

HARRY'S WHITE WINES

A.B.V

Glass Bottle
175ml

1. **SAUVIGNON/GRENACHE 'Les Terrasses' 2008** 12% 2.95 11.95
Vin de Pays de l'Ardèche, France
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.
2. **CHARDONNAY, 2008** 13.5% 3.45 13.95
Cornellana Estate, Rapel Valley, Chile
This boldly flavoured Chardonnay is unoaked, showing an attractive, juicy pineapple fruitiness and expressive tropical fruit flavours. Perfect with Chargrilled Chicken, and The Italian Job Burger.
3. **CHENIN BLANC, 2009** 12.5% 3.65 14.50
Klippenkop, South Africa
Full-bodied with powerful flavours of honeydew melon and ripe green fig, leading to a 'mouth-watering' aftertaste with a crisp, fresh acidity. Great with Goat Cheese Tart and Festive Chicken Burger!
4. **PINOT GRIGIO, 2008** 12% 3.95 14.95
Ardesia, IGT delle Venezie, Italy
Deliciously flavoursome, elegant example of this often overproduced wine. Delicate, fresh with pear scented fruit and a crisp 'lemony' finish. Wonderful with Crab Linguine.
5. **PICPOUL DE PINET, 2008** 12.5% 4.25 15.75
Domaine St Peyre, Pomerols, Languedoc, France
What the locals quaff with the fantastic oysters from the Bassin de Thau, near Beziers. Dry, full flavoured and screaming out for our Garlicky Prawns!
6. **VIOGNIER, 2008** 13.8% 4.35 15.95
Domaine St Hilaire, Pezenas, Languedoc, France
'Heady', aromatic and very exotic with lush flavours of ripe apricots and white peaches: dry and elegant but very full flavoured and complex. Great with Salmon Nicoise or Salmon & Watercress fishcakes.
7. **MANSTREE MAYVAL DRY, 2008** 11.5% 4.35 15.95
Manstree, Boyces, Shillingford St George, Exeter, England
Situated less than five miles from where we sit, this is a fruity, yet elegant dry white, with lovely zesty, lemony fruit, from Madeline Angevine and Seyval (hence the name) grapes. Refreshing on the palate with youthful fruit flavours, this is a superb 'aperitif' and would be equally fab with a club sandwich or the crab linguine.
8. **DRY RIESLING, 2007** 12.5% 4.60 16.50
Louis Guntrum, Rheinhessen, Germany
This wine punches way above its weight! A genuinely dry 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 Pork Ribeye & Cider.
9. **SAUVIGNON BLANC, 2008** 13.5% 5.50 19.95
Tindall, Marlborough, New Zealand
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 Seared Tuna Salad or Pollo al Pesto.
10. **CHABLIS, 2007** 12.3% 5.95 24.00
Domaine Pinson, Burgundy, France
Classic Chablis. Crisp and assertively dry yet surprisingly full-flavoured with that superb 'mineral' character and honeyed finish that only Chablis possesses. The most elegant Aperitif, or delightful with Crab Linguine, or Warm Chicken Salad.

RED WINES

	A.B.V	Glass	Bottle
		175ml	
12. MERLOT/GRENACHE 'Les Terrasses', 2008 Vin de Pays de l'Ardèche, France <i>A lovely soft and fruity red, very gluggable, with red cherry flavours. Good with Confit of Duck, Burgers and even our salads!</i>	13%	2.95	11.95
13. TEMPRANILLO, 2007 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 our Lamb Tagine.</i>	13%	3.45	13.95
14. SHIRAZ/CINSAULT, 2008/09 Riebeek Cellars, Riebeek, South Africa <i>Dry but gorgeously mellow and soft, with hints of white pepper and mulberry fruit. Fabulous with Bangers & Mash and Confit of Duck.</i>	13%	3.75	14.95
15. EVERTON RED, SHIRAZ/CABERNET/MALBEC 2006/08 Brown Brothers, Victoria, Australia <i>A brilliant blend with lifted aromas of blackberries, cherries and hints of delicate oak. Juicy, with enough tannin to stand up to the Ribs and Chilli.</i>	14.5%	3.95	15.50
16. CABERNET SAUVIGNON 'SLOWINE', 2008 Overberg, South Africa <i>Supremely rich, rounded and full bodied, a serious Cabernet, with a wonderfully long smoky finish. Another winner with our Mexican collection!</i>	14%	3.95	15.50
17. GAMAY DE TOURAINE, 2008 Domaine de La Presle, Loire, France <i>A lightish, soft and very fruity refreshing red from the Beaujolais grape. The crunchy raspberry fruit makes this superb with Funghi al Forno, Bangers & Mash, and Mushroom & Goat Cheese Filo Pie.</i>	12%	4.25	15.95
18. LE PIGEOULET DES BRUNIER, (A.K.A. PIG RED!) 2007 VdP de Vaucluse, Rhône, France <i>The Brunier brothers make one of the finest Chateauneuf du Papes - Vieux Telegraph, so a great pedigree! They are also the Rhone partners in the awesome Massaya wine from the Lebanon (see#21!) Full bodied and chunky with a gamey nose and massive black fruit. Simply cries out for one of our steaks!</i>	13%	4.60	16.95
19. MALBEC CALAFATE, 2007 Bodegas Universo Austral, Patagonia, Argentina <i>Dark brooding red with black cherries and candied fruit on the nose, a mouth filling velvety damson palate and characteristic chocolate on the finish. Mean with Meatballs and Steak Fajitas!</i>	14.5%	4.75	17.50
20. RIOJA CRIANZA, 2005 C.V.N.E., Rioja Alta, Spain <i>Great toasty vanilla aromas with hints of mellow strawberry, and oak in lovely harmony. From one of the most respected wineries in Rioja, perfect with Pig & Fig, Confit of Duck, and Lamb Tagine!</i>	13.5%	5.00	19.95
21. MASSAYA CLASSIC RED, 2007 Massaya Estate, Bekaa Valley, Lebanon <i>Combining the near perfect conditions of the Bekka with winemaking know how from partners in Chateauneuf-du-Pape and St Emilion, the Ghosn Brothers have produced a wine which manages to be smooth and very soft yet dry, spicy and complex - wine for grown ups! Wonderful with Tuna Salad (yes try it!) Lamb Tagine or a Simple Steak.</i>	14.5%	5.50	22.50
22. SHIRAZ, BOTHAM-MERRILL-WILLIS, 2004 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. Try with our meaa Buraers. Ribs or T bone.</i>	14.5%	5.95	24.50

ROSE WINES

- | | A.B.V. | Glass | Bottle |
|--|--------|-------|--------|
| | | 175ml | |
| 23. SYRAH/GRENACHE ROSÉ 'Les Terrasses' 2008 | | 2.95 | 11.95 |
| 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, 2008 | 10.5% | 3.25 | 12.95 |
| Cutler Crest, California | | | |
| <i>Medium, very flavoursome, with gorgeous strawberry and watermelon overtones. Good with Stuffed Chillis or Enchiladas!</i> | | | |
| 25. MASSAYA CLASSIC ROSÉ, 2008 | 13.5% | 5.00 | 19.95 |
| Massaya Estate, Bekaa Valley, Lebanon | | | |
| <i>Astonishingly good Rosé from the historical birthplace of wine! Elegant, dry and soft, with refreshing raspberry scented fruit, and a silky texture. Lovely with Crab Linguine or Tuna Salad.</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. PROSECCO RABOSO ROSÉ | 11% | 3.95 | 18.50 |
| Borgo, Col Del Alto, Italy | | | |
| <i>A very fragrant and appealing rosé with subtle summer fruit flavours that explode onto the palate.</i> | | | |

CHAMPAGNE

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|--|--|--------|-------------------|
| 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 & PORT

- | | Glass | Half | Bottle |
|---|-------|-------|-------------|
| | | 125ml | |
| 30. CHATEAU LA PASSONNE, 2005 | 13.5% | 4.50 | 12.95 |
| Loupiac, 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, 2007 | 12% | 5.40 | 15.95 |
| 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 Blueberry Pie.</i> | | | |
| 32. PEDRO XIMENEZ, Viejo (Ask for P.X!) | 18% | 50ml | 2.00 |
| <i>Unbelievably concentrated, sweet and sticky, dripping with candied fruit, figs and raisins. Wonderful with any of our sticky puds (Toffee Sundae Mmmm!!) or poured over Vanilla Ice Cream (Just Ask!)</i> | | | |
| | | 125ml | 75cl Bottle |
| 33. CHURCHILL'S FINEST RESERVE PORT | 20% | 5.25 | 25.00 |
| <i>Great structure and concentrated layers of fruit make this wine, from selected top quintas, a serious alternative to Vintage Port.</i> | | | |
| | | | 50cl Bottle |
| 34. WARRE'S OTIMA 10 yo TAWNY PORT | 20% | 6.25 | 25.00 |
| <i>Stunning Tawny with hints of raisin and toffee, and an excellent balancina freshness. Chilled, it's the perfect after dinner tippie!</i> | | | |