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White Wines By The Glass

With Wine And Food-matching Suggestions

Parini, Emilia-Romagna, Italy, 2012

Trebbiano

Ideal with salmon or beetroot or perhaps our famous fish & chips

£3.50 per 125ml £5.00 per 175ml £6.50 per 250ml £18.00



Domaine de Vauroux, Chablis, Burgundy, France, 2014

Chardonnay

Perfect for fish without sauces, goats cheese & even the pork chop.

£6.00 per 125ml £8.50 per 175ml £12.00 per 250ml £34.00

Vinuva, Veneto, Italy, 2013

Pinot Grigio

Just right with pan-fried seabass or maybe the traditional fish & chips.

£4.00 per 125ml £5.50 per 175ml £7.50 per 250ml £22.00

Granfort, Pays d'Oc, Languedoc-Roussillon, France, 2013

Chardonnay

For salads & smoked salmon. Great with beetroot & pickles because of its acidity.

£4.00 per 125ml £5.50 per 175ml £7.50 per 250ml £19.00

Flagstone, Noon Gun, Western Cape, South Africa, 2013

Chenin Blanc, Sauvignon Blanc & Viognier

A big white for wild mushroom wellington, devilled mackerel or even corned beef hash cake.

£4.00 per 125ml £5.50 per 175ml £7.50 per 250ml £19.00



Fontanafredda, Gavi di Gavi, Piedmont, Italy, 2014

Cortese

Perfect with seafood but also matches well with herbacious dishes.

£5.00 per 125ml £7.00 per 175ml... .. £10.00 per 250ml £28.00

Peter Yealands, Land Made, Marlborough, New Zealand, 2014

Sauvignon Blanc

Nice with delicate white fish such as steamed plaice, soups with cream, and goats cheese.

£5.00 per 125ml £7.00 per 175ml £10.00 per 250ml £29.00

Fortant, Pays d'Oc, Languedoc-Roussillon, France, 2012

Sauvignon Blanc

Great with shellfish, white fish or the scallops.

£4.50 per 125ml £6.00 per 175ml £8.00 per 250ml... .. £24.00

Three Choirs, Coleridge Hill, Gloucestershire, England, 2013

Phoenix & Madeline Angevine

Tangy and sharp - gorgeous with the scallops or light white fish.

£5.50 per 125ml £8.00 per 175ml £10.00 per 250ml. £29.00



Kleine Zalze, Vineyard Selection, Stellenbosch, Western Cape, South Africa, 2013

Chenin Blanc

A delicious match with onion soup, fish with sauces & white meat dishes with body & weight.

£4.50 per 125ml £6.50 per 175ml £9.00 per 250ml... .. £25.00

Bodegas Valmiñor, Rias Baixas, Spain, 2015

Albariño

The perfect accompaniment to seafood with good acidity to cut through buttery sauces.

£5.50 per 125ml £7.50 per 175ml £11.00 per 250ml £30.00





Red Wines By The Glass

 With Wine And Food-matching Suggestions

Granfort, Pays d'Oc, Languedoc-Roussillon, France, 2013
Cabernet Sauvignon
 Ideal with meat-driven starters, onion dishes or with goats cheese.
 £4.00 per 125ml £5.50 per 175ml £7.50 per 250ml £20.00



Mas Delmera, Reserva, Jumilla, Spain, 2009
Monastrell
 Salmon & beetroot carpaccio, pork chop or why not the corned beef hash?
 £5.00 per 125ml £7.00 per 175ml £9.50 per 250ml £26.00

Tooma River, South Australia, Australia, 2015
Shiraz & Merlot
 Big but easy-drinking. Great with sausage & mash, steak & kidney pudding.
 £3.50 per 125ml £5.00 per 175ml £7.00 per 250ml £20.00

Boheme, Salentio, Puglia, Italy, 2015
Primitivo
 Like any good Primitivo it is perfect with all stews & slow-cooked meats.
 £4.00 per 125ml £5.50 per 175ml £8.00 per 250ml £21.00



Bouchard Aîné & Fils, Heritage du Consellier, Burgundy, France
Pinot Noir
 Just ideal with wild mushroom Wellington, lamb dishes, pork or a roast chicken.
 £5.00 per 125ml £7.50 per 175ml £10.00 per 250ml £27.00

Parini, Emilia-Romagna, Italy, 2013
Montepulciano
 Another partner for meats, including the roast beef dinner or the burger.
 £3.50 per 125ml £5.00 per 175ml £7.00 per 250ml £18.00

Château Nicot, Bordeaux, France, 2010
Merlot & Cabernet Sauvignon
 Treat yourself to this with the Barnsley lamb chop, any steak or even the burger.
 £5.00 per 125ml £6.50 per 175ml £9.50 per 250ml £26.00

Fortant, Pays d'Oc, Languedoc-Roussillon, France, 2012
Merlot
 Ideal with lamb roast dinner, pork belly or the corned beef hash.
 £4.50 per 125ml £6.00 per 175ml £8.00 per 250ml £22.00

Etchart, Privado, Valle de Cafayate, Salta, Argentina, 2013
Malbec
 The Argentinians really understand beef & wine. Simply wonderful with steaks.
 £4.50 per 125ml £6.50 per 175ml £8.00 per 250ml £24.00

Viña Real Crianza, Rioja, Spain 2011
Tempranillo & Garnacha
 Great with well seasoned meats like breast of lamb, sausage & mash or the slow-cooked dishes.
 £5.00 per 125ml £7.00 per 175ml £10.00 per 250ml £27.00

MAN Family Wines, Bosstok Pinotage, Western Cape, South Africa, 2014
Pinotage
 Soft and juicy, this is perfect with smoked meats, a barbecue or our corned beef hash.
 £5.00 per 125ml £7.00 per 175ml £9.50 per 250ml £26.00



Trapiche, Estacion 1883, Malbec, Mendoza, Argentina, 2014
Malbec
 If you like Malbec & you fancy a treat, you will simply love this with any red meat.
 £6.00 per 125ml £8.50 per 175ml £12.00 per 250ml £33.00

Rosé Wines By The Glass

West Coast Swing, The Wine Group, California, U.S.A., 2014

Zinfandel

A match made in heaven with strawberries and cream.

£4.00 per 125ml ... £5.50 per 175ml ... £7.00 per 250ml ... £19.00

Via Nova, Blush, Veneto, Italy, 2015

Pinot Grigio

Give it a go with a beetroot salad or beef carpaccio.

£4.00 per 125ml ... £5.50 per 175ml ... £7.00 per 250ml ... £19.00



Château Gassier, Le Pas Du Moine Rosé, Provence, France, 2014

Cinsault, Grenache, Syrah & Ugni Blanc

Try it with scallops or a seafood salad. This is classy. This is Mediterranean sun in a glass.

£5.50 per 125ml ... £7.50 per 175ml ... £10.00 per 250ml ... £28.00

Sparkling Wine By The Glass

Conti d'Arco, Prosecco, Veneto, Italy, N.V.

Glera

The classic aperitif or a great match for proper British fish & chips.

£4.95 per 125ml ... £29.00

Sherry By The Glass

Tio Pepe, Gonzalez Byass, Fino, Jerez, Spain, N.V.

Palomino

It works like a missing ingredient with olives or almonds nibbles.

£3.50 per 50ml ... £8.00 per 125ml ... £45.00

Regency, Amontillado, Jerez, Spain, N.V.

Palomino

It compliments fish soup or chop house paté perfectly.

£3.50 per 50ml ... £8.00 per 125ml ... £45.00

Harvey's, Bristol Cream, Spain, N.V.

Palomino & Pedro Ximenez

Why not try it with our chocolate based desserts?

£3.50 per 50ml ... £8.00 per 125ml ... £45.00

Port Selection

Grahams, LBV, 2008

Grahams ports are know for their richness, depth of flavour and powerful, attractive bouquet.

£3.50 per 50ml ... £8.00 per 125ml ... £35.50

Sandeman, 20 Year Old Tawny

Stands out for its length, freshness & fabulous finish.

Gold International Wine Challenge Awards 2011

£5.00 per 50ml ... £11.50 per 125ml ... £55.50

Dows, Quinta do Bomfim, 2005

Vanilla scented oak, mulberries & winter fruit cake. Perfectly harmonious.

Silver International Wine Challenge Awards 2011

£5.50 per 50ml ... £12.50 per 125ml ... £56.50

Champagne & Sparkling Wine

While Monty Python argued over what the Romans did for Britain (actually Judea), there is no disputing what they did for the towns of the Champagne Region. They came, they saw & they mined the area's chalk. And they left behind them miles of underground galleries & cellars which now house millions of bottles of this exquisite elixir. The Champagne is divided into five sub-regions: Côtes de Blancs; Montagne de Reims; Vallée de la Marne; Côtes de Sezanne & the Aube. Every listed house has vineyards in these sub-regions & grows three permitted grape varieties: Chardonnay, Pinot Noir & Pinot Meunier. Once the grapes are harvested towards the end of September or beginning of October, wines are made & must remain in the Roman cellars for at least three years. After this extended rest in the cellars, Champagne reaches our tables; so enjoy it in good company. This is the most sociable of drinks after all.

Grape varieties include: Chardonnay, Glera, Pinot Noir, Pinot Meunier, Reichensteiner, Schönburger, Dornfelder

Food Matching Guidelines

George believes that the greatest food match of them all is pairing fine sparkling wine with fish & chips. The only question is: how posh do you want to go?

Champagnes

G.H. Mumm, Cordon Rouge Reims, N.V.	Silver Sommelier Wine Awards 2016	£50
Taittinger, Brut Reserve, Reims, N.V.		£58
Perrier-Jouët, Grand Brut, Reims, N.V.	Silver Sommelier Wine Awards 2016	£60
G.H. Mumm, Rosé, Reims, N.V.		£65
Perrier-Jouët, Blason Rosé, Reims, N.V.	Commended Sommelier Wine Awards 2016	£70
Perrier-Jouët, La Belle Epoque, Reims, 2006	Bronze Sommelier Wine Awards 2016	£150
Krug, Grand Cuvée, Reims, N.V.		£180
Dom Pérignon, Brut Rosé, Epernay, 2000		£350

Sparkling Wines

Conti d'Arco, Prosecco, Veneto, Italy, N.V. £29
Glera

Fiol, Prosecco, Veneto, Italy, N.V. £34
Glera
Highly Commended International Wine Challenge 2016



Carr Taylor, Brut, Sussex, England, N.V. £39
Reichensteiner & Schönburger

We like Carr because it's as good as any comparably-priced champagne, with its own very distinctive (let's call it English) flavour. The fruit notes are quite exquisite. It's a very good fizz, with nice little bubbles. George reckons that if you didn't know this wasn't French, you wouldn't ask. Since the vineyard was founded, it has won over 150 awards including:

Gold The British Bottlers' Institute 2012 **Bronze** International Wine Challenge 2011

Hush Heath Estate, Balfour Brut Rosé, Kent, England, 2010 £70
Chardonnay, Pinot Meunier & Pinot Noir
Silver Sommelier Wine Awards 2016

Nyetimber, Classic Cuvée, Brut, West Sussex, England, 2007 £49
Chardonnay & Pinot Noir & Pinot Meunier

Nyetimber, Blanc de Blancs, Sussex, England, 2007 £59
Chardonnay
95/100 Decanter

Bolney Estate, Cuvée Noir (red wine), Sussex, England, 2010 £50
Dornfelder

Light & Crisp White Wines

The wines in this section were quite simply made for seafood. Delicate plaice, roasted hake, steamed mussels or even Ticklemore fettle & vine tomatoes on toast will all provide a lovely accompaniment.

Grape varieties include: Albariño, Txakoli Blanco Madeline-Angevine, Malvasia, Cortese, Picpoul de Pinet, Pinot Grigio, Reichensteiner, Sauvignon Blanc, Chardonnay, Verdicchio

Food Matching Guidelines

Perfect with feta & goats cheese tarts; plaice, smoked fish & shellfish; chicken, pork & other white meats; ginger, parsley & chives; lime & citrus. "I wouldn't add another word. Take your pick" GB



Fontanafredda, Gavi di Gavi, Piedmont, Italy, 2014 £28
Cortese

Vinuva, Veneto, Italy, 2013 £22
Pinot Grigio

Peter Yealands, Land Made, Marlborough, New Zealand, 2014 £29
Sauvignon Blanc
Silver Medal Winner International Wine Challenge 2016

Réserve Roquemolière, Picpoul de Pinet, Languedoc, France, 2015. £25
Picpoul de Pinet

Bodegas Rezabal, Getariako Txakolina, Spain £30
Txakoli Blanco
George says, "We wanted to present something that's totally different. And, like the Basque country itself, it really is different. I like its body and I like its structure, and I loved this with small plate sharing dishes at the vineyard."

Peter Yealands, Winemaker's Reserve, Marlborough, New Zealand, 2015 £30
Sauvignon Blanc
Gold Medal Winner Sommelier Wine Awards 2016



Joseph Mellot, Les Collinettes, Sancerre, Loire Valley, France, 2013 £36
Sauvignon Blanc

Domaine de Vauroux, Chablis, Burgundy, France, 2014 £34
Chardonnay

Casal di Serra, Umani-Ronchi, Classico Superiore, Marche, Italy, 2015 £27
Verdicchio
Bronze Medal Winner International Wine Challenge 2015

Parini, Emilia-Romagna, Italy, 2014 £18
Trebbiano

Adegas Valminor, Rias Baixas, Spain, 2015 £30
Albariño



Three Choirs, Coleridge Hill, Gloucestershire, England, 2013 £29
Phoenix & Madeline Angevine
UK winemaker of the year 2008 Commended International Wine Challenge 2016

Fruity & Aromatic White Wines

The nature of these grapes with a little bit of spiciness but little wood interference makes for easy-drinking, fresh wines. Great with lightly spiced dishes. Perfect with Asian food & great with white meats, smoked fish & even black pudding.

Grape varieties include: Alvarinho, Chenin Blanc, Pinot Blanc, Gewürztraminer, Muscat, Riesling, Sauvignon Blanc, Semillon & Viognier

Food Matching Guidelines

Scallops & salmon; battered fish; chicken, duck, pork & grilled meats: creamy sauces; onion soup; basil & coriander; cheddar & goats cheese, spiced dishes

Flagstone, Noon Gun, Western Cape, South Africa, 2014... .. £19
Chenin Blanc, Sauvignon Blanc & Viognier
 Bronze Decanter Wine Awards 2016

Trimbach, Pinot Blanc, Alsace, France, 2014 £29
Pinot Blanc
 George says, "I'm an addict for Alsace wines. Full stop. The region produces so many single grape wines stuffed with character. This Pinot Blanc has strong flavours, and goes beautifully with pork and other white meats."



Houghton, The Bandit, Western Australia, Australia, 2012 £27
Sauvignon Blanc & Semillion
 Gold Sommelier Wine Awards 2010 Bronze Decanter Wine Awards 2012

Granfort, Pays d'Oc, Languedoc-Roussillon, France, 2013 £19
Chardonnay

Wise, Sea Urchin, Frankland River, Australia, 2013. £30
Riesling
 Bronze International Wine Challenge 2011



Trimbach, Gewurztraminer, Alsace, France, 2013 £32
Gewurztraminer

Fortant, Vin de Pays d'Oc, France, 2014 £24
Sauvignon Blanc

Flagstone, Free Run, Elim, Western Cape South Africa, 2014 £27
Sauvignon Blanc & Semillion
 Gold International Wine Challenge 2015 Bronze Decanter Wine Awards 2016

Full-bodied, Smooth & Nutty White Wines

These wines are so intriguing; you could almost accuse them as being red. Thus, you can match them with slightly richer dishes, heavier sauces & bigger meats. The bigger the oak, the better the match with meats & big sauces. Why not try one of the Chardonnays with our breast of lamb, pork chop or even the corned beef hash?

Grape varieties include: Chardonnay, Viura, Chenin Blanc, Marsanne, Roussanne & Viognier

Food Matching Guidelines

Meaty fishes; Salmon; chicken, duck, pork & grilled meats: risotto; creamy soups; chicken pies; cheddar & blue cheese



Kleine Zalze, Vineyard Selection, Stellenbosch, South Africa, 2013 £25

Chenin Blanc

Silver Medal Winner Sommelier Wine Awards 2016

Heredad de Tejada, Bodega Classica, Rioja Blanco, Spain, 2014 £24

Viura

Silver Medal Winner International Wine Challenge 2015

De Gras Reserva, Colchagua Valley, Chile, 2015.. £26

Viognier



Over The Shoulder, Yarra Valley, Australia. £24

Chardonnay

Viña Real, Rioja Blanco, Spain £26

Viura

George says, "This is a super producer. I first visited in 1994, a very impressive estate. And this is an outstanding wine for its price."



D'Arenberg, The Hermit Crab, McLaren Vale, Australia, 2015 £29

Viognier, Marsanne & Roussanne

Gold Medal Winner Sommelier Wine Awards 2016

Domaine Manciat-Poncet, La Roche, Pouilly-Fuissé, Burgundy, France, 2015 £36

Chardonnay

Highly Commended Sommelier Wine Awards 2016

Light, Lively & Fruity Red Wines

These wines are lovely & simple and can be matched with white meat dishes such as our ham hock & smoked chicken terrine, pork chop or a Turkey Christmas dinner. Perfect lunchtime drinking.

Grape varieties include: Cabernet Franc, Montepulciano Gamay, Sangiovese, Pinot Noir & Primitivo

Food Matching Guidelines

Corned beef salad; charcuterie; chicken, turkey, pork & white meats: lighter sauces; terrine; tomato & shallot salad; chicken casserole, wild mushrooms

Parini, Emilia-Romagna, Italy, 2013 £18
Montepulciano



Cecchi, Teuzzo, Chianti Reserva, Chianti, Italy, 2013 £27
Sangiovese



Bouchard Aîné & Fils, Heritage du Consellier, Burgundy, France.. £27
Pinot Noir
Commended International Wine Challenge 2016

Louis Jadot, Ch. Des Jacques, Morgon, Beaujolais Cru, France, 2010.. £34
Gamay

George says, "I'll tell you why this one stands out for me. This is such an atypical Gamay, it is untypical. Because it's weighty and full-bodied, which makes it perfect with lamb and steaks. Just match it with the Barnsley Chop."

Bronze International Wine Challenge 2016 Bronze Decanter Wine Awards 2016

Peter Yealands, Winemaker's Reserve, Marlborough, New Zealand, 2014 £35
Pinot Noir

Bronze Medal Winner International Wine Challenge 2016

Flor de Campo, Santa Barbara, California, USA, 2014 £36
Pinot Noir



Joseph Mellot, Chinon, Loire Valley, France, 2014.. £28
Cabernet Franc

Boheme, Salentio, Puglia, Italy, 2015... .. £21
Primitivo

Supple, Fragrant & Earthy Red Wines

These wines have a wonderful earthy flavour to them; whether that be a hint of spice or maybe even a touch of soil, they are all complex. Dishes with a lot of delicate components or rich sauces will suit them rather wonderfully.

Grape varieties include: Monastrell, Grenache, Mourvèdre, Rondinella, Pinotage, Pinot Noir, Corvina, Syrah & Tempranillo

Food Matching Guidelines

Roasted meats; hamburgers; lamb, game, pork & red meats: richer sauces; vegetable soup; cinnamon & thyme; roasted vegetables

Luis Felipe Edwards, Gran Reserva, Colchagua Valley, Chile £29
Merlot

Gold Medal Winner Sommelier Wine Awards 2016

MAN Family Wines, Bosstok Pinotage, Western Cape, South Africa, 2014 £26
Pinotage

Highly Commended Sommelier Wine Awards 2016

Bertani, Valpolicella Ripasso, D.O.C., Veneto, Italy, 2013 £28
Corvina & Rondinella

Highly Commended Sommelier Wine Awards 2016 IWC 2016



Jean-Luc Colombo, Les Collines de Laure, Rhône Valley, France, 2011 £28
Syrah

Bronze Sommelier Wine Awards 2016 Bronze Decanter Wine Awards 2016

Trapiche, Estacion 1883, Cabernet Franc, Mendoza, Argentina, 2013 £28
Cabernet Franc

George says, "We almost took this off the list, but I really like it. This wine should sell really well. You just need to give it a try and you'll be hooked."

Gold Medal Winner Sommelier Wine Awards 2016

Château Nicot Rouge, Bordeaux, France, 2010 £26
Merlot & Cabernet Sauvignon

Mas Delmera, Reserva, Jumilla, Spain, 2009 £26
Monastrell

Silver Medal Winner Sommelier Wine Awards 2016



Borie De Morel, Cuvée Murielle, Minervois, Pays d'Oc, France, 2014 £25
Mourvèdre & Syrah

Château des Gravières, Collection Prestige, Graves, Bordeaux, France, 2012 £34
Merlot & Cabernet Sauvignon



Henschke, Johanns Garden, Barossa Valley, Australia, 2014 £47
Grenache, Shiraz & Mourvedre

Gold Medal Winner Sommelier Wine Awards 2016

Ogier, Plan de Dieu, Côtes du Rhône-Villages, 2014 £28
Grenache & Syrah

Critics' Choice Trophy Winner Sommelier Wine Awards 2016

Fortant, Vin de Pays d'Oc, France, 2014 £22
Merlot

Bronze Decanter Wine Awards 2016

Rich, Intense & Powerful Red Wines

These wines will pack a punch. That is a guarantee. When it comes to matching food & wine, the most important factor, more crucial than flavours or colours, is the weight of the wine. Big wines, like these, need big dishes, packed with flavours & depth, not to mention big portions. Think along the lines of a roast beef or lamb dinner, steak & kidney pudding or maybe the cheese-board.

Grape varieties include: Tempranillo, Cabernet Sauvignon, Malbec, Merlot, Nebbiolo, Barbera & Tempranillo, Shiraz, Graciano, Touriga Franca, Touriga Roriz, Touriga Nacional & Tinta Barroca

Food Matching Guidelines

Truffles & wild mushrooms; cheesy sauces; strong cheeses; beef, lamb, game & steaks; casseroles & stews; black pepper & rosemary

Granfort, Pays d'Oc, Languedoc-Roussillon, France, 2013 £20
Cabernet Sauvignon

Etchart, Privado, Valle de Cafayate, Salta, North Region, Argentina, 2013 £24
Malbec

Viña Real, Crianza, Rioja, La Rioja, Spain, 2009 £27
Tempranillo & Garnacha



Enrico Serafino, Barbera d'Alba, Piedmont, Italy, 2011... .. £28
Barbera

Tooma River, South Australia, Australia, 2015 £20
Shiraz & Merlot

Rancho Zabaco, Sonoma Valley, California, U.S.A., 2013 £30
Zinfandel

George says, "It's 15% so it will blow your head off. Then you should stick your steak knife into a beautiful piece of red meat, like the beef chop and enjoy the two together."

Gold Medal Winner Sommelier Wine Awards 2016 Bronze Decanter Wine Awards 2016

Luis Felipe Edwards, Lot 40, Rapel Valley, Central Valley, Chile, 2013 £22
Cabernet Sauvignon



Trapiche, Estacion 1883, Malbec, Mendoza, Argentina, 2014 £33
Malbec

Gold Medal Winner Sommelier Wine Awards 2016 Gold Food Match Award Sommelier Wine Awards 2016



Fontanafredda, Barolo D.O.C.G., Piedmont, Italy, 2011 £42
Nebbiolo

Gold International Wine Challenge Awards 2016 Silver Decanter Wine Awards 2016

D'Arenberg, The Stump Jump, South Australia, Australia, 2012 £30
Shiraz

Contino, Reserva, Rioja, Spain £49
Tempranillo, Graciano, Mazuelo & Grenache

Silver International Wine Challenge Awards 2016 Silver Decanter Wine Awards 2016

Ferreirinha Vinha Grange Tinto, Douro, Portugal, 2014 £28
Touriga Franca, Touriga Roriz, Touriga Nacional & Tinta Barroca

Marqués de Arienzo, Rioja Crianza, Spain, 2013 £29
Tempranillo, Graciano & Mazuelo

Gold Medal Winner Sommelier Wine Awards 2016 Bronze International Wine Awards 2016

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Rosé Wines

Rosé is big wine news. The success story of the last five years. They're increasingly popular. We have to say they're increasingly very good. But the million dollar question is, why the massive increase in popularity? Guess what? It's also partly down to global warming: chilled rosé is perfect in hotter weather. It's lovely to drink on its own. It's also a great companion with foods, particularly al fresco dining. Rosé works well with foods that suit both white and red wines. We say: give rosé a try and make your own mind up.

Grape varieties include: Grenache, Pinot Grigio, Cinsault, Zinfandel

Food Matching Guidelines

Salmon, hard cheese, cold meats, light sauce dishes, summer fruit desserts

West Coast Swing, The Wine Group, California, U.S.A. £19
Zinfandel

Via Nova, Blush, Veneto, Italy, 2015 £19
Pinot Grigio



Château Gassier, Le Pas Du Moine Rosé, Provence, France, 2014 £28
Cinsault, Grenache, Syrah & Ugni Blanc
Gold Sommelier Wine Awards 2016 Silver International Wine Challenge 2016

Dessert Wines

In this section, it isn't necessarily a case of pairing sweet on sweet. Each of these dessert wines has a slightly different flavour profile, so we've taken a little bit of time to recommend the desserts that we feel match up rather nicely to your pudding.

Grape varieties include: Chenin Blanc, Furmint, Brachetto, Grenache Noir, Harslevelu, Muscadelle, Muscat, Pedro Ximenez, Sarga Muskotaly, Moscato & Semillon

Innocent Bystander, Moscato, Victoria, Australia, 2014

Moscato

Perfect with our rhubarb and sweet cheese or the strawberry trifle (750ml Bottle).

£6.00 per 50ml £25.00

Castello Banfi, Brachetto d'Acqui, Piedmont, Italy 2014

Brachetto

Try it with the chocolate brownie anything with summer berries (750ml Bottle).

£7.00 per 50ml £40.00

Nederberg, Late Harvest, Stellenbosch, South Africa 2013

Chenin Blanc

Have it with a bakewell tart or our famous rice puddings (375ml bottle).

£5.00 per 50ml £11.00 per 125ml £30.00

Eclat, Botrytis Semillon, Lontue Valley, Chile 2011

Semillon

Rich and syrupy citrus notes makes it perfect for the treacle tart (375ml bottle).

£5.00 per 50ml £10.00 per 125ml £30.00

Royal Tokaji, 5 Puttonyos, Tokaji Aszú, Hungary 2008

Furmint, Sarga Muskotaly & Hárslevelü

A real treat instead of port with the cheese board or great with a cheese cake (500ml bottle).

£7.00 per 50ml £15.00 per 125ml £45.00

Château de Seuil, Cérons, Bordeaux, France 2013

Semillon

Works wonderfully with blue cheese or perhaps the banana soufflé (375ml bottle).

£6.00 per 50ml £12.00 per 125ml £35.00

Bodegas Alvear, Solera 1927, Montilla-Moriles, Spain

Pedro Ximenez

Eccles cakes are a match made in heaven, or perhaps pour it over ice cream (375ml bottle).

£4.00 per 50ml £10.00 per 125ml £30.00

Port Selection

We believe that Port should be a drink savoured at the end of an epic meal, & what better way to enjoy than with our carefully crafted cheese-board. The Ports cover different styles, suiting every palate. Enjoy.

Grahams, LBV, 2008

Grahams ports are know for their richness, depth of flavour and powerful, attractive bouquet.

£3.50 per 50ml £8.00 per 125ml £35.50

Sandeman, 20 Year Old Tawny

Stands out for its length, freshness & fabulous finish.

Gold International Wine Challenge Awards 2011

£5.00 per 50ml £11.50 per 125ml £55.50

Dows, Quinta do Bomfim, 2005

Vanilla scented oak, mulberries & winter fruit cake. Perfectly harmonious.

Silver International Wine Challenge Awards 2011

£5.50 per 50ml £12.50 per 125ml £56.50