

WHITE WINES

	A.B.V	Glass	Bottle
		175ml	
1. SAUVIGNON/GRENACHE 'Les Terrasses', 2009 Vin de Pays de l'Ardèche, France <i>Dry, light and very fresh with lovely aromas of gooseberry and tropical citrus, with hints of ripe melon and lime. Try with the Chicken Salad or Club Sandwich.</i>	12%	3.25	12.50
2. CHARDONNAY, 2010 Los Espinos, Chile <i>An expressive, almost Burgundian nose gives way to a very clean and tropical palate, soft and delicious with delicately balanced acidity that is rounded and refreshing. Sings with Chicken Breast, The Italian Job Burger & Pesto Pizza.</i>	14%	3.55	13.95
3. ROUSSILLON BLANC, 2008 Reserve du Terroir, Vignerons de Rivesaltes, Roussillon, France <i>Enticingly fruity and fresh with a floral bouquet and a surprisingly complex flavour. Great with Filo Pie, Garlicky Prawns or Tuna Nicoise!</i>	12.5%	3.75	14.50
4. SAUVIGNON BLANC/RIESLING, 2009 The Opportunist, Limestone Coast Australia <i>The 68% Sauvignon Blanc is grown in the Adelaide Hills, whilst the Riesling comes from the Eden Valley - regions at the forefront for the respective varieties. Crisp, dry and tangy with vibrant, grassy grapefruit characters and a zesty finish. Great with Salmon & Watercress fishcakes and Pollo al Pesto.</i>	13.5%	3.85	15.00
5. PINOT GRIGIO, 2009 Ardesia, IGT delle Venezie, Italy <i>Deliciously flavoursome, elegant example of this often overproduced wine. Delicate, fresh with pear scented fruit and a crisp 'lemony' finish. Wonderful with Crab Linguine.</i>	12%	3.95	15.50
6. DRY RIESLING, 2009 Louis Guntrum, Rheinhessen, Germany <i>This wine punches way above its weight! A genuinely <u>dry</u> German white - crisp but weighty on the palate with intense flavours of fresh lime and hints of acacia honey on the finish. Perfect with Prawn Fajitas or Pig & Fig.</i>	12.5%	4.60	16.95
7. SHARPHAM DRY ESTATE SELECTION, 2009 Sharpham Vineyard, Totnes, Devon, England <i>A youthful fresh sensation with good balance and length. It is a great apéritif wine and an ideal accompaniment to a Club Sandwich or the Crab Linguine.</i>	11.5%	4.75	16.95
8. CHENIN BLANC, 2009 (Organic) Domaine Pibaleau, Loire, France <i>An initial acacia-floral bouquet with vivid white fruit flavours, an enticing acidity and very long finish. Incredibly pure and fresh. Great with Garlicky Prawns, Smoked Salmon & Crab Parcels or Goats' Cheese Salad.</i>	12.5%	4.75	17.50
9. RIOJA BLANCO, "MONOPOLE", 2007 CVNE, Rioja Alta, Spain <i>Classic White Rioja, full bodied and dry, with an initial crisp fruitiness, followed by a wonderful creamy richness. Complex and special! Delightful with Blackened Belly Pork or Carciofo Pizza.</i>	13%	5.25	19.95
10. SAUVIGNON BLANC, 2009 Tindall, Marlborough, New Zealand <i>An exceptionally good intense gooseberry and 'nettles' style of Sauvignon, (Classic Marlborough) from the Sowman's tiny estate in Rapaura, at the heart of the region. Lively on the palate with a lovely, long tropical backdrop. Try it with Butternut Risotto or Bacon & Brie Chicken Burger.</i>	13.5%	5.75	21.95
11. MONTAGNY 1er CRU, 2007 Château du Cray, Burgundy, France <i>Utterly delicious, soft, rounded and delicately opulent white Burgundy from the southerly region of the Châlonnaise, north of Cluny. Flavours of nectarine and apricot pervade the mouth and the wine has a beautiful creamy texture and good balancing acidity. Perfection with Salmon & Crab Parcels and Tuna Steak.</i>	13%	5.95	24.00

RED WINES

	A.B.V	Glass 175ml	Bottle
12. MERLOT/GRENACHE 'Les Terrasses', 2009 Vin de Pays de l'Ardèche, France <i>A lovely soft and fruity red, very pluggable, with red cherry flavours. Great with Burgers, Macaroni Cheese, Funghi al Forno, and even our salads!</i>	13%	3.25	12.50
13. TEMPRANILLO, 2008 Castillo de Montblanc, Conca de Barbera, Spain <i>A superbly made bold red with warm fruit and spice flavours. Unoaked, unlike most Rioja Tempranillos, to allow the ripe, warm fruit to shine through. Great with Napoletana Pizza, and Mexican Club Sandwich.</i>	13%	3.55	13.95
14. SHIRAZ/CINSAUT, 2009 Klippenkop, South Africa <i>Dry but gorgeously mellow and soft, with hints of white pepper and mulberry fruit. Fabulous with Blackened Belly Pork and Diablo Pizza.</i>	13%	3.85	14.95
15. ZINFANDEL, 2009 770 Miles, California USA <i>A soft, juicy wine with a delightful burst of red berry fruit on the nose and just a touch of spice. The smooth palate hints at rich mocha and dark berries, with a soft spicy finish. Try with Meteor Pizza, Steak Fajitas or Barbecue Ribs.</i>	13%	3.85	14.95
16. CABERNET SAUVIGNON, 2008 The Pugilist, Limestone Coast Australia 2008 <i>From the cool, maritime vineyards of South Australia's Limestone Coast, this rich, well rounded wine is oozing with blackcurrant cassis fruit, and a long, soft, dark finish. Great with Ostrich Burger and Rib Eye with Tennessee Glaze.</i>	14.5%	3.95	15.50
17. EVERTON RED, SHIRAZ/CABERNET/MALBEC 2008 Brown Brothers, Victoria, Australia <i>A brilliant blend with lifted aromas of blackberries, cherries and hints of mint and spicy oak. Juicy yet elegant, with enough oomph to stand up to the Dry Rub Ribs and Chilli.</i>	14.5%	3.95	15.50
18. COTES DU RHONE, 2009 (Organic & Biodynamic!) Domaine Roche Audran, Visan, France <i>Stunning! Yes the vintage was perfect but in 2009 Vincent Rochette's organic, bio-dynamic wines have an additional depth to them and exhibit a purity of fruit and ripeness which shows in the wines' silky texture as much as its flavours. Intensely fleshy, generous and full-bodied, and packed with mulberry spice and damson fruit. Cries out for one of our Steaks!</i>	13%	4.75	17.50
19. MALBEC, 2008 Montes Estate, Curico, Chile <i>A full-flavoured and rich, spicy red bursting with black cherry fruit and a hint of chocolate and leather. Mean with Meatballs, Lamb Tagine & Steak Fajitas!</i>	14%	4.85	17.95
20. RIOJA CRIANZA, 2006 Bodegas Navajas, Spain <i>Matured in American oak for up to 18 months, with up to a further 3 months in bottle, it has a combination of agreeable cherry-like fruit fused with pleasingly toasted vanilla. Great with Pig & Fig & Polpette Ragu.</i>	13.5%	5.80	22.00
21. PINOT NOIR, 2008 Paul Cluver Wines, Elgin, South Africa <i>Wild berry fruit on the nose, with hints of chocolate, violet and coffee. The complex palate is brimming with sweet berry flavours that are long and lingering. The finish is typical of the varietal with a long velvety texture. Wonderful with Tuna (yes try it!), Lamb Tagine, or a Simple Steak.</i>	14.5%	5.85	22.50
22. SHIRAZ, FORGET-ME-NOT, 2005 Botham-Merrill-Willis, South Australia <i>Cricket legends and fellow wine buffs Ian Botham and Bob Willis joined forces with awesome Aussie wine maker, Geoff Merrill, to create their own range of fine wines. Surprisingly elegant (!) yet superbly powerful, with red summer berry fruits with a tinge of liquorice, supported by creamy vanilla and ripe, fine tannins. This is a special vintage label chosen to commemorate Sir Ian Botham's 25th Anniversary Walk for the Leukaemia Research Fund. £1 is donated to Leukaemia research for every bottle sold.</i>	14.5%	5.95	24.95

ROSE WINES

- | | A.B.V. | Glass | Bottle |
|---|--------|-------|--------|
| | | 175ml | |
| 23. SYRAH/GRENACHE ROSÉ 'Les Terrasses' 2009 | | 3.25 | 12.50 |
| VdeP de l'Ardèche, France | 12.5% | | |
| <i>Wonderfully fresh and dry with zingy flavours of raspberry and redcurrant on the finish. Try with Salmon Fishcakes.</i> | | | |
| 24. ZINFANDEL ROSÉ, 2009 | 10.5% | 3.50 | 13.50 |
| Cutler Crest, California | | | |
| <i>Medium, flavoursome, with gorgeous strawberry and watermelon overtones. Good with Enchiladas and Butternut Squash Risotto!</i> | | | |
| 25. SANCERRE ROSÉ, 2009 | 13.5% | 5.95 | 22.50 |
| Domaine Bailly, Loire, France | | | |
| <i>A very elegant rosé with pervasive strawberry fruit aromas and a lovely freshness and purity on the palate. Perfect with Crab Linguine, Fishcakes, and delicious as an aperitif.</i> | | | |

FIZZ

- | | | Glass | Bottle |
|--|-----|-------|--------|
| | | 125ml | |
| 26. PROSECCO DI VALDOBBIADENE | 11% | 3.95 | 18.50 |
| Borgo, Col Del Alto, Italy | | | |
| <i>Lively 'up front' flavours of apples, almonds and fresh baked bread with a light, 'honeyed' finish.</i> | | | |
| 27. CREMANT DE LOIRE ROSÉ (Organic) | 12% | 3.95 | 18.50 |
| Domaine Pibaleau, Loire, France | | | |
| <i>A very fragrant and elegant rosé with ripe summer fruit flavours and a great mousse.</i> | | | |

CHAMPAGNE

- | | | | |
|--|-------|-------------|--------------|
| 28. J.M.GREMILLET, BRUT RESERVE N.V | | | Bottle 29.95 |
| Aube, Champagne, France | 12.5% | Half Bottle | 16.95 |
| <i>Very elegant and showing great finesse with fresh citrus fruit flavours and a 'biscuity' finish. IWC Gold Medal 2007</i> | | | |
| 29. POL ROGER RESERVE BRUT, N.V | | | 45.00 |
| Epernay, Champagne, France | | | |
| <i>Winston Churchill's favourite Champagne house! - A wonderfully elegant fizz with a fine mousse and soft white fruit flavours.</i> | | | |

DESSERT WINE

- | | | Glass | Half |
|---|-------|-------|--------|
| | | 125ml | Bottle |
| 30. CHATEAU VARI, 2005 | 13.5% | 4.50 | 12.95 |
| Monbazillac, France | | | |
| <i>Opulent with superb intensity and a pineapple and apricot sweetness combined with a lovely freshness, and acacia finish. Great with Waffles or Crème Brulée .</i> | | | |
| 31. NOBLE RIESLING, 2008/09 | 12% | 5.75 | 16.95 |
| Paul Cluver Estate, Elgin, South Africa | | | |
| <i>"..the best of it's kind in South Africa and easily one of the finest in the new world. It is lusciously honeyed and fabulously exotic, decadently potent, and as you'd expect, the acidity is utterly gorgeous, cleaning up the palate after every sip." Matthew Jukes, Top 250 wines - 2005'. We heartily agree. Great with Cheese, or Cherry Pie.</i> | | | |
| 32. PEDRO XIMENEZ, Viejo (Ask for P.X!) | 18% | 50ml | 2.25 |
| <i>Unbelievably concentrated, sweet and sticky, dripping with candied fruit, figs and raisins. Wonderful with any of our sticky puds (Sticky Toffee Pud Mmmm!!) or poured over Vanilla Ice Cream (Just Ask!)</i> | | | |

Our List

We take great care in choosing our wine list to ensure there is a perfect glass of wine to accompany any of our dishes.

All of our wines are available by the glass so, if you're not sure which wine to choose, please ask as we are more than happy for you to try a 'taster' from our selection. After all, if you're happy, then we're happy!

"The Last Resort" Digestifs to remember!

Cognac

Cognac Maxime Trijol VS

Rich round, fruity house Cognac. 40% abv

25ml 50ml
£3.00 £4.75

Cognac Maxime Trijol VSOP Grande Champagne

Elegant, delicate and fine with hints of orange rind, blossom and honey. This VSOP has an average age of 15 years, and won a Trophy in the International Spirit Challenge against XO Cognacs! 40% abv

£3.95 £6.95

Serious Liqueurs

Amaretto Veneziano - Mascarada 28% abv

Amazing Amaretto! Great almond backbone beautifully balanced with hints of orange rind. Makes its famous competitor taste like an alcopop!

£2.75 £4.50

Limoncello d'Amalfi - Bepi Tosolini

Fresh, zesty and very natural, from the best lemons in the world! 30% abv

£2.50 £4.00

Sambuca Classica - Bepi Tosolini

Clean and fresh, sweet and elegant, takes our favourite aniseed liqueur to a whole new level. 30% abv

£2.50 £4.00

Whisky & Rum

Glinne Parras 5 Year Old, Blended Scotch

Rounded house Whisky with a good malt content and a nuttiness from time in sherry cask. 40% abv

£2.50 £4.00

Georgia Moon Corn Whiskey

"First ya swalla, then ya holla!" Finest Moonshine, made by Parker and Craig Beam, descendents of the legendary Jim Beam. Less than 30 days old! 40% abv

£2.50 £4.00

Peat Monster (The Compass Box)

A monster on the nose but actually quite elegant on the palate, smoky, TCP, coal tar Character. 46% abv

£3.50 £6.50

Hedonism (The Compass Box)

Delicate, nutty, honeyed, - a grain whisky with no malt at all. Memorable for the connoisseur! 46% abv

£5.25 £9.75

Plantation Rum, St Lucia, 1998 42% abv

The Islay of the Rum world - liquidised banana cake! Superb after dinner Rum.

£3.95 £6.95

Port

Churchill's Finest Reserve

Great structure and concentrated layers of fruit make this wine, from selected top quintas, a serious alternative to Vintage Port. 20% abv

125ml 75cl Bottle
£5.25 £25.00

Warre's Otima 10 yo Tawny

Stunning Tawny with hints of raisin and toffee, and an excellent balancing freshness. Chilled, it's the perfect after dinner tipple! 20% abv

125ml 50cl Bottle
£6.25 £25.00