

THE WINE LIST

Our wine list has been developed to offer a balance of quality, value and interest. We have opted where possible for small artisan producers and have included some up and coming and notable names, for example Angela Muir, Jim Barry and Buitenverwachting; as well as some internationally renowned producers like Cloudy Bay. Also featured are some home-grown award-winning wines from our region. We hope you enjoy drinking from the list as much as we enjoyed putting it together.

Our approach to wine service is quite simple. We offer you a taste to check the condition and pour a small glass for each diner and then leave you to it.

APERITIFS AND COCKTAILS

Prosecco Ca' Morlin Spumante 125ml Glass £4.75
Dry light and soft, easy drinking fizz.

Champagne Hubert Laurent Brut NV 125ml Glass £6.50
Our house Champagne; this is fresh, smooth and light.

Kir Royale 125ml Glass £7.50
Our house Champagne with Cassis.

Champagne Cocktail 125ml Glass £8.00
Our house Champagne with Angostura bitters and a little brandy.

Mojito £8.00
White rum, mint, lime, soda, Angostura bitters over crushed ice.

Cosmopolitan £9.50
Vodka, Cointreau, cranberry and lime juice with a twist.

Martini £9.50
Gin or Vodka, with a twist or on the rocks - tell us how you like it.

Tudor Farmhouse Pappleade £4.00
A refreshing non-alcoholic mix of Gloucestershire pears and apples with lemon, ginger and bitters over crushed ice.

WINES BY THE GLASS	125ml	175ml	250ml
WHITE			
Chardonnay Los Vilos, Concha y Toro 2010 (Chile)	£3.00	£4.00	£5.75
Sauvignon Blanc Fairfields 2010 (New Zealand)	£3.25	£4.25	£6.00
Pinot Grigio Quercus 2010 (Slovenia)	£3.75	£5.00	£6.80
Bacchus Tintern Parva 2009 (Wales)	£4.00	£5.50	£7.50
ROSE			
White Zinfandel Sutter Home 2010 (USA)	£3.00	£4.00	£5.75
Tintern Parva Rosé 2010 (Wales)	£4.25	£5.75	£8.25
RED			
Merlot Sutter Home 2009 (USA)	£3.00	£4.00	£5.75
Cabernet Sauvignon Inspira Reserva 2009 (Chile)	£3.50	£4.50	£6.50
Shiraz/Viognier Douglas Green 2009 (South Africa)	£3.50	£4.50	£6.50
Pinot Noir Zarcillo 2009 (Chile)	£4.25	£5.75	£8.25
SPARKLING			
Prosecco Ca' Morlin Spumante (Italy)(125ml)	£4.75		
Champagne Hubert Laurent Brut NV (125ml)	£6.50		

SPARKLING

- 01 **Crémant de Limoux Brut Cuvée Sélection NV** **£23**
(Philippe Collin)
France, Languedoc Roussillon – grower from Champagne who employs traditional methods to great effect. Limoux region is southerly but altitude provides great growing conditions. This is dry, fresh and subtle.
- 02 **Prosecco Ca' Morlin Spumante NV** **£26**
Italy, Veneto – dry light and soft, perfect easy drinking fizz.
- 03 **Innocent Bystander, Pink Moscato 2010** **Half: £14**
Australia – deliciously sweet and light, an ideal aperitif or dessert Wine from Phil Sexton.
- 04 **Rosé d'Une Nuit Cuvée Clemente NV** **£26**
France – a fine mousse and red berry aromas. Rosé made properly using the Champagne method.
- 05 **Champagne Hubert Laurent Brut NV** **£36**
France – balanced Champagne from the respected house of Jacquart; this is fresh, smooth and light.
- 06 **Champagne Moët et Chandon Brut NV** **£41**
France – harmonious blend, subtle dry-styled, soft and fresh.
- 07 **Champagne Pol Roger Brut Reserve NV** **£52**
France – exuberant style Champagne, fruity and medium bodied. Winston Churchill's favourite Champagne house.

CRISP WHITES

- 10 **Fairfields Sauvignon Blanc 2010** £17
New Zealand – from the renowned Marlborough region this is dry fresh and elegant.
- 11 **Marqués de Cáceres Blanco Rioja 2009/10** £19
Half : £11
Spain – clear and bright, epitome of modern winemaking.
- 13 **Stormy Cape Chenin Blanc 2010** £18
South Africa – dry and racy with concentrated tropical fruits.
- 14 **“Le Pot” Muscat Sec 2009** £21
France, Languedoc - light, refreshingly grapey. Great with all seafood or as an aperitif.,
- 15 **Tintern Parva Bacchus 2009** £22
Wales, Tintern – well balanced dry white, crisp with elderflower notes..
- 16 **Picpoul de Pinet (La Croix Gratiot) 2010** £23
France, Languedoc - a traditional regional grape combined with modern wine making. Light and crisp, a perfect aperitif.
- 17 **Saumur Blanc Cave de Saumur 2009** £23
France, Loire - a clear and zesty easy drinking Chenin Blanc.
- 18 **Jurtschitsch Grüner Veltliner 2009** £25
Austria's signature grape. Crisp and tangy this is a real rising star.
- 19 **Camel Valley Bacchus 2009** £26
England, Cornwall - top drawer English wine. Fresh, fruity and dry this is an *International Wine Challenge* trophy winner.
- 20 **Pewsey Vale Riesling 2009** £27
Australia, Eden Valley – passion fruit and limes with nice acidity. Top Aussie Riesling and great value.
- 21 **Pouilly-Fumé (Domaine de Bel Air) 2009/10** £29
Half: £17
France, Loire – typical bone dry Loire Sauvignon Blanc with a trophy winning pedigree.

MORE CRISP WHITES

- 23 **Chablis Domaine Pommier 2008** £30
France, Burgundy – a great year for Chablis, this is perfect on its
or with fish.
- 24 **Saint Clair Pioneer Block Sauvignon Blanc 2010** £32
New Zealand - powerful reserve wine from star grower
Matt Thompson. Crisp and assertive with lots of fruit.
- 25 **Springvale Riesling (Grosset) 2009** £37
Australia - Clare Valley legend Jeff Grosset crafts wines with
intense fruit and steely minerality.

RICH AND AROMATIC WHITES

- 30 **Los Vilos Chardonnay, Concha y Toro 2010** £16
Chile – light, un-oaked, easy drinking.
- 31 **Pinot Grigio Quercus 2009 (Goriška Brda)** £20
Slovenia – full and dry. The vineyard is on the Italian border
adjacent to the famous Felluga Veneto estate. Production is
supervised by expert Angela Muir.
- 32 **Pinot Grigio 2009 (Mezzacorona)** Half: £12
N.E. Italy – full and fruity, this is a glorious easy-drinker.
- 33 **Yalumba Y Series Viognier 2009** £20
Australia – lemon, juicy tropical fruit style. Top exponent of this
difficult grape.
- 34 **A Mano Fiano/Greco 2010** £21
Italy, Puglia – aromatic and perfumed with exotic fruits.
This is finely structured with a lovely fresh finish.
- 35 **Gewürztraminer 2008 (Kuehn)** £22
France, Alsace – medium-dry and spicy.
- 36 **La Segreta Bianco 2009 (Planeta)** £23
Italy, Sicily - fresh flavours with a lovely smooth finish. Chardonnay
and local Grecanico. Superb estate.
- 37 **Grove Mill Pinot Gris 2008** £24
New Zealand, Marlborough - medium in style with complex
and distinctive tropical fruit flavours. The world's first carbon-zero winery.

MORE RICH AND AROMATIC WHITES

- 38 **Château Ste. Michelle Chardonnay 2008/09** £25
USA – ripe style with pear and spices from the Pacific Rim, Washington State.
- 39 **Château Gaudrelle Vouvray 2009** £25
France, Loire - soft and dry style known in France as "sec tendre"
- 40 **Pouilly Fuisssé, Domaine Guerrin 2009** £35
France, Burgundy – .45 yr old vines and exceptionally low yields make for a beautifully intense and elegant Chardonnay from a top grower.
- 41 **Cloudy Bay Chardonnay 2007** £36
New Zealand – luxurious Chardonnay full of tropical fruit from this cult producer.
- 42 **Soave Classico “La Rocca” 2007 (Pieropan)** £40
Italy, Veneto - top Italian white. Opulent, dry and flavour rich. “Numero uno” Soave.
- 43 **Meursault "Les Grand Charrons" 2008 (Domaine Pascal Prunier-Bonheur)** £54
France, Burgundy - integrated oak and rich complexity, a refined Chardonnay.

ROSÉ WINES

- 44 **Sutter Home White Zinfandel 2010** £16
USA - pink Californian with soft aromas and flavours.
- 45 **Ponte Pietra Pinot Grigio Rosato 2010** £19
Italy, Veneto - soft, delicate and highly drinkable from renowned wine maker Matt Thompson.
- 46 **Tintern Parva “Bwthyn Rhosyn” Rosé 2009** £23
Wales, Tintern - award winning local wine makers Colin and Judith Dudley planted their vines in the '70s on a site where vines were once cultivated by the Romans and then by Cistercian monks. The result is fruity and very drinkable with a spicy finish.

FRUITY REDS

- 50 **Sutter Home Merlot 2009** £16
USA, California - easy drinking, soft and fruity.
- 51 **Pinot Noir, Zarcillo 2009** £23
Chile - Chile is the new New Zealand when it comes to Pinot Noir and here is a great example. Gorgeous fruit and a smoky edge make for a fantastic value Pinot Noir.
- 52 **Saumur Rouge Cave de Saumur 2009** £23
France, Loire - fruity and versatile Cabernet Franc.
- 53 **Côtes du Rhône "St Esprit" 2008/09 (Delas)** £24
Half: £14
France, N. Rhône - loaded with spice and black fruits.
Great family producer.
- 55 **Pinot Noir, Esterházy, 2009** £26
Austria – Burgundy-style with lots of fruit character. Excellent value compared to Burgundy proper.
- 56 **Fleurie 'Dominique Morel' 2010
(Domaine Gry Sablon)** £29
France, Beaujolais – aromatic and dense with bright fruit.
- 57 **Château du Courlat 2006** £31
France, Bordeaux, Lussac Saint-Émilion - made by talented grower Christian Veyry, predominately Merlot with a touch of Cabernet Franc.
- 58 **Chianti Classico 2008 (Isole e Olena)** £35
Italy, Tuscany - bright and youthful fruit with a spicy aroma and a rounded finish.
- 59 **Pinot Noir, "Hatters Hill", Delta Vineyard 2008** £37
New Zealand, Marlborough - balanced, ripe and fragrant Pinot from star grower Matt Thompson.
- 60 **Nuits-St-Georges 1er cru "Les Boussetots"
2002 (Domaine Philippe Gagné)** £47
France, Burgundy - fine, confident Pinot Noir showing solidity and ripe fruits.

SMOOTH REDS

- 62 **Inspira Cabernet Sauvignon Reserva 2009** £18
Chile, - blackcurrants with a hint of spice and medium body.
- 63 **Stimson Estate Merlot 2008** £19
USA, Washington State – similar terroir and latitude to Saint Emilion; complex yet approachable.
- 64 **Cotes de Thongue VDP 2010** £22
(Domanie les Filles de September)
France, Languedoc Roussillon - top family growers from this up and coming region. Predominately Merlot this is youthful and juicy. One of Janice Robinson's "100 Reds Worth Celebrating".
- 65 **Marqués de Cáceres Crianza Rioja Tinto 2007** £23
Half: £14
Spain – light but firm Rioja with delicious fruit, a hint of oak.
- 67 **Chocalan Cabernet Franc Reserva 2007** £25
Chile - luscious, full and fruity. Great style and value from this lesser know grape.
- 68 **Jim Barry “The Cover Drive”**
Cabernet Sauvignon 2008 £25
Australia – mint and blackberry flavours. This is an easy going wine from a South Australian legend.
- 69 **Barbera Briccotondo “Fontanafredda” 2009** £26
Italy, Piemonte – rich and plummy.
- 70 **Churchill’s Estate Red 2008** £28
Portugal, Douro - polished like a good claret, progressive wine making using native grape varieties.

MORE SMOOTH REDS

- 71 **Chamonix Pinotage "Greywacke" 2008** £29
South Africa – this Pinotage/Pinot Noir blend converted us to South African wines. Bright, brambly and spicy this is the best Pinotage we've tasted.
- 72 **Buitenverwachting Christine 2006/07** £32
South Africa – glorious Bordeaux-style, smooth, mouth filling and ripe. One of SA's top wines.
- 73 **Orben Rioja 2006** £38
Spain - estate co-founded by the legendary restaurant El Bulli as you would expect this is a modern style Rioja, perfumed with concentrated ripe fruits.
- 74 **Château Musar 2003** £36
Lebanon - despite war conditions and frequent tensions, wine has been produced by the Chateau under high-risk conditions since 1930. Musar wine is quite unique, rich in cherry flavours and complex smokiness.
- 75 **Château Cantemerle, 5ème cru Classé, 2004** £48
France, Bordeaux, Haut Médoc - delicious, dense and complex. Exceptional value classed growth claret.

FULL REDS

- 80 **Douglas Green Shiraz/Viognier 2009** £18
South Africa – perfumed, rich and spicy. This is particularly well made for the money.
- 81 **Montepulciano d' Abruzzo 2009** £20
(Umani Ronchi) Half: £11
Italy, Marches – full bodied and bright from a producer growing in reputation.
- 83 **Yalumba Barossa Shiraz Viognier 2006** Half: £15
Australia – a new approach to a Northern Rhône blend, a refined combination of dark fruit and aromatic sweetness.
- 84 **Colomé Amalaya 2009** £24
Argentina - Malbec blended with Cabernet Sauvignon, Syrah and Tannat this is smooth and ripe.
- 85 **Jim Barry "Lodge Hill" Shiraz 2008** £28
Australia – rich, dark and plummy, another trophy winner from Clare Valley.
- 87 **Norton Privada 2007**
Malbec/Merlot/Cabernet Sauvignon £30
Argentina – signature claret-style wine from this family producer's private reserve.
- 88 **Vacqueyras Cuvée Spécial 2003** £31
(Pascal Frères)
France, S. Rhône - benchmark Vacqueyras that is aged prior to release. Tannins and fruit are integrated. A dark, orchard fruit palate with pleasant peppery undertones.
- 90 **Gigondas "Le Grand Montmirail" 2007** £37
(Domaine Brusset)
France, S. Rhône – sophisticated and complex with ripe fruit, great structure and balance, a fine vintage.
- 91 **Châteauneuf du Pape 2004**
(Domaine Raymond Usseglio) £44
France, S. Rhône – classic Chateau Neuf du Pape with sweet fruit and a rich full body.

MORE FULL REDS

- 92 **Barolo Tenuta Serradenari 2007** **£52**
Italy, Piedmont - very ripe, tannins are already soft. This is instantly pleasurable.
- 93 **Gevrey Chambertin 1er Cru Lavaux St Jacques 2005 (Domaine Harmond Geoffroy)** **£64**
France, Burgundy - fully ripe with classic Burgundian game undertones. Winemaker Gerard Harmond is a star producer.
- 94 **Côte Rôtie, Côteau de Bassenon 2006 (Domaine Cuilleron)** **£67**
France, N. Rhône – powerful and savoury with balanced ripe berry fruit. Perfectly structured with a long, long finish.

DESSERT WINES

- 03 **Innocent Bystander, Pink Moscato 2010** **Half: £14**
Australia – deliciously sweet and light, an ideal aperitif or dessert Wine from Phil Sexton.
- 101 **De Bortoli Vat 5 Botrytis Semillon 2007** **Half: £22**
125ml glass: £7.50
Australia - orange marmalade, dried apricots and hints of citrus.
- 102 **Muscat de Riversaltes 2006** **Half: £23**
(Domaine Cazes)
France - naturally sweet yet light with an abundance of apricots and honey.
- 103 **Yalumba Museum Muscat** **Half £28**
Australia - classic Aussie style super-rich Muscat. Luscious and tawney-coloured raisins lashed with chocolate, caramel and spices. Perfect with all desserts and cheese this style has been described as "Australia's gift to the world".
- 104 **Mt Horrocks Cordon Cut Riesling 2009** **Half £33**
Australia - Stephanie Toole's iconic Riesling is perhaps one of the best anywhere. Sensational citrus lime backbone and floral perfume, utter joy!