

House Red

- Bin 1 – Sacred Hill Shiraz Cabernet 2007, De Bortoli, Riverina NSW** £14.50 (250ml £4.95, 175ml £3.45)
Great value, a highly popular, medium bodied wine with firm, smooth character
- Bin 2 – Andes Peaks Merlot 2007/8, Vinedos Emiliana, Rapel Valley** £15.00 (250ml £5.25, 175ml £3.75)
An abundance of upfront fruit has made this an extremely popular wine
- Bin 3 – Andes Peaks Cabernet Sauvignon 2008, Vinedos Emiliana, Rapel Valley** £15.50 (250ml £5.45, 175ml £3.95)
Lovely, soft, red berry flavours that make for easy drinking.

House White

- Bin 4 – Carganega Pinot Grigio 2007, delle Venezie** £14.50 (250ml £4.95, 175ml £3.45)
Crisp & clean, aromas of apples & zesty lemons
- Bin 5 – Las Toscas Sauvignon Semillon 2007/8, Cachapoal Valley** £15.00 (250ml £5.25, 175ml £3.75)
Dryish, clean & fresh, very pleasant drinking
- Bin 6 – Elegance Chardonnay 2008 Joseph Castan** £15.50 (250ml £5.45, 175ml £3.95)
Typical dry and soft Southern France Chardonnay, light, creamy and unoaked

White wine

- Bin 7 – Domaine La Croix Belle 'Le Champ des Lys' 2006/8** £17.50
A VDP des Côtes de Thongue, this blend of Grenache Blanc, Viognier, Sauvignon and Chardonnay is a lovely, plump wine with full aroma and long finish. A real joy to drink.
- Bin 8 – Côtes du Rhône Villages 'Cuvée Geodaisia' 2006, Domaine Chapoton** £19.75
Made from Viognier, Roussanne & Marsanne, the main white grapes of the northern Rhône, the Geodaisia has a gloriously golden colour, with dry taste, full body and rich flavours of honey and melon with lovely minerality
- Bin 9 – Château Cabanes 2006/8, Graves Sec** £21.50
One of a number of properties in the Graves region owned by the Sevenet family. 70% Semillon, 30% Sauvignon, a dry and fruity wine with floral bouquet and soft, delicate flavours
- Bin 10 – Crowded House Sauvignon Blanc 2008 Marlborough, New Zealand** £23.50
Packed with zesty flavours of gooseberries and passion fruit. A wonderful, lively example of young winemaker Ant Moore's passion and skill
- Bin 11 – Nuovo Quadro Gavi di Gavi 2008 La Battistina, Araldica** £24.50
Wonderful distinctive Cortese flavours, a subtle initial prickle on the tongue, with hints of parma violets and soft, full, dry finish. From the Piedmont region of north of Genoa
- Bin 12 – Chablis 2007, Domaine Bernard Defaix** £28.50
From vines spread over 12 hectares situated in the heart of the Chablisian vineyard, aged in stainless steel to preserve the typicity of the appellation. Showing slight citrus aroma & flavour, with pronounced mineral undertones
- Bin 13 – Sancerre La Merisière 2008, Jean Pabiot** £31.00
A fine, fresh, crisp Sauvignon with long palate and superb grassy fruit flavours

Rosé wine

- Bin 14 – 1749 Rosé d'Anjou 2008, Pierre Chainier** £14.95 (250ml £5.25, 175ml £3.75)
A medium dry, easy to drink, satisfying rosé from the Loire Valley
- Bin 15 – Domaine Houchart Rosé 2007/8, Jérôme Quiet** £19.50
Elegant, dry wine from the Côtes de Provence, with full colour, flavour & fruit

Red wine

- Bin 16 – Montepulciano d'Abruzzo 2008** Adria Vini £18.50
Medium bodied. Just mouthful after mouthful of soft, luscious fruit
- Bin 17 – Vego del Rayo Tempranillo 2007** Vinedos Solarena, Haro, Rioja £19.75
Elegantly made new style of wine from the western end of Spain's fine Rioja region, with light, soft, strawberry fruit flavours
- Bin 18 – Sablet, Côtes du Rhône Villages, Grand Camassot, 2005** £24.75
Made predominately from Grenache, an elegant and subtle wine with lovely flavours of cherry and blackberry.
- Bin 19– Château Vignolles Peyroulet 2002, Graves** £21.50
Elegant & well structured wine, good oak and certain richness 35% Cabernet Sauvignon, 35% Merlot, 15% Malbec & 15% Carmenère
- Bin 20 – Fleurie 2007** Domaine de Grille-Midi £24.50
Classic ripe, supple, gently oaked, medium bodied wine from one of the best winemakers in Fleurie
- Bin 21 – Givry Atrivots 2006, Pierre Janny** £26.50
Young, supple Pinot Noir with light body and lovely floral flavours, ideal for current drinking but with plenty of ability to develop
- Bin 22 – Château L'Enclos Bonis 2002/4, St Estèphe** £29.50
Quite forward, with ripe blackcurrant flavours. Fleshy and elegant blend of Merlot, Cabernet Sauvignon with Cabernet Franc and Petit Verdot. Firm structure, smooth, well balanced and ready for drinking.

Dessert Wine

- Bin 23 – Muscat de Frontignan, Château de la Peyrade** £27.50 (125ml £5.25)
A gentle, sweet but not cloying Vin Doux Naturel immortalised by Rabelais as a wine that Popes and Kings considered to be the elixir of life.

Champagne and Sparkling wine

- Bin 24 – Eric Tillet Brut Tradition NV** £36.95
A small Champagne house founded in 1956 and still owned by the Tillet family, 5 hectares of vines across five communes around Baslieux sous Chatillon, this wine is made from only Pinot Meunier, a blend of two vintages, combining elegance & delightful bouquet with superb, dry flavour
- Bin 25 – Veuve Clicquot Yellow Label Brut NV** £61.00
Traditionally, the Yellow label blend is around 53% Pinot Noir, around 31% Chardonnay and around 16% Pinot Meunier, with the grapes from as many as 60 different crus and up to 40% of the blend will be made from reserve wines which can be up to nine years old.
- Bin 26 – Bollinger Special Cuvée NV** £75.00
Absolutely fabulous "Bolly" Champagne is made from grapes grown on 80% Grands and Premier Cru sites with an average blend of 60% Pinot Noir, 25% Chardonnay and 15% Pinot Meunier
- Bin 27 – Esterlin Cuvée Sélection Brut NV** £21.95 Half bottle
Epernay based Esterlin is a cooperative founded in 1948 and now comprising 163 growers owning a total of 120 hectares. Their wine is an elegant and very well balanced blend of 40% Chardonnay with 30% each of Pinot Noir and Pinot Meunier
- Bin 28 – Primo Prosecco Frizzante, Cavit (Italy)** £18.50
Very good value Prosecco from a reliable producer, in the hills south of Venice, who still uses the traditional method for sealing his bottles.
- Bin 29 – Grans Moments Brut Cava (Spain)** £17.50
Delicious, méthode traditionnelle Cava, from Catalonia, with excellent mousse and a fresh, dry taste.