

Wine List

175ml bottles

White

South Africa - Stowells Chenin Blanc	£4.75
Australia - Stowells Colombard Chardonnay	£4.75
Chile – Stowells Sauvignon Blanc	£4.75
Italy – Stowells Pinot Grigio	£4.75

Rose

California – Stowells White Zinfandel	£4.75
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Red

Australia – Stowells Mataro Shiraz	£4.75
La Mancha – Stowells Tempranillo	£4.75
Vin de Pays D’oc – Stowells Merlot	£4.75

Sparkling Wine & Champagne

Italy - 25) Pinot Grigio Calungetta Spumante Soft, dry and well balanced on the palate	£20.00
France - 26) Chimere NV Quality dry champagne with lemony, biscuity flavours, fine bubbles and a touch of ageing	£30.00
France - 27) Taittinger Brut, Reserve NV £35.00 Beautifully balanced champagne with crisp, elegant fruit	
France - 28) Taittinger Prestige Rose NV Aromas of wild strawberries with a hint of spice, lively and smooth with persistent flavours of red fruits	£45.00

Rose

California - 12) Willowood White Zinfandel Lively fruity blush with summer berries	£15.95
Italy – 13) Calunghetta Pinot Grigio Blush Dry, soft and well balanced rose	£17.95

Red

France – 14) Cote du Rhone Rouge, Maison Bouachon Blend of grenache and syrah, complex and fruity	£19.95
France - 15) Pinot Noir Louis Latour Elegant light bodied, full of soft strawberry fruit flavours	£20.95
Australia – 16) Katherine Hills Shiraz Smooth ripe fruit with soft tannins. perfect with red meat	£16.95
Chile – 17) Torreón de Paredes Cabernet Sauvignon Pronounced cherry and blackberry fruit create lovely flavours	£18.95
Italy - 18) Merlot Refosco, Botter Light bodied with fruity flavour. Great with pasta dishes	£15.95
South Africa - 19) Raouls Basket Press Red Big, beefy and juicy red with spicy notes	£16.95
Spain – 20) Tempranillo Vina Bruna de Vallformosa Fruity raspberry aromas and light bodied	£18.95
France – 21) Morgon Cuvee Luquet, Henry Fessy Kirsch, plum and apricot with a gentle elegant palate	£20.95
France – 22) Fortant Shiraz, Robert Skalli Velvety with enticing spice, black cherry and plum aromas	£15.95
Argentina – 23) Goyenechea Malbec Good fruit with rich flavours combined with tannins	£16.95
California – 24) Blackstone Zinfandel Stewed fruits with deep, dark spicy notes	£20.95

Wine List

White

France – 1) Chablis, Jean Brocard, Sainte Claire More fruity style of chablis with ripe, long lasting flavours	£24.95
France – 2) Cote du Rhone Blanc, Maison Boauchon Full of apricot and peach aromas with a lasting finish	£19.95
Australia – 3) Katherine Hills Chardonnay Fresh pineapple bouquet. Good with white meat and fish	£16.95
France – 4) Fortant Sauvignon Blanc, Robert Skalli Fresh with aromas of grapefruit, lemon and pineapple	£15.95
South Africa – 5) Cape Bay Chenin Blanc Aromas of pear and apples	£16.95
France – 6) Sancerre, Paul Thomas, La Comtesses Vinified by Arnaud Bourgeois, this is a quintessential Sancerre	£27.95
New Zealand – 7) Jibe Malborough Sauvignon Blanc Sassy fresh fruit flavours. citrus aromas and refreshing	£21.95
Italy – 8) Calunghetta Pinot Grigio, Botter From Venezia, light and refreshing with soft acidity	£18.95
Germany – 9) Riesling Rudolph Muller Crisp white, drier in style, complements fish and chicken dishes	£17.95
Spain – 10) Beronia Blanco Rioja Fresh quince and peach flavours create a lovely fruity taste	£18.95
Chile – 11) Torreón de Parades, Chardonnay Reserve Fresh, unoaked with a crisp apple flavour	£18.95