

## WINE LIST



"I shall drink no wine before it's time. OK it's time." - Groucho Marx



Our range of both fresh and bold reds are a perfect accompaniment with most meat dishes, in particular, beef, lamb and poultry. We have carefully chosen wines to offer a variety of grapes from around the world so that you have a choice of flavours, aromas and price.

	175ml	250ml	Btl
Tempranillo (Spain)	4.60	5.90	16.50
Shiraz (Australia) (c)	5.50	7.00	20.00
Merlot (Chile) (B)	5.60	7.10	20.50
Cabernet Sauvignon (Chile)	5.60	7.10	20.50
Malbec (South Africa) (c)	5.60	7.10	20.50
Rioja (Spain) (c)	5.80	7.30	21.00

## WHITE 1 2 3 4 5 6 7 8 9

Chilled & refreshing, white wines go well with anything but work really well with salads, white meat and spicy dishes. Our selection provides a great choice of new and old world wines, as well as a pick of the best grapes, offering a fantastic mix of flavour and aromas.

	175ml	250ml	Btl
Macabeo (Spn)	4.60	5.90	16.50
Sauvignon Blanc (Chi)	5.10	6.60	19.50
Chardonnay (Arg) (2)	5.30	6.80	20.00
Pinot Grigio (Ita)	5.30	6.80	20.00
Albarino (Spn) 🜓	-	-	35.00

## ROSE 1 2 3 4 5 6 7 8 9

The great thing about wine is that it is so individual. A refreshingly chilled Rose wine, including the popular Zinfandel, offers a superb middle ground and works perfectly as an accompaniment to most salads fish, pasta and rice dishes.

	1 <b>75</b> ml	250ml	Btl
Tempranillo Rose (Spn) (2)	4.60	5.90	16.50
White Zinfandel (USA)	5.20	6.70	19.50
Pinot Grigio Blush (Ita) (3)	5.20	6.70	19.50

## **SPARKLING** 1 2 3 4 5 6 7 8 9

Sparkling wines are just perfect for those celebration moments but also go well with appetisers, finger foods, fish, shellfish, poultry and white meats.

	20cl Btl	75cl Btl
Prosecco (Italy) (2)	7.00	23.50
Moet et Chandon (France) (1) Champagne subject to availability	-	70.00