

## WHITE WINE

- 1. Botter, Pinot Grigio, IGT, Veneto , 2010 Italy** £13.95  
*An intense straw colour with an ample, lasting fruity bouquet. The palate is dry, soft and well balanced.*
- 2. Vignoble du Sud Sauvignon Blanc, Vin de Pays d'Oc, 2010 France** £13.95  
*A good example of Sauvignon Blanc from the South of France. Classic flavours of refreshing citrus fruits and gooseberries balanced with a delightful acidity make this ideal with light food.*
- 3. Katherine Hills Unoaked Chardonnay, 2010 South Australia** £15.95  
*As this wine has no oak contact, the result is a fruit driven style full of luscious tropical fruits.*
- 4. Growers Club Sauvignon Blanc, 2007 S Africa Fair Trade Wine,**  £17.95  
*A medium-bodied white wine with fresh, fruity gooseberry and ripe citrus aromas. It has a full-flavoured palate with a fresh finish.*
- 5. De Waal Young Vines Chenin Blanc, Stellenbosch 2010 South Africa** £16.95  
*Refreshing, mouth-watering wine full of pineapples and other tropical fruits.*
- 6. Torreón de Paredes Chardonnay Reserva, Valle de Rengo, 2009/10 Chile** £18.95  
*Made and aged in French oak barrels over eight months. Vivid golden yellow colour. Aromas of banana and ripe pineapple give way to toasty, vanilla flavours on the palate with a subtle, balanced acidity.*
- 7. Jackson Estate Green Lip Sauvignon Blanc, Marlborough 2010, New Zealand** £19.95  
*Outstanding Sauvignon Blanc from the Marlborough region in the south island. Tropical fruits balanced with fine minerality and good acidity and a long expressive finish.*
- 8. Castellari Bergaglio, Gavi di Gavi, Rolona , Piemonte 2010, Italy** £19.95  
*Appealing fragrances of pear and green apple this has impressive volume and weight in the mouth, with superb balance of all components. Its tangy acidity is the classic hallmark of this Gavi.*
- 9. Chablis, Réserve de Montaigne, J. Moreau et Fils 2010, Burgundy, France** £22.95  
*The vines grow on gentle slopes along the perimeter of the Chablis Grand Cru and Premier Cru appellations. Pale gold in colour with slight green tinges and a fruity nose with butter and hazelnut aromas.*
- 10. Lorentz Pinot Gris, Réserve 2009/10 Alsace** £22.95  
*A wonderful rich and full-bodied alternative to Pinot Grigio from Italy. This really has to be tasted to be believed.*
- 11. Namorio Albarino, Rias Baixas, 2010 , Spain** £22.95  
*Zippy and racey Albariño with delicate floral aromas on the nose and hints of peach on the palate. Incredibly light and refreshing style of white wine, made to suit the local cuisine of Galician seafood.*

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## RED WINE

- 12. Botter, Senso Sangiovese, 2010 , Italy** £13.95  
*This delicious red is dry, medium-bodied, with blueberry and plum flavours.*
- 13. Vignoble du Sud Merlot, Vin de Pays d'Oc 2010, France** £13.95  
*Well structured, easy drinking Merlot with nice ripe soft fruit.*
- 14. Trig Point Cabernet Sauvignon/Shiraz, 2010 South-Eastern Australia** £15.95  
*Spicy, berry flavours completed by a touch of mint, dominate this wine. The warm, ripe, savoury fruit results in a soft, rounded palate showing great length.*
- 15. Growers Club Shiraz, S Africa Fair Trade Wine, 2006**  £17.95  
*Growers Club Shiraz is a medium-bodied red wine with aromas of ripe berries and a hint of spice. It has a vibrant ruby colour and a subtle toasted vanilla flavour with a pleasing finish.*
- 16. Torreón de Paredes Cabernet Sauvignon Reserva, Valle de Rengo, 2009 Chile** £18.95  
*Matured in French oak barrels for 12 months. Deep ruby-red colour. Aromas of red fruit with elegant vanilla and black chocolate nuances. Firm tannins and a long finish.*
- 17. Beronia, Rioja, Crianza 2008 Spain** £18.95  
*Made from 82% Tempranillo, 14% Garnacha and 4% Mazuelo. The wine is aged 12 months in barrel and 12 months in bottle prior to release. Aromas of vanilla, raspberry and cherry dominate the bouquet. The palate is fresh and fruity with a rich and powerful finish. IWC Commended*
- 18. Château Leon, Premières Cotes de Bordeaux, 2009 France** £19.95  
*A delicious young claret, full of soft red fruit with good balance and length. This wine is only lightly filtered to retain the maximum flavour.*
- 19. Chocolate Box Grenache/Shiraz/Mourvedre 2008 Australia** £21.95  
*This blend of 36% Grenache, 34% Shiraz and 30% Mataro has savoury oak, dark cherries and stewed rhubarb which dominate the wine. The palate has spice and cinnamon revealing a delicious, lingering finish.*
- 20. De Waal Pinotage, Stellenbosch 2010, South Africa** £19.95  
*Pinotage is unique to South Africa - the result of a 1925 crossing between Pinot Noir and Cinsault in Stellenbosch. The DeWaal family were one of the very first wineries to plant the varietal commercially, and the DeWaal Pinotage reflects an elegant, modern style with silky texture with nice smoky notes and lush brambleberries. The 2006 vintage was awarded 4 stars in the 2010 John Platter guide.*
- 21. Moreau Esprit de Montaigne Pinot Noir, 2009 Vin de France** £17.95  
*Darker and more broody in style to Burgundy, this Pinot Noir is bursting with cherries, vanilla balanced with soft, juicy tannins.*
- 22. Beronia, Rioja, Rosado, 2009 Spain (Róse)** £15.95  
*Bright strawberry pink in colour, this rosada has mouth-watering aromas of fresh summer fruits with floral highlights. The palate is deliciously fresh and fruity, with great balance and a long intense finish.*

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## SPARKLING WINE

- 23. Gonzalez Byass Vilarnau Brut, Penedes, NV Spain** £17.95  
*This delicate Cava is a brilliant, pale straw colour, with medium-size bubbles. Simple yet delicate aromas of fruits, and hints of roses and other flowers. DWVA Commended*
- 24. Botter Conegliano Valdobbiadene Prosecco Superiore D.O.C.G., NV Italy** £17.95  
*Straw shade of yellow reflecting spring rays of sunshine and the flavour is harmoniously balanced with delicate fruity notes, a low acidity and a moderate alcohol content. Prosecco should be consumed when still young to fully appreciate the sparkle (perlage), fragrance and flavour.*
- 25. Domaine Chandon Green Point Brut Vintage, 2008 Australia** £23.95  
*A méthode traditionnelle sparkling wine blended from the classic Champagne grape varieties. Extended yeast ageing has produced a deliciously soft, fresh and creamy wine with incredible length and finesse.*
- 26. Cloudy Bay Pelorus, Marlborough, NV New Zealand** £26.95  
*Pelorus NV is a chardonnay-predominant blend of selected vintages. It is a fresh, aperitif style sparkling wine with apple-crisp flavours, underpinned by nutty yeast complexity derived from two years bottle maturation on lees.*
- 27. Gonzalez Byass Vilarnau Rosado, Penèdes, NV Spain** £17.95  
*Ripe, red fruit flavour of strawberry and raspberry dominate the nose of this Cava. The palate is soft and fresh with a creamy finish.*

## CHAMPAGNE

- 28. Laurent-Perrier, Brut 75cl, NV France** £39.95  
*A blend of 45% Chardonnay, 40% Pinot Noir & 15% Pinot Meunier. This Champagne has a delicate and fresh nose, with good complexity and notes of citrus and with fruit. It is fresh and supple upon entry with rounded and expressive flavours from which the fruit progressively emerges. Good balance and length. IWC Commended, DWVA Silver*
- 29. Veuve Clicquot Yellow Label, NV France** £43.95  
*Well-known for both its full-bodied, biscuity style and its consistency, the success of this famous brand continues to grow and grow. A black grape dominated blend, using 70% Pinot Noir and Meunier together with 30% Chardonnay. IWC Silver, DWVA Silver, IWSC Silver - Best in Class.*

## RECEPTIONS

**All receptions are based on two glasses of wine per person and include snacks, together with mineral water, orange juice and Appletiser as an alternative.**

|                                       |                        |
|---------------------------------------|------------------------|
| Champagne                             | £15.75 per person      |
| Sparkling Wine                        | £7.50 per person       |
| Bucks Fizz                            | £5.75 per person       |
| Wine                                  | £5.75 per person       |
| Scottish cheeses and savoury biscuits | £3.30 per person       |
| Canapés                               | £4.80 per person       |
| Premium finger buffet                 | from £11.00 per person |

A selection of after dinner malt whiskies, ports and liqueurs are available. Please discuss your requirements with us. Cellar wines can be supplied upon request

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