

## House Wine Selection

Selected to match the food in the restaurant giving you the opportunity to enjoy a glass, carafe or bottle suited to your palate

### White Wine

	<i>Glass</i> 125 ml	<i>1/2 Carafe</i> 250 ml	<i>Carafe</i> 500 ml	<i>Bottle</i> 750 ml
Domaine Félines Jourdan, Les Fruités, <b>Coteaux de Bésilles</b> , 2009 Famille Jourdan - <i>Chardonnay, Roussanne</i> - 13.5% abv - Lively rich flavours with delicate apricot and orange flower	5.50	8.50	16.00	18.50
Domaine de Bertier, <b>Côtes de Thongue</b> , 2010 Bertrand Waris - <i>Sauvignon Blanc, Viognier</i> - 12.5% abv - Who wouldn't want to put Sauvignon Blanc and Viognier in the same bottle?	6.00	10.00	17.50	19.50
Domaine de Ménard, Cuvée Marine, <b>Côtes de Gascogne</b> , 2010 Elisabeth Jegerlhener - <i>Colombard, Gros Manseng, Ugni Blanc</i> - 13% abv - The grapes express fully their minerality in this elegant and highly reckonable white	7.00	11.00	20.00	22.50
Château Clément Termes, <b>Gaillac</b> , 2011 O David Maître - <i>Mauzac, Loin de l'Oeil</i> - 12% abv - Understated yet happily satisfying with its unique blend of grapes	7.50	12.00	20.50	25.00
Domaine de Millet, Rosé, <b>Côtes de Gascogne</b> , 2010 Famille Dèche - <i>Egiodola</i> - 11.5% abv - A dry rosé with a bouquet of summer berries and gentle raspberry and redcurrant taste	7.50	12.00	20.50	25.00
Le Fumé Blanc, Sauvignon Blanc, <b>Pays D'Oc</b> , 2010 François Lurton - <i>Sauvignon Blanc</i> - 12% abv - From the sons of the great André Lurton comes this fresh crisp and smoky classic	8.00	13.00	21.50	27.50
Domaine Mittnacht Frères, Gyotaku, Gentil, <b>Alsace</b> , 2010 B C & M Mittnacht - <i>Pinot Blanc &amp; Gris, Auxerrois, Gewurztraminer, Muscat</i> - 13% abv - This blend of all the noble grapes in Alsace is aromatic, dry and fresh	8.50	15.00	25.50	32.50
La Dilettante, Vouvray Sec, <b>Loire</b> , 2010 N Pierre Breton - <i>Chenin Blanc</i> - 12% abv - Attractive quince fruit with a good length, a typical Chenin and great as an apéritif wine	9.00	17.00	33.00	42.50

### Red Wine

	<i>Glass</i> 125 ml	<i>1/2 Carafe</i> 250 ml	<i>Carafe</i> 500 ml	<i>Bottle</i> 750 ml
Domaine de Mont d'Horte, Colline des Jardins, <b>Côtes de Thongue</b> , 2010 Jacques Anglade & Fils - <i>Cabernet Sauvignon</i> - 13.5% abv - Dark cassis nose, with intense blackcurrant fruit and well judged tannins. A superb value drink.	5.50	8.50	16.00	18.50
Château La Bastide, Vieilles Vignes, Escales, <b>Corbières</b> , 2009 Guilhem Durand - <i>Syrah, Grenache</i> - 13% abv - Beautifully ripe, lovely weight and richness of fruit with a supple juicy finish	6.00	10.00	17.50	19.50
Domaine Luch de la Cessane, <b>Pays D'Oc</b> , 2010 Maurel Vedeau - <i>Grenache, Merlot</i> - 13% abv - A ripe, juicy and cleverly balanced wine	6.50	10.50	19.00	20.00
Domaine d'Escausses, Cuvée des Drilles, <b>Gaillac</b> , 2011 Denis Balaran - <i>Duras, Fer Servadou, Gamay</i> - 13.5% abv - Appealing suppleness and warmth from this thirst quenching example	7.50	12.00	20.50	25.00
Côtes du Rhône 'Bout d'Zan', <b>Ardèche</b> , 2010 N Helen & Catherine Thibon - <i>Syrah, Grenache</i> - 13% abv - This vineyard has been in the Thibon family since 1670, producing this peppery and spicy red.	8.00	13.00	21.50	27.50
Pinot Noir, Domaine Bruno Sorg, <b>Alsace</b> , 2010 ( <i>served chilled</i> ) B Francois Sorg - <i>Pinot Noir</i> - 12.5% abv - Best served chilled, this charming light red changes character as it warms up on the table	8.50	15.00	25.50	32.50
Pic Saint-Loup, L'Arbouse, <b>Languedoc</b> , 2010 N Xavier Bruguère - <i>Syrah, Grenache</i> - 13.5% abv - A rich and balanced wine from an increasingly influential region expertly blended by Bruguère	9.00	16.00	30.00	37.50
Château Siaurac, Lalande de Pomerol, <b>Bordeaux</b> , 2007 B Baronne Guichard - <i>Merlot, Cabernet Franc</i> - 13.5% abv - A truly classic Pomerol with velvety tannins and an aromatic complexity	9.50	17.00	33.00	42.50

### Corkage

Customers are welcome to enjoy their own wines

£12.00 per 750ml bottle for still wines and £15.00 per 750ml bottle for sparkling, dessert or fortified

There is an exciting movement into natural, organic and biodynamic wines, these are noted with the following abbreviations

O: Organic, made in accordance with the principles of organic farming, limiting the use of chemicals in the vineyards

B: Biodynamic, understanding the ecological, energetic and spiritual nature of producing wines

N: Natural artisan wines are made with no technological intervention or sugars, no adjustments for acidity and limited sulphur

All wines are subject to availability and vintage changes

## Champagne and Sparkling

ABV

12%	Crémant de Limoux, Phillippe Collin, <b>Languedoc-Roussillon</b> , N.V <i>Chardonnay, Pinot Noir</i>	32.50
11.5%	Gassac Rosé, Mas de Daumas, Frizant, N.V. <i>Cabernet-Sauvignon</i>	37.50 N
12%	Gallimard Père & Fils, Didier Gallimard, Cuvée Brut Réserve, <b>Les Riceys</b> , N.V <i>Pinot Noir</i>	42.50
12.5%	Veuve Clicquot Ponsardin, <b>Reims</b> , N.V <i>Pinot Noir, Pinot Meunier, Chardonnay</i>	60.00
12.5%	Alfred Gratien, Brut Classique, Nicholas Jaegger, <b>Epernay</b> , N.V <i>Pinot Meunier, Chardonnay</i>	65.00
12.5%	Dumangin, Brut Grande Réserve, <b>Reims</b> , N.V <i>Pinot Noir, Pinot Meunier, Chardonnay</i>	70.00

### Apertifs and Champagne Cocktails

125ml	Gallimard Brut N.V. - <i>We are very proud to endorse this immaculate house Champagne</i>	8.50
125ml	Crémant de Limoux - <i>A wonderful and fresh alternative to Champagne</i>	7.50
125ml	Champagne Cocktail - <i>Champagne, Armagnac, bitters &amp; sugar</i>	8.50
125ml	Champagne Mojito - <i>Champagne, rum, fresh mint, sugar &amp; lime juice</i>	8.50
125ml	Kir Royal - <i>Crémant de Limoux with crème de cassis</i>	7.50
125ml	French 75 - <i>Crémant de Limoux, gin, lime juice &amp; sugar</i>	7.50
125ml	Ballon Rouge - <i>Crémant de Limoux, vodka, crème de pêche &amp; cranberry</i>	7.50
125ml	Apple & Elderflower - <i>Crémant de Limoux, apple juice &amp; elderflower syrup</i>	7.50
125ml	Kir - <i>white wine with cassis, pêche or framboise</i>	5.00
75ml	Pineau des Charentes Rouge, Château de Montifaud, 3 year old, <b>Poitou-Charentes</b> , 18% abv	5.50
330ml	Beer - Meteor, Hochfelden, <b>Alsace</b> , 4.6% abv	4.00
330ml	Cider - Bolée d'Armorique, <b>Britanny</b> , made with Kermerrien apples, 5% abv	4.00

### Alcohol free Cocktails

250ml	Virgin Mojito - <i>Cranberry, lime, sugar, mint &amp; soda</i>	5.00
250ml	Golden Delicious - <i>Apple, elderflower, lime &amp; soda</i>	5.00
250ml	Fruit Salad - <i>Orange juice, lime, cranberries &amp; soda</i>	5.00

### Sweet Wines and Port

All 75ml

11%	Coteaux du Layon, Chaume, Les Forges, 2009 - <i>Rich &amp; honeyed, ideal with custards, vanilla puddings and fruit</i>	5.50
13%	Château Bouscassé, Pacherenc du Vic-Bilh, 2007 - <i>Brilliant with cheese or fruity desserts</i>	5.50
13%	Pineau des Charentes, Château Montifaud, 3 yr old - <i>Something a little different; great with chocolate</i>	5.50
15%	Muscat de Beaumes de Venise, Domaine de Durban, 2008 - <i>Light on the palate, perfect with all desserts</i>	5.50
15.5%	Maury, Domaine Pouderoux, Roussillon, 2008 - <i>A lighter alternative to port, excellent with cheese</i>	5.50 O
20%	Port, Quinta de la Rosa, Late Bottled Vintage, 2006 - <i>A perfect accompaniment for all cheeses</i>	5.50
20%	Port, Quinta de la Rosa, Estate Bottled Vintage, 2004 - <i>Robust, juicy with great refinement, a Port classic</i>	10.00

### Digestifs

All 50ml

Champagne Cognac, P. Frapin	6.00	Calvados, Peyrat Associés et Cie, VSOP	7.50
Vintage Champagne Cognac, P. Frapin, 1984	27.50	Vintage Calvados, Famille Hubert, 2000	20.00
Bas Armagnac, J. Nismes N.V	6.00	Talisker single malt whisky, Isle of Skye	8.50
Vintage Armagnac, J Nismes, 1975	20.00	Bells blended Scotch whisky	6.00

## White Regional Treasures

ABV			
13%	Les Vigneaux, Le Pouget, Union les Vignerons d'Aumelas, <b>Languedoc-Roussillon</b> , 2010 <i>Chardonnay</i>		<b>19.50</b>
12%	Muscadet de Sèvre et Maine Sur Lie, Christophe Drouard, <b>Loire</b> , 2010 <i>Melon de Bourgogne</i>		<b>21.00</b>
14%	Cuvée des Oliviers, Massamier La Mignarde, Franz Vènes, <b>Coteaux de Peyriac</b> , 2010 <i>Grenache Blanc, Sauvignon Blanc</i>		<b>21.00</b>
13%	Touraine Sauvignon, Château de la Presle, Jean-Marie Penet, <b>Loire</b> , 2011 <i>Sauvignon Blanc</i>		<b>25.00</b>
13%	La Ferme Julien, Perrin & Fils, Luberon, <b>Northern Rhône</b> , 2010 <i>Grenache Blanc, Bourboulenc, Ugni Blanc, Roussanne</i>		<b>25.00</b>
14%	<b>Chinon, Rosé, Domaine Couly-Dutheil, Loire, 2010 <i>Cabernet Franc</i></b>		<b>27.50</b>
12%	Saumur, Cave de Vignerons de Saumur, Saint-Cyr-en-Bourg Co-opérative, <b>Loire</b> , 2010 <i>Chenin Blanc</i>		<b>27.50</b>
12%	Château Reynier, Entre deux Mers, Marc Lurton, <b>Bordeaux</b> , 2010 <i>Sauvignon Blanc, Sémillon</i>		<b>27.50</b>
12.5%	Quincy, Méreau, Yves & Antoine Lestougie, <b>Loire</b> , 2011 <i>Sauvignon Blanc</i>		<b>30.00</b>
13.5%	Picpoul de Pinet, Domaine Félines Jourdan, Famille Jourdan, <b>Coteaux du Languedoc</b> , 2010 <i>Piquepoul Blanc</i>		<b>30.00</b>
13%	Chinon, Blanc de Franc, Arnaud Couly, <b>Loire</b> , Non Vintage <i>Cabernet Franc</i> Truly original, a white wine made from a red grape; a passion turned into reality for Couly		<b>32.50</b>
14%	Côteaux de l'Ardèche, Vignerons Ardéchois, <b>Ardèche</b> , 2011 <i>Viognier</i>		<b>32.50</b>
14%	Les Galets Dorés, Francois Collard, <b>Costières de Nîmes</b> , 2010 <i>Grenache, Roussane, Vermentino</i>		<b>32.50</b>
13%	Bourgogne, Terroir Noble, Vincent Girardin, <b>Burgundy</b> , 2009 <i>Chardonnay</i> Aromas of almonds and flowers combine seamlessly with fine fruit, a fresh finish and balanced acidity.		<b>35.00</b>
12%	Sylvaner, Turckheim, Charles Shléret, <b>Alsace</b> , 2006 <i>Sylvaner</i>		<b>35.00</b>
12.5%	Riesling, Réserve Particulière, André Scherer, Husseren-les-Châteaux, <b>Alsace</b> , 2010 <i>Riesling</i>		<b>35.00</b>
12.5%	Chablis, Le Carré de César, Jean Durup, Père & Fils, L'Églantière, <b>Burgundy</b> , 2009 <i>Chardonnay</i> A step up from the "villages wines" and a fine example of buttery richness and balanced acidity		<b>37.50</b>
14%	Jurançon, Cuvée Marie, Charles & Marie Hours, <b>Jurançon</b> , 2009 <i>Gros Manseng</i>		<b>37.50</b>
12%	Bourgogne Aligoté, Jean-Yves Devevey, <b>Burgundy</b> , 2009 <i>Aligoté</i> Something different from the bold Chardonnays in Burgundy, this is light and charming		<b>37.50</b>
14%	Crozes-Hermitage Blanc, 'Les Pontaix', Laurent Fayolle, <b>Northern Rhône</b> , 2010 <i>Marsanne</i>		<b>37.50</b>
13.5%	Château D'Antugnac, 'Les Terres Amoureuses', Jean-Luc Terrier, <b>Limoux</b> , 2009 <i>Chardonnay</i>		<b>37.50</b>
12%	Vin de Corse, Domaine de Torraccia, Christian Imbert, <b>Corsica</b> , 2009 <i>Vermentino, Ugni Blanc</i>		<b>42.50 N</b>
13%	Saint Véran, Grand vin de Bourgogne, Michel Chavet et Fils, <b>Burgundy</b> , 2010 <i>Chardonnay</i>		<b>42.50</b>
11.5%	Cruet, Vieilles Vignes, Philippe & Francois Tiollier, <b>Savoie</b> , 2010 <i>Jacquère</i>		<b>42.50</b>
13%	Montlouis, Sec Minérale, Frantz Saumon, <b>Loire</b> , 2010 <i>Chenin Blanc</i> Terrific minerality gives this wine a real focus and offsets the prominent sweetness		<b>45.00 B</b>
13.5%	Sancerre, Les Renarderies, François & Jean-Marie Cherrier, <b>Loire</b> , 2010 <i>Sauvignon Blanc</i>		<b>45.00</b>
13%	Château Villa Bel-Air, Graves, Jean Michel Cazes, <b>Bordeaux</b> , 2009 <i>Sauvignon Blanc, Sémillon</i>		<b>47.50</b>
14%	Menetou Salon, Morogues, Clos des Blanchais, Henri Pellé, <b>Loire</b> , 2009 <i>Sauvignon Blanc</i> Compared to its famous neighbour Sancerre, Menetou can be overlooked but this wine seduces with its peachy floral notes		<b>47.50 O</b>
13%	Pernand-Vergelesses, Sylvain Loichet, Les Belles Filles, <b>Burgundy</b> , 2009 <i>Chardonnay</i>		<b>55.00</b>
12.5%	Bourgogne, Clos Saint-Philibert Monopole, Domaine Méo-Camuzet, Jean-Nicolas Méo, <b>Burgundy</b> , 2008 <i>Chardonnay</i>		<b>62.50</b>
13%	Rully, 1 <sup>er</sup> Cru, Jean-Yves Devevey, <b>Burgundy</b> , 2007 <i>Chardonnay</i>		<b>62.50</b>
13.5%	Saint Aubin, Sylvain Loichet, <b>Burgundy</b> , 2008 <i>Chardonnay</i>		<b>70.00 O</b>
14%	Pinot Gris Zellberg, Efig, André Ostertag, <b>Alsace</b> , 2008 <i>Pinot Gris</i> A wine of immense character and interest from a most eccentric producer; flinty and rich		<b>80.00 O/B</b>
13.5%	Puligny-Montrachet, Louis Carillon & Fils, <b>Burgundy</b> , 2008 <i>Chardonnay</i>		<b>90.00 B</b>
13.5%	Nuits-Saint-Georges, 1 <sup>er</sup> Cru, 'Terres Blanches', Patrice Rion, <b>Burgundy</b> , 2006 <i>Chardonnay and Pinot Gris</i>		<b>95.00</b>
14.5%	Condrieu, La Loye, Domaine Gerin, Michel Ogier, <b>Northern Rhône</b> , 2008 <i>Viognier</i> From a region that famously produces low yields, this is a more intense and concentrated wine, very rich in style		<b>100.00 O</b>

## Red Regional Treasures

ABV			
14%	Cuvée des Oliviers, Massamier La Mignarde, Franz Vènes, <b>Coteaux de Peyriac</b> , 2009 <i>Cabernet, Carignan, Cinsault, Syrah</i>		<b>19.50</b>
12.5%	Chinon, 'Les Gravières', Jacques & Arnaud Couly, <b>Loire</b> , 2010 <i>Cabernet Franc</i>		<b>25.00</b>
13.5%	Le Petit Caboché, Jean-Pierre & Emily Boisson, <b>Vin de Pays de Vaucluse</b> , 2010 <i>Grenache</i>		<b>25.00</b>
13.5%	Domaine de Roudène, Cuvée Jean de Pila, Jean Pierre Faixo, <b>Fitou</b> , 2010 <i>Grenache, Carrignan, Syrah</i>		<b>27.50</b>
14%	Château Cesseras, Minervois, Cuvée Olric, P-A & G Ournac, <b>Rhône</b> , 2009 <i>Syrah, Carignan, Grenache, Mourvèdre</i>		<b>27.50</b>
12.5%	Domaine du Cros, 'Lo Sang del Pais', Philippe Teulier, <b>Marcillac</b> , 2010 <i>Mansois</i> A tiny obscure appellation producing this excellent light and fruity red		<b>30.00</b>
13%	Saumur Champigny, Château de Villeneuve, Jean-Pierre Chevallier, <b>Loire</b> , 2009 <i>Cabernet Franc</i>		<b>30.00 O</b>
14 %	Côtes du Rhône, Domaine de l'Espigouette, Bernard Latour, <b>Southern Rhône</b> , 2010 <i>Grenache, Syrah, Mourvèdre</i>		<b>30.00</b>
15%	Domaine Schistes, Cuvée Tradition, Jacque & Mickaël Sire, <b>Côtes du Roussillon</b> , 2009 <i>Syrah, Grenache</i>		<b>32.50</b>
13%	Juliénas, Domaine Les Côtes de la Roche, Joëlle & Gérard Descombes, Jullié, <b>Beaujolais</b> , 2010 <i>Gamay</i>		<b>32.50</b>
13%	Fleurie, Domaine de la Madone, Jean-Marc Despres, <b>Beaujolais</b> , 2010 <i>Gamay</i>		<b>32.50 O</b>
13.5%	Château Roubaud, Cuvée Plaisir, Guillaume Molinier, <b>Costières de Nîmes</b> , 2010 <i>Grenache, Syrah, Carignan, Cinsault</i>		<b>32.50</b>
12.5%	Bourgogne Rouge, Vincent Dureuil-Janthial, <b>Burgundy</b> , 2009 <i>Pinot Noir</i> For lovers of Pinot Noir, this wine allows you to enjoy Burgundy at its uncomplicated best		<b>35.00</b>
12.5%	Château des Gravières, Thierry & Denis Labuzan, Graves, <b>Bordeaux</b> , 2007 <i>Merlot, Cabernet Sauvignon</i>		<b>35.00</b>
13%	Crozes-Hermitage, Etienne Berthoin, Domaine les Chenêts, <b>Northern Rhône</b> , 2009 <i>Syrah</i>		<b>37.50</b>
13%	Brouilly, Alain Michaud, <b>Beaujolais</b> , 2010 <i>Gamay</i> The old vines are perfectly looked after giving healthy grapes that pay off every year, but exceptionally well with this vintage		<b>37.50</b>
14%	Domaine Le Roc Des Anges, Segna de Cor, Famille Gallet, <b>Côtes du Roussillon</b> , 2010 <i>Grenache, Syrah, Maccabeu</i>		<b>37.50 N</b>
13%	Mas Conscience, Le Cas, Geneviève & Laurent Vidal, <b>Pays de l'Hérault</b> , 2008 <i>Carignan</i>		<b>37.50 O/B</b>
14.5%	La Peira en Damaisèla, Terrasses du Larzac, Jérémie Depierre, <b>Languedoc</b> , 2009 <i>Syrah, Grenache</i>		<b>42.50</b>
13.5%	Bouscassé, Château Bouscassé, Alain Brumont, <b>Madiran</b> , 2007 <i>Tannat</i>		<b>42.50</b>
12.5%	Vin de Corse, Porto Vecchio, Domaine de Torraccia, Christian Imbert, <b>Corsica</b> , 2008 <i>Sciaccarello, Nielluccio</i>		<b>42.50 N</b>
14%	Gigondas, Pascal Frères, Yves Cheron, <b>Southern Rhône</b> , 1999 <i>Grenache, Syrah, Mourvèdre</i>		<b>45.00</b>
13%	Château Fourcas Dupré, Fourcas Dupré, Listrac Médoc, <b>Bordeaux</b> , 2004 <i>Merlot, Cabernet Sauvignon</i>		<b>45.00</b>
13%	Château Lucas, Lussac Saint Emilion, La Famille Vauthier, <b>Bordeaux</b> , 2007 <i>Merlot, Cabernet Franc</i>		<b>45.00</b>
13%	Moulin à Vent, La Rochelle, Olivier Merlin, <b>Beaujolais</b> , 2007 <i>Gamay</i> Rarely associated with richness this Beaujolais is so generous and full		<b>55.00 O</b>
12%	Mercurey, Champs Martin, 1 <sup>er</sup> Cru, Bruno Lorenzon, <b>Burgundy</b> , 2006 <i>Pinot Noir</i>		<b>55.00</b>
13.5%	Bandol, Domaine de Terrebrune, Reynald Delille, <b>Provence</b> , 2007 <i>Mourvèdre, Grenache, Cinsault</i> Truly original; jammy red and black fruits with liquorice		<b>60.00</b>
13%	Fixin, Domaine Méo-Camuzet, Jean-Nicolas Méo, <b>Burgundy</b> , 2008 <i>Pinot Noir</i>		<b>80.00 O</b>
13.5%	Monthélie, 1 <sup>er</sup> Cru, Les Duresses Rouge, Dominique Lafon, <b>Burgundy</b> , 2008 <i>Pinot Noir</i>		<b>80.00</b>
13%	Volnay, Comte Armand, Benjamin Leroux, <b>Burgundy</b> , 2008 <i>Pinot Noir</i> Displaying a delicious classic bouquet, this is a fine wine brimming with softly scented red cherries		<b>80.00</b>
13%	Cornas, Auguste Clape, <b>Northern Rhône</b> , 2008 <i>Syrah</i>		<b>90.00</b>
13%	Chambolle-Musigny, Michel Gros, <b>Burgundy</b> , 2006 <i>Pinot Noir</i>		<b>90.00</b>
13.5%	Morey-Saint-Denis, Domaine Dujac, S.A Dujac, <b>Burgundy</b> , 2005 <i>Pinot Noir</i> Dense and quite rich and a little new world in style with a delicate spicy finish, really rather gorgeous		<b>90.00 O</b>
13%	Gevrey-Chambertin, Dujac Père et Fils, Jeremy Seysses, <b>Burgundy</b> , 2008 <i>Pinot Noir</i>		<b>95.00</b>
13.5%	Château Durfort-Vivens, 2 <sup>ème</sup> Grand Cru, Gonzague, Lurton, Margaux, <b>Bordeaux</b> , 2006 <i>Cabernet Sauvignon &amp; Franc, Merlot</i>		<b>95.00</b>
13%	Côte Rôtie, Cuvée Classique, René Rostaing, <b>Northern Rhône</b> , 2006 <i>Syrah</i>		<b>100.00</b>