

WINES OF THE MONTH

53. VERDICCHIO DEI CASTELLO DI JESI CLASSICO, COSTE DEL MOLINO (ORGANICO) 2019/20	£28.95
Perhaps the perfect shellfish wine. The flavours are gentle citrus and stone fruit with a zingy dry finish. Has enough weight to cope with the scallop risotto or prawn tail gremolata – or even the lobster linguine. Made from organically grown grapes. 13% alcohol.	
54. ETNA BIANCO, NICOSIA, (ORGANIC) 2020	£31.50
Poor volcanic soils have given this wine complex savoury flavours with hints of fennel, ginger and spice. A brilliant wine to accompany any dish with a spicy edge to it – the chillied squid, prawn tails gremolata, or fettucine with crab would be ideal. Made from organically grown grapes .13% alcohol.	
55. POUILLY FUISSE, DOMAINE PERRATON, 2018 £	£43.50
Classic white burgundy. The Perraton brothers get a huge depth of flavour in their wine with a combination of old vines, a brilliant site and meticulous wine-making. Rich and buttery and just perfect when you want something a little special. Perfect match to the Dover sole, scallops meuniere or grilled lobster. 13.5% alcohol.	
56. MONTEFALCO ROSSO, SCACCIADIAVOLI, 2018	£35.50
If you like Chianti you will love this. From Umbria, it is a blend of mainly sangiovese with merlot and local grape sagrantino added. Medium weight with a complex savoury spice character and perfect balancing acidity - it is the ideal wine with the tagliata of steak or the beef Barolo. 14.5% alcohol.	
57. PINOT NERO, CASTEL DEL LUPO, (ORGANIC) 2019	£31.50
One of the purest pinot noir (nero) wines you will ever taste. Aged in stainless steel rather than oak, it is a bright, black-fruited, medium bodied wine that is a perfect match to white meats – try it with the chicken breast or paillard of veal for a perfect combination but good too with any of the veal dishes – or fish if you prefer red wine. Made with organically grown grapes. 14% alcohol.	
58. PINOT NOIR, LE FOU, PAYS D’OC, 2020	£28.95
Only a madman would grow pinot noir in the Languedoc – hence the name of this wine. Yet this wine works beautifully with focused flavours of black cherry and spice. Soft and friendly this will work perfectly with the rack of lamb, mushroom stroganoff, liver and bacon or any of the meaty pasta dishes. 13% alcohol.	

BORDEAUX

	HALF	BOTTLE
22. CH. CARINE Ste GEMME HAUT-MEDOC, 2018		£65.50
23. CH. LUCAS LUSSAC SAINT EMILION, 2019		£75.00
24. CH. FOURCAS-DUPRE, LESTRAC-MEDOC, 2016		£55.60

BOURGOGNE BLANC ET ROUGE

25. PETIT CHABLIS, DOMAINE LAROCHE, 2018		£47.95
26. MACON-LUGNY, LOUIS LATOUR, 2019	£20.85	£38.95
27. CHABLIS PREMIER CRU, FOURCHAUME, 2018		£69.95
28. MEURSAULT, LOUIS LATOUR, 2017		£101.75
29. FLEURIE, DOMAINE DE GRY - SABLON, 2018	£16.95	£31.35
30. COTES DE BEAUNE, LOUIS LATOUR, 2016/17		£51.65

LOIRE

31. SANCERRE LAROCHE, 2019	£21.50	£41.25
32. POUILLY-FUME, MADAMOISELLE DE TRACY, 2018		£41.25

RHONE VALLEY

33. CHATEAUNEUF-DU-PAPE, OGIER, 2017		£61.65
34. COTES DU RHONE, CAVES DES PAPES, 2019	£16.50	£30.25

OTHERS

35. ESPORAO RESERVA, PORTUGAL, 2019		£31.35
36. EXCELSIOR SAUVIGNON BLANC, SOUTH AFRICA, 2019		£28.50
37. SAUVIGNON BLANC RICKETY BRIDGE SOUTH AFRICA, 2019		£34.00
38. CHARDONAY STELLENBOSCH SOUTH AFRICA, 2018		£31.35
39. PAULINAS RESERVE CABERNET SAUVIGNON, 2016		£52.75
40. WAIRAU RIVER PINOT NOIR, MARLBOROUGH, NEW ZEALAND, 2019		£37.50
41. SHIRAZ TEMPUS TWO SILVER SERIES, 2018		£31.85
42. MONTES ALPHA COLCHAGUA, CABERNET SAVIGNON CHILLE, 2016		£31.50
43. TEMPUS TWO, SILVER SERIES MERLOT, 2017		£31.85
44. MONTE VELHO TINTO ESPORAO, 2017		£29.95
45. ESPORAO RESERVA, 2017		£39.00
46. MALBEC ARGENTINA, 2019		£29.25

CHAMPAGNE & SPARKLING WINES

47. GREMILLET BRUT		£43.90
48. TAITTINGER BRUT RESERVE		£58.90
49. LAURENT PERRIER ROSÉ		£95.00
50. VEUVE CLICQUOT		£65..50
51. POL ROGER, 2012		£110.00
52. PROSECCO		£26.95

VINO DELLA CASA

CA`DI PONTI, SICILIA

Dry, fruity white wine

PIESPORTER, GERMANY

Medium, fruity white wine

SAUVIGNON BLANC, TRENTINO

Fresh crisp unoaked sauvignon from the mountains of northern Italy

PINOT GRIGIO ROSÉ

Medium dry rosé from Veneto

SANGIOVESE DI PUGLIA

Medium bodied red wine

PINOT NERO, BOTTEGA

From trentino in northern Italy this is perfumed with delicate red cherry fruit and just a hint of vanilla

VOLANDAS MERLOT CHILE

BY THE BOTTLE OR GLASS

	Glass 175ml	Large glass 250ml	500ml	Bottle
CA`DI PONTI, SICILIA	£6.00	£8.95	£17.20	£23.95
PIESPORTER, GERMANY	£6.00	£8.95	£17.20	£23.95
SAUVIGNON BLANC, TRENTINO	£6.90	£9.85	£19.65	£26.50
PINOT GRIGIO ROSÉ	£6.00	£8.95	£17.20	£23.95
SANGIOVESE DI PUGLIA	£6.00	£8.95	£17.20	£23.95
PINOT NERO, BOTTEGA	£6.95	£9.85	£19.65	£27.50
VOLANDAS MERLOT CHILE	£6.75	£9.40	£18.95	£26.00

HALF BOTTLE

ITALIANI BIANCHI

1. LANGHE CARDONNAY, MARCHESI DI GRESY 2015

A wine for Meursault fans beautifully balanced oak aged chardonnay from a top Barbaresco producer. Lovely hazelnut, caramel and butter flavours with a mineral

2. SOAVE CLASSICO, PRA 2019

Un-oaked, with a floral, fruity aroma. Perfect with pasta, risotto, fish and white meat

3. PLANETA LA SEGRETA BIANCO IGT 2018

Slight greenish reflections in a clear yellow large, exuberant olfactory impact. Citrus, pineapple and white peach aromas. Great balance between acidity, flavour and volume, never excessive. Fresh and balanced. Full and aromatic finish.

4. LUGANA CA DEI FRATI 2019

From the shores of Lake Garda made in a former monastery. Dry, delicate with hints of greengage. Why not make a habit of it?

5. REGALEALI BIANCO 2019

A wine from Sicily, distinctive flavour, aromatic and lovable

6. FRASCATI SUPERIORE, SANTA TERESA 2019

Golden coloured wine from a single vineyard in the southern hills of Rome. Dry, with a touch of arrogance

7. PINOT GRIGIO TRENTINO 2019

A straw coloured dry wine with a considerable body and a delicate bouquet

8. VERNACCIA DI SAN GIMIGNANO, FALCHINI 2019

You can smell the sun-soaked hills of Tuscany in this crisp, dry and fruity white wine

9. GAVI "LA ZERBA", TERRAROSSA, 2019

Gavi makes a refreshingly pure, spring-blossom scented dry white that is ideally suited to seafood dishes..

10. LANGHE SAUVIGNON BLANK, MARCHESI DI GRESY 2018

From piedmonte, this is a brilliant wine with seafood particularly the pasta dishes. It is unoaked with wonderful pure passion fruit and citrus flavours with a crisp mineral

ITALIANI ROSSI & ROSATI

11. VALPOLICELLA CLASSICO, ALLEGRINI, 2019

Deliciously youthful quaff, full of exuberant juicy fruit

12. MONTEPULCIANO D'ABRUZZO FOLONARI, 2019

Deep ruby red, full bodied with a long finish. Single vineyard, one of Italy's best known wines

13. ROSATO ALPHA ZETA, 2019

Crisp, fruity, dry rosé from the land of Romeo and Juliet

14. CHIANTI CLASSICO, LA ALAILA, 2018

A Real Classic Chianti from one of the best producer of the area

15. BRUSCO DEI BARBI, MONTALCINO, 2017

Made from Brunello grapes but in a soft early- drinking fruity style, great with veal or chicken dishes

16. PLANETA LA SEGRETA ROSSO, 2017 (Sicily)

Full bodied wine made from the Nero D'Avola grape blended with Syrah and Merlot

17. IL MERIDIONE NERO D'AVOLA SICILIA 2019

A fresh and juicy red wine made from local Nero D'Avola grape grown in sun-drenched Sicily. Ripe black cherry and plum fruit with a hint of spice and smokiness. The soft tannins, gentle acidity and ripe fruit make it perfect balanced wine to match a host of foods.

18. BAROLO PATRIZI, 2016

The pride of Piedmont; young but drinking well right now!

19. AMARONE VILLA BORGHETTI, 2016

Beautifully rounded, rich and prune, 'very alcoholic'

20. VINO NOBILE DI MONTEPULCIANO, 2017

One of Tuscany's top wines, made from the same grape as Chianti but in the Noble hills of Montepulciano. Rich but elegant

21. BRUNELLO DI MONTALCINO SAN POLO, 2013/14

Made from the Sangiovese grape, this is a rich serious red

£60.50

£34.75

£30.65

£43.95

£41.50

£31.95

£32.50

£32.50

£34.65

£60.50

£32.50

£32.95

£26.50

£17.00 £33.95

£34.95

£32.95

£34.65

£55.15

£59.00

£52.25

£93.50