



## Wines sold by the glass

125ml - £3.00

175ml - £4.00

250ml - £6.00

La Brouette Blanc, France dry white

11.5% vol

La Brouette Rosé, France rosé

12.0% vol

La Brouette Rouge, France red

13.0% vol

## Rosé

**Bin 01 La Brouette Rosé, Gascony, France (VV) £18.00**

75cl 12% volume (2)

Charming strawberry & blackcurrant aromas give a smooth & full flavoured finish, perfectly suited to summer evenings.

**Bin 02 Montevento Rosé (Blush), Venetia £20.00**

Italy, 2008 75cl 12% volume (2)

Pale pink in colour, fresh & well balanced, this fruity wine is now almost a cult in style. Brilliant as an aperitif & naturally suited to light seafood & meat courses.

**Bin 03 Domaine de Montauberon Rosé, £23.00**

France, 2008 75cl 12.5% volume (2)

Made with the Grenache & Syrah grapes, fresh & full of fruit flavours with hints of white blossom on the nose. Makes a refreshing aperitif, or with grilled meats & salads throughout the year.

White wine	1= dry	>	5= sweet
Red wine	1= light & fruity	>	5= rich & full
VV = vegetarians & vegans			V = vegetarians

# Sparkling



**Bin 04 Rosé Prosecco, Le Coulture, Italy, NV** **£19.00**  
75cl 11% volume (3)

A beautifully made. Fresh, & elegant with an impressive complexity of flavour. Perfect for all kinds of celebrations!

**Bin 05 Louis Boillot Cremant de Bourgogne,** **£28.00**  
75cl 12% volume (2)

Over 130 years of experience in the Burgundy's Côte d'Or have produced this delicate & appealing sparkler from Louis Boillot. This salmon pink rosé is soft & creamy-textured with a moreish, wild strawberry scent.

**Bin 07 Guy de Chassey Champagne, NV** **£32.00**  
Epernay, France 75cl 12% volume

Hand-made in the village of Louvois which has 100% Grand Cru status, this finely structured blend has a bit of everything: zesty apple & citrus fruit, balanced by richer, toasted brioche flavours.

**Bin 08 Lanson Brut Black Label, NV** **£38.00**  
Epernay, France NV 75cl 12.5% volume

Founded in 1760, Lanson is one of the oldest Grande Marque houses. Celebrated for its powerful freshness, Black Label is exuberant with an excellent length on the palate.

White wine	1= dry	>	5= sweet
Red wine	1= light & fruity	>	5= rich & full
VV = vegetarians & vegans			V = vegetarians



## *Sparkling* (continued)

**Bin 09 Lanson Rosé Champagne, NV £40.00**

Epernay, France 75cl 12% volume

The bouquet is composed of floral & soft red berry fruits; the palate is rounded with balancing acidity. Lanson was one of the first houses to market a rose Champagne & remains one of its most respected producers. Immerse yourself in this rich rounded fizz & find out why.

**Bin 10 Moët & Chandon Brut Impérial, NV £42.00**

France 75cl 12% volume

The definitive champagne, made from over 200 crus of pinot noir, chardonnay & pinot meunier, this wine combines generosity & delicacy with maturity & freshness.

**Bin 11 Veuve Clicquot Ponsardin Yellow Label, NV £48.00**

France 75cl 12% volume

Dominated by Pinot Noir, this wine has a firm structure, rounded with a touch of Pinot Meunier. Nearly a third of Chardonnay gives it the elegance & finesse needed for perfect balance.

**Bin 12 Laurent Perrier Cuvee Rosé Brut, NV £70.00**

France 75cl 12% volume

Famous for its highly expressive bouquet, extraordinary depth & freshness – this is the benchmark for rosé champagne around the world.

White wine	1= dry	>	5= sweet
Red wine	1= light & fruity	>	5= rich & full
VV = vegetarians & vegans			V = vegetarians



# White Wine

**Bin 13 La Brouette Blanc, Gascony, France (VV) £18.00**  
75cl 11.5% volume (2)

A fresh, finely balanced colombarde blend dry wine which perfectly accompanies all poultry & white meat dishes. Also excellent for casual drinking.

**Bin 14 El Campesino Chardonnay, 2009 £19.00**  
Valle Central Chile 75cl 13% volume (3)

This soft refreshing unoaked Chardonnay is restrained, with refreshing melon & stone fruit flavours making an easy wine for white meat, seafood or just to enjoy with friends.

**Bin 15 Santa Florentina Chardonnay, Argentina (VV) £19.00**  
2008 (Organic & Fairtrade) 75cl 13% volume (3)

The Famatina Valley wine region is situated in the Province of La Rioja in Argentina & benefits from a combination of brilliant sunlight, warm days & fresh nights. Pale lemon in colour, this wine is soft & fragrant with delicate aromas of white flowers & peach. Perfect as an aperitif or with fish or light meat dishes.

**Bin 16 Heywood Semillon Sauvignon Blanc (V) £20.00**  
Australia, 2008 75cl 11.5% volume (3)

Pale lemon in colour, this wine is very aromatic with floral, gooseberry & nettle notes. The palate reflects the note but is slightly round & fleshy, making for very easy drinking.

White wine	1= dry	>	5= sweet
Red wine	1= light & fruity	>	5= rich & full
VV = vegetarians & vegans			V = vegetarians



## White Wine (continued)

**Bin 17 Pinot Grigio “Luna”, Cecilia Beretta £24.00  
Veneto, Italy 2009 75cl 12% volume (2)**

The grapes for the Luna Pinot Grigio come from the picturesque countryside surrounding Verona & Treviso. This is an exceptional Pinot Grigio showing wonderful freshness & a subtle underlying minerality. Well-balanced on the nose & palate with grilled almonds, ripe gooseberries & a delicate citrus finish.

**Bin 18 Fiano Masseria Bianca, IGT Salento , £24.00  
Italy, 2010 75cl 13.5% volume (3)**

Fiano is “the new kid on the block” in the world of white wines, showing more body than many popular Italian whites. Displaying aromas of nectarines, honeysuckle, almonds & tropical fruit, together with floral notes, the palate is rich, round & warm, with a twist on the finish that makes it just delicious. This is a particularly fine example which comes highly recommended.

**Bin 19 Ana Sauvignon Blanc, Marlborough, £25.00  
New Zealand, 2009 75cl 13.5% volume (2)**

Pale lemon in colour and with the typical Marlborough Sauvignon nose - plenty of upfront grass & gooseberries. The palate is fresh & clean with characters similar to the nose. There is a lovely citric acidity to balance.

White wine	1= dry	>	5= sweet
Red wine	1= light & fruity	>	5= rich & full
VV = vegetarians & vegans			V = vegetarians



# Red Wine

**Bin 20 La Brouette Rouge, Gascony, France (VV) £18.00  
75cl 13% volume (2)**

An approachable, supple red wine, easy to drink on its own but with the character & weight to partner a wide range of dishes including cheese & red meats. Predominantly a merlot with some tannin.

**Bin 21 El Campesino Cabernet Carmenere £19.00  
Chile, 2009 75cl 13% volume(4)**

This Cabernet-Carmenère blend is soft, velvety & packed full of spicy, black fruit. Ideal with red meats but also works well on its own.

**Bin 22 Panul Merlot, Chile, 2009 £19.00  
75cl 13% volume (3)**

This fine 100% Merlot is produced in the largest private estate in the Colchagua Valley. Packed with deep, dark berry fruit flavours & nuanced hints of cocoa, herb & earth, its velvety texture makes it an easy drinking wine.

**Bin 23 Heywood Shiraz, Australia, 2008 £20.00  
75cl 13.5% volume (5)**

Deep purple in colour & with spicy dark fruit & white pepper on the nose. The palate is concentrated & rich with notes of blackcurrant conserve & smoky, stewed plums. Drinks beautifully.

White wine	1= dry	>	5= sweet
Red wine	1= light & fruity	>	5= rich & full
VV = vegetarians & vegans			V = vegetarians



## Red Wine (continued)

**Bin 24 Bain's Kloof Merlot, Breede River, South Africa, 2007 75cl 13.5% volume (4) £21.00**

First produced in 1843 this 100% Merlot is deep ruby red in colour with rich mocha & sweet black fruit on the nose. Fabulous with food or on its own.

**Bin 25 Dominio de Toyo Cabernet Shiraz, 2010 Argentina, 75cl 12.5% volume (4) £23.50**

This wine is smooth & velvety displaying the elegant cassis notes of Cabernet Sauvignon with the spicy concentration of Shiraz - a beautiful red for any occasion.

**Bin 26 Viña Mar Pinot Noir Reserva, Chile, 2008 75cl 14% volume (4) £25.00**

Purple-pink in colour with a bright nose of spicy ripe plum & cherry with juicy, forest fruit & cinnamon spice flavours – absolutely delicious & a fine example for Pinot Noir fans!

## Port

**Warre Otima 10 Tawny Port 50ml 20% volume £3.00**

A lush, soft port, with nutty aromas rounded out by scents of coffee & crème caramel. There's not a rough edge to be found.

White wine	1= dry	>	5= sweet
Red wine	1= light & fruity	>	5= rich & full
VV = vegetarians & vegans			V = vegetarians