

WHITE WINE

dump the car & have a bottle

£18, bottle	Diamond Bay Chenin Blanc – South Africa
£6, 250ml	When Nelson Mandela was banged up abroad, he could see this vineyard from his cell window. We believe that he lived and survived on the guava, apple and pear aromas that travelled from the vineyard over the ocean. When he was released he asked to be taken over there immediately so he could catch up on some long lost private time with Winnie!
£4.75, 175ml	
£19, bottle	Racovita Pinot Grigio – Moldova
£6.50, 250ml	Why pay top dollar for Italian Pinot Grigio when this dry but refreshing example is competitive in quality and half the price of its Italian counterpart, the only difference being that the first bottle makes you want to drink a second and third. A reason why the Moldovans' drink more than any other country in the world!
£4.75, 175ml	
£19.50, bottle	Tierra de Estrellas Sauvignon Blanc – Chile
£6.75, 250ml	Don't believe what you hear about New Zealand Sauvignon being the best in the world. They also say that about the 'All Blacks' rugby team but they don't always win! (With political correctness nowadays, should they not be called the 'All Equals?'). This wine has all that NZ offers with citrus fruits and an abundance of melon.
£4.95, 175ml	
£20	Moonstone Ranch Chardonnay – Australia
	ABC they say! 'Anything But Chardonnay'. They didn't mean it with this one that has similar qualities to Sauvignon with its apple dominated fruits with a citrus twist. I can only describe this wine as like mixing apple crumble with sticky toffee pudding and sticking a lemon on top.
£21	Marques de Somera Macabea – Spain
	Stop saying "Manyana Manyana" to Spanish whites and try them "Today Today!" Incredibly understated wine made from the Macabea grape variety. Tropical fruit, dry and refreshing. More Marbella than Torremolinos!
£23	Goose Beret Sauvignon Blanc – New Zealand
	Katie is often found asleep in the car park with an empty bottle of this. This is from an area very near the amazing Cloudy Bay. Big gooseberry flavours, light and refreshing and naturally its from the Marlborough region.
£28	Walt Pfalz Riesling – Germany
	Many people like a sweeter wine and it's a shame that they are always more expensive. This is because they're made on very steep hills where mechanical transport can't get to, making the production cost more. Basically Wolfgang and his mates need to be fitter and need more expensive shoes to climb the hills to get to the grapes. Therefore, a part of the cost covers their gym membership! Fruity and rich.

£29	Albapiana dard Viognier – Sicily
	When the Gambino family were causing terror across America and Italy, they used this delightful peachy, apricot and apple flavoured wine to lure their victims at the dinner table into drunken submission before fleecing their families and taking their lives! This is one of my favourite whites and really is worth dying for.
£29	Reveleste Albarino Albarino (Vegan) – Spain
	This is one of Head Chef Helder's favourite wines and grape varieties. When he was on the run from the Portuguese police 25 years ago, he trekked his way across Europe to the UK in search of a new identity. He quite literally stumbled across these vineyards just North of Portugal and found this really zingy, fresh wine with flavours of crunchy apples. The price tag is miniscule in comparison to the reward for his capture!
£33	Eschenhof Holzer Gruner Veltliner – Wagram Austria
	This bone-dry wine is my favourite and it's a proper drinking, session wine. The most popular grape variety in Austria. When I lived in Vienna, I would often stop off here for a humongous drinking session before driving on to Budapest for a humongous drinking session! This wine goes with anything!
£42	Sancerre Balland Sauvignon Blanc – France
	This is a timeless classic and in our opinion way better than any Marlborough Sauvignon. Citrus, melon and honeysuckle in flavour yet quite dry. The price may be a touch scary but great value and worth it. It even has a cork in it!!!
£49	Chablis 1er Cru 'Vau Ligneau' – Chardonnay France
	This unoaked Chardonnay should be on every wine list in the world, even the local kebab house! Stone fruit flavour with a long finish.
£85	Puligny Montrachet Dom Boucharde – Chardonnay France
	The best way to cook a steak is by basting it in butter. This is so buttery that the frogs nearly named it Puligny Lurpak!!! It doesn't come much better than this. Pure class and sophistication.

ROSE

take a rose tinted view of the world

£19, bottle	Matra Hill Pinot Grigio Rose – Hungary
£6.50, 250ml	With a lot of wines, it can be a lot better hopping over to adjoining countries where the climates and the producers are exactly the same but you get so much more for your buck! This is the as good as any pinot from Italy being dry with fresh strawberry aromas.
£4.75, 175ml	
£19.50, bottle	Painted Bird Zinfandel Rose – California
£6.75, 250ml	The trendy rose! Easy drinking and very feminine with strawberries and cherries on the nose. A little sweeter than its Pinot counterpart.
£4.95, 175ml	
£30	Chateau de la Deidiere Provence Rose Grenache – France
	Plenty of spice, a creamy texture and a powerful vinous character. 'She wants white, he wants red so we'll go down the middle!'



*we like to see the
glass as half full...
preferably with wine*

RED WINE

stay close to me

£18.50, bottle	Tierra de Estrellas Merlot - Chile	£28.50
£6.25, 250ml	Deep ruby red with smooth, velvety flavours of plums and damsons picked on a cold day... (God, I hate writing wine notes! I haven't had a damson since my late grandmother force fed me her homemade damson jam in 1973!!!) Bla Bla Bla... all I know is this one is 'dam' popular!!!!	£29
£4.75, 175ml		
£20, bottle	Wallaby Creek Shiraz - Australia	
£6.75, 250ml	When Neighbours, Charlene and Scott were dating in the late 80's, they ventured out of Melbourne on a trip to Wallaby Creek where they got drunk on this spicy, oaky shiraz. We bring this wine 'especially for you!!!'	£35
£4.95, 175ml		
£19.50, bottle	Casa Solera Bonarda Malbec - Argentina	
£6.75, 250ml	This wine packs a punch! Andy Ruiz would drink a 6 pack of San Miguel followed by a case of this wine as part of his training to fight Anthony Joshua. Picture a fat Mexican wearing cherries as boxing gloves. Now imagine being AJ and receiving that blow to the mouth. This wine brings 'punch drunk' to a new level.	£38
£4.95, 175ml		
£24, bottle	Santiago Rioja Crianza - Spain	
£8, 250ml	According to Nuno, this wine is easy peasy to drink. You'll often find him tipsy on this as he parades around the restaurant singing 'I'm dreaming of a white Christmas!' Rioja goes with anything and this toasty, fruity one has a really pleasant finish.	£65
£5.95, 175ml		
£24	Barton & Geustier 2016 Grenache - France	
	Imagine belly flopping from 50 feet into a swimming pool filled with fruit jams. This is ready to be dived into right now. This is great value for a low end French wine.	
£26	Entrecote Merlot Cabernet Syrah - France	
	With a blend of 3 grape varieties, there has to be one you like! This is full of blackcurrant, cassis, mocha & vanilla. Really rich and juicy like an Entrecote steak but not a million miles away in flavour from a Black Forest gâteau!	£70
£28	Beaujolais Villages Gamay - France	
	We sent our kitchen porter on the Beaujolais race across France on a skateboard to get the 1st bottles of this. We forgot that the race is only for Beaujolais Nouveau. He came back empty handed & left the company very soon after. This is a great lunchtime wine. Light, dry & fruity.	

SPARKLING

there's always something to celebrate

£29	Gran Duca Spumante Prosecco - Italy
	Easy drinking and very clear, after drinking this, why the trend leans so much towards Prosecco than Champagne at the moment. Dry with smaller less offensive bubbles!
£29	Freschello Sparkling Rose - Italy
	This is the winner of a silver medal at one of the largest wine shows in Europe. Easy drinking, fruity wine of red fruits, anise and candy.
£55	Charles de Villenfin Brut - Champagne, France
	This is great value for money as far as Champagne goes. A dry wine with fairly good character. A great introduction into the Champagne world if you're a Prosecco quaffer!!!
£75	Veuve Clicquot Yellow Label - Champagne, France
	Every restaurant will have a preference to which Champagne they prefer at this price point but they're all much of a likeness. We will always recommend Veuve.
£85	Veuve Clicquot Rose - Champagne, France
	Unless you're going for one of the big guns further down the list then it's worth paying the extra few quid for the Rose! It stands out in a crowd and shows more class, stature and ego than a traditional white Champagne.
£85	Laurent Perrier Rose - Champagne, France
	This has become the go to Champagne recently. So much so that fizz drinkers have forgotten that Laurent Perrier have an entire range of various styles of Champagne.
£195	Dom Perignon - Champagne, France
	From the house of Moet et Chandon. Many people buy a top end Champagne because the label gets them noticed. Fat lot of good that is when its buried in a stainless-steel ice bucket. DP is recognised by the thin neck of the bottle that pokes its arrogant little head out the top of the bucket for all to see! You may now stumble home with your ego in tact!