

# 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.

Many of our winemakers are personal friends of ours and we have dedicated a page to our friends Norbert & Raffaella from Braida estate.

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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	<b>Prosecco Rustico - Nino Franco</b> Very fine and crisp with elements of golden apple.	£29
2007/8	<b>Grave di Stecca – Nino Franco</b> Great balance and finesse to this wine mineral notes and citrus just rated 5 stars. The finest Prosecco tasted.	£48

## Champagne

### Non Vintage

**Billecart Salmon Brut Reserve** £55  
Elegant aromas and freshness, real harmony and balance , this is a fabulous champagne.

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

**Ruinart Blanc de Blanc** £100  
Exclusively Chardonnay with hints of nectarine, apricot with good intensity

### Rose

**Billecart Rose** £95  
Extremely clean and refreshing, this bottle is a pleasure to drink.  
Half Bottle £50

## Our recommendations from the wine list

2009	<b>Picpoul de Pinet Perline – Cave de Florensac</b> A bouquet of sea air, white flowers and lime, this wine is dry and delicious.	£21
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2009	<b>Xarel Lo – Ferret Guasch – Penedes</b> Blended by Mitch and our sommelier Tim.	£24
2005	<b>Muscadet Signature – Nicolas Choblet</b> With just over 5000 bottles produced this 2005 Muscadet is rare, it drinks better than some Chablis.	£27
2009	<b>Sauvignon Blanc Vecchio Scuole – Antonio Fattori – Veneto</b> Tomato leaves, chopped pepper to cut grass, classic Sauvignon an excellent wine.	£28
2006	<b>Il Fiore Langhe Bianco –Braidà-Piedmont</b> Dry flavour, but full and lasting taste. Great with the local sea bass	£34
2009	<b>Albarino – Mar de Frades – Rias Baixas</b> The vineyards look over the ocean this wine is at its best with a plate of seafood A really fresh wine.	£35 Magnum £72
2009	<b>Pinot Grigio Ramato – Paolo Sacchetto</b> A beautiful copper pink colour made in the traditional style, it's wonderful.	£25
2010	<b>Merlot – Les Acanthes-VDP d'Oc</b> A fruit bomb packed with wonderful ripe, spicy fruit.	£20
2007	<b>Rioja Black Label – Ramon Bilbao-Rioja</b> This drinks like it costs twice as much, loads of fruit – a really good rioja.	£24
2007	<b>Cruz de Alba – Ribera del Duero</b> Well-balanced, tasty and suggestive – great with grilled red meat.	£36
2006/7	<b>Bricco dell'Uccellone Barbera d'Asti - Braida-Piedmont</b> The best wine on the list, you'll love it.	£85

### Italian White Wines

2009	<b>Preludio Chardonnay – Paolo Sacchetto - Veneto</b> Wonderful, slight richness, this wine is drinking beautifully.	£21
2009	<b>Pinot Grigio L'Elfo – Paolo Sacchetto - Veneto</b>	£23

Delicious, light and refreshing.

2009	<b>Sauvignon Blanc – Antonio Fattori – Veneto</b> Tomato leaves chopped pepper to cut grass, classic Sauvignon an excellent wine.	£28
2009	<b>Traminer Aromatico - Conte Brandolini D'Adda – Friuli</b> An Intense and aromatic Gewurtztraminer.	£29
2009	<b>Soave Motto Piane – Antonio Fattori – Veneto</b> An unusual soave with loads of oak.	£32
2006	<b>IL Fiore Langhe Bianco</b> Dry flavour, but full and lasting taste. Great with the local sea bass	£34
2007/9	<b>Re di Fiori Langhe Riesling – Braida</b> A great Riesling from this fantastic producer. His first vintage of Riesling.	£42
2006	<b>Asso di Fiori Langhe Chardonnay</b> If you like big white burgundy you'll love this, plenty of flavour, delicious	£48

### Iberian Peninsula Whites

2009	<b>Xarel Lo – Ferret Guasch – Penedes</b> Blended by Mitch and our sommelier Tim.	£24
2007	<b>Tonnix – Quinta de la Rosa – Douro</b> Clean, fresh vibrant wine we like to dink with seafood. A blended wine by Mitch and Mark Hix	£27
2008/9	<b>Rioja Blanco Viura – Ramon Bilbao-Rioja</b> Delicious, the perfect blend between fruit and oak which is typical of white Rioja.	£27
2009	<b>Albarino – Mar de Frades-Rais Baixas</b> The vineyards look over the ocean this wine is at its best with a plate of seafood.	£35 Magnum £72

### Austria & Germany

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

## French White wines

2009	<b>Sauvignon Blanc Vin de Pays Retz – Nicolas Choblet-Loire Valley</b> A Lovely seafood wine from a young ambitious winemaker	£18
2009	<b>Sauvignon/Semillon - Chateau Le Raz-Bergerac</b> A great country wine lovely with fish and salads.	£19
2009	<b>Viogner - Les Acanthes-VDP d'Oc</b> Fresh and lively wine lovely with shellfish.	£19
2009	<b>Les Tours – La Hitaire- Gascony</b> A smooth and understated wine, everyone loves it, very elegant.	£19
2009	<b>Muscadet le Pavillon – Nicolas Choblet- Loire Valley (Half bottle available)</b> £20 A Delicious Wine from a great young winemaker, really clean and fresh.	
2009	<b>Picpoul de Pinet – Cave de Florensac -Languedoc</b> A bouquet of sea air, this wine is a little floral but still bone dry.	£21
2009	<b>Macon Villages – Vincent Besson - Burgundy</b> The Macon-Villages is easy drinking,a great Burgundy.	£25
2005	<b>Muscadet Signature – Nicolas Choblet-Loire Valley</b> With just over 5000 bottles produced this 2005 Muscadet is rare, it drinks better than some Chablis	£27
2009	<b>Cotes du Rhone Reserve Blanc- Domaine Perrin-Rhone</b> A blend of southern Rhone varietals, this is the perfect all round white wine.	£29
2009	<b>Pouilly Fume – Domaine Barillot-Loire Valley</b> Lively and intense, delicious.	£32
2008	<b>Sauvignon St Bris Vieilles Vignes – Clotilde Davenne - Burgundy</b> Made from 100 year old sauvignon from old vines. This wine is similar to Sancerre. Perfect with all seafood	£32
2009	<b>Sancerre – Jean-Jacques Bardin- Loire Valley</b> A small producer, this is a delicious wine, great with shellfish	£32
2009	<b>Chablis – Clotilde Davenne - Burgundy</b> A classic style of steely mineral Chablis, an ideal partner to seafood	£33
2008	<b>Saint Veran – Vincent Besson- Burgundy</b> A floral wine with lime and citrus aromas, lovely.	£34
2008	<b>Pouilly Fuisse – Vincent Besson- Burgundy</b> A classic Fuisse with a great deal of freshness.	£37

2008	<b>Pinot Gris – Domaine Rieffel – Alsace</b> A wonderful and seductive wine.	£37
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## Rose Wines

2009	<b>Pinot Grigio Ramato – Paolo Sacchetto - Veneto</b> A beautiful copper pink colour made in the traditional style, its wonderful.	£25
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2009	<b>Tonnix – Quinta da la Rosa - Douro</b> Selected by Mitch & Mark Hix. A blended deep rose for seafood.	£27
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2008/9	<b>Sancerre Rose– Jean–Jacques Bardin-Loire Valley</b> Pale Salmon colour, fresh bouquet and silky smooth on the palate exquisite.	£35
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## Italian Red Wines

2008	<b>Diambra -Michele Satta -Bolgheri</b> This wine is from one of Tuscany’s rising stars, made a few miles from the sea; very exuberant and fruit driven	£24
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2006	<b>Trescone-Lamborghini-Umbria</b> 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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2007/8	<b>Frappato – Valle dell’Acate-Sicily (Half bottle available)</b> A light bodied red wine, juicy and tasty ideal with fish.	£30
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2007/8	<b>Chianti Classico “I Bastioni” – Fattoria I Collazzi-Tuscany</b> A lovely savoury acidity with a lively supple palate, this is chianti at its best.	£36
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2007	<b>IL Baciato – Monferrato- Braida-Piedmont</b> Il Baciato 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
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2006/7	<b>Valpolicella Ripasso – Corteforte-Veneto</b> A Ripasso Valpolicella is a wine that has spent time soaking with the grape skins used to make Amarone.	£39
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2006/7	<b>Montebruna Barbera d’Asti- Braida-Piedmont</b> 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
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2006/7	<b>Bricco dell’Uccellone Barbera d’Asti - Braida-Piedmont</b> The best wine on the list, you’ll love it.	£85
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## Iberian Peninsula

2007	<b>Rioja Black Label – Ramon Bilbao-Rioja</b> This drinks like it costs twice as much, loads of fruit – a really good Rioja.	£24
2007	<b>Garnacha, Artazuri- Navarra</b> This drinks like it costs twice as much, loads of fruit – a really good Rioja.	£25
2007	<b>Cruz de Alba – Ribera del Duero</b> Well-balanced, tasty and suggestive – a must with grilled red meat.	£36

## French Red Wines

2009	<b>Gamay Vin de Pays Retz – Nicolas Choblet-Loire Valley</b> Dry and medium bodied this is a lovely easy drinking red with loads of fruit.	£19
2009	<b>Merlot – Les Acanthes-VDP d’Oc</b> A fruit bomb packed with wonderful ripe, spicy fruit.	£20
2007	<b>Good Ordinary Claret -Berry bros- Bordeaux</b> Merlot dominated blend, good tannins with a fine finish.	£24
2007/8	<b>Bourgogne Rouge Cotes d’Auxerre – Clotilde Davenne-Burgundy</b> A lovely Pinot Noir from a really respected wine maker, great if you love Burgundy	£30
2007/8	<b>Sancerre Rouge – Jean-Jacques Bardin-Loire Valley (Half bottle available)</b> £35 Made from 100% Pinot Noir this wine is long on the palate, everything you would expect.	

## Braida – Piedmont

Norbert, Raffaella, Beppe are dear friends of ours, this family winery led the way in making Barbera, the founder Giacomina & Anna Bologna have sadly died but their spirit still lives on in the winery, it is a place that has soul and you really know it when you drink these wines, they are superb. We visit each December to celebrate Christmas, good life and of course the white truffle!

## White Wines

2007/9	<b>Re di Fiori Langhe Riesling – Braida</b> A great Riesling from this fantastic producer. His first vintage of Riesling.	£38
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2006      **Asso di Fiori Langhe Chardonnay**      £48  
If you like big white burgundy you'll love this, plenty of flavour, delicious

#### Red Wines

2007      **IL Baciale – Monferrato- Braida**      £37  
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.

2007      **Montebruna Barbera d'Asti**      £42  
Ruby red-violet, ripe cherries and red berries. It is deep, full and harmonious in the mouth, with a long  
finish.

2006/7      **Bricco dell'Uccellone Barbera d'Asti**      £85  
The taste is dry, generous, full-bodied and of significant structure, a perfect amalgamation of  
characteristics of the vine and the contribution of the wood, making a mixture of great softness  
and grand class, with a particularly long aromatic finish.

#### Half Bottles

#### Champagne

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

NV      **Billecart Salmon Rosé**      £50  
A delicate bouquet of fine notes of red fruits. a really elegant wine, one of the finest roses.

#### White Wines

2008      **Muscadet le Pavillon – Nicolas Choblet-Loire Valley**      £13  
Lightly green with gold reflections. Floral, mineral and citrus, very good balance and persistency.

2009      **Insolia – Valle dell'Acate–Sicily**      £16  
A Local grape, really delicious, fresh,dry and citrus.

2008	<b>Sauvignon Blanc Vecchio Scuole – Antonio Fattori – Veneto</b> Tomato leaves, chopped pepper to cut grass, classic Sauvignon an excellent wine.	£17
2009	<b>Sancerre – Jean–Jacques Bardin–Loire Valley</b> A small producer, this is a delicious wine, great with shellfish	£21
2009	<b>Costa di Giulia – Michele Satta-Bolgheri</b> Vermentino and Sauvignon Blanc blend, this wine displays wonderful pink grapefruit flavours.	£25

## Red Wines

2008	<b>Frappato – Valle dell'Acate-Sicily</b> A light bodied red wine, juicy and tasty ideal with fish.	£19
2007	<b>Sancerre Rouge – Jean–Jacques Bardin-Loire Valley</b> Made from 100% Pinot Noir. Delicious.	£19
2008	<b>Cotes du Nuits Villages – Didier Fornerol-Burgundy</b> Very pretty sweet red fruits, extraordinary elegance for a wine at this level.	£32

## Dessert wines

2008/9	<b>Moscato d'Asti – Braida 5%vol. (375ml)</b> Bright straw yellow, with a nice foam. It has an extraordinarily fresh bouquet, Delicious at any time of the day.	£22
2007	<b>Jardin d'Hiver – Domaine La Hitaire - Cotes de Gascogne</b> 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.	£26
NV	<b>Pedro Ximenez – Gutierrez Colosia 18%vol (375ml)</b> This is like a glassful of chocolaty raisins wonderfully sweet and great with the chocolate pudding	£27
2007	<b>Chateau Partarrieu - Sauternes</b> Domane La Hitaire Jardin d'Hiver dessert wine from southern France.	£35

Port

Late Bottled Vintage

2001	Quinta Sa da Baixo	£50
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Tawny

	Portal Fine Tawny	£44
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	Caves Santa Maria 20 years old	£90
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