

RED WINES

—OLD WORLD CLASSICS & REGIONAL FAVOURITES—



<i>St. Emilion</i>	2018	Chateau Grand Champs, St.Emilion, Bordeaux	59.00	15.00
<i>Pomerol</i>	2017	Les Colombiers de Feytit Clinet, Pomerol, Bordeaux	89.95	
<i>St Estephe</i>	2012	Château Montrose, La Dame Montrose, Bordeaux	165.00	
<i>St Estephe</i>	2011	Château Phelan Segur, St. Estèphe, Bordeaux	180.00	
<i>St. Julien</i>	2014	Sarget de Gruaud Larose, Medoc, Bordeaux	135.00	
<i>Pauillac</i>	2014	Château Gaudin, Medoc, Bordeaux	100.00	
<i>Burgundy</i>	2019	Santenay 1er Cru, Lequin Collin, Burgundy	90.00	
<i>Burgundy</i>	2017	Savigny les Beaune, Antonin Guyon, Burgundy	110.00	
<i>Châteauneuf</i>	2015	Domaine Villeneuve, Les Vieilles Vignes', Orange, Rhone	140.00	
<i>Côtes de Bourg</i>	2010	Château Roc de Cambes, Bordeaux	180.00	
<i>Tempranillo</i>	2010/11	Muriel Bodegas, Rioja Gran Reserva, Spain	64.50	
<i>Cabernet Sauvignon / Merlot</i>	2017	Meerlust Rubicon, Stellenbosch, South Africa	95.00	

—DESSERT WINES—



<i>Chenin Blanc</i>	2018	Coteaux du Layon, Baumard, Loire	7.50
<i>Semillon</i>	2016	Château Gravas, Barsac Sauternes	11.00
<i>Corvina / Rondinella</i>	2018	Recioto della Valpolicella Classico	12.00
<i>Riesling</i>	2018	Seifried, Sweet Agnes Riesling, Nelson	8.50
<i>Gewürtztraminer</i>	2015	'Sweet Raquel', Gewürtztraminer Reserve	9.50
<i>Furmint</i>	2017	Tokaji, Diszókő Furmint, Late Harvest	8.50

—PORT & SHERRY—



Dowes Late Bottled Vintage 2015	70ml	8.00
Kopke, 10 year old Tawny, Porto		9.50
Pedro Ximinez Antique, Fernando de Castilla, Dark Sherry		9.50

—DIGESTIFS & LIQUEURS—

Baileys	6.00	Cointreau	6.50
Sambuca	5.50	Amaretto	6.50
Frangelico	6.50	Benedictine	6.50

—COGNAC, ARMANGNAC & CALVADOS—

Hennessy VS	8.50	35.5ml
Hennessy XO	18.50	
Calvados du Breuil, Chateau du Breuil, Normandy		9.50

Please note:

All of our Wines contain Sulphites.

Vintages are subject to change