

## CELLAR SELECTION

We keep a few special bottles tucked away in the cellar should you feel like treating yourself. Stocks are limited and we always try and offer a range of styles from some of the world's best producers. They all have a bit of bottle age and are sitting nicely in their drinking windows.

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### WHITE WINE

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| 70. | <b>Chateau Beauregard Ducasse Blanc</b> 2018 Bordeaux, France 13% abv<br><i>A lovely blend of Sauvignon Blanc and Semillon with a touch of oak. The Sauvignon brings lovely fresh green fruited flavours, and the Semillon adds richness, texture and honeyed notes. The oak adds weight and a faint smoky note. A delight with shellfish</i>                        | £45.50               |
| 71. | <b>Chablis 1er Cru 'Vaillons' Jean Dauvissat</b> 2018 Burgundy, France 13.5% abv<br><i>Superb and robust Chablis with an almost perfect balance of ripe fruit and classic minerality. There are lovely spice notes behind the apple and mouth-watering lemon fruit which dominate the palate. The wine finishes with a saline twist, crushed lime and dry stone.</i> | £59.95               |
| 72. | <b>Meursault 'Les Grandes Charrons' Sylvain Bzikot</b> 2018 Burgundy, France 13% abv<br><i>The Bzikot family are of Polish decent and arrived in Burgundy after WW2. Sylvain produces a big style of Meursault from this single vineyard. It's expressive, drinking well in its youth and a real joy to drink.</i>   | £76.95               |

### RED WINE

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| 73. | <b>Chateau Moulin Haut-Laroque</b> 2008 Fronsac, Bordeaux, France 13.5% abv<br><i>Chateau Moulin Haut Laroque, owned by Thomas Herve, is one of Fronsac's leading estates. There is a graphite freshness from the Cabernet Franc behind the ripe blackcurrant fruit. The wine has ripe tannins and a silky texture which is complemented by tobacco and leather aromas.</i> | £56.95 |
| 74. | <b>Barbera 'Monleale' Walter Massa</b> 2012 Piedmont, Italy 15% abv<br><i>Walter Massa is the king of Barbera in Northern Italy. He likes to age it, so it has complex balsamic and wild red fruit aromas. Great with game dishes.</i>  | £59.95 |
| 75. | <b>Meerlust Rubicon</b> 2017 Stellenbosch, South Africa 14% abv<br><i>This might be one of the world's last wine bargains. Prices of fine wines have rocketed over the years but not so much in South Africa. Meerlust produce one of South Africa's finest Bordeaux blends in Rubicon. Elegant, big, complex and well-priced. Try with steak and lamb.</i>                 | £59.95 |
| 76. | <b>Chateau Musar</b> 2000 Bekka Valley, Lebanon 13.5%<br><i>Iconic wine made in one of the world's most unstable places. The wine is a magical blend of Cabernet Sauvignon, Cinsault and Carignan. It has the lure of great Burgundy along with the power of great Bordeaux. I unique drinking experience!</i>  | £79.95 |
| 77. | <b>Moray St Denis Domaine Arlaud</b> 2014 Burgundy 12.5%abv<br><i>This is a bit of a firecracker with dark raspberry fruit, floral notes, violets and a glossy liquorice and bitter chocolate edge. It has great minerality on the palate, lots of energy and fruit purity which makes it an exhilarating glass of wine.</i>  | £86.95 |

## CHAMPAGNE & SPARKLING WINE

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		<b>125ml</b>	<b>Bottle</b>
1.	<b>Irroy</b>   Carte D'Or Brut NV Champagne, France 12.5% abv <i>Elegant Bubbles – Soft Lemon – Brioche</i>		£55.00
	<i>Champagne Irroy is a little-known gem that is owned and run by the prestigious Champagne house Taittinger. The style is elegant, citrusy at first and richer on the finish. It is a delightful Champagne with its own identity and style crafted by one of the greatest Champagne houses.</i>		
2.	<b>Irroy</b>   Brut Rose NV Champagne, France 12.5% abv <i>Strawberry – Vanilla - Toasty</i>		£59.95
3.	<b>Louis Roederer</b>   Collection 242 Champagne, France 12% abv <i>Full bodied – Very Complex - Silky</i>		£70.00
4.	<b>Prosecco DOC</b>   Riflessi Brut NV Conegliano, Italy 11% abv <i>Aromatic – Elegant Bubbles – Lemon Sherbet</i>	£6.00	£29.95

## FRESH, CRISP, LIGHTER WHITES


Although lighter in style these wines still pack a lot of flavour. All are unoaked and are characterised by bright lemon/citrus flavours and zippy acidity. Perfect aperitif wines or to be paired with shellfish, lighter fish dishes and vegetables.

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		<b>175ml</b>	<b>250ml</b>	<b>Bottle</b>
5.	<b>Pouilly Fume</b>   Sebastien Treuillet 2020 Loire Valley, France 13% abv <i>Green Fruit – Stone fruit – Flinty Notes</i>			£37.95
6.	 <b>Falerio</b>   Saladini Pilastrini 2020 Marche, Italy 13% abv <i>Modern Pinot Grigio – Vibrant lemon – Super fresh</i>			£24.95
7.	<b>Picpoul de Pinet</b>   Domaine Font Mars 2020 Languedoc, France 13% <i>Green apple – Saline quality – Citrus</i>	£7.00	£9.30	£27.95
8.	<b>Fiano</b>   'Janare' La Guardiense 2020 Campania, Italy 13.5% abv <i>Amazing freshness – Rich Citrus – Ginger</i>			£27.50
9.	<b>Catarratto</b>   Terra Firma 2019 Sicily, Italy 12.5% <i>Light Peach – Herby – Great character</i>	£6.20	£8.30	£24.95

## AROMATIC, HERBACEOUS, ZESTY WHITES

Again, these four whites are all unoaked and towards the lighter end of the scale but benefit from a zestier character, more intense aromatic qualities and more mineral/tangy acidity. We start to see more green fruit flavours which makes them perfect with fish dishes, Albarino with shellfish. The dry Gruner Veltliner from Ingrid Groiss is worth a special mention and is well worth trying!

		<b>175ml</b>	<b>250ml</b>	<b>Bottle</b>
10.	<b>Sauvignon Blanc</b>   Cascas Del Bosque Valle de Casablanca, Chile 13.5% abv <i>Green fruit – Zesty – Mouth watering</i>	£5.50	£7.30	£22.00
11.	<b>Albarino</b>   ‘Nai e Senora’ Terra Asorei 2020 Rias Baixas, Spain 13% abv <i>Super Fresh – Mineral laced – Vibrant citrus fruit</i>			£29.95
12.	 <b>Gentil Reserva</b>   Meyer Fonne 2019 Alsace, France 12.5% abv <i>Aromatic blend – Floral notes – Zippy dryness</i>			£32.95
	<i>A sumptuously aromatic blend of Riesling, Muscat &amp; Pinot Blanc, a real palate pleaser. A versatile wine alongside any meal.</i>			
13.	<b>Gruener Veltliner</b>   Ingrid Groiss 2020 Weinviertel, Austria 12.5% abv <i>Mineral fresh – Pepper spice – Tangy green fruit – Thinking person’s Pinot Grigio</i>	£7.20	£9.70	£28.95

## SOFT, ROUND, TROPICAL FRUITED WHITES

We start to see oak used in some of these wines and extended lees aging to give the wines more texture, a bigger structure and more rounded, pronounced flavours. The fruit is moving away from the acidic green/citrus flavours and into more tropical and stone fruit ones. These wines stand up better to Guinea fowl and meatier fish.

		<b>175ml</b>	<b>250ml</b>	<b>Bottle</b>
14.	<b>Chardonnay</b>   Cranswick Estate 2019 Australia 13% abv <i>Pineapple – Creamy Texture – Melon</i>	£5.80	£7.80	£23.30
15.	 <b>Chenin Blanc</b>   Paarl Heights 2020 Western Cape, South Africa 12.5% abv <i>Melon fruit – Honeyed notes – Perfect all-rounder</i>	£5.00	£6.70	£19.95
16.	<b>Viognier Reserva</b>   Casa Silva 2019 Colchagua, Chile 14% abv <i>Stone Fruit – Apricot – Exotic</i>	£7.40	£9.90	£29.65
17.	<b>Chenin Blanc</b>   Waterkloof 2019 Stellenbosch, S. Africa 14% abv <i>Manuka honey – Zesty citrus – Wonderful texture</i>	£9.30	£12.30	£37.00

## RICHER, FULLER BODIED WHITES

Here you will find the bigger, richer more intense white wines that work a treat with meatier fish, pork and cheese. Lots of elegance, structure and texture.

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	<b>175ml</b>	<b>250ml</b>	<b>Bottle</b>
18. <b>Vire-Clesse</b>   Domaine de La Verpaille 2019 Burgundy, France 13.5% abv <i>Toffee – Smoky Lemon Fruit – Nutty</i>			£44.95
19. <b>Chablis</b>   Domaine Seguinot-Bordet 2019 Burgundy, France 12.5% abv <i>Baked Apple – Ripe Lemon – Tangy Minerals</i>			£43.00
20. <b>Falanghina</b>   ‘Senete’ La Guardiense 2020 Campania, Italy 13.5% abv <i>Ripe Lemon – Soft Vanilla – Super Fresh</i>	£7.50	£10.00	£30.00
21. <b>Sancerre</b>   Henry Natter 2020 Loire Valley, France 12.5% abv <i>Zesty Green Fruit – Soft Smoke – Rich Texture</i>			£45.00

## ROSE WINE

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	<b>175ml</b>	<b>250ml</b>	<b>Bottle</b>
23. <b>Syrah/Grenache Rose</b>   Mas Cristine 2020 Roussillon, France 13% abv <i>Vibrant red Summer fruit – Fresh &amp; Tangy – Very drinkable</i>			£34.50
24. <b>Grenache Rose</b>   Tendem 2020 Pays d’Oc, France 12.5% abv <i>Crushed red fruit – Lovely Structure – Elegant &amp; Complex</i>	£5.80	£7.70	£23.00

## SOFT, JUICY, FRUITY REDS

These reds are all about soft, juicy red fruit flavours. An uncomplicated selection which offers vibrant and fragrant berry flavours, low tannins and pure pleasure.

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	<b>175ml</b>	<b>250ml</b>	<b>Bottle</b>
25. <b>Montepulciano d'Abruzzo</b>   Barba 2019 Abruzzo, Italy 12.5% abv <i>Crunchy Red fruit – Soft Tannin – Silky</i>			£24.60
26. <b>Rioja</b>   'Vendimia' Bodegas Aldonia 2019 Rioja, Spain 14.5% abv <i>Complex - Beautifully balanced – Elegant red fruit</i>	£6.70	£9.00	£26.95
27. <b>Merlot</b>   Rio del Mar 2019 Colchagua, Chile 13.5% abv <i>Black Plum – Subtle Spice - Velvety</i>	£5.00	£6.70	£19.95
28. <b>Dolcetto</b>   Clavesana 2018 Piedmont, Italy 13.5% abv <i>Wild Red Berry – Juicy – A little Exotic!</i>			£32.50

## MEDIUM BODIED, ELEGANT REDS

This is the section where all the bargains are! Low tannins, soft fruit, small amounts of barrel age and complex flavours give these wines lovely balance and elegance. They are all very versatile and pair well with red meats.

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	<b>175ml</b>	<b>250ml</b>	<b>Bottle</b>
29. <b>Cotes du Rhone</b>   Domaine l'Ancienne Ecole 2017 Rhone, France 14.5% abv <i>Spicy black fruit – Black pepper - Chocolate</i>			£32.95
30. <b>Graves</b>   Chateau des Gravieres 2018 Bordeaux, France 13% abv <i>Blackberry – Cigar smoke – Stoney minerals</i>			£36.95
31.  <b>Sangiovese</b>   'Bacaiá' San Valentino 2018 Emilia Romagna, Italy 14% abv <i>Black Cherry – Leather - Smooth</i>			£34.00
32. <b>Beaujolais</b>   'Le Ronsay' Jean Paul Brun 2019 Beaujolais, France 12% abv <i>Fuller style of Beaujolais – Hedgerow fruit – Lovely Structure</i>			£31.95
33. <b>Pinot Noir Reserva</b>   Casa Silva 2020 Colchagua, Chile 13.5% abv <i>Elegant Red Fruit – Earthy Undertones - Smoky</i>	£7.20	£9.70	£28.95

## WARM SPICY REDS

If you like some spicy oak in your wines, then this is the section for you. The mains are mainly from warmer wine growing regions and with careful use of oak they all display a degree of warmth, spicy and soft tannin. These are the reds you want with bigger red meats.

		<u>175ml</u>	<u>250ml</u>	<u>Bottle</u>
34.	 <b>Shiraz</b>   Paarl Heights 2019 Western South Africa 14.5% abv Peppery Spice – Dusky Damson fruit – Soft tannins	£5.20	£7.00	£20.95
35.	<b>Primitivo</b>   ‘Macrame’ I Pastini 2016 Puglia, Italy 13.5% abv Juicy Plums – Prune – Deep Texture	£7.00	£9.30	£27.95
36.	<b>Rioja Crianza</b>   Bodegas Bohedal 2017 Rioja, Spain 14% abv Dark Cherry – Sweet Spice - Luscious			£32.50
37.	<b>Malbec</b>   Molinillo 2020 Mendoza, Argentina 13.5% abv Juicy – Dark black fruit – Soft chocolate notes	£6.90	£9.20	£27.60
38.	<b>Portal d’Ouro</b>   Quinta do Portal 2018 Douro Valley, Portugal 13% abv Asian Spice – Big red fruit - Porty (Heady) <i>With the ever-increasing popularity of Portuguese wines, this full-bodied spicy red is an absolute Bargain and one of our Recommended Pairings with our Scottish Beef and Venison – Don’t Miss Out</i>			£28.95

## FULL BODIED, DARK FRUITED, COMPLEX REDS

This powerful bunch are all about dark fruits, blackcurrants and complex oak flavours. They are great for red meat dishes and strong cheese. A special mention for Syrah from Consolation which is like Chateauf-neuf-du-pape and a real bargain. If you like big heady wines, then the Monastrell is a good call.

		<u>175ml</u>	<u>250ml</u>	<u>Bottle</u>
39.	<b>Rioja Reserva</b>   Bodegas Bohedal 2016 Rioja, Spain 14% abv Blackcurrant – Coffee Crème - Vanilla	£9.60	£12.80	£38.50
40.	 <b>Malbec</b>   ‘Serbal’ Atamisque 2020 Mendoza, Argentina 14% abv Unoaked – Dark red fruit – Intensely Brilliant			£38.50
41.	<b>Carmenere Reserva</b>   Casas del Bosque 2019 Colchagua, Chile 13.5% abv Chocolate – Herby - Cassis			£28.95
42.	 <b>Monastrell</b>   Bodegas La Purisima 2019 Yecla, Spain 14% abv Big dark Fruit – Heady – Soft tannins	£6.70	£8.90	£26.75
43.	<b>Syrah</b>   ‘Wild Boar’ Consolation 2019 Cotes Catalans, France 14.5% abv Powerful – Complex Spice - mocha <i>After wild boar ate 50% of his crop, winemaker Andy built an electric fence around his precious Syrah – Oak aged for 10 months and full to the brim with lusciously ripe black fruit flavours – A real treat</i>			£45.00
44.	<b>Aglianico</b>   ‘Janare’ La Guardiense 2018 Campania, Italy 13% abv Rustic Black fruit – Mellow mouthfeel – Intense, powerful finish			£27.95

## DESSERT WINES

A wee glass of sweet wine is the perfect way to end a good meal. The late harvest Semillon/Gewurztraminer is the perfect all-rounder to pair with baked fruit, cheese and pastry dessert. If you are going for chocolate, then check out the Port section below.

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	<u>100ml</u>	<u>Bottle</u>
50. <b>Semillon/Gewurztraminer</b>   Casa Silva 2019 Colchagua, Chile 12.5% abv <i>Pink Grapefruit – Marmalade – Orange Peel</i>	£6.80	£25.50 (375ml)
52. <b>Sauternes</b>   Lions de Suduiraut 2015 Bordeaux, France 13.5% abv <i>Rich Honey – Orange – Dense and Ripe</i>	£10.00	£37.45 (375ml)
53. <b>Rivesaltes Ambre</b>   Domaine Fontanel 2010 Roussillon, France <i>Dried fruit – Christmas Cake – Caramelised Citrus</i>	£7.90	£58.85 (750ml)

## PORT

Still the ultimate way to finish dinner. Perfect with strong cheese and Chocolate.

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	<u>100ml</u>	<u>Bottle</u>
60. <b>Ruby Port</b>   Smith Woodhouse NV Douro, Portugal 19% abv <i>Spicy Red fruit – Cherry – Youthful</i>	£4.55	£31.90
61. <b>Late Bottle Vintage</b>   Fonseca 2011 Douro, Portugal 20% abv <i>Lush – Dark Plum – Chocolate</i>	£6.00	£42.40
62. <b>10-Year-Old Tawny</b>   Smith Woodhouse NV Douro, Portugal 20% abv <i>Dried Fruit – Christmas Cake – Spicy Wood</i>	£6.99	£51.75
63. <b>Vintage ‘Guimaraens’</b>   Fonseca 1998 Douro, Portugal 20.5% abv <i>Complex – Dark Chocolate – Deep Plum</i>	£10.70	£74.85

## SHERRY

We have a wonderful range of Sherries from Fernando de Castilla’s Classic range. The Fino and Manzanilla are lovely pre dinner drinks. The Amontillado is a real treat if you like your Sherry darker and more complex whilst the Pedro Ximenez is like treacle!

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	<u>100ml</u>
64. <b>Fino</b>   Fernando de Castilla NV Jerez, Spain 15% abv <i>Bone Dry – Savoury - Nutty</i>	£4.60
65. <b>Manzanilla</b>   Fernando de Castilla NV Sanlúcar de Barrameda 15% abv <i>Tangy – Citrus - Salty</i>	£4.60
66. <b>Amontillado</b>   Fernando de Castilla NV Jerez, Spain 17% abv <i>Dry – Raisins – Dried Fruit</i>	£5.30
67. <b>Pedro Ximenez</b>   Fernando de Castilla NV Jerez, Spain 15% abv <i>Super Sweet – Brown Spice – Christmas Cake</i>	£6.90