



## WINE LIST - BY THE BOTTLE

### WHITE WINE

#### **SAUVIGNON BLANC – LA COUR DES DAMES (V | VE) LANGUEDOC | FRANCE – 21.95**

Rich and aromatic with scents of gooseberry, passion fruit, green tomato and citrus. Fresh on the palate with good acidity makes it a great wine for salads and starters like the salmon rillettes.

#### **PINOT GRIS – LA COUR DES DAMES (V | VE) LANGUEDOC | FRANCE – 21.95**

Floral and fruity on the nose with notes of roses, lychees, lemons and grapefruit. On the palate, the wine is smooth and fresh, lovely and lively, and shows mineral notes on the finish. Perfect tippie with ham hock.

#### **CHARDONNAY – ALTER NATURE (V | VE) LANGUEDOC | FRANCE – 21.95**

Pale yellow lemon. Intense nose of tropical fruits and white flowers. The palate is concentrated in fruit but with a freshness and acidity.

#### **VIOGNIER – LA COUR DES DAMES (V | VE) LANGUEDOC-ROUSSILLON | FRANCE – 23.95**

Fruity scents of apricots and fresh peaches with floral nuances of acacia flowers. An aromatic wine with great texture. Would work wonderfully with Haddock Fishcakes.

#### **PICPOUL BLANC – JEAN-LUC COLOMBO (V | VE) LANGUEDOC | FRANCE – 27.95**

An organic wine from a family producer. This wine has a rich but subtle nose, with fresh notes of white flowers. Nicely rounded on the palate with flavours of lemon and grapefruit. Glorious with Sea Bass and a delicious pairing to Moules Frites.

#### **ALBARINO SOLAS – LAURENT MIQUEL (V | VE) LANGUEDOC | FRANCE – 29.95**

Solas Albarino has aromas of tropical fruit and citrus with delicate floral and mineral overtones. The palate is refreshing with generous exotic fruit character and a hint of lime to the finish. A soft yet crisp and aromatic white, it illustrates Laurent's signature style of clean, pure fruit. Being so characterful but unoaked this wine will work with all kinds of seafood.

#### **SANCERRE – LANGLOIS CHATEAU (V | VE) LOIRE VALLEY | FRANCE – 39.95**

Aromas of lemon, lime and white peach characterise the intense nose. The crisp fruit, mouth-watering acidity and touches of minerality all sit harmoniously on the palate.

#### **CHABLIS CRU – JEAN BOUCHARD (V | VE) CHABLIS | FRANCE – 55.00**

This wine is from a specific premium cru and therefore hails from some of the most revered land in Chablis. With citrus flavours developing into riper apple and then a perfect balance of a delicate opulence and taught focus. Pair with seafood, especially scallops.

#### **CHANSON BEAUNE BASTON 1ER CRU (V | VE) BURGANDY | FRANCE – 59.95**

A fantastic wine with fresh floral and white fruit notes. Fresh, complex and well-structured with long elegant, richness on the finish. Divine with Devon Crab Thermidor or richer Chicken and Fish dishes - a personal favourite of the house.

### SPARKLING & CHAMPAGNE

#### **SPARKLING FRENCH WINE – GRAND BRUT | FRANCE – 27.95**

Crisp sparkling wine with a lovely shot of pear among the bubbles, which burst into white-flower fragrance.

#### **SPARKLING ROSÉ – VEUVE DEVIENNE FRANCE – 27.95**

Deep ruby red. Aromas of red & black fruits, spices and herbs with hints of liquorice and vanilla. A winner with grilled meats and hearty French fare.

#### **CHAMPAGNE – AYALA BRUT CHAMPAGNE | FRANCE – 50.00**

The nose unveils expressive notes of citrus, florals and white fruits. The style is one of modernity, exemplified by their grower — part of Bollinger.

#### **CHAMPAGNE – AYALA ROSÉ CHAMPAGNE | FRANCE – 58.00**

The nose displays aromas of strawberries, raspberries and morello cherries together with nuances of spice. Light, fresh and well-balanced palate with flavours of red gooseberry and raspberry.

### ROSÉ WINE

#### **GRANACHE – LA COUR DES DAMES (V | VE) LANGUEDOC | FRANCE – 21.95**

Nice pale pink colour, it is a very well-balanced wine, fresh, vivid and round, with fruity red berry flavours, culminating in a dry finish. A lovely match for starters and summer salads.

#### **PROVENCE ROSÉ – LA PROMENADE PROVENCE | FRANCE – 29.00**

Floral notes with aromas of fresh berries and raspberries, showing elegance and complexity with flavours of white peach, raspberry and rose. Lovely with Tuna, Salmon, and Prawns.

### RED WINE

#### **MERLOT – LODEZ**

#### **(V | VE) LANGUEDOC | FRANCE – 21.95**

A great all rounder with a deep ruby red colour — easy drinking.

#### **MALBEC – LA COUR DES DAMES**

#### **(V | VE) LANGUEDOC | FRANCE – 21.95**

Elegant, with a spicy nose, it is smooth yet well-structured on the palate with bramble fruit flavours and tannins of great length. French Malbec & Steak Frites.

#### **SYRAH – LA COUR DES DAMES**

#### **(V | VE) LANGUEDOC | FRANCE – 21.95**

Complex, rich, a very dark colour and a fairly syrupy appearance. Aromas of raspberries, gooseberries, blackcurrants, cinnamon and a touch of mint. Rich & fat on the palate with a silky finish. Perfect with our Burger de Paris.

#### **PINOT NOIR – LODEZ**

#### **LANGUEDOC-ROUSSILLON | FRANCE – 21.95**

A lighter bodied, elegant wine. Bright, fresh and savoury. Classic flavours of raspberry and cherry and sweet spice. That savoury and earthy edge of Pinot Noir matches so well with mushroom dishes.

#### **BEAUJOLAIS VILLAGES – CHÂTEAU BLACERET ROY BEAUJOLAIS | FRANCE – 29.95**

Bright and lively red, this youthful, juicy Beaujolais has plenty of lifted red fruit. Crushed red berries on the palate with floral notes and a dusting of allspice. A great all rounder.

#### **CÔTES DU RHÔNE – DOM. DE LAMBISQUE RHONE VALLEY | FRANCE – 29.95**

Deep ruby red. Aromas of red & black fruits, spices and herbs with hints of liquorice and vanilla. A winner with grilled meats.

#### **CHÂTEAU LA FLEUR BOÛARD BORDEAUX | FRANCE – 55.95**

This property in Lalande de Pomerol has been owned by Hubert de Bouard of Chateau Angelus since 1998. A rich and beautifully full-bodied wine with aromas of blackberry, blueberry and vanilla. Well sculpted with floral notes and velvety tannins. A glorious match for all types of meat dishes, like Coq au Vin, Beef Bourguignon. finish. A lovely match for starters and summer salads.