagstone, Noon Gun, W.O., Western Cape, South Africa, 2016

Chenin Blanc, Sauvignon Blanc & Viognier

A big white for wild mushroom wellington, devilled mackerel or even corned beef hash cake.

£4.00 per 125ml £5.50 per 175ml £7.50 per 250ml... .. £21.00

Fontanafredda, Gavi di Gavi, D.O.C.G., Piedmont, Italy, 2016

Cortese

Perfect with seafood but also matches well with herbacious dishes.

£5.00 per 125ml £7.00 per 175ml... .. £10.00 per 250ml... .. £29.00

Vidal Estate, Marlborough, New Zealand, 2017

Sauvignon Blanc

Nice with delicate white fish such as steamed plaice, soups with cream, and goats cheese.

£5.00 per 125ml £7.00 per 175ml £10.00 per 250ml £30.00

J. Moreau & Fils, Sauvignon Blanc, Languedoc-Roussillon, France, 2016

Sauvignon Blanc

Great with shellfish, white fish or the scallops.

£4.50 per 125ml £6.00 per 175ml £8.00 per 250ml £24.00

Three Choirs Vineyards, Coleridge Hill, Estate Bottled, Gloucestershire, England, 2014

Phoenix & Madeline Angevine

Tangy and sharp - gorgeous with the scallops or light white fish.

£5.50 per 125ml £8.00 per 175ml £10.00 per 250ml... .. £29.00

Kleine Zalze, Vineyard Selection, Stellenbosch, Western Cape, South Africa, 2016

Chenin Blanc

A delicious match with onion soup, fish with sauces & white meat dishes with body & weight.

£4.50 per 125ml £6.50 per 175ml £9.00 per 250ml... .. £27.00

Bodegas Eidosela, Rias Baixas, Spain, 2015

Albariño

The perfect accompaniment to seafood with good acidity to cut through buttery sauces.

£5.50 per 125ml £7.75 per 175ml £11.00 per 250ml... .. £32.00


Red Wines By The Glass
 With Wine And Food-matching
 Suggestions

Granfort, Pays d'Oc, Languedoc-Roussillon, France, 2016

Cabernet Sauvignon

Ideal with meat-driven starters, onion dishes or with goats cheese.

£4.00 per 125ml ... £5.50 per 175ml ... £7.50 per 250ml ... £20.00

Mas Delmera, Reserva, Jumilla, Spain, 2011

Monastrell

Salmon & beetroot carpaccio, pork chop or why not the corned beef hash?

£5.00 per 125ml ... £7.00 per 175ml ... £9.50 per 250ml ... £26.00

Tooma River Reserve, Eastern Australia, Australia, 2016

Shiraz

Big but easy-drinking. Great with sausage & mash, steak & kidney pudding.

£3.50 per 125ml ... £5.00 per 175ml ... £7.00 per 250ml ... £20.00

Boheme, Salentio, Puglia, I.G.T., Italy, 2016

Primitivo

Like any good Primitivo it is perfect with all stews & slow-cooked meats.

£4.00 per 125ml ... £5.50 per 175ml ... £8.00 per 250ml ... £21.00

Bouchard Aîné & Fils, Heritage du Consellier, Burgundy, France, 2016

Pinot Noir

Just ideal with wild mushroom wellington, lamb dishes, pork or a roast chicken.

£5.00 per 125ml ... £7.50 per 175ml ... £10.00 per 250ml ... £27.00

Parini, Emilia-Romagna, D.O.C., Italy, 2016

Montepulciano D'Abruzzo

Another partner for meats, including the roast beef dinner or the burger.

£3.50 per 125ml ... £5.00 per 175ml ... £7.00 per 250ml ... £19.00

Château Nicot, Bordeaux, France, 2015

Merlot & Cabernet Sauvignon

Treat yourself to this with the Barnsley lamb chop, any steak or even the burger.

£5.00 per 125ml ... £6.50 per 175ml ... £9.50 per 250ml ... £27.00

J Moreau & Fils, Ancianor Merlot, Vin de Pays d'Oc, France, 2016

Merlot

Ideal with lamb roast dinner, pork belly or the corned beef hash.

£4.50 per 125ml ... £6.00 per 175ml ... £8.00 per 250ml ... £24.00

Etchart, Privado, Valle de Cafayate, Salta, North Region, Argentina, 2015

Malbec

The Argentinians really understand beef & wine. Simply wonderful with steaks.

£5.00 per 125ml ... £7.50 per 175ml ... £10.00 per 250ml ... £28.00

Viña Real Crianza, Rioja, Spain 2013

Tempranillo & Garnacha

Great with well seasoned meats like breast of lamb, sausage & mash or the slow-cooked dishes.

£5.75 per 125ml ... £8.00 per 175ml ... £11.50 per 250ml ... £32.00

MAN Family Wines, Bosstok Pinotage, W.O., Coastal Region, South Africa, 2015

Pinotage

Soft and juicy, this is perfect with smoked meats, a barbecue or our corned beef hash.

£5.00 per 125ml ... £7.00 per 175ml ... £9.50 per 250ml ... £26.00

Don David, El Estaco, Malbec, Reserve, Calchaqui Valley, Argentina, 2016

Malbec

If you like Malbec & you fancy a treat, you will simply love this with any red meat.

£6.50 per 125ml ... £9.00 per 175ml ... £13.00 per 250ml ... £35.00

All wines subject to availability & change of vintage

Rosé Wines By The Glass

West Coast Swing, California, U.S.A., 2016

White Zinfandel

A match made in heaven with strawberries and cream.

£4.00 per 125ml£5.50 per 175ml£7.00 per 250ml... ..£20.00

Via Nova, Blush, Veneto, I.G.T., Italy, 2016

Pinot Grigio

Give it a go with a beetroot salad or beef carpaccio.

£4.00 per 125ml£5.50 per 175ml£7.00 per 250ml... ..£20.00

Château Gassier, Cuvéé Loubiero Rosé, Côtes de Provence, France, 2016

Cinsault, Grenache, Syrah & Ugni Blanc

Try it with scallops or a seafood salad. This is classy. This is Mediterranean sun in a glass.

£5.50 per 125ml£7.50 per 175ml£10.00 per 250ml.£30.00



Sparkling Wine By The Glass

Conti d'Arco, Prosecco Brut, D.O.C, Veneto, Italy, N.V.

Glera

The classic aperitif or a great match for proper British fish & chips.

£4.95 per 125ml£29.00



Sherry By The Glass

Tio Pepe, Gonzalez Byass, Fino, Jerez, Spain, N.V.

Palomino

It works like a missing ingredient with olives or almonds nibbles.

£3.50 per 50ml£8.00 per 125ml£45.00

Regency, Amontillado, Jerez, Spain, N.V.

Palomino

It compliments fish soup or chop house paté perfectly.

£3.50 per 50ml£8.00 per 125ml£45.00

Harvey's, Bristol Cream, Spain, N.V.

Palomino & Pedro Ximenez

Why not try it with our chocolate based desserts?

£3.50 per 50ml£8.00 per 125ml£45.00



Port Selection

Grahams, LBV, 2011

Grahams ports are know for their richness, depth of flavour and powerful, attractive bouquet.

£3.50 per 50ml£8.00 per 125ml£35.00

Silver Decanter World Wine Awards 2017 Bronze International Wine Challenge 2017

Grahams, 10 Year Old Tawny

Stands out for its length, freshness & fabulous finish.

£5.00 per 50ml£11.50 per 125ml£45.00

Silver Outstanding International Wine & Spirits Awards 2017

Dows, Quinta do Bomfim, 2005

Vanilla scented oak, mulberries & winter fruit cake. Perfectly harmonious.

£5.50 per 50ml£12.50 per 125ml£50.00

Silver International Wine Challenge Awards2011

All wines subject to availability & change of vintage

Champagne & Sparkling Wine

While Monty Python argued over what the Romans did for Britain (actually Judea), there is no disputing what they did for the towns of the Champagne Region. They came, they saw & they mined the area's chalk. And they left behind them miles of underground galleries & cellars which now house millions of bottles of this exquisite elixir. The Champagne is divided into five sub-regions: Côtes de Blancs; Montagne de Reims; Vallée de la Marne; Côtes de Sezanne & the Aube. Every listed house has vineyards in these sub-regions & grows three permitted grape varieties: Chardonnay, Pinot Noir & Pinot Meunier. Once the grapes are harvested towards the end of September or beginning of October, wines are made & must remain in the Roman cellars for at least three years. After this extended rest in the cellars, Champagne reaches our tables; so enjoy it in good company. This is the most sociable of drinks after all.

Grape varieties include: Chardonnay, Glera, Pinot Noir, Pinot Meunier, Reichensteiner, Schönburger, Dornfelder

Food Matching Guidelines

George believes that the greatest food match of them all is pairing fine sparkling wine with fish & chips. The only question is: how posh do you want to go?

Champagnes

G.H. Mumm, Cordon Rouge Reims, N.V.	Silver Sommelier Wine Awards 2016	£50
Taittinger, Brut Reserve, Reims, N.V.	Gold International Wine Challenge 2017	£58
Perrier-Jouët, Grand Brut, Epernay, N.V.	Silver Sommelier Wine Awards 2016	£60
G.H. Mumm, Rosé, Reims, N.V.		£65
Perrier-Jouët, Blason Rosé, Epernay, N.V.	Silver International Winter Challenge 2017	£70
Perrier-Jouët, La Belle Epoque, Epernay, 2006/08.	Silver International Wine Challenge	£150
Krug, Grand Cuvée, Reims, N.V.		£180
Dom Pérignon, Brut Rosé, Epernay, 2000		£350



Sparkling Wines

Conti d'Arco, Prosecco Brut D.O.C., Veneto, Italy		£29
<i>Glera</i>		
Carr Taylor, Brut, Sussex, England, N.V.		
<i>Reichensteiner & Schönburger</i>		
We like Carr because it's as good as any comparably-priced champagne, with its own very distinctive (let's call it English) flavour. The fruit notes are quite exquisite. It's a very good fizz, with nice little bubbles. George reckons that if you didn't know this wasn't French, you wouldn't ask. Since the vineyard was founded, it has won over 150 awards including:		£39
Gold The British Bottlers' Institute 2012 Bronze International Wine Challenge 2011		
Hush Heath Estate, Balfour Brut Rosé, Kent, England, 2010		£70
<i>Chardonnay, Pinot Meunier & Pinot Noir</i>		
Silver Sommelier Wine Awards 2016		
Nyetimber, Classic Cuvée, Brut, West Sussex, England, 2010		£49
<i>Chardonnay & Pinot Noir & Pinot Meunier</i>		
Nyetimber, Blanc de Blancs, West Sussex, England, 2010		£59
<i>Chardonnay</i>		
95/100 Decanter		
Bolney Estate, Cuvée Noir (red wine), Sussex, England, 2010		£50
<i>Dornfelder</i>		
Sottoriva Malibrán, Veneto, Italy		37
<i>Glera</i>		

Light & Crisp White Wines

The wines in this section were quite simply made for seafood. Delicate plaice, roasted hake, steamed mussels or even Ticklemore fettle & vine tomatoes on toast will all provide a lovely accompaniment.

Grape varieties include: Albariño, Txakoli Blanco Madeline-Angevine, Malvasia, Cortese, Picpoul de Pinet, Pinot Grigio, Reichensteiner, Sauvignon Blanc, Chardonnay, Verdicchio

Food Matching Guidelines

Perfect with feta & goats cheese tarts; plaice, smoked fish & shellfish; chicken, pork & other white meats; ginger, parsley & chives; lime & citrus. "I wouldn't add another word. Take your pick" GB

Fontanafredda, Gavi di Gavi, D.O.C.G., Piedmont, Italy, 2016... ..	£29
<i>Cortese</i>	
Vinuva, Terre Siciliane, I.G.T., Italy 2016	£22
<i>Pinot Grigio</i>	
Vidal Estate, Marlborough, New Zealand, 2017	£29
<i>Sauvignon Blanc</i>	
<i>International Sauvignon Blanc Trophy, Decanter Asia Wine Awards, Commended Int. Wine Challenge 2017</i>	
Réserve Roquemolière, Picpoul de Pinet, Landuedoc, France, 2015/16	£25
<i>Picpoul de Pinet</i>	
Bodegas Rezabal, Getariako Txakolina, Spain, 2013	£37
<i>Txakoli Blanco</i>	
George says, "We wanted to present something that's totally different. And, like the Basque country itself, it really is different. I like its body and I like its structure, and I loved this with small plate sharing dishes at the vineyard."	
Yealands Estate, Single Vineyard, Awatare Valley, Marlborough, New Zealand, 2015	£36
<i>Sauvignon Blanc</i>	
Gold Medal Winner Sommelier Wine Awards 2016	
Joseph Mellot, Les Collinettes, Sancerre, Loire Valley, France, 2015	£38
<i>Sauvignon Blanc</i>	
<i>Commended Sommelier Wine Awards 2017</i>	
Domaine de Vauroux, Chablis, Burgundy, France, 2015	£39
<i>Chardonnay</i>	
Soave, D.O.C., Sereole, Bertani, Italy, 2016	£32
<i>Garganega</i>	
Parini, Emilia-Romagna, I.G.T., Italy, 2016.. ...	£19
<i>Trebbiano Del Rubicone</i>	
Bodegas Eidosela, Rias Baixas, Spain, 2015	£32
<i>Albariño</i>	
Three Choirs, Coleridge Hill, Estate Bottled Wine, Gloucestershire, England, 2014... ..	£29
<i>Phoenix & Madeline Angevine</i>	
<i>UK winemaker of the year 2008 Commended International Wine Challenge 2016</i>	
Pinot Grigio Belvino, Pinot Grigio, Veneto, Italy, 2016	£25
<i>Pinot Grigio</i>	

Fruity & Aromatic White Wines

The nature of these grapes with a little bit of spiciness but little wood interference makes for easy-drinking, fresh wines. Great with lightly spiced dishes. Perfect with Asian food & great with white meats, smoked fish & even black pudding.

Grape varieties include: Alvarinho, Chenin Blanc, Pinot Blanc, Gewürztraminer, Muscat, Riesling, Sauvignon Blanc, Semillon & Viognier

Food Matching Guidelines

Scallops & salmon; battered fish; chicken, duck, pork & grilled meats: creamy sauces; onion soup; basil & coriander; cheddar & goats cheese, spiced dishes

Flagstone, Noon Gun, W.O., Western Cape, South Africa, 2016 £21

Chenin Blanc, Sauvignon Blanc & Viognier

Bronze Decanter Wine Awards 2016

Trimbach, Pinot Blanc, Alsace, France, 2015 £37

Pinot Blanc

George says, "I'm an addict for Alsace wines. Full stop. The region produces so many single grape wines stuffed with character. This Pinot Blanc has strong flavours, and goes beautifully with pork and other white meats."

Houghton, The Bandit, Western Australia, Australia, 2015 £29

Sauvignon Blanc & Semillon

Gold Sommelier Wine Awards 2010 Bronze Decanter Wine Awards 2012

Granfort, Pays d'Oc, Languedoc-Roussillon, France, 2016 £20

Chardonnay

Trimbach, Gewurztraminer, Alsace, France, 2014 £37

Gewurztraminer

J Moreau & Fils, Sauvignon Blanc, Languedoc-Roussillon, France 2016. ... £24

Sauvignon Blanc

Flagstone, Free Run, W.O., Western Cape, South Coast, South Africa, 2015 £32

Sauvignon Blanc

Gold International Wine Challenge 2015 Silver Decanter Worldwide Awards 2017

Don Jacobo, Viura, Rioja Blanco, Spain, 2016 £28

Rioja

MAN Family Wines, Chenin Blanc, South Africa, 2016 £30

Chenin Blanc

Frost Pocket, Sauvignon Blanc, Marlborough, New Zealand, 2016 £32

Sauvignon Blanc

Full-bodied, Smooth & Nutty White Wines

These wines are so intriguing; you could almost accuse them as being red. Thus, you can match them with slightly richer dishes, heavier sauces & bigger meats. The bigger the oak, the better the match with meats & big sauces. Why not try one of the Chardonnays with our breast of lamb, pork chop or even the corned beef hash?

Grape varieties include: Chardonnay, Viura, Chenin Blanc, Marsanne, Roussanne & Viognier

Food Matching Guidelines

Meaty fishes; Salmon; chicken, duck, pork & grilled meats: risotto; creamy soups; chicken pies; cheddar & blue cheese

Kleine Zalze, Vineyard Selection, Stellenbosch, South Africa, 2016	£27
<i>Chenin Blanc</i>	
Silver Medal Winner Sommelier Wine Awards 2016 Silver Int. Wine & Spirits Competition 2017	
Ramon Bilbao Verdejo, Spain, 2016	£28
<i>Verdejo</i>	
de Gras Reserva, Colchagua Valley, Chile, 2016	£26
<i>Viognier</i>	
Over The Shoulder, Yarra Valley, Australia, 2014	£36
<i>Chardonnay</i>	
The Orange Republic, Godello, Valdeoras, Casa Rojo, Spain, 2015/16	£39
<i>Godello</i>	
Viña Real, Rioja Blanco, Spain, 2014/15	£30
<i>Viura</i>	
Côtes du Rhône Villages, Laudun Blanc, Chusclar, Rhône Valley, France 2016	£34
<i>Grenache Blanc</i>	
Domaine Manciat-Poncet, La Roche, Pouilly-Fuissé, Burgundy, France, 2015	£38
<i>Chardonnay</i>	
Highly Commended Sommelier Wine Awards 2016	
Chablis, Ier Cru Montmain, J. Moreau et Fils, France, 2014/15	£44
<i>Chardonnay</i>	
Silver Int. Wine Challenge 2017	
Shannon, Semillon, Elgin Valley, South Africa 2015/16.	£36
<i>Semillon</i>	
Woodbridge Chardonnay, California, USA, 2015	£38
<i>Chardonnay</i>	

Light, Lively & Fruity Red Wines

These wines are lovely & simple and can be matched with white meat dishes such as our ham hock & smoked chicken terrine, pork chop or a Turkey Christmas dinner. Perfect lunchtime drinking.

Grape varieties include: Cabernet Franc, Montepulciano Gamay, Sangiovese, Pinot Noir & Primitivo

Food Matching Guidelines

Corned beef salad; charcuterie; chicken, turkey, pork & white meats: lighter sauces; terrine; tomato & shallot salad; chicken casserole, wild mushrooms

Parini, Emilia-Romagna, D.O.C., Italy, 2016 £19
Montepulciano d'Abruzzo

Cecchi, Teuzzo, Chianti Reserva, D.O.C.G., Chianti, Italy, 2013 £30
Sangiovese

Bouchard Aîné & Fils, Heritage du Consellier, Burgundy, France, 2016. £27
Pinot Noir
Commended International Wine Challenge 2016

Louis Jadot, Château des Jacques, Moulin-a-Vent, Beaujolais, France, 2013. £39
Gamay
George says, "I'll tell you why this one stands out for me. This is such an atypical Gamay, it is untypical. Because it's weighty and full-bodied, which makes it perfect with lamb and steaks. Just match it with the Barnsley Chop."
Bronze International Wine Challenge 2017 Bronze Decanter Wine Awards 2016

Yealands Estate, Single Vineyard, Awatere Valley, Marlborough, New Zealand, 2015 £38
Pinot Noir
Bronze Medal Winner International Wine Challenge 2016

Flor de Campo, Central Coast Appellation, Sanford, California, USA, 2013 £42
Pinot Noir

Veramonte Carmenère, Marchgüe, Colchagua Valley, Chile, 2015/16 £32
Carmenere
Silver International Wine Challenge 2017

Boheme, Salentio, Puglia, I.G.T., Italy, 2016 £21
Primitivo

Granfort, Pays d'Oc, Languedoc-Roussillon, France, 2016.. £20
Cabernet Sauvignon

Viña Real, Crianza, Rioja, La Rioja, Spain, 2013 £32
Tempranillo & Garnacha
International Wine Challenge 2013

Tooma River, South Australia, Australia, 2016 £20
Shiraz & Merlot

Luis Felipe Edwards, Lot 40, Rapel Valley, Central Valley, Chile, 2015 £22
Cabernet Sauvignon

Château Nicot Rouge, Bordeaux, France, 2015 £27
Merlot & Cabernet Sauvignon

Cable Crossing, Shiraz, South Australia, Australia, 2016 23
Shiraz

Berri Estates Merlot, South Eastern Australia, Australia, 2016 £25
Merlot

La Denteliere, Syrah/Grenache, Cotes Du Rhone, France, 2015 £28
Syrah / Grenache

Santa Ana Reserve, Malbec, Mendoza, Argentina, 2016 £30
Malbec

All wines subject to availability & change of vintage

Supple, Fragrant & Earthy Red Wines

These wines have a wonderful earthy flavour to them; whether that be a hint of spice or maybe even a touch of soil, they are all complex. Dishes with a lot of delicate components or rich sauces will suit them rather wonderfully.

Grape varieties include: Monastrell, Grenache, Mourvèdre, Rondinella, Pinotage, Pinot Noir, Corvina, Syrah & Tempranillo

Food Matching Guidelines

Roasted meats; hamburgers; lamb, game, pork & red meats: richer sauces; vegetable soup; cinnamon & thyme; roasted vegetables

- Luis Felipe Edwards, Gran Reserva, Valle de Colchagua, Chile, 2015 £29
Merlot
 Gold Medal Winner Sommelier Wine Awards 2016 Silver International Wine & Spirits Challenge Competition 2017
- MAN Family Wines, Bosstok Pinotage, W.O., Coastal Region, South Africa, 2015 £26
Pinotage
 Highly Commended Sommelier Wine Awards 2016
- Bertani, Valpolicella Ripasso, D.O.C., Veneto, Italy, 2014 £36
Corvina & Rondinella
 Highly Commended Sommelier Wine Awards 2016 IWC 2016
- Jean-Luc Colombo, Les Collines de Laure, Rhône Valley, France, 2013/15 £32
Syrah
 Bronze Sommelier Wine Awards 2016 Bronze Decanter Wine Awards 2016
- Trapiche, Estacion 1883, Cabernet Franc, Mendoza, Argentina, 2015 £33
Cabernet Franc
 George says, "We almost took this off the list, but I really like it. This wine should sell really well. You just need to give it a try and you'll be hooked."
 Gold Medal Winner Sommelier Wine Awards 2016
- Mas Delmera, Reserva, Jumilla, Spain, 2009 £26
Monastrell
 Silver Medal Winner Sommelier Wine Awards 2016
- J. Moreau & Fils, Ancianor Merlot, Vin de Pays d'Oc, France, 2016 £24
Merlot
 Bronze Decanter Wine Awards 2016
- Château des Gravières, Collection Privée, Cuvée Prestige, Graves, Bordeaux, France, 2014 £33
Merlot & Cabernet Sauvignon
- Henschke, Johanns Garden, Barossa Valley, Australia, 2014 £47
Grenache, Shiraz & Mourvedre
 Gold Medal Winner Sommelier Wine Awards 2016
- Ogier, Plan de Dieu, Côtes du Rhône-Villages, 2014 £33
Grenache & Syrah
 Critics' Choice Trophy Winner Sommelier Wine Awards 2016

Rich, Intense & Powerful Red Wines

These wines will pack a punch. That is a guarantee. When it comes to matching food & wine, the most important factor, more crucial than flavours or colours, is the weight of the wine. Big wines, like these, need big dishes, packed with flavours & depth, not to mention big portions. Think along the lines of a roast beef or lamb dinner, steak & kidney pudding or maybe the cheese-board.

Grape varieties include: Tempranillo, Cabernet Sauvignon, Malbec, Merlot, Nebbiolo, Barbera & Tempranillo, Shiraz, Graciano, Touriga Franca, Touriga Roriz, Touriga Nacional & Tinta Barroca

Food Matching Guidelines

Truffles & wild mushrooms; cheesy sauces; strong cheeses; beef, lamb, game & steaks; casseroles & stews; black pepper & rosemary

- Châteauneuf-du-Pape, Bois de Pide, Redal Organic, Ogier, Rhône, France, 2015/16... .. £35
Grenache, Syrah, Mourvedre, Cinsault
 Silver Sommelier Wine Awards 2017
- Etchart, Privado, Valle de Cafayate, Salta, North Region, Argentina, 2015 £28
Malbec
- Amarone della Valpolicella, Classico, Bolla, Italy, 2015/16 £45
Corvina, Corvinone, Rondinella
- Enrico Serafino, Barbera d'Alba, D.O.C., Piedmont, Italy, 2015 £38
Barbera
- Hugonis Cabernet Sauvignon-Nero d'Avola, Terre Siciliane, Rapitala, Italy, 2013/14 £42
Cabernet Sauvignon-Nero d'Avola
- Rancho Zabaco, Sonoma County, Sonoma Heritage Vines, California, U.S.A., 2014 £36
Zinfandel
 George says, "It's 15% so it will blow your head off. Then you should stick your steak knife into a beautiful piece of red meat, like the beef chop and enjoy the two together."
 Gold Medal Winner Sommelier Wine Awards 2016 Bronze Decanter Wine Awards 2016
- El Mago Organic, Garnacha, Franck Massard, Terra Alta, Spain, 2015 £35
Garnacha
- Don David, El Estaco, Malbec Reserve, Colchaqui Valley, Argentina, 2016 £35
Malbec
 Gold Medal Winner Sommelier Wine Awards 2016 Gold Food Match Award Sommelier Wine Awards 2016
- Fontanafredda, Barolo D.O.C.G., Piedmont, Italy, 2012 £44
Nebbiolo
 Gold International Wine Challenge Awards 2016 Silver Decanter Wine Awards 2016
- The High Trellis, Cabernet Sauvignon, South Australia 2013 £38
Cabernet Sauvignon
- Contino, Reserva, Rioja, Spain, 2011 £49
Tempranillo, Graciano, Mazuelo & Grenache
 Silver International Wine Challenge Awards 2016 Silver Decanter Wine Awards 2016
- Quinta dac Murcas, Tinto, Douro, Portugal 2014 £35
Touriga Franca, Touriga Roriz, Touriga Nacional & Tinta Barroca
- Ramon Bilbao, Rioja Crianza, Spain, 2014 £29
Tempranillo, Graciano & Mazuelo
 Gold Medal Winner Sommelier Wine Awards 2016 Bronze International Wine Awards 2016
- Don Jacobo, Tempranillo, Rioja Crianza, Spain, 2012 £35
Tempranillo
- Chateaux de Camarsac, Merlot, Cabernet Sauvignon Bordeaux, France, 2013 £35
Cabernet Sauvignon

All wines subject to availability & change of vintage

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Rosé Wines

Rosé is big wine news. The success story of the last five years. They're increasingly popular. We have to say they're increasingly very good. But the million dollar question is, why the massive increase in popularity? Guess what? It's also partly down to global warming: chilled rosé is perfect in hotter weather. It's lovely to drink on its own. It's also a great companion with foods, particularly al fresco dining. Rosé works well with foods that suit both white and red wines. We say: give rosé a try and make your own mind up.

Grape varieties include: Grenache, Pinot Grigio, Cinsault, Zinfandel

Food Matching Guidelines

Salmon, hard cheese, cold meats, light sauce dishes, summer fruit desserts

West Coast Swing, California, U.S.A., 2016 £20
White Zinfandel

Via Nova, Blush, Veneto, I.G.T., Italy, 2015 £20
Pinot Grigio

Château Gassier, Cuvée Loubiero Rosé, Côtes de Provence, France, 2016 £30
Cinsault, Grenache, Syrah & Ugni Blanc
Gold Sommelier Wine Awards 2016 Silver International Wine Challenge 2016

Dessert Wines

In this section, it isn't necessarily a case of pairing sweet on sweet. Each of these dessert wines has a slightly different flavour profile, so we've taken a little bit of time to recommend the desserts that we feel match up rather nicely to your pudding.

Grape varieties include: Chenin Blanc, Furmint, Brachetto, Grenache Noir, Harslevelu, Muscadelle, Muscat, Pedro Ximenez, Sarga Muskotaly, Moscato & Sémillon

Innocent Bystander, Moscato, Victoria, Australia, 2014

Moscato

Perfect with our rhubarb and sweet cheese or the strawberry trifle (750ml Bottle).

£6.00 per 125ml £25.00

Rose Regale, Banfi, Brachetto d'Acqui, Dolce, Piedmont, Italy 2014

Brachetto

Try it with the chocolate brownie anything with summer berries (750ml Bottle).

£7.00 per 125ml £40.00

Nederberg, Noble Late Harvest, Winemaster's Reserve, Stellenbosch, South Africa 2014

Chenin Blanc

Have it with a bakewell tart or our famous rice puddings (375ml bottle).

£5.00 per 50ml £11.00 per 125ml £30.00

Eclat, Botrytis Semillon, Lontue Valley, Chile 2011

Semillon

Rich and syrupy citrus notes makes it perfect for the treacle tart (375ml bottle).

£5.00 per 50ml £10.00 per 125ml £30.00

Royal Tokaji, 5 Puttonyos, Tokaji Aszú, Hungary 2007/08

Furmint, Sarga Muskotaly & Harslevelu

A real treat instead of port with the cheese board or great with a cheese cake (500ml bottle).

£7.00 per 50ml £15.00 per 125ml £45.00

Château de Seuil, Cérons, Bordeaux, France 2013

Semillon

Works wonderfully with blue cheese or perhaps the banana soufflé (375ml bottle).

£6.00 per 50ml £12.00 per 125ml £35.00

Bodegas Alvear, Solera 1927, Montilla-Moriles, Spain

Pedro Ximenez

Eccles cakes are a match made in heaven, or perhaps pour it over ice cream (375ml bottle).

£4.00 per 50ml £10.00 per 125ml £30.00

Port Selection

We believe that Port should be a drink savoured at the end of an epic meal, & what better way to enjoy than with our carefully crafted cheese-board. The Ports cover different styles, suiting every palate. Enjoy.

Grahams, LBV, 2011

Grahams ports are know for their richness, depth of flavour and powerful, attractive bouquet.

£3.50 per 50ml £8.00 per 125ml £35.00
Silver Decanter World Wine Awards 2017 Bronze International Wine Challenge 2017

Grahams, 10 Year Old Tawny

Stands out for its length, freshness & fabulous finish.

£5.00 per 50ml £11.50 per 125ml £45.00
Silver Outstanding International Wine & Spirits Awards 2017

Dows, Quinta do Bomfim, 2005

Vanilla scented oak, mulberries & winter fruit cake. Perfectly harmonious.

£5.50 per 50ml £12.50 per 125ml £50.00
Silver International Wine Challenge Awards 2011

All wines subject to availability & change of vintage



Festive Wines For Pre-Order

Whites

Granfort, Sauvignon Blanc, Pays d'Oc, France, 2015

An excellent example of this classic grape, typical gooseberry aromas and fresh, zingy acidity
£23.00

Pinot Grigio Belvino, Pinot Grigio, Veneto, Italy, 2016

A fresh, dry and easy-drinking wine made from Pinot Grigio grapes
£25.00

Don Jacobo, Viura, Rioja Blanco, Spain, 2016

Clean and crisp acidity balances the big fruit core of this wine
£28.00

MAN Family wines, Chenin Blanc, South Africa, 2016

Tropical fruit, guava and melon aromas, crisp citrus with refreshing acidic minerality, characteristic of the coastal vineyards.
£30.00

Frost Pocket, Sauvignon Blanc, Marlborough, New Zealand, 2016

Deliciously crisp and fresh, packed full of vibrant and long lasting lime, gooseberry and tropical fruit flavours.
£32.00

Woodbrige Chardonnay, California, USA, 2015

Ripe and fruity on the palate, with a touch of round, creamy oak on the finish.
£38.00

Reds

Cable Crossing, Shiraz, South Australia, Australia, 2016

This powerful Shiraz is full of ripe plum and blackberry aromas, has a fleshy palate with a very pleasant peppery finish.
£23.00

Berri Estates Merlot, South Eastern Australia, Australia, 2016

Rich raspberry, blueberry and plum fruit flavours are given further complexity by subtle chocolate and spicy oak
£25.00

La Denteliere, Syrah/Grenache, Côtes du Rhône, France, 2015

Soft and peppery, an attractive blend using 70% Grenache with some Syrah and Mourvèdre, sourced mainly from the Vaucluse and Gard districts, to give a typically warm, ripe-flavoured wine.
£28.00

Trapiche Winemaker Selection, Pinot Noir, Mendoza, Argentina, 2015

This Pinot Noir is medium bodied with aromas of wild strawberries, raspberries, cranberries and has a smoky undertone.
£30.00

Santa Ana Reserve, Malbec, Mendoza, Argentina, 2016

The palate is medium to full bodied with a stylish balance between dense black fruit flavours, tightly knit fine grained tannin and judicious use of oak.
£30.00

Don Jacobo, Tempranillo, Rioja Crianza, Spain, 2012

A traditional red Rioja, full-bodied with a spicy, peppery taste. A perfect accompaniment to roast beef or lamb
£35.00

Châteaux de Camarsac, Merlot, Cabernet Sauvignon, Bordeaux, France, 2013

The wine shows a complex and elegant palate and is made from a blend of Merlot, Cabernet Sauvignon and Cabernet Franc, aged for six months in oak barrels.
£35.00