

WHITE WINE

Taste
guide

19 **SAUVIGNON BLANC, Marlborough, New Zealand, Tindall**



Bottle
£25.00

Produced on the adjacent plot of land to the world renowned Cloudy Bay, this fantastic example is equally as good. Powerful nose of elderflower and tropical fruits with flavours of guava and passion fruit, this wine is perfect with Seafood but is equally at home with any of our Chicken or Vegetarian dishes.

20 **SANCERRE, Loire Valley, France, Domaine Chotard**



Bottle
£29.00

With crisp, zesty aromas of white blossom and newly cut grass, this premium wine is tight and fresh with flavours of green apples and gooseberry. It is the perfect, and traditional, companion to our Goats Cheese Salad.

21 **MEURSAULT, Burgundy, France, “Les Corbins”**



Bottle
£32.50

This hedonistic Chardonnay is one of the World’s signature wines, with subtle notes of vanilla and pineapple and a mellow, creamy mouthfeel. Round and smooth with an understated balance of stone fruit and minerality and a rich, nutty finish. Try this wine alongside our Chicken with wine and Stilton for a gastronomic treat.

RED WINE

Taste
guide

- 22 **St EMILION, Bordeaux, France, Ch. Jupille Carillon 2004**



Bottle
£27.00

Beautiful deep violet in colour with aromas of ripe plum and prune and a hint of toasty, vanillin oak, this famous wine has great balance, poise and structure. It is silky smooth with complex notes of leather and chocolate and a long, intense finish, perfect with any of our red meat dishes.

- 23 **POMMARD, Burgundy, France, “Vaumuriens” 2004**



Bottle
£32.00

A rich, bright garnet colour and a nose of truffles and violets, this classic wine has vibrant flavours of raspberry and cherry and a hint of sweet spice. A sensuous, velvety mouthfeel and a long gamey finish make it the perfect partner for our Pigeon Breast with Grapes

- 24 **CHATEAUNEUF du PAPE, Rhône, France Mont-Thabor 2003**



Bottle
£38.00

This dark, almost inky red-black wine is beautifully expressive, with its warm, spicy nose of blackberry and smoky oak. It has great structure with a powerful backbone underpinning the lovely fruity flavours. Enjoy the dense, peppery vanilla finish with a nice juicy steak.

CHAMPAGNE

- 25 **CHAMPAGNE Grand Cru, NV Brut, “Le Mesnil”**



Bottle
£39.95

Ask any wine critic what they drink on special occasions and this wine will be their answer!! Elegant and refined with a persistent stream of tiny bubbles, tight and crisp with delicious aromas and flavours of almond biscuits fresh from the oven, just perfect.