

# wines

## Bin

### White Wines

- Chardonnay, Rosemount Estate, South East Australia** £13.80  
Glass (175ml) - £3.75  
Glass (250ml) - £4.75  
  
Ripe tropical fruit aromas and flavours to suit any social occasion with food and snacks or simply enjoyed by the glass. Medium - dry, easy drinking Chardonnay. (2)
- Sauvignon Blanc, CyT, Chile, 2007** £13.80  
  
Bright, zesty, aromatic and fresh. Great with spicy dishes. (2)
- Serres Viura Chardonnay, Rioja Blanco, Spain** £14.95  
  
The team tasted this recently and loved it! This grape variety is rapidly making a name for itself. Young, fruity and fresh, long lasting flavours to stand up to a variety of fish and chicken or pasta dishes. (2)
- Pinot Grigio, Nello, Italy, 2009** £15.30  
  
Modern, elegant and understated. (2)
- Rawson's Retreat Riesling, Penfolds, South East Australia** £15.50  
  
A modern, dry Riesling, named after the cottage built by Dr Christopher Rawson Penfold in 1845. Fresh, floral aromas followed by lemon and lime flavours. Perfect with spicy Asian cuisine, fish and shellfish. (3)
- Siren Sauvignon Blanc, Stormhoek Winery, South Africa** £18.35  
  
As bold in aroma and flavour as it is in its packaging. Refreshing zestiness both on the nose and on the palate. Fab with fish. (2)
- Cabernet Blush Concha y Toro, Chile** £13.80  
Glass (175ml) - £3.75  
Glass (250ml) - £4.75

### Rosé Wine

- Cabernet Blush Concha y Toro, Chile** £13.80  
Glass (175ml) - £3.75  
Glass (250ml) - £4.75  
  
Medium dry, light, ultra fruity and easy on the palate.

### Red Wines

- Borsao Garnacha Tinto Campo de Borja, Spain** £13.25  
Glass (175ml) - £3.75  
Glass (250ml) - £4.75  
  
Super fruit, juicy flavours and light enough to go with fish or chicken.
- Merlot, CYT, Chile, 2009** £13.80  
Glass (175ml) - £3.75  
Glass (250ml) - £4.75  
  
Packed with smooth cherry and raspberry flavours, great with red meats, pasta and cheeses.
- Signature Cabernet/Merlot Rosemount Estate, South East Australia** £13.80  
  
Blackberry aromas and plummy fruit on the palate. Soft and spicy, ideal with meat dishes.
- Siren Pinotage, Stormhoek Winery, South Africa** £17.30  
  
Ripe and juicy with soft berry fruits on the nose and on the palate. Great with all manner of red meat dishes.
- Cabernet Sauvignon, Cousino-Macul 2008, Chile** £18.35  
  
An intense, youthful ruby in colour, displays lovely scents of blackcurrants and spices to complement red meat dishes, grills and barbecues.
- Marqués de Caceres Tinto Crianza, Rioja, Spain 2005** £19.90  
  
Classic Rioja, ripe fruit and oak in perfect harmony.

### Sparkling & Champagne

- Prosecco Spumante, Verduzzo, Italy, NV** £16.85  
  
Delicate, refreshing, light and frothy. (2)
- Chevenot Brut, France, NV** £35.75  
  
Great and perfect for any celebration. Dry with soft acidity and extra fruitiness. (1)

# wines

## Bin

### White Wines

- Chardonnay, Rosemount Estate, South East Australia** £13.80  
Glass (175ml) - £3.75  
Glass (250ml) - £4.75  
  
Ripe tropical fruit aromas and flavours to suit any social occasion with food and snacks or simply enjoyed by the glass. Medium - dry, easy drinking Chardonnay. (2)
- Sauvignon Blanc, CyT, Chile, 2007** £13.80  
  
Bright, zesty, aromatic and fresh. Great with spicy dishes. (2)
- Serres Viura Chardonnay, Rioja Blanco, Spain** £14.95  
  
The team tasted this recently and loved it! This grape variety is rapidly making a name for itself. Young, fruity and fresh, long lasting flavours to stand up to a variety of fish and chicken or pasta dishes. (2)
- Pinot Grigio, Nello, Italy, 2009** £15.30  
  
Modern, elegant and understated. (2)
- Rawson's Retreat Riesling, Penfolds, South East Australia** £15.50  
  
A modern, dry Riesling, named after the cottage built by Dr Christopher Rawson Penfold in 1845. Fresh, floral aromas followed by lemon and lime flavours. Perfect with spicy Asian cuisine, fish and shellfish. (3)
- Siren Sauvignon Blanc, Stormhoek Winery, South Africa** £18.35  
  
As bold in aroma and flavour as it is in its packaging. Refreshing zestiness both on the nose and on the palate. Fab with fish. (2)
- Cabernet Blush Concha y Toro, Chile** £13.80  
Glass (175ml) - £3.75  
Glass (250ml) - £4.75  
  
Medium dry, light, ultra fruity and easy on the palate.

### Rosé Wine

- Chardonnay, Rosemount Estate, South East Australia** £13.80  
Glass (175ml) - £3.75  
Glass (250ml) - £4.75  
  
Ripe tropical fruit aromas and flavours to suit any social occasion with food and snacks or simply enjoyed by the glass. Medium - dry, easy drinking Chardonnay. (2)
- Sauvignon Blanc, CyT, Chile, 2007** £13.80  
  
Bright, zesty, aromatic and fresh. Great with spicy dishes. (2)
- Serres Viura Chardonnay, Rioja Blanco, Spain** £14.95  
  
The team tasted this recently and loved it! This grape variety is rapidly making a name for itself. Young, fruity and fresh, long lasting flavours to stand up to a variety of fish and chicken or pasta dishes. (2)
- Pinot Grigio, Nello, Italy, 2009** £15.30  
  
Modern, elegant and understated. (2)
- Rawson's Retreat Riesling, Penfolds, South East Australia** £15.50  
  
A modern, dry Riesling, named after the cottage built by Dr Christopher Rawson Penfold in 1845. Fresh, floral aromas followed by lemon and lime flavours. Perfect with spicy Asian cuisine, fish and shellfish. (3)
- Siren Sauvignon Blanc, Stormhoek Winery, South Africa** £18.35  
  
As bold in aroma and flavour as it is in its packaging. Refreshing zestiness both on the nose and on the palate. Fab with fish. (2)
- Cabernet Blush Concha y Toro, Chile** £13.80  
Glass (175ml) - £3.75  
Glass (250ml) - £4.75  
  
Medium dry, light, ultra fruity and easy on the palate.

### Red Wines

- Borsao Garnacha Tinto Campo de Borja, Spain** £13.25  
Glass (175ml) - £3.75  
Glass (250ml) - £4.75  
  
Super fruit, juicy flavours and light enough to go with fish or chicken.
- Merlot, CYT, Chile, 2009** £13.80  
Glass (175ml) - £3.75  
Glass (250ml) - £4.75  
  
Blackberry aromas and plummy fruit on the palate. Soft and spicy, ideal with meat dishes.
- Siren Pinotage, Stormhoek Winery, South Africa** £17.30  
  
Ripe and juicy with soft berry fruits on the nose and on the palate. Great with all manner of red meat dishes.
- Cabernet Sauvignon, Cousino-Macul 2008, Chile** £18.35  
  
An intense, youthful ruby in colour, displays lovely scents of blackcurrants and spices to complement red meat dishes, grills and barbecues.
- Marqués de Caceres Tinto Crianza, Rioja, Spain 2005** £19.90  
  
Classic Rioja, ripe fruit and oak in perfect harmony.
- Prosecco Spumante, Verduzzo, Italy, NV** £16.85  
  
Delicate, refreshing, light and frothy. (2)
- Chevenot Brut, France, NV** £35.75  
  
Great and perfect for any celebration. Dry with soft acidity and extra fruitiness. (1)

### Sparkling & Champagne

- Prosecco Spumante, Verduzzo, Italy, NV** £16.85  
  
Delicate, refreshing, light and frothy. (2)
- Chevenot Brut, France, NV** £35.75  
  
Great and perfect for any celebration. Dry with soft acidity and extra fruitiness. (1)

