

# WHITE & ROSÉ WINES

	175ml glass	250ml glass	750ml bottle
WHITE WINES	£	£	£
Verdejo Sauvignon Blanc 2015 <i>OUR HOUSE RECOMMENDATION</i> <i>Deliciously dry &amp; zesty white, with delicate tropical fruit aromas &amp; crisp citrus flavours. Un-oaked, &amp; vinified at a low temperature for maximum freshness. The emphasis is firmly on a fruit driven style with well-balanced acidity. This is superb with the Spanish fish tapas dishes such as garlic king prawns &amp; boquerones &amp; equally good at cutting through the richness of the tagines</i>	6	7	19
Domaine de Pellehaut Blanc 2016, Côtes de Gascogne <i>Crisp and fruity French white</i>	5.5	6.5	18
Jean d'Alibert Blanc 2015 <i>Peach, honey &amp; sweet almonds</i>	6	7	19
Lagar de Indra Albariño 2015, Rias Baixas <i>Classic Spanish dry white – especially good with fish</i>	7	8.5	24
La di Motte Pinot Grigio 2015, Venezia <i>A truly delicious example of Pinot Grigio – superb finish</i>	7.5	9	25
Wente Morning Fog Chardonnay 2015 San Francisco, California <i>Oaked, creamy – a classic Chardonnay wine, well executed</i>	-	-	29
Vidal Sauvignon Blanc 2016, New Zealand <i>Gold medal awards “delicious ripe guava, white peach &amp; passion fruit - long, crisp, pristine finish “</i>	8.5	10	27
<b>ROSÉ WINES</b>			
Domaine de Pellehaut Rosé 2016, Côtes de Gascogne <i>If you are after an uncomplicated, not to dry, easy to drink Rosé – look no further</i>	5.5	6.5	18
Pebble Bay Zinandel Rosé, California <i>A medium sweet fruity rosé – very easy drinking for those liking a sweeter wine</i>	5.5	6.5	18
Château des Bormettes Instinct Parcelleire Rosé 2015 <i>Decanter magazine tasted 322 &amp; put this at no 3 in the world – it is gorgeous</i>	9.5	12	34
Vilarnau Cava Brut Reserva Rosé <i>So delicious &amp; such a pretty bottle I have put it on here as well as on the bubbles page. Clean, crisp with a lovely strawberry note &amp; it's available by the 125ml glass for just £6</i>	-	-	24

# RED WINES

	175ml glass £	250ml glass £	750ml bottle £
<b>RED WINES</b>			
<b>Tempranillo Shiraz 2015</b> <i>OUR HOUSE RECOMMENDATION</i> <i>Rich ruby red in colour, with pronounced aromas of ripe brambles &amp; warm spice. Vibrant flavours of juicy red cherries &amp; ripe plums are complemented by soft vanilla characters from ageing a portion of the blend in a mixture of French and American oak barrels.</i>		6	7 19
<b>Domaine Les Fées, Cabernet Sauvignon 2015, Pays d'Oc</b> <i>Classic French Cabernet Sauvignon – a touch gentler than its new world cousins</i>	6	7	19
<b>Domaine de Sainte Marie Merlot 2015</b> <i>Rich, ripe with a touch of spice and a scent of vanilla</i>	6.5	8	22
<b>Laganuilla Crianza 2013 Rioja</b> <i>A medium bodied wine from 35 year old vines-toasty, spicy, smoky with notes of vanilla &amp; cherry</i>	8	9.5	25
<b>La Folia Malbec 2016, Argentina</b> <i>A versatile smooth drinking wine that works very well the dishes on our menu</i>	8	9.5	25

# SHERRY & PORT

	100 ml glass £
<b>SHERRY</b>	
<b>Tio Pepe Fino - Chilled Dry Sherry</b> <i>The classic chilled aperitif to kick start any lunch or evening of tapa</i>	5
<b>Solero 1847 Dulce Cream Sherry</b> <i>Deliciously sweet and great with sticky toffee pudding</i>	6
<b>Pedro Ximenez</b> <i>This is called Nectar for a reason-perfect in place of a liqueur alongside a coffee (or see it on our dessert page with ice cream)</i>	8
<b>PORT</b>	£
<b>Late Bottled 2009 Vintage Port</b> <i>A classic red port, this 2009 vintage displays unique floral &amp; aromatic characteristics. It is delicious with cheese or chocolate or you can drink this on its own for the rest of the evening.</i>	7
<b>Graham's 10 Year Old Tawny Port</b> <i>Oh – this is so delicious. We serve this chilled and it is quite simply perfect on its own at the end of a meal-although cheese &amp; desserts make a great pairing as well.</i>	9