

MAINSTREAM WINE LIST 2009

HOUSE WINES

1. RESERVE DELUC WHITE £10.95
Light-bodied, fresh wine with delicate apple aromas, pear-like fruit and a lively crispness.
2. RESERVE DELUC RED £10.95
Medium weight with rounded, plummy fruit, a soft, smooth structure and a spicy warmth at the finish.
3. SPARKLING – CAVALIER B DE B BRUT £12.75
Light, dry and fruity with a hint of creaminess and a reasonably persistent sparkle.
4. CHAMPAGNE – DEFONTAINE BRUT £25.00
Pale straw colour with an excellent scented bouquet, an elegant biscuity style a long Finish.

FRENCH WHITES

5. VENT DE GARRIGUES VIOGNIER 2006 £11.50
Rich aromatic style, supported by good fruit and acidic balance, summer fruits, pears and grapefruit notes on the palate finishing with a good length.
6. MACON LUGNY LAFITTE CHARDONNAY 2006 £15.00
Light and lingering, with clean, yellow fruit characters that shimmy around the palate.
7. CHABLIS ALAIN GEOFFROY 2006 £19.50
Pale green/straw in colour with a bouquet of flint, honey and lemon on a bone dry, nervy palate.

FRENCH REDS

8. VENT DE GARRIGUES SYRAH 2006 £11.50
Powerful spicy Syrah blueberry and cinnamon aromas, ripe tannins and a soft, lingering finish.
9. COTES DU RHONE DOMAINE DE'L AMANDINE 2004 £13.95
Ripe blackberry, smoke and pepper aromas, whilst the palate is packed with chocolate notes, juicy bramble berries and redcurrants.
10. LES HAUTES DE GOELANE BORDEAUX 2005 £13.25
Aromas of redcurrants, raspberries, cassis and a hint of green pepper plus a rich seam of smokey vanilla. The medium bodied palate is well structured with soft but firm tannins.

NEW WORLD WHITES

11. SEDIBA CHENIN 2005 (South Africa) £11.50
Honeysuckle and pear aromas lead on to a refreshing, crisp and dry palate.
12. CULPEO SAUVIGNON CHARDONNAY 2006 (Chile) £11.75

A gorgeous range of flavours from crisp apple and pineapple to ripe banana and peach. Light bodied with vivacious finishing acidity.

13. DE BORTOLI SEMILLON CHARDONNAY 2005 (Australia) £12.50
Lemon and lime characters and a hint of straw combine on the nose, with creamy peach and spicy vanilla oak.
14. DASHWOOD SAUVIGNON 2006 (New Zealand) £17.50
Vibrant gooseberry on the palate with good weight and a lovely long citrus finish.

NEW WORLD REDS

15. OBIKWA CAPE PINOTAGE 2006 (South Africa) £11.00
Lifted berry flavours are to the fore. Soft, round and silky.
16. CULPEO CABINET MERLOT 2006 (Chile) £11.75
Welcome flavours of damsons and strawberry jam give way to soft and pleasant tannins
17. SEDIBA SHIRAZ 2004 (South Africa) £12.00
Medium wine encompassing red berry and currant flavours.
18. SNAKE CREEK SHIRAZ 2005 (Australia) £12.50
Soft medium-bodied wine showing redcurrant and cherry fruits, with some chocolate, spice and soft savoury tannins.

ITALIANS

19. PINOT GRIGIO TREBBIANO IGT VENETTO 2005 £12.25
The nose displays distinctive aromas of hay and honey, whilst the palate is light, crisp and refreshing with good grassy and orchard fruit flavours.
20. CHIANTI VEDUTA 2006 £13.50
Luscious flavours of ripe berry and dark morello cherry are supported on the palate by a backbone of firm tannins.

CHAMPAGNES

21. HEIDSIECK DRY MONOPOLE NV £26.00
Gentle spicy, aromatic and rich with toasty, buttery flavours and a complex, biscuity finish.
22. LAURENT PERRIER NV £32.00
Fresh, delicate citrus and white fruit aromas are followed by an elegant, yeasty, fruity palate with balanced crisp acidity.
23. PERRIER JOUET NV £33.00
A fresh fizz and superbly balanced palate with light apple fruit and citrus notes which linger on the elegant finish.

N.B. Vintages may vary. There is an expanded range of Champagnes on request.

List valid from 1st April 2009

All Account Bars attract a 10% service charge

ALL PRICES EXCLUSIVE OF VAT.