

Welcome

Please enjoy our wine list, we have put it together from wines we have loved and over the years and new ones we have tasted more recently. There is something for everyone and something for all occasions.

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Prosecco

Primo Franco is a great friend and renowned as one of the finest producers of prosecco in Italy, wines are delicious, fresh and creamy. Prosecco is good for drinking at any time of the day, especially the morning. Primo describes his wine as having round not square bubbles; it's a beautiful smooth drink!

NV	Prosecco Rustico DOCG- Nino Franco Very fine and crisp with elements of golden apple.	£29
2009/10	Rive San Floriano DOCG – Nino Franco The grapes for this wine are grown in the only walled vineyard in Valdobbiadene.	£37
2008	Grave di Stecca – Nino Franco Great balance and finesse to this wine mineral notes and citrus just rated 5 stars. The finest Prosecco tasted.	£48

Sparkling wines

NV	Plaisance – Nicolas Choblet-Loire Valley Plaisance is produced from Grolleau Gris grape variety, using the method traditional, the same as Champagne. The wine is left on its lees for two years adding flavour, the colour is copper, a charming wine.	£30
NV	Rockfish Cava – Josep Ferret-Guasch-Penedes In our opinion, this is a great way to start your evening, we are proud to have this wine from Josep, who produces world class Cava.	£22

Champagne

Non Vintage

Louis Barthelemy Amethyste Brut	£55
Louis Barthelmy has been achieving rave reviews, lovely clear champagne with notes of citrus peel.	
Half Bottle	£30

Rose

Billecart Rosé	£95
Extremely clean and refreshing, this bottle is a pleasure to drink.	

Vintage

2005	Louis Barthelemy Saphyr Brut	£60
	A refined champagne with depth and complexity.	

Our own blends

Our desire over the years has been to select wines to compliment the freshest fish possible. We have taken this seriously and blended two wines, using our knowledge and experience. We tasted approximately 120 species of fish, and came to the conclusion that our wine should cleanse the palate and add citrus flavours.

Rockfish white is produced from the Xarel Lo grape variety a component of Cava. Xarel Lo has lovely citrus notes like squeezing lemons on the tongue.

Tonnix is a wine created by myself and good friend Mark Hix with a wonderful lady called Sophia, the owner of Quinta de la Rosa from Portugal.

2009	Rockfish Xarel Lo – Ferret Guasch – Penedes	£24
2009/10	Tonnix – Quinta de la Rosa – Douro	£27

The classics to compliment seafood

Below in our opinion a selection of wines, we believe are the classic's that compliment seafood. All of the wines are fruit driven and have no oak used in the production, producing youthful clean fresh wines.

2010	Perline Picpoul de Pinet- Cave de Florensac- Languedoc A bouquet of sea air, white flowers and lime, this wine is dry and delicious.	£22
2010	Muscadet le Pavillon- Nicolas Choblet- Loire Valley (Half bottle available) This is not your typical Muscadet, this wine has fruit structure is balanced with a refreshing finish.	£20
2010	Pouilly Fume- Domaine Barillot-Loire Valley Minerality, smoky and appealing fruit, with a huge finish.	£32
2010	Sancerre – Jean-Jacques Bardin- Loire Valley A small producer, this is a delicious wine, great with shellfish	£34
2010	Chablis – Clotilde Davenne - Burgundy A classic style of steely mineral Chablis,	£33
2008	Chablis – Clotilde Davenne - Burgandy	Magnum £85
2010	Albarino – Mar de Frades-Rias Baixas The vineyards look over the ocean .This wine is produced in an area where Seafood is part of the everyday diet.	£35 Magnum £72

Selection of reds we love to drink with fish.

For the red wine lovers, why not drink red wine with fish. Gamay & Frappato can be served chilled in the summer, Diambra we suggest with Salmon and Tuna fish.

2010	Gamay Vin de Pays Loire– Nicolas Choblet-Loire Valley Dry and medium bodied this is a lovely easy drinking red with loads of fruit.	£19
2009	Diambra -Michele Satta -Bolgheri This wine is from one of Tuscany's rising stars, made a few miles from the sea. Very exuberant and fruit driven	£24
2007/8	Frappato – Valle dell'Acate-Sicily A light bodied red wine, juicy and tasty ideal with fish.	(Half bottle available) £30

Wines by the glass

Please check with our staff, if any special bottles have been opened to serve by the glass.

Fizz	125ml		
Prosecco Rustico NV DOCG- Nino Franco	£7.00		
Sherry	100ml		
Manzanilla San Leon	£4.25		
Whites	125ml	Carafe	Bottle
Rockfish Xarel Lo 2009 – Ferret Guasch, Penedes	£4.45	£12.95	£24
Tonnix 2009/10 – Quinta de la Rosa, Douro	£4.95	£13.75	£27
Bianco di Custoza 2010 – Paolo Sacchetto, Veneto	£4.15	£12.75	£21
Sauvignon Blanc 2010 Vin de Pays de Loire – Nicolas Choblet	£4.25	£12.50	£18
Perline Picpoul de Pinet 2010 – Cave de Florensac, Languedoc	£4.45	£13.05	£22
Macon Villages 2009 – Vincent Besson, Burgundy	£4.60	£13.50	£25
Reds	125ml	Carafe	Bottle
Gamay 2010 Vin de Pays Loire– Nicolas Choblet, Loire Valley	£4.15	£12.25	£19
Rioja Black Label 2009 – Ramon Bilbao-Rioja	£4.25	£12.95	£24

Dessert wine & Port	50ml	750ml
Jardin d'Hiver 2010 – Domaine La Hitaire, Cotes de Gascogne		£24
Pedro Ximenez – Gutierrez Colosia 18%vol	£3.60	£25
Monbazillac 2007– Domaine de Grange Neuve	£3.60	£26
Madeira Doce – H.M. Borges 18%vol	£3.95	
Azul Fine Tawny	£ 3.95	

Italian White Wines

Piedmont

2009	Re di Fiori Langhe Riesling – Braida A great Riesling from our friends at Braida.	£42
2006	Asso di Fiori Langhe Chardonnay - Braida If you like big white burgundy you'll love this, plenty of flavour, delicious.	£48
2010	Rossj Bass Langhe – Gaja A complex wine that delivers citrus, hints of flowers, and honey, wrapped in an elegant body and refined acidity.	£100

Veneto

2010	Bianco di Custoza – Paolo Sacchetto Wonderful, slight richness, this wine is drinking beautifully.	£21
2010	Preludio Chardonnay – Paolo Sacchetto Wonderful, slight richness from a third of the wine spending 6 months in oak, this wine is drinking beautifully.	£21
2009	Pinot Grigio L'Elfo – Paolo Sacchetto Delicious, light and refreshing.	£23
2010	Sauvignon Blanc Vecchio Scoule – Antonio Fattori Tomato leaves chopped pepper to cut grass, classic Sauvignon an excellent wine.	£28
2010	Pinot Grigio Valparadiso – Antonio Fattori One of the best pinot Grigios	£24
2010	Roncha – Antonio Fattori This wonderful blend by Antonio it is rich and full of fruit.	£35
2010	Soave Motto Piane – Antonio Fattori An unusual soave with loads of oak.	£32

Friuli

2010	Sauvignon Blanc - Conte Brandolini D'Adda A characteristic aromatic nose with green pepper, banana and melon, really delicious.	£29
2010	Traminer Aromatico - Conte Brandolini D'Adda An Intense and aromatic Gewurtztraminer.	£29

Tuscany

2009	Costa di Giulia – Michele Satta (Half bottle available) Vermentino and Sauvignon Blanc blend, this wine displays wonderful pink grapefruit flavours.	£39
2009	Giovin Re Viognier – Michele Satta Incredibly vast sensations of fruit, apricots and citrus, winning recognition everywhere.	£65

Sicily

2009	Insolia – Valle dell'Acate A Local grape, really delicious, fresh, dry and citrus. (Half bottle available)	£28
2010	Zagra – Valle dell'Acate Zagra is a blend of Insolia and Grillo. full and almost Gewurztraminer like, unusual and dry.	£30

Austria & Germany

2008	Gruner Veltliner Spiegel – Weingut Hielder- Austria A great wine to compliment oysters.	£32
2008	Riesling – Van Voxlem- Mosel Riesling grown on the steep slate slopes of the Saar River.	£34

Iberian Peninsula whites

2010	Fasto Verdejo – Rueda Vibrant, fresh and full of life, this is a great wine.	£25
2010	Palmela – Dona Ermelinda – Setubal Great balance long taste and balance.	£30
2010	Albarino – Mar de Frades- Rias Baixas The vineyards look over the ocean this wine is at its best with a plate of seafood.	£35 Magnum £72

French Country & Rhone whites

2009	Chateau Le Raz, Sauvignon/Semillon -Bergerac A great country wine lovely with fish and salads.	£19
2010/11	Viogner - Les Acanthes-VDP d'Oc Fresh and lively wine lovely with shellfish.	£19
2010	Les Tours – La Hitair- Gascony A smooth and understated wine, everyone loves it, very elegant.	£19
2010	Perline Picpoul de Pinet – Cave de Florensac -Languedoc A bouquet of sea air, this wine is a little floral but still bone dry.	£22
2010	Cotes du Rhone Reserve Blanc- Domaine Perrin-Rhone A blend of southern Rhone varietals, this is the perfect all round white wine.	£29

Loire Valley whites

2010	Sauvignon Blanc Vin de Pays de Loire – Nicolas Choblet A Lovely seafood wine from a young ambitious winemaker	£18
2010	Muscadet le Pavillon – Nicolas Choblet (Half bottle available) A Delicious Wine from a great young winemaker, really clean and fresh.	£ 20
2006	Muscadet Signature – Nicolas Choblet With just over 5000 bottles produced this 2006 Muscadet is rare, it drinks better than some Chablis	£27
2010	Pouilly Fume – Domaine Barillot Lively and intense, delicious.	£32
2010	Sancerre – Jean-Jacques Bardin (Half bottle available) A small producer, this is a delicious wine, great with shellfish	£34
1993	Muscadet Le L'D'Or – Pierre Luneau – Papin Aromas of peach stone , with exotic and smoky fruits and pne kernels backed up by a stony sea salt minerality. Nicely textured dry and forceful but gentle and grippy.	£40

Burgundy whites

Chablis

Domaine Clotilde Davenne

2009	Bourgogne Blanc Drinking perfectly with that classic minerality.	£28
2009	Petit Chablis This Petit Chablis comes from young vines indeed it's well worth the Chablis name, lovely and fresh.	£32
2010	Chablis A classic style of steely mineral Chablis	£33

Domaine Garnier

2009	Chablis The palate is full and laden with floral notes leading on to a beautifully balanced mineral finish.	£34
2009	Chablis 1er Cru Mont de Milieu The palate the rich yellow fruits (peach, apricot) dominate, leading to a fresh mineral laden finish	£49
2006	Chablis Grand Cru Les Clos The fruit of this "Clos" is of perfectly ripened grapefruit that has preserved its natural acidity	£75

St Bris

2008	Sauvignon St Bris – Clotilde Davenne Clotilde was a winemaker for 17 years for the famous Brocade brand, this is one of her first personal wines – amazing.	£32
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Cote de Beaune

Domaine Alain Chavy

2007	Puligny Montrachet – Alain Chavy A classy Puligny from the Chavy stable.	£60
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Maconnais

2009	Macon Villages – Vincent Besson The Macon-Villages is easy drinking,a great Burgundy.	£25
2008/9	Saint Veran – Vincent Besson A floral wine with lime and citrus aromas, lovely.	£34
2008	Pouilly Fuisse – Vincent Besson A classic Fuisse with a great deal of freshness.	£38
	Magnum	£75

Rose Wines

2011	Pinot Grigio Ramato – Paolo Sacchetto - Veneto A beautiful copper pink colour made in the traditional style, it's wonderful.	£25
2009	Tonnix – Quinta da la Rosa - Douro Selected by Mitch & Mark Hix. A blended deep rose for seafood.	£27
2009/10	Sancerre Rose– Jean-Jacques Bardin-Loire Valley Pale Salmon colour, fresh bouquet and silky smooth on the palate exquisite.	£35

Italian Red Wines

Piedmont

2007	IL Baciale – Monferrato- Braida Il Baciale means the matchmaker, this wine is a marriage of pinot noir and Barbera, its A perfect match from Piedmontes finest producer of barbera. A complex and elegant wine.	£37
2006/7	Montebruna Barbera d'Asti- Braida The land that speaks, the letters that make up the name represent the many plots of land the family have bought to rebuild these highly wine bearing vines.	£42
2006/7	Bricco dell'Uccellone Barbera d'Asti – Braida The best wine on the list, you'll love it.	£85

Veneto

2006/7	Valpolicella Ripasso – Corteforte A Ripasso Valpolicella is a wine that has spent time soaking with the grape skins used to make Amarone.	£39
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Friuli

2006	Refosco - Conte Brandolini D'Adda Another gem from Brandolini, very smooth and delicious.	£30
NV	Treanni - Conte Brandolini D'Adda The wine is a blend of merlot, cabernet franc and refosco from three recent vintages (the 2005 refers to the most recent release). Brandolini refers to this wine as an “everyday wine with character.”	£36
	Magnum	£75

Tuscany

2008/9	Diambra -Michele Satta -Bolgheri This wine is from one of Tuscany's rising stars, made a few miles from the sea. Very exuberant and fruit driven	£24
2009	Liberta Collazzi – Fattoria I Collazzi Displays a perfect balance between Merlot, Syrah and local Sangiovese grapes	£35
2009	Chianti Classico “I Bastioni” – Fattoria I Collazzi A lovely savoury acidity with a lively supple palate, this is chianti at it's best.	£36
2007/8	Bolgheri Rosso-Michele Satta -Bolgheri Wonderfully harmonious and accessible, fresh fruity with a solid backbone of tannin, finishing with persistence and elegance.	£40
2006	Piastraia -Michele Satta-Bolgheri (Half bottle available) Summer fruits with fragrances of blackberry and blueberry, the flavour is explosive.	£50

Umbria

2006	Trescone-Lamborghini-Umbria This blend of Sangiovese, Cilieggiolo and Merlot is a seductive unfiltered red, soft with very rich cherry. A gem from the famous car family.	£30
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Sicily

2007/8	Frappato – Valle dell'Acate-Sicily A light bodied red wine, juicy and tasty ideal with fish.	(Half bottle available)	£30
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Iberian Peninsula

2009	Rioja Black Label – Ramon Bilbao-Rioja This drinks like it costs twice as much, loads of fruit – a really good Rioja.		£24
2009	Garnacha, Artazuri- Navarra Fresh, fruity and tannic enough to express the true grape characteristics of Garnacha		£25
2007/8	Cruz de Alba – Ribera del Duero Well balanced, tasty and suggestive – a must with grilled red meat.		£36

French Red Wines

Loire & French country

2010	Gamay Vin de Pays Loire– Nicolas Choblet-Loire Valley Dry and medium bodied this is a lovely easy drinking red with loads of fruit.		£19
2011	Merlot – Les Acanthes-VDP d'Oc A fruit bomb packed with wonderful ripe, spicy fruit.		£20
2008/9	Sancerre Rouge – Jean-Jacques Bardin-Loire Valley (Half bottle available) Made from 100% Pinot Noir this wine is long on the palate, everything you would expect.		£35

Burgundy

2010	Bourgogne Rouge Cotes d'Auxerre – Clotilde Davenne A lovely Pinot Noir from a really respected wine maker, great if you love Burgundy		£30
2009	Cotes du Nuits Villages – Didier Fornerol Extraordinary elegance for a wine at this level.	(Half bottle available)	£60
2004	Chassagne Montrachet Clos du Chateau -Chateau de la Maltroye Totally delicious.		£65
2010	Macon Davaye – Vincent Besson Juicy and ideal to drink with seafood.		£27
2010	Fleurie – La Madone Floral, elegant and aromatic.		£28

Bordeaux

2007	Good Ordinary Claret -Berry bros- Bordeaux Merlot dominated blend, good tannins with a fine finish.		£24
2008	Clos de la Cure Grand Cru Saint Emilion Superb structure with solid tight tannins and a long satisfying finish.		£55
2007	Chateau La Tours du Mons- Margaux A complex palate, hints of mocha, wood smoke and blackcurrent.		£65

Half Bottles

Champagne

NV	Louis Barthelemy Amethyste Louis Barthelmy has been achieving rave reviews, lovely clear champagne with notes of citrus peel.	£30
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White Wines

2009	Muscadet le Pavillon – Nicolas Choblet-Loire Valley Lightly green with gold reflections. Floral, mineral and citrus, very good balance and persistency.	£13
2010	Insolia – Valle dell'Acate–Sicily A Local grape, really delicious, fresh,dry and citrus.	£16
2008	Sauvignon Blanc Vecchio Scuole – Antonio Fattori – Veneto Tomato leaves, chopped pepper to cut grass, classic Sauvignon an excellent wine.	£17
2009	Sancerre – Jean-Jacques Bardin-Loire Valley A small producer, this is a delicious wine, great with shellfish	£21
2009	Costa di Giulia – Michele Satta Vermentino and Sauvignon Blanc blend, this wine displays wonderful pink grapefruit flavours.	£21

Red Wines

2008	Frappato – Valle dell'Acate-Sicily A light bodied red wine, juicy and tasty ideal with fish.	£19
2007/8	Sancerre Rouge – Jean-Jacques Bardin-Loire Valley Made from 100% Pinot Noir. Delicious.	£19
2008/9	Cotes du Nuits Villages – Didier Fornerol Extraordinary elegance for a wine at this level.	£30
2006	Piastraia -Michele Satta-Bolgheri Summer fruits with fragrances of blackberry and blueberry, the flavour is explosive.	£30
2008	Bricco dell'Uccellone Barbera d'Asti – Braida The best wine on the list, you'll love it.	£45

Dessert wines

2009/11	Moscato d'Asti – Braida 5%vol. Bright straw yellow, with a nice foam. It has an extraordinarily fresh bouquet, Delicious at any time of the day.	Half	£18
2011	Brachetto d'Acqui – Braida 5%vol. Raspberry and red fruits, slightly fizzy a great way to finish dinner with or without dessert.		£35
2010	Jardin d'Hiver – Domaine La Hitaire - Cotes de Gascogne Domane La Hitaire Jardin d'Hiver dessert wine from southern France. A lovely lighter style of sweet wine, not quite as heavy as a Sauternes and very refreshing.		£24
NV	Pedro Ximenez – Gutierrez Colosia 18%vol This is like a glassful of chocolaty raisins wonderfully sweet and great with the chocolate pudding	Half	£25
2007	Monbazillac – Domaine de Grange Neuve This wine in our opinion is very rewarding as good as many Sauternes.	500ml	£26
2009	IL Sole – Corteforte Full-bodied but delicate, extremely rare only very few bottles produced.	Half	£35

Port

Late Bottled Vintage

Tawny	Azul Fine Tawny		£44
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Madeira

NV	Madeira Doce – H.M. Borges 18%vol		£47
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