

With Bubbles

Laurent Perrier, Brut Rose, NV (France)

This iconic champagne is the undisputed leader in the rosé Champagne category. This champagne is famous for its highly expressive bouquet, which stems from the very careful preservation of the grape's natural fresh red fruit aromas. Supply of this champagne is still limited in order to ensure the high quality is maintained.

Enjoy with – seafood, light game Taste guide – 2 Bin No. – 04 ABV – 12.0% £79.95

Veuve Clicquot, NV (France)

Aged on its lees for almost double the required time for a non-vintage Champagne, Veuve Clicquot has a wonderful balance of power and richness, yet with a dry, crisp and elegant finish. Also available in a half bottle (£39.95).

Enjoy with – salmon, seafood and duck Taste guide – 2 Bin No. – 05 / 30 ABV – 12.0% £69.95

Perrier-Jouet, Grand Brut, NV (France)

Classic fresh citrus notes with an elegant finish and an aroma of freshly baked bread on the nose.

Enjoy with – smoked Salmon (or any cured meat) Taste guide – 1 Bin No. – 06 ABV – 12.0% £49.95

Mionetto, Prosecco (Italy)

The bouquet is redolent of Golden Delicious apple, while the palate is appealingly marked by aromatic notes of honey, black liquorice, and acacia blossom. Also available in a 20cl bottle.

Enjoy with – very versatile, pairs with salads and grilled fish Taste guide – 3 Bin No. – 07 / 31 ABV – 11.0% £27.95 / £7.95

Whites

Le Bel Olivier, Colombard-Sauvignon Blanc, IGP, Cotes de Gascogne – 2015/16 (France)

Modern, fruit driven wine produced from a blend of Colombard and Sauvignon Blanc. It is light, crisp and delicate offering good value for money.

Enjoy with – light fish dishes, salads Taste guide – 1 Bin No. – 01 ABV – 11.5% £15.95

Dusty Road, Chardonnay – 2016 (South Africa)

This unwooded dry white has mouth-watering tropical fruit characters with a lasting finish on the palate.

Enjoy with – any light fish or chicken dishes Taste guide – 2 Bin No. – 08 ABV – 13.0% £18.95

Botter, Pinot Grigio, IGT, Veneto – 2016 (Italy)

An intense straw colour with an ample, lasting fruity bouquet. The palate is dry, soft and well balanced.

Enjoy with – any kind of poultry or river fish (i.e. salmon) Taste guide – 2 Bin No. – 09 ABV – 12.0% £19.95

Beronia, Rioja, Blanco – 2015 (Spain)

Made from 100% Viura with no oak contact. This delicate wine has aromas of peach and lily petals.

Enjoy with – risotto or paella, cold meat dishes Taste guide – 2 Bin No. – 10 ABV – 12.5% £21.95

Francesca Bay, Marlborough, Sauvignon Blanc – 2014 (New Zealand)

New Zealand's soil and climate are ideal for Sauvignon Blanc and this wine is a fine example with its wonderful concentration of fresh crisp fruit. Pear and gooseberry on the nose and palate. Superb crunchy Granny Smith apple fruit with tropical fruit notes.

Enjoy with – seafood any fish dishes Taste guide – 1 Bin No. – 11 ABV – 13.5% £24.95

Namorio, Albarino – 2012 (Spain)

From the extreme North West region of Spain, this dry, very crisp white wine is unique and a great partner with seafood.

Enjoy with – seafood, particularly shellfish Taste guide – 1 Bin No. – 12 ABV – 13.0% £29.95

Réserve de Montaigne, J. Moreau et Fils, Chablis – 2014/15 (France)

The vines grow on gentle slopes along the perimeter of the Chablis Grand Cru and Premier Cru appellations. Pale gold in colour with slight green tinges and a fruity nose with butter and hazelnut aromas.

Enjoy with – poultry (roasted or grilled) & any kind of fish Taste guide – 1 Bin No. – 13 ABV – 12.5% £39.95

Jean Marechal, Chavignol, Sancerre – 2014 (France)

From vineyards on the prime side of the hill opposite the village of Chavignol, vinified under the watchful eye of Arnaud Bourgeois, this is quintessential Sancerre.

Enjoy with – goats cheese, smoked fish, grilled white fish Taste guide – 1 Bin No. – 14 ABV – 13.0% £44.95

Rosé

Botter, Pinot Grigio Rosato, IGT, Veneto – 2016 (Italy)

Light rosé colour, the elegant bouquet has intense notes of acacia flowers. Dry, soft and well-balanced on the palate, round & full bodied.

Enjoy with – nibbles, salads, risotto or as an aperitif Taste guide – 2 Bin No. – 28 ABV – 12.0% £19.95

Reds

Le Bel Olivier, Grenache-Merlot, IGP, Pays d'Oc – 2016 (France)

A juicy, easy drinking red with soft tannins and good fruit content.

Enjoy with – roast white meat, red meat or mildly spiced dishes Taste guide – b Bin No. – 02 ABV – 13.0% £15.95

Goyenechea Malbec, Mendoza – 2015 (Argentina)

Good fruit with rich flavours combine with the tannins in this well-structured wine to produce an excellent example of what Argentina is capable of.

Enjoy with – any red meat or rustic stew Taste guide – d Bin No. – 15 ABV – 13.5% £17.95

Moreau, Espirit de Montaignu, Pinot Noir – 2015 (France)

Darker and more broody in style to Burgundy, this Pinot Noir is bursting with cherries, vanilla balanced with soft, juicy tannins.

Enjoy with – poultry, game and rich fish i.e. salmon Taste guide – b Bin No. – 16 ABV – 12.5% £19.95

Thieri Loup, Coteaux De Languedoc – 2014 (France)

The Languedoc can produce some great wines and this is a great example. Ripe berry fruit with a hint of smoke and spice. One of the hidden gems on our list.

Enjoy with – red game meat such as venison or duck Taste guide – c Bin No. – 17 ABV – 14.0% £21.95

Beronia, Rioja Reserva – 2011 (Spain)

A flagship wine from the wine-makers at Beronia. Rich dark cherry and blackcurrant with a warm rounded finish.

Enjoy with – red meat of any kind but particularly lamb Taste guide – d Bin No. – 18 ABV – 14.0% £22.95

Pablo, Old Vine Garnacha – 2015 (Spain)

Lush blackberry & cherry flavours with an underlying spicy pepperiness. The vines used to produce this delicious wine were planted up to 100 years again the mountain vineyards of Atea.

Enjoy with – roasted meats, casseroles & various cheeses Taste guide – d Bin No. – 19 ABV – 15.0% £29.95

Chocolate Box 'Truffle Chocolate', Cabernet Sauvignon – 2014 (Australia)

From the Barossa Valley, this deep 'ruby' red has ripe blackcurrant & vanilla hues. Flavours of ripe blackcurrant & chocolate prevail with an amazing silky oak finish.

Enjoy with – steak, venison, lamb Taste guide – d Bin No. – 20 ABV – 14.5% £39.95

Chateau Carignan, Premier Cotes de Bordeaux, Burgundy – 2011 (France)

The nose is toasty with caramel and very ripe red berry fruit aromas. Liquorice notes intensify the complexity of the wine. A very pleasant palate with silky tannins.

Enjoy with – dark meats, esp. lamb, roast beef, steak Taste guide – c Bin No. – 21 ABV – 13.0% £44.95

By The Glass & Smaller Bottles

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Veuve Clicquot, NV (France) **37.5cl** £39.95
Mionetto, Prosecco, NV (Italy) **20cl** £7.95

White

Le Bel Olivier, Colombard-Sauvignon Blanc, IGP, Cotes de Gascogne – 2015/16 (France) **175ml** £5.35
Dusty Road, Chardonnay – 2016 (South Africa) £4.45 £6.35
Botter, Pinot Grigio, IGT, Veneto – 2016 (Italy) £4.70 £6.70

Rosé

Botter, Pinot Grigio Rosato, IGT, Veneto – 2016 (Italy) £4.70 £6.70

Red

Le Bel Olivier, Grenache-Merlot, IGP, Pays d'Oc – 2016 (France) £3.75 £5.35
Goyenechea Malbec, Mendoza – 2015 (Argentina) £4.25 £6.00
Beronia, Rioja Reserva – 2011 (Spain) £5.40 £7.70

Taste Guide: White & Rosé: 1 (dry) to 9 (sweet) Red: a (light) to e (heavy)