

## White Wines

- 1 **Sauvignon Blanc** Terre d'Or, France £17.95  
A fresh, vibrant white with aromas of hedgerow, gun flint and citrus fruits, with soft fruit. 175ml £4.75 250ml £6.25
- 2 **Pinot Grigio** Ca Luca Delle Venezie, Italy £17.95  
A clean well-balanced dry white with delicate perfume and fresh apple fruit. 175ml £4.75 250ml £6.25
- 3 **Chenin Blanc** Tulbagh Winery S.Africa £17.50  
Crisp and dry Chenin Blanc with aromatic bouquet of apple and pear with fresh acidity to balance.
- 4 **Chardonnay** Unoaked, Hamilton Heights Australia £17.50  
A crisp acidity gives a wonderful lively mouth feel and the finish is long and smooth. 175ml £4.50 250ml £6.00
- 5 **Sauvignon Blanc** Turning Heads £23.95  
Marlborough New Zealand  
A vibrant aroma of ripe gooseberries, herb and nettle aromas with tropical flavours.
- 6 **Macon Villages** Domaine de Rochebin, France £24.50  
Ripe and round in the mouth with lovely fresh flavours of peach, pear and apple.
- 7 **Picpoul de Pinet** Sel et de Sable, France £22.95  
A bright, fresh Languedoc white with fragrant aromas of white flowers, lemon citrus, melon and a steely minerality.
- 8 **Piesporter** Michelsberg, Schmitt, Germany £18.95  
Hints of peaches and green apples that are balanced perfectly with crisp acidity to give it a clean, fresh finish.

## White Wines for the Special Occasion

- 9 **Chablis** Domaine Alain Gautheron, France £29.00  
Floral aromas and fresh apple and mineral character abound in this traditional Chablis from an exceptional family estate in Fleys.
- 10 **Chateauneuf du Pape Blanc** £42.00  
Domaine du Grand Tinel, France  
A combination of dried fruits, apricot, peach and honeysuckle create an evocative bouquet, which is followed by exotic flavours on the palate.
- 11 **Sancerre** Domaine Merlin Cherrier, France £29.00  
Thierry Merlin-Cherrier's Sancerre combines typical firm structure with an aromatic leafy, blackcurrant character and an extra richness of gooseberry and lees on a long, zesty finish.

## Rose Wine

- 12 **Pinot Grigio Rose**, San Antini £17.95  
Botter, Italy 175ml £4.75 250ml £6.25  
Lovely and lively on the palate, it has a burst of red berry fruit with a dry, lingering finish.
- 13 **Coteaux d'Aix en Provence Rose** £24.50  
Chateau Paradis, France  
The wine is well balanced with red fruit flavours and a fresh acidity. Round in the mouth with a long and fruity finish.

## Red Wines for the Special Occasion

- 14 **Pinot Noir**, 'Family Vineyard' £29.00  
Wairau River Wines Marlborough, New Zealand  
Aromas of cherry and wild berry fruits, shadowed by supple oak, whilst the palate is soft and generous.
- 15 **Chateau la Croix Fourney** £31.00  
Grand Cru St. Emilion, France  
On the palate it is well balanced with a solid tannic structure and a complementary soft palate of ripe berry fruit with toasty notes from oak ageing.
- 16 **Savigny les Beaune** 'les Gollards' £35.00  
Domaine du Prieure, France  
This elegant performed Savigny preserves the complex raspberry fruit flavours, distinct mineral character and power inherited from the iron rich soil.

## Red Wines

- 17 **Merlot** Forteresse, d'Oc, France £17.95  
La Forteresse delivers instant pleasure with supple, mouthfilling ripe fruit, a peppery nose and light tannins to balance. 175ml £4.75 250ml £6.25
- 18 **Azabache Tempranillo** Rioja, Spain £18.95  
This plummy, soft seductive wine exhibits typical Tempranillo character of red fruits and liquorice and finishes soft and rounded.
- 19 **Malbec** 'Avanti' Bodegas Borbore £22.95  
San Jaun Argentina 175ml £5.95 250ml £7.75  
Ripe plum and cherry fruit with a lingering palate of black fruits and supple, firm tannins.
- 20 **Cabernet Sauvignon** La Playa £22.95  
Colchagua Valley Chile  
Expressive blackberry and cherry notes are balanced with a soft creamy palate.
- 21 **Chateau la Gardera** Bordeaux Superieur £24.50  
France  
Le Gardera has fine tannins, soft fruit with subtle oak and an excellent balance.
- 22 **Beaujolais Villages** La Vauxonne', France £23.95  
Vibrant fruit packed Beaujolais with a fresh violets and mineral scented bouquet, well balanced with red fruits and a supple fresh acidity.
- 23 **Shiraz** Hamilton Heights, Australia £17.50  
Bursting full of blackberry and blackcurrant on the nose. 175ml £4.50 250ml £6.00  
The palate is soft and smooth with juicy black fruit flavours and a hint of spicy pepper.
- 24 **Cotes Du Rhone** Domaine de la Poulardier £22.95  
France  
A vibrant young red fragrant with red fruits, blackcurrant and green peppers on the nose, warm succulent stone fruit and a hint of mineral.

## Champagne & Sparkling

- 25 **De Malherbe Brut**, Champagne Lombard, £42.00  
France  
A soft and well rounded Champagne that exhibits typical attractive brioche aromas with hints of red fruits and citrus.
- 26 **Prosecco Azzillo Brut** Italy £24.75  
A delicately fruity aromatic bouquet with hints of flowers, honey and green apple is matched by a delightful, fine mousse and fresh, clean palate.
- 27 **Prosecco Superiore** £8.75  
Valdobbiadene Bortolotti, Italy 200ml  
Floral aromas of hedgerow blossoms and white fruits, fresh and lively with a creamy persistent mousse.



## Starters

Scottish smoked salmon £6.50

Soup of the day with roll & butter £5.00

Hard-boiled egg filled with prawns in Cocktail sauce £6.50

Assorted salad leaves served with warm Goat's cheese On croutons £6.50

Melon with mango sauce flavoured with ginger £5.50

Deep-fried Camembert with apricot Conserve £5.50

Home made coarse pate with toast £6.50

Garlic bread £2.00

Roll & butter £1.00

## Main Courses

Whole grilled sole £13.95

Salmon steak 'au poivre' £12.50

Breast of Chicken with cream & Stilton sauce £12.50

Pork fillet medallions with coarse grain Mustard & cream sauce £12.50

Sirloin steak served with mushrooms & French fries £15.25

Fillet steak 'au poivre' or with café de Paris butter £25.00

Crispy Duck served with orange sauce £12.50

All of the above are served with vegetables of the day. (Additional vegetables £2.00 per person)

Please see blackboard for 'Today's Specials'

Filter coffee	£2.30
Espresso	£2.30
Cappuccino	£3.00

All our food is freshly prepared and cooked on the Premises