

DRINKS MENU

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WINES OF THE MONTH

Our wines of the month are temporary additions to the wine list. Please be aware that stocks of these wines are limited.

White wine

606. **Gewurztraminer, Alsace** 2009 £42.00

Jean Hugel

"I cannot begin to tell you how much we love this wine... straight away the nose jumps out of the glass with ripe pineapple, warming ginger & cinnamon. The palate is delightfully sultry as all good gewurz' should be, almost oily in texture. Explosions of pear, pineapple & white pepper dominate whilst being reined in by piercing citrus that offers an incredibly balanced and complex wine." *Jade Robinson 2011*

Red wine

611. **Carminiere, Chile** 2008 £32.00

Axel, Colcagua Valley, La Playa

If you're a fan of ubiquitous merlot and fancy something different, then this is a Natural step to take. This Chilean carminiere offers deep plum tones but has a hint of spice. Wonderful depth of roasted autumn fruits, good acidity and well balanced tannins.

Rosé wine

801. **Domaine des Trinités, France** 2009 £27.00

Languedoc, Faugeres

A good crisp rose show casing the terriors of Provence. Clean minerality balanced with soft summer berries, pear & almond. Delecate and refined with good acidity.

Dessert Wine

616. **Orange Muscat & Flora, Australia** (375ml) 2009 £26.00

Brown Bothers, Special late harvest

If you find most dessert wines too sweet then why not try this delicate Orange Muscat. Lemon curd on the nose supported by fresh mandarin. A nice consistency on the palate not to cloying with citrus coming through on the finish.

CHAMPAGNE COCKTAILS £10.00

Kir Royale	Champagne, crème de cassis
Bellini	Champagne, peach puree, peach liquor
Champagne cocktail	Champagne, Cognac, Angosturas bitters

COCKTAILS £8.00

'Edge' Bloody Mary	Vodka, tomato juice, Worcestershire sauce & spices, celery
Mojito	Rum, fresh lime, mint, soda
Flirtini	Vodka, cointreau, pineapple juice, fresh raspberries, Champagne
Passion Crush	Vodka, lemon juice, fresh passion fruit
Breakfast Martini	Gin, marmelade, Cointreau, lemon juice
Honeysuckle Daiquiri	Rum, honey, fresh lemon & orange juice
Singapore Sling	Gin, benedictine, Cherry brandy, grenadine & lemon juice

SPARKLING WINE BY THE GLASS (125ml)

Rosé Prosecco	Jeio, Italy, NV	£6.00
Prosecco	Crede, Brut Bisol, Italy, NV	£7.50
Champagne	Laurent Perrier, NV	£9.50
	Laurent Perrier Rosé	£15.00

WHITE WINE BY THE GLASS

	125ml	175ml
Sauvignon Blanc, Chile	£4.00	£5.00
Valdivieso, 2010		
Chardonnay Viognier, Argentina	£4.35	£5.60
Argento, 2009		
Riesling, Australia	£4.50	£5.80
d' Arenberg, 'The Stump Jump', 2009		
Pinot Grigio, Italy	£5.75	£7.25
San Angelo, Banfi, 2010		
Sauvignon Blanc, New Zealand	£6.25	£7.75
Wither Hills, Rarangi Vineyards, 2009		

RED WINE BY THE GLASS

	125ml	175ml
Merlot, Argentina Piropo, 2010	£4.00	£5.00
Gran Reserva Tempranillo, Spain Don Duelo Tinto DO, Cariena, 2004	£4.40	£5.70
Shiraz, Australia d'Arenberg, 'The Stump Jump', 2010	£4.50	£5.80
Pinot Noir, Chile Valdivieso Reserve, 2009	£4.75	£6.25
Gevrey Chambertin, Burgundy Domaine Roux, 2008	£12.00	£16.00

ROSÉ WINE BY THE GLASS

	125ml	175ml
Cotes de Ventoux Rosé, France Belle Combe, 2010	£4.00	£5.00

DESSERT WINE BY THE GLASS

		125ml
Chardonnay Semillon, Australia d'Arenberg, 'The Noble Prankster'	2010	£7.00
Sauternes, France Chateau du Levant	2008	£8.25
Vinsanto del Chianti Rufina, Italy Fattoria di Basciano, Nicolis	2005	£9.00

BEERS & CIDERS

Peroni (330ml)	£3.60
Grolsch (450ml)	£4.50
Estrella (330ml)	£3.60
Leffe Blonde (330ml)	£4.05
Old Speckled Hen (500ml)	£4.35
Guinness (330ml)	£3.60
Aspalls Premier Cru Cider (500ml)	£4.65
Savannah Cider (330ml)	£3.60

PROSECCO

102. **Rosé Prosecco, Italy, *Jeio*** NV £30.00
Delicate pink colour with fine & persistent bubbles. Elegant & complex nose with rosé notes, hints of fresh fruit, citrus & lychees. Harmonious & persistent with a dry & long lasting finish.
103. **Prosecco, Italy, *Crede, Brut Bisol*** NV £37.50
Really light, attractive nose with floral honeysuckle notes and hints of pear and apple fruit. Soft, delicate palate with just the merest hint of sweetness on the finish.

CHAMPAGNE

105. **Laurent Perrier Brut** NV £55.00
Fresh, delicate citrus and white fruit aromas are followed by an elegant, fruity palate with crisp acidity. This is a Chardonnay dominated Champagne resulting in a light and elegant finish. The perfect aperitif, and a good match for light fish & shellfish dishes.
106. **Veuve Clicquot Yellow Label** NV £60.00
Golden colour, with rich yeasty biscuity aromas. Well-structured palate with balanced acidity and toasty, citrus flavours. Elegant, with a long, lingering finish.
107. **Bollinger Special Cuvee** NV £65.00
'You are either into Bolly or you're not. It is rich, full, firm imposing, masterful, heady, mouth-filling, intense, aromatic, weighty, serious & takes no prisoners...'
The Wine List 07, Matthew Jukes.
108. **Laurent Perrier Ultra Brut** NV £67.00
Very pale & crystal-bright in colour. Intense & complex on the nose with a wide range of aromas including citrus, white fruit & honeysuckle. Airy & delicate, yet surprisingly long & clean palate.,
109. **Laurent Perrier Rosé** NV £75.00
Salmon-pink in colour. Precise & very crisp with a lasting impression of freshness, hints of soft red fruits. Intensely fruity flavours, it has great length and is rounded and supple on the finish.
111. **Dom Perignon** 2002 £165.00
A young, delicate Dom Perignon with tightly wound citrus, almond and acacia honey on the nose. The palate is slightly broader and more open with fresh brioche, redcurrant and lemon notes, true minerality and a long, very fresh finish. This is a wine with a long and happy future ahead of it.
112. **Louis Roederer Cristal** 2004 £240.00
Subtle notes of pears, flowers, spices, mint, minerals and oak are woven into a cashmere-like frame of extraordinary grace and elegance. This beautifully-sculpted Champagne possesses notable clarity but with the additional depth of fruit that is characteristic of this vintage.

WHITE WINE

201. Sauvignon Blanc, Chile, <i>Valdivieso</i>	2010	£18.50
Intense aromas and flavours of citrus, gooseberry and cut grass. A light green crisp, refreshing acidity on the palate.		
202. Chenin Blanc, South Africa	2010	£20.00
<i>SAAM Mountain, Paarl</i> A tropical nose consisting of pear, guava and ripe yellow stone fruit. The abundance of flavours carries through on the well-structured, mouth filling palate and creates a long and rich aftertaste.		
203. Chardonnay Viognier, Argentina	2010	£21.00
<i>Argento</i> This wine presents a greenish, yellow colour and intense aromas of ripe tropical and citrus fruits with notes of apricot and flowers. Concentrated flavours of apple, peach, and pineapple are evident along with bright, crisp acidity lending a clean, refreshing finish		
205. Gavi, Italy, <i>Riva Leone</i>	2010	£22.00
The crisp, floral, lime-zest fresh Cortese grape provides a stunning hit of white flowers, apples & vanilla. Dry, clean & elegant with an attractive, lingering finish.		
206. Picpoul de Pinet, France	2010	£23.00
<i>La Cote Flamence, Languedoc</i> Medium-bodied dry white wine. Pale yellow with green hues. Fine and fruity, reminiscence of citrus, tropical fruits and Spring flowers. Mineral notes. Well balanced, fresh, clean finish.		
204. Semillon Sauvignon Blanc, Australia	2009	£24.00
<i>St Hallet</i> Fresh, bright and fruity with mango, pineapple and peach notes all cut with a squeeze of juicy lime on the finish.		
207. Riesling, Australia	2009	£24.50
<i>d' Arenberg, 'The Stump Jump'</i> Lifted lemons & limes with delicate floral aromas. On the palate it displays intense citrus fruits, and the persistent flavour is balanced by a refreshing mineral acidity.		
209. Verdejo Rueda, Spain	2010	£25.00
<i>Cuatro Reyes</i> Golden yellow in colour with greenish hints. Clean, powerful and fresh on the nose, the palate is full of fruity, herbal flavours with a touch of fennel coming through. Well balanced with a silky texture and wonderful length.		
208. Macon Villages, France	2009	£26.50
<i>Louis Chedeville</i> Pale yellow, this wine offers an intense floral and fruity nose. Citrus, apple and peach aromas on the palate with a mouthwatering finish.		

<p>210. Gewurztraminer Muscat, Alsace <i>Andante, Cave de Ribeauville</i> A blend of Gewurztraminer and Muscat that jumps out of the glass with fresh mango and rosewater aromas and a hint of spice. The palate is ripe and fresh, with a hint of sweetness to the slightly tropical, grapey fruit. Lemony fresh acidity balances the finish.</p>	<p>2009</p>	<p>£27.50</p>
<p>212. Chardonnay, South Africa <i>Journeys End, "Haystack", Stellenbosch</i> Ripe and juicy on the nose with citrus and tropical aromas. The palate follows this up with more crisp lemony fruit and some peachy flavours too, mixed with a toasty, creamy edge from the oak barrels.</p>	<p>2010</p>	<p>£29.00</p>
<p>213. Gruner-Veltliner, Austria <i>Friendly, Laurenz V</i> Austria's wonder grape puts in another star turn. Now resplendent in bright green livery, the Friendly GV delivers its customary and bewildering array of delicious flavours; peach, apple, pepper.</p>	<p>2010</p>	<p>£31.00</p>
<p>217. Chablis, Burgundy, Bouchard Aine & Fils Light, fresh and fruity with flinty aromas, white flowers, peach hints, dried fruit and hazelnut. Vanilla with mineral and flowery notes on the palate with a nice clean & zingy finish.</p>	<p>2009</p>	<p>£31.00</p>
<p>211. Pinot Grigio, Italy <i>San Angelo, Banfi</i> A round, lightly floral wine with a fullness and spice that brings lots of appeal. The fruit flavours are completely ripe, edging into the tropical. These characteristics distinguish the unique and aristocratic San Angelo Pinot Grigio from its northern counterparts.</p>	<p>2010</p>	<p>£31.50</p>
<p>215. Viognier, Australia <i>d'Arenberg, "The Last Ditch"</i> Nectarines, peaches and apricot aromas come bounding out of the glass. On the palate, it's an unctuous, mouthfilling experience, peaches and just a hint of ginger in the mix.</p>	<p>2008</p>	<p>£32.50</p>
<p>214. Sauvignon Blanc, New Zealand <i>Wither Hills, Rarangi Vineyards</i> This is an example of how a microclimate of soil and sun, and the interaction with man can create a wine of classically ripe herbal, gooseberry, and citrus aromatics. A dry mineral palate full of ripe melon, tropical fruit layers, with intensity and texture supported by an elegant and refined acidity.</p>	<p>2010</p>	<p>£33.00</p>
<p>216. Albarino, Spain <i>Bodegas Castro Martin Rias-Baixas, Family Reserve</i> Exhibits an array of subtle, delicate aromas, including peach, jasmine and citrus fruits, beautifully balanced by a fresh, zesty acidity.</p>	<p>2010</p>	<p>£35.00</p>
<p>218. Sancerre, France <i>Domaine de la Chezatte</i> Very pale in colour with crisp gooseberry, lemon and cut grass notes on both the nose and palate alongside flinty, mineral notes. Mouthwatering acidity keeps everything ripe and fresh.</p>	<p>2010</p>	<p>£35.00</p>

<p>219. Pinot Gris, Oregon, A - Z Powerful aromatics are redolent of ripe citrus fruits, acacia flowers, tropical fruits, lychee, powdered sugar, honeysuckle, nectarines & pineapple. A concentrated wine with ripe acidity.</p>	2009	£36.00
<p>220. Chenin Blanc, South Africa, <i>Stellenrust, Barrel Fermented</i> A wine definitely made to be the only one in its class. This is a very rich tropical wine, with intense flavours of pear drop on the nose, carried forward onto a caramel creamy palate of well judged oak.</p>	2009	£42.00
<p>221. Sauvignon Blanc, California <i>Morgan Monterey</i> Notes of lemongrass top a fruit bowl of pink grapefruit, nectarine, mango, passion fruit, lime, nutmeg and a mineral touch. Refreshing acidity and a bright, fruitful character.</p>	2009	£44.00
<p>222. Pouilly Fuisse, Burgundy <i>La Croix Denogent</i> Concentrated mineral notes on the nose add to the lemony, peach fruit. The palate is elegant & balanced with delicious weight, more minerality & a spine of finely grained acidity. Excellent!</p>	2009	£53.00
<p>223. Riesling Grand Cru, Alsace <i>Altenberg de Bergheim, Cave de Ribeauville</i> Concentrated, stony minerality on the nose with a floral edge and a big squeeze of lime. The palate is intense, racy and fresh with lovely weight of citrus and more crisp minerality.</p>	2008	£54.00
<p>224. Cloudy Bay, Sauvignon Blanc <i>New Zealand</i> Mouth-watering aromas of passionfruit and lemongrass with a hint of spice. The palate is rich and ripe with gooseberry and fennel notes.</p>	2010	£58.00
<p>225. Meursault, Burgundy <i>Cuvée Charles Maxime Latour Giraud</i> Big, nutty, very appealing nose with whisky barrel hints and plenty of nutty richness & creamy, ripe melon fruit. Palate is quite full & fruit-driven with a nice creamy texture & a clean, ripe core.</p>	2008	£70.00
<p>226. Puligny Montrachet 1er Cru, Burgundy <i>Champs Canet Latour Giraud</i> This is a fantastic small domaine and one of the best kept secrets in the Cote de Beaune.</p>	2009	£100.00

RED WINE

301. Merlot, Argentina, Piropo Piropo Merlot shows aromas of ripe plum and black cherry fruits with rich textures and rounded oak characters. This medium-bodied wine finishes with soft, silky tannins.	2010	£18.50
302. Côtes du Rhône Rouge, Rhone <i>Clocher Saint Michel Pierre Dorvin</i> Purple hues, red fruits and violets on the nose, soft tannins.	2009	£20.00
303. Cabernet Sauvignon, South Africa <i>S.A.A.M Mountain, Paarl</i> Blackberry and plum nose. The intensity of the fruit is carried on to the palate where it fills the mouth with juicy tannins and ripe, dark, fruit and hints of vanilla. The aftertaste is long and fruity.	2010	£20.00
304. Gran Reserva Tempranillo, Spain <i>Don Duelo Tinto DO, Carinena</i> Rich and rounded in texture, deep red in colour but fading to brick at the rim with ripe fruit flavours and soft oaky tannins. It is developing that silky mature flavour we all love in old Tempranillo.	2004	£22.00
305. Cabernet Corvina, Italy <i>Thesaurum</i> Perfumed almost floral nose with cherries, violets and cassis. The palate is fresh and bright with deep black olive and blackberry flavours and subtle peppery spice.	2008	£23.00
307. Pinot Noir, France, Bouchard Intense red ruby with some delicate violet aromas alongside some heartier, riper raspberry and strawberry fruit. The palate is fruit-forward with soft tannins and heaps of blackcurrant, liquorice and black cherry notes.	2009	£24.00
306. Shiraz, Australia <i>d'Arenberg, 'The Stump Jump'</i> One of Wine Spectators Top 100 wines of 2009 – Ripe and open-textured, this is impressive for the way it packs in the cherry, blackberry and raspberry flavors and keeps its foot on the gas pedal through the mineral-inflected finish.	2010	£24.50
308. Pinot Noir, Chile, Valdivieso Reserve Bright attractive red colour. Intense fruit showing strong cassis and dark cherry aromas. Full bodied yet lively, being round and smooth, with good acidity, and a long flavoursome finish.	2009	£26.50
310. Côtes du Roussillon, Special Reserve <i>Charles Rennie Mackintosh, France</i> Rich purple red colour. Intense fruity nose with overwhelming flower, chocolate, liquorish and garrigue aromas. Rich, pleasant, structured and elegant palate.	2008	£29.00

<p>313. Cabernet Merlot, South Africa <i>Journeys End, 'The Pastors Blend', Stellenbosch</i> Deep opaque, ruby black appearance and showing youth. The powerful ripe fruit is lush and fleshy, with lots of black berry fruit and backed by a hint of dark chocolate. Eucalyptus, herbal spice and underlying mintyness come forth and is backed by some earthy tones. Voluptuous tannins and the mid-acidity brightens the fruit and gives length to the wine. Still showing lots of youth with lots of ageing potential. Best enjoyed with meats and cheese.</p>	<p>2009</p>	<p>£30.00</p>
<p>312. Fleurie, Beaujolais, Chandesais Fleshy and aromatic, it has a deep purple colour with an abundance of juicy summer fruits. Strong ripe fruit flavours in the mouth are complimented by gentle tannins and a soft, full finish.</p>	<p>2010</p>	<p>£32.00</p>
<p>327. Damana 5, Spain <i>Ribera del Duero</i> Deep red cherry in colour, the nose is crammed with fresh red fruits counter balanced with spicy hints derived from brief aging in a barrel. On the palate there is a wealth of fresh, lively berry fruit flavours leading to a sumptuous yet elegant finish.</p>	<p>2010</p>	<p>£32.00</p>
<p>311. Grenache, Australia <i>d'Arenberg, 'The Custodian'</i> "The deep crimson-colored 2006 The Derelict Vineyard Grenache is redolent of garrigue, lavender, and black cherry aromas. Dense, layered, and sweetly fruited, it will deliver pleasure over the next six years.</p>	<p>2007</p>	<p>£33.00</p>
<p>314. Malbec, Argentina, Catena "Yet another dark, brooding, sophisticated vintage from vineyards high in the Andean foothills. Real wine with great spread of flavour on the mid palate." Jancis Robinson MW.</p>	<p>2008</p>	<p>£33.00</p>
<p>317. Rioja Reserva, Spain <i>Castillo de Clavijo</i> Complex aromas of spicy oak and eucalyptus overlaid with black and red fruits. A deliciously rounded mouthful, with soft, supple tannins, and hints of toast and liquorice on the finish.</p>	<p>2005</p>	<p>£34.00</p>
<p>309. Old Vine Zinfandel, California <i>Gnarly head, Lodi</i> A beautiful & complex wine from California. Spicy well blanced tones make this a great example of a well made, rounded Zinfandel. Full bodied and chewy, has a strong nose of Autumn fruits with good tannins.</p>	<p>2009</p>	<p>£35.00</p>
<p>318. Mourvedre, Australia <i>d'Arenberg, 'The Twenty Eight Road', McLaren Vale</i> A full-bodied, big boy red it has concentrated spicy, meaty, black fruit with vanilla and mocha oak and powerful, ripe tannins.</p>	<p>2007</p>	<p>£39.00</p>
<p>316. Pinot Noir, New Zealand <i>Huia, Marlborough</i> Intense berry and cherry aromas. On the palate these characters meld with the smoky, spicy oak. The tannins are silky and well integrated. A well balanced wine with great length and persistence.</p>	<p>2009</p>	<p>£40.00</p>

<p>319. Valpolicella Classico, Italy <i>Superiore Seccal 'Ripasso' Nicolis</i> A halfway house between the juicy style of a Valpolicella Classico and the brooding power of an Amarone. Medium full bodied with deep, spicy chocolate and raisin notes singing the bass line with vibrant red cherry fruit hitting the high notes.</p>	<p>2007</p>	<p>£40.00</p>
<p>320. Svmma Varietalis, Spain <i>Dominio de Valdepusa</i> A complex, satin-textured wine with pepper, clove, smoke and rich dark berry aromas. On the palate it is packed with layers of wild red fruits. spicy and vanilla.</p>	<p>2005</p>	<p>£42.00</p>
<p>321. Chateauneuf du Pape, Rhone <i>Chateau St Jean</i> A full-bodied, peppery, garrigue-dominated effort with loads of black currant and cherry fruit, there is no evidence of new oak, but it possesses plenty of glycerin along with low acidity. Complex!</p>	<p>2008</p>	<p>£50.00</p>
<p>322. Delice du Prieure, Bordeaux <i>St-Emilion Grand Cru</i> A fine wine with pedigree and elegance. Mouth-watering with mingling floral and mineral notes, violets, wild blackberries & peppermint.</p>	<p>2008</p>	<p>£50.00</p>
<p>324. Gevrey Chambertin, Burgundy <i>Domaine Roux</i> Fine and stylish, with an appealing texture, well-judged oak and agreeable aftertaste; this is a solid example of a well-made Gevrey, less rustic than many examples.</p>	<p>2008</p>	<p>£65.00</p>
<p>323. 'Old Block Shiraz', Australia, St Hallett Benchmark Barossa Shiraz at a superb price - this won Gold Medal's at both the Decanter World Wine Awards and the International Wine Challenge. Powerful pungent aromas of coffee & dark chocolate, entwined with soft, underlying sweet milk chocolate. The palate shows a restrained elegance and persistence with textured, seamless tannins.</p>	<p>2007</p>	<p>£70.00</p>
<p>325. Brunello di Montalcino, Italy, Banfi The most aristocratic combination of Montalcino tradition with winemaking modernity. It is a "classic" of Banfi's production, obtained with clones of Sangiovese selected after 20 years of research on this unique grape variety. Complex with sweet but delicate notes of jam, well integrated plum and dark cherry, as well as some attractive liquorice tobacco and leather notes. Powerful and persistent structure, with a nice mixture of soft and sweet tannins.</p>	<p>2005</p>	<p>£70.00</p>

326. Chateau Leoville Barton, Bordeaux <i>2eme Grand Cru, Saint Julien</i> 'Along with many of its Medoc neighbours, this is a hard, tough, severe style of wine that will last 15-20 years. It exhibits some of the herbaceousness resulting from Cabernet that was picked early, but otherwise it is well-proportioned, with medium body and fine depth.' Robert Parker 88pts.	1999	£98.00
330. Chateau Talbot, Bordeaux <i>4eme Grand Cru, Saint-Julien</i> A strong effort for Talbot, the 2005 is more showy and forward than most wines of this vintage. While there is plenty of tannin, it is sweet and well-concealed behind an intriguing bouquet of sweet herbs, liquorice, smoked game, black currants and cherries. This fleshy, medium to full-bodied St Julien exhibits a silky sweetness to its texture and tannins.	2005	£190.00
329. Chateau Pontet-Canet, Bordeaux <i>5eme Grand Cru, Pauillac</i> Very intense colour. The very powerful nose features an excellent balance between fruit (blackberry, raspberry) and wood (liquorice, toasty notes). On the palate, the attack is full but very mild. This wine stands out with its fine length and imposing structure – a characteristic of great Pauilliacs – made up of extremely smooth tannins. The finish shows no trace of aggressiveness and is very long.	2000	£200.00
328. Musigny Grand Cru, Burgundy <i>Domaine Comte Georges de Vogue (Cote D'or)</i> 'The most open, forward, richest and ripest of these 88s with violets, anise plus a fascinating array of spices. Quite austere now with soil-inflected flavours of impressive density. Large scaled flavours that are not especially tannic but with plenty of sappy extract and length. Simply an awesome display of power and grace.' Burghound 94pts.	1988	£450.00

PORT WINE

Taylors LBV	Bottle	£29.50
	100ml glass	£5.50
Warres Otima 10 YO Tawny	Bottle	£32.00
	100ml glass	£7.50

Vintage Port's available, by the glass and bottle.

ROSÉ WINE

401. **Rosado Garnacha, Spain, *El Muro*** 2010 £18.50
Great summer drinking and packed with summer goodness! Dry but generous on the palate.
402. **Cotes de Ventoux Rosé, France** 2010 £21.50
Belle Combe
A dry, fresh rose, quite deep pink in colour and possessing the kind of candied red berry fruit that just screams summer. Soft and crisp on the finish, the acidity perfectly balances the ripeness of the mainly Grenache fruit. Delicious.
403. **Sancerre Rose, Loire Valley** 2010 £40.00
La Cote Blanche, Eric Louis
Wonderfully light & fruity, this delicious Sancerre rose is made from Pinot Noir grapes providing vibrant aromas of fresh strawberries. Crisp & dry on the finish with classic Loire Valley minerality.

DESSERT WINE (37.5cl)

501. **Chardonnay Semillon, Australia** 2010 £20.00
d'Arenberg, 'The Noble Prankster'
The white peach, nectarine juice & tinned pineapple characters of the Chardonnay work so well with the marmalade 'botrytis' notes. Thick & unctuous palate that shows good length. Big & rich finish.
502. **Sauternes, France, *Chateau du Levant*** 2008 £24.00
Shiny gold yellow colour. Open fruity nose (dried apricot) with botrytis notes and honey flavours.
503. **Chianti Rufina Fattoria, Italy** 2005 £28.00
Vinsanto del di Basciano, Nicolis
Antique gold colour with amber hues. Very intense, complex nose with dried fruits, vanilla and orange peel aromas. Sweet and full bodied with good balance and a long finish.
504. **Florus, Italy (50cl)** 2007 £45.00
Moscadello di Montalcino, Banfi
Intense and deep yellow with obvious golden reflections. Varietal bouquet, elegant and harmonious with hints of exotic fruit, Mediterranean forest, raisins and honey. Palate is sweet, ample and warm, with a very long finish.
505. **Chateau d'Yquem, Sauternes** 1998 £140.00
Pale gold. Knockout aromas of crème brûlée, coconut, vanilla bean, honey and orange peel. Lush and seductively silky in the mouth; its creamy, seamless texture makes it seem deceptively accessible today but sound acid structure should keep it going for 20 years or more. Not hugely sweet or tropical but very complex and fine. Firm, hazelnutty finish offers great length.

HALF BOTTLES

White wine

701. **Chardonnay, Australia** 2006 £22.00

Katnook, 'Founders Block', Coonawarra

Subtle oak tones from barrel fermentation and maturation enrich the bouquet and gracefully combine with fruit richness in the palate. A silky smooth texture supports well integrated flavours of peach, melon and grapefruit while a lively acidity extends through a lingering finish.

703. **Pouilly Fume, France** 2010 £23.00

Les Berthiers Claude Michot

Dry, refreshing and crisp, this is textbook Loire Sauvignon Blanc. Restrained and elegant, it has understated green apple and lime fruit with hints of flint and smoke on the finish.

Red wine

706. **Fleurie, Beaujolais, Cave de Fleurie** 2009 £18.00

A striking and vivid red colour, with several punnets worth of red berry fruit on the nose and palate. Soft and fresh with light, ripe tannins and crisp acidity it is a benchmark Bojo.

707. **Brunello di Montalcino, Italy, Banfi** 2005 £37.50

The most aristocratic combination of Montalcino tradition with winemaking modernity. It is a "classic" of Banfi's production, obtained with clones of Sangiovese selected after 20 years of research on this unique grape variety. Complex with sweet but delicate notes of jam, well integrated plum and dark cherry, as well as some attractive liquorice tobacco and leather notes. Powerful and persistent structure, with a nice mixture of soft and sweet tannins.