

<b>WHITE WINE</b>	<b>250ml</b>	<b>Bottle</b>
<b>2008 La Lande, France</b>	<b>6.75</b>	<b>19.75</b>
Hints of green apples with beautifully balanced acidity and a long fresh finish.		
<b>2008 Chardonnay/Chenin Blanc, Bodegas Santa Ana</b>	<b>7.50</b>	<b>22.50</b>
Cut green grass and hints of tropical fruit on the nose, with a citrus blast palate.		
<b>2008 Pinot Grigio, Via Nova, Veneto, Italy</b>	<b>7.75</b>	<b>23.50</b>
Dry and medium bodied with apple and pear fruit flavours, zesty acidity and hints of almonds.		
<b>2008 Sauvignon Blanc, La Paz, MontGras</b>	<b>8.75</b>	<b>25.50</b>
Medium bodied, dry with a crisp edge and a well defined, fruit driven structure.		
<b>2007 Riesling, Peter Lehmann, Australia</b>		<b>27.50</b>
Very delicate with green tints in colour with spicy fruit and delicate floral aromas. A very tightly structured wine		
<b>2007 Macon-Villages, Cave de L'Aurore, Burgundy</b>		<b>29.50</b>
Ripe fruit and fresh acidity with hints of apples and a touch of creaminess, a classic south of Burgundy wine.		
<b>2007 Moa Ridge Sauvignon Blanc, Marlborough</b>		<b>32.50</b>
Medium bodied, refreshingly dry, with a citrus edge. From a well known area of New Zealand		
<b>2007 Gavi de Gavi, DOCG Fontanafredda, Italy</b>		<b>37.00</b>
Full and delicate, with an elegant bouquet of flowers and fruit. The palate is fresh and well-balanced.		
<b>2008 Sancerre, Le Petit Broux, Loire</b>		<b>42.00</b>
Good concentration of green fruits and crisp citrus flavours with a racy, mineral streak.		
<b>2006 Blanc D'Alexis, Domaine Seguela, France</b>		<b>49.00</b>
Brilliant gold in color with a clear sheen, this aromatic wine offers notes of wild flowers and sherry		
<b>Chablis 1<sup>er</sup> Cru, Montmains, Burgundy 2006</b>		<b>54.00</b>
Well balanced with an intricate blend of fruit,.From a small Domaine, really a little gem in Chablis!		
 <b>FINE WHITE</b>		
<b>2004 Corton - Charlemagne Grand Cru, Bertagna</b>		<b>175.00</b>
<b>1995 Batard - Montrachet Grand Cru, Ramonet</b>		<b>395.00</b>
<b>1994 Le Montrachet Grand Cru, Louis Jadot</b>		<b>675.00</b>
 <b>ROSE WINE</b>	<b>250ml</b>	<b>Bottle</b>
<b>2008 Pinot Grigio, Via Nova, Veneto, Italy</b>	<b>7.75</b>	<b>22.50</b>
Light, dry and crisp, with a delicious balance between zingy citrus and fruity red berry flavours.		
<b>Sancere Rose, Domaine des vieux Pruniers</b>		<b>42.00</b>
Concentration of green fruits with a hint of red berry and crisp citrus flavours .		
 <b>CHAMPAGNE/SPARKLING</b>	<b>125ml</b>	<b>Bottle</b>
<b>Prosecco Brut, NV</b>		<b>26.00</b>
<b>Prosecco Rose, NV</b>		<b>28.50</b>
<b>Claude Renoux, NV</b>	<b>7.75</b>	<b>44.50</b>
<b>Moet &amp; Chandon Brut Imperial, NV</b>	<b>9.90</b>	<b>55.00</b>
<b>Veuve Cliquot, NV</b>		<b>60.00</b>
<b>Bollinger Special Cuvee, NV</b>		<b>70.00</b>
<b>Moet &amp; Chandon Rose Brut, NV</b>		<b>75.00</b>
<b>Billecart et Salmon Rose</b>		<b>105.00</b>
<b>Dom Perignon 2000</b>		<b>245.00</b>
<b>Krug Grande Cuvee, NV</b>		<b>270.00</b>
<b>Cristal Brut, Louis Roederer 2002</b>		<b>400.00</b>
 <b>CHAMPAGNE MAGNUM</b>		
<b>Billecart et Salmon Rose</b>		<b>195.00</b>
<b>Cristal Brut, Louis Roederer 1985</b>		<b>2,300.00</b>

<b>RED WINE</b>	<b>250ml</b>	<b>Bottle</b>
<b>2008 La Lande, France</b>	<b>6.75</b>	<b>19.75</b>
This wine is rich with ripe fruit character and a hint of peppery spice. The finish is well balanced and the tannins are soft and elegant.		
<b>2008 Merlot, La Paz, Montgras</b>	<b>8.50</b>	<b>26.50</b>
Intense deep red wine with an explosively fruity varietal nose of ripe plum and mint notes.		
<b>2007 Montepulciano D'Abruzzo, Italy</b>	<b>8.50</b>	<b>26.50</b>
This medium bodied, dry wine has a finely textured structure and ripe, plummy fruit.		
<b>2006 Rioja Crianza, Vina Cerrada, Spain</b>	<b>8.90</b>	<b>28.95</b>
Well structured with a good concentration of savoury, spicy fruit, well integrated oak, supple tannins and a balanced, lengthy finish		
<b>2008 St Chinian, Domaine Du Barres, France</b>		<b>27.50</b>
This wine displays plenty of ripe mulberry fruit on the nose and palate with soft tannins and a generous finish		
<b>2007 Escale Pinot Noir, Vins de Pays d'Oc, France</b>		<b>29.00</b>
Elegant and fruity, with hints of raspberries on the nose and silky tannin structure.		
<b>2006 Rasteau Villages, Domaine Martin, Rhone, France</b>		<b>34.00</b>
Displays hints of violets, ripe bilberries and spice leading to a soft, full and velvety palate. The finish is long and lingering.		
<b>2007 Fleurie, La Bonne Dame, Jean Tete, France</b>		<b>39.50</b>
Medium bodied, soft and supple, with good acidity supporting vivid forest fruit flavours. The finish is elegant, dry and poised		
<b>2007 Chianti Classico, Tuscany, Italy</b>		<b>42.50</b>
Bright ruby red with a generous and enveloping bouquet displaying hints of violets, ripe bilberries and spice. The palate is generous and soft, full and velvety.		
<b>2006 Chateauneuf du Pape, Domaine Chante Cigale</b>		<b>50.00</b>
Rich and ripe with layers of fruit and spice supported by fine tannins. A complex chocolatey and strong example of this Classic Rhone wine.		
 <b>FINE RED</b>		
<b>Chateau Ducru - Beaucaillou, St Julien 1999</b>		<b>159.00</b>
<b>Chateau Palmer, Margaux 1996</b>		<b>234.00</b>
<b>Chateau Leoville Las Cases, St Julien 1988</b>		<b>380.00</b>
<b>Chateau Cos D'Estournel, St Estephe 1997</b>		<b>540.00</b>
<b>Chateau Mouton - Rothschild, Pauillac 1983</b>		<b>640.00</b>
<b>Chateau Latour, Pauillac 1995</b>		<b>1,425.00</b>
<b>Chateau Petrus, Pomerol 1983</b>		<b>2,350.00</b>
<b>Chateau Haut - Brion, Pessac - Leognan 1982</b>		<b>2,450.00</b>
 <b>COGNAC / ARMAGNAC</b>		<b>50 ml</b>
<b>Courvoisier VS</b>		<b>8.00</b>
<b>Remy Martin VSOP</b>		<b>8.50</b>
<b>Hennessey XO</b>		<b>40.00</b>
<b>Hennessey Paradis</b>		<b>90.00</b>
<b>Remy Martin Louis XIII</b>		<b>175.00</b>
 <b>DESSERT WINE AND PORT</b>	<b>100ml</b>	<b>Bottle</b>
<b>Peter Lehmann, Botrytised Semillon 2008</b>	<b>8.50</b>	<b>27.00 (37.5cl)</b>
<b>Riversaltes Grenat, Domaine Cazes 2004</b>	<b>9.50</b>	<b>70.00 (75cl)</b>
<b>Sauternes Clos Dady, 2006</b>	<b>12.50</b>	<b>37.00 (37.5cl)</b>
<b>Graham's Port, 1953</b>		<b>495.00</b>
<b>Taylor Fladgate, 1955</b>		<b>790.00</b>