

WINE CELLAR

Champagne and Sparkling Wines

- 1. Cattier White Label, Brut N.V. Champagne** £30.00
Instantly appealing crisp Champagne, with lovely froth and bubbles. The palate has fresh acidity and an excellent balance.
- 2. Prosecco, "Lunetta", Cavit (Italy)** £17.00
A light and fruity sparkling wine with small bubbles to tantalise your taste buds. A delicious sparkling wine from Trentino Italy.
- 3. Prosecco Lunetta Rose** £18.50
Deliciously light and fruity prosecco with a blend of Chardonnay, Merlot and indigenous grape Teroldego. Clean, fresh and fruity

Red Wines

- 4. Cotes du Rhone , Noble Dame Trielles (France, Rhone)** £18.95
A fruity style with an attractive slightly spicy character. A combination of the principal local grape varieties Grenage & Syrah yields a depth of flavour.
- 5. Rioja Marques de Caceras Crianza (Spain)** £19.90
This full bodied red wine is aged in oak barrels for 15-18 months, and then in the bottle for a similar period. It is a wine with pleasant tannins and an intense bouquet, vivid ruby red in colour, well balanced and long on the palate.
- 6. Shiraz Malbec, Elementos (Argentina)** £15.95
A well rounded wine with distinct plum aromas enhanced by oaky notes. Generous spicy and fruity flavours come through with a good body. Excellent accompaniment with red meat, steaks or on its own.
- 7. Fleurie La Madonne, Albert Bichot (France)** £19.95
Light and one of the most luscious fruity red wines. The aroma is strong, the wine tastes fruity and silky and remains brilliantly translucent.
- 8. Pig in a Poke - Old Spot Red (Italy)** £14.95
Ripe and flavoursome with a combination of Shiraz & Aglianico that delivers a flavour which is soft and smooth yet full bodied. There are subtle hints of blackcurrants and cherries; this wine would make a great accompaniment to your meal.
- 9. Merlot McGuigan Black Label (Australia)** £16.40
Sweet fruit flavours of plums, blackberries and raspberries, all combining to give a well-balanced style soft and smooth



