

Our house wines are clean flavoured, versatile wines chosen to complement our menu. Our wider list offers a range of styles and textures, bringing together classic and unusual wines to provide great matches to our food.

As a general guide, European wines are less forward and a little more subtle, while the New World wines are heavier and more up front.

Enjoy!

House Wines

175ml glass - £5.00 250ml glass or carafe - £7.00 750ml bottle - £18.00

White

Cal y Canto Verdejo 2015, Tierra de Castilla, Spain

Lively, mouth-watering wine, zipping with gooseberries and lime juice (12%)

Los Espinos Sauvignon Blanc 2014, Central Valley, Chile

Crisp, aromatic white, bursting with citrus fruit and guava. (12%)

Rosé

Jean Balmont Cabernet Franc Rosé 2017, France

Vin de France with a bouquet that is both floral and fruity, this wine is a perfect accompaniment to all our poultry and fish dishes. (12.5%)

M. Torres Santa Digna Rosé Cabernet Sauvignon 2016, Central Valley, Chile

Concentrated blackcurrant Ribena flavours with undercutting lifting acidity. (13.5%)

Red

Castillo del Moro 2017 Tempranillo Syrah, Spain

This Rosado is crammed full of juicy wild strawberry, raspberry and cranberry fruit. Rich in colour, the wine is crisp and well balanced with a long finish of strawberries and cream. (12.5%)

Los Espinos Merlot 2015, Central Valley, Chile

Easy-drinking, plummy wine, with bags of juicy black fruit. (13%)

SWEET WINES

222: Ch. La Haute Borie 2013 Monbazillac, Bordeaux, France

Bottle

A close cousin of Sauternes, at a more affordable price. Honey,

passion fruit and warmed lemons. Grapefruit marmalade and apricots. The full 750ml bottle size makes it perfect to share at the end of your meal. (13.5%)

750ml
£27.50
125ml Glass
£5

PLEASE SEE OUR FULL LIST OF SWEET WINES AT THE END OF THE WINE LIST.

GUEST WINE

**HACIENDA
LOPEZ DE HARO**

£16.75

Tempranillo of 2017 from Spain's famous region of Rioja.

750ml Bottle

Summer Grill

WINE

Enjoy chilled with fish dishes or served from the wine rack with your favourite Welsh steak. (13.5%)

Sherry

Stone-dry, crisp sherry. A superb way to ready the palate, and brilliantly versatile food wine in its own right. Why not try a bottle with our small plates?

Tio Pepe Fino, Jerez, Spain (15%)	750ml 100ml glass £4.50	£28
Barbadillo Fino, Jerez, Spain (15%)	750ml £21.50 100ml glass £4.00	
Hidalgo La Gitana Manzanilla NV, Jerez, Spain (15%)	500ml £21.50 100ml glass £4.00	
Bodegas Gutierrez Colosia Fino, Jerez Spain (15%)	750ml £26.50 100ml glass £4.50	

Sparkling

223: Le Calle Prosecco Spumante, Veneto, Italy (15%)	750ml £19.75 175ml glass £5.00 250ml glass £7.75	
106: Sumarroca Cava Brut Reserva 2012, Penedes, Spain (15%)	750ml £27.50	

Champagne

96: Ayala Brut Majeur NV Champagne, France (12%)		£42.50
18: Laurent-Perrier NV Brut, Champagne, France (12%)		£53.00
24: Moet & Chandon Rose Imperial Champagne (12%)		£69.50

White

For guidance, we've indicated dry (D), not so dry (N) and aromatic (A) options.

- 6: Chablis Domaine Fournillon-Bernouil, 2014, Burgundy, France** **£33**
The world's most famous unoaked Chardonnay. Steely, crisp green fruit flavours with aromas of fresh-baked brioche. (D, 12.5%)
- 23: N et M Guerrin Pouilly-Fuissé Vieilles Vignes 2012/13, Burgundy, France** **£36.75**
Intense, elegant white Burgundy. 100% Chardonnay from old vines, beautifully balanced with a careful touch of oak. (N, 13%)
- 101: Ciele Veneto. Pinot Grigio Italia, 2016** **750ml Bottle**
£21.50
A dangerously drinkable all rounder. Soft fruits, balanced with plenty **250ml**
Glass/Carafe **£8**
of structure and a clean, moreish finish (N, 12%) **175ml Glass**
£5.90
- 102: Le Casse-Noix Chardonnay 2014, Pays d'Oc, France** **£20.50**
Elegant, understated and gently oaked. Quince, honey and sweet spice combine with fresh citrus and white fruits. Beautifully balanced for the price, and great with our fish (12.5%)
- 107: Muscadet Sevre et Maine. Sur Lie. 2015. Chateau L'oiseliniere de La Ramee. Bernard Chereau.** **£23.75**
The wine society opinion is of an impeccable, classic Muscadet from a fine vintage, ripe but with an appetising, sappy acidity, just as it should be. (D, 12%)
- 109: Zuccardi Vida Organica Torrontés 2012/13/14, Mendoza, Argentina** **£23.75**
Perfumed, floral wine. Lemons and lychee with a unique 'dry spice' nose. A great opening wine to liven the palate. (A, 13%)
- 110: Domäne Wachau Grüner Veltliner Federspeil 2014/15, Wachau, Austria** **£26.75**
Steely and dry. White pepper, gooseberries and yellow apples. Try as an alternative to Sauvignon Blanc. (D, 12.5%)
- 111: Lagar de Bouza, Bouza do Rei Albarino 2015/16, Rias Baixas, Spain** **£26.75**
Beautifully balanced, rounded white. Crisp nectarine and flower blossom, with salty minerality, lemon zest and fresh limes. (N, 12.5%)
- 112: Zephyr Riesling. Marlborough, New Zealand 2015** **£26.75**
Zippy, sherbety fruit, sharp green apples, icing sugar and ginger. One of the most versatile whites on the list. (A, 12%)
- 83: The Duke of Marlborough, Sauvignon Blanc 2016/17, Marlborough, New Zealand** **£27.25**
Expressive, forward, dry. Touches of tropical fruit, tinned asparagus, gooseberry and fresh-sliced green peppers. A belting ambassador of the Marlborough Sauvignon style. (D, 13.5%)
- 114: Gewurztraminer Beblenheim 2012, Domaine Trapet, Alsace, France** **£30.75**
Off-dry, floral and delicate. Notes of caramel, with touches of rosewater and tropical fruit. Superb with a wide range of food, if you're looking for something a little different. (A, 12.5%)

Summer Grill

WINE

- 115: Menetou-Salon, Clos du Pressoir 2012, Joseph Mellot, Loire, France** £36.50
Classic Loire Valley. Grapefruit, creamy minerality and lemon meringue pie! If you enjoy Sancerre and Pouilly Fume, try this equally well poised Sauvignon Blanc. (D, 12.5%)
- 128: Iona Chardonnay '12/14, Elgin, South Africa** £38
Marzipan, nougat and citrus above underlying taut acidity, all brushed with buttery oak. The wine is seamless and subtly rich. A serious alternative to white Burgundy. (N, 13.5%)
- 130: Eberle Winery Viognier '11, Mill Road Vineyard, U.S.A** £48
Compelling, perfumed, rich white. A vibrant glassful of ripe pears, peaches, almonds and spice with an extraordinary texture and crisp citrus finish. Exceptional, unusual wine, built to have with food. (A, 15%)
- 207: Baccolo Bianco 2015 Cielo, Veneto, Italy** £21.50
A blend of Venetian varietals with Sauvignon Blanc added for freshness and edge. Clementines, passion fruit and grapefruit with a hint of coriander seed. Something a little different. (N, 12.5%)
- 206: Lagar De Bouza. Albarino. 2015/16.** £27.25
Galicia's superb white grape produces the perfect partner for seafood. (12.5%)
- 209: Lugana Cento Filari 2014/15 Cesari, Veneto, Italy** £29.50
One of Italy's best kept secrets, sourced near the shores of Lake Garda. Fresh green apples, aniseed and beautifully integrated minerality. If you're a fan of Soave, or Gavi, try this. (N, 13%)
- 210: Domaine de Fussiacus St-Véran, Burgundy, France, 2014** £31.50
Subtle and classic. Understated fruit flavours of peach and orchards, with an interplay of crisp acidity, soft chalk textures and gentle oak. Utterly compelling. (N, 13%)
- 211: St Tamas, Mád, Dry Furmint 2014/15, Tokaji, Hungary** £29.50
Show stopping wine. Refreshing, complex and convincing. But try pinning it down to a tasting note! One of the most impressive all-rounders we've tasted for a long time. (N, 13%)
- 212: Lopes de Haro Blanco 2015/16, Rioja, Spain** £21.50
Made from 100% Viura, Rioja's unsung hero, and a brilliant alternative to Chardonnay. Ripe fruits, dates and (even) banana above creamy perfectly oaked tones. Outstanding for the price, and superb with food. (N, 12.5%)
- 213: Dom. Chevalier Ladoix Blanc Bois de Mont 2014 Côte de Beaune, France** £56.50
Outstanding white Burgundy from the Corton hill. A small percentage of Pinot Blanc is added to the Chardonnay, bringing mouth-filling stone fruit flavours to aromas of citrus, honey and hay. (N, 13%)

Red

For guidance, we've indicated brighter reds (B), riper reds (R) and weightier (W) options

- 5: Chateau Fargueirol Chemin Vieux, Chateauneuf-du-Pape 2015.** £38
A classic lower Rhone Valley grape blend of Grenache, Syrah and Mourvedre. A medium to full bodied wine with a spicy nose full of sweet dried fruits with a warm ripe finish (W, 14%)
- 64: Hacienda Lopez De Haro. Rioja Crianza, 2013.** £26.75
The best Tempranillo, Graciase and Garnacha grapes from the 2013 vintage give a beautifully expressive wine. (R, 13%)
- 104: Le Casse-Noix Cabernet Sauvignon 2015 , Pays d'Oc, France** £21.50
A reminder that Cab Sauv doesn't always have to mug you with big flavours. Fresh black cherry fruit lifted cassis, spice, blackcurrant and cedar. Quietly persuasive with food. (R, 13%)
- 117: Nostros Gran Reserva Pinot Noir 2015/16, Casablanca Valley, Chile** £23.75
Earthy, savoury red. Herbal tones over black cherry, red fruit and mixed pepper. An expressive, rich red ideal with a wide range of rich dishes. (R, 13.5%)
- 118: Bouton Larroze Braucol 2013 IGP, Côtes du Tarn, France** £23.75
Rustic wine made from the intriguingly aromatic Fer Servadou grape, in this case known locally as Braucol. Redcurrants, blackcurrants and soft tannins. Something a little unusual. (W, 12.5%)
- 119: Saumur-Champigny 2013/14, Lieu-Dit Les Villaise, Loire, France** £23.75
Smooth, silky Cabernet Franc, showcasing the softer, elegant side of this brilliant grape. Fruit compote, delicate balsamic notes and grippy tannins. A seriously versatile red. (B, 12.5%)
- 121: Raats Dolomite Cabernet Franc, Stellenbosch, South Africa 2014** £23.75
Rich, smoky wine. Dark fruits, earthy textures and hints of spice, buoyed up with 5% Malbec. Listed as a South African Top 100 Wine. (W, 13.5%)
- 122: Le Chiantigiana Chianti Riserva 2011/13, Baccio, Tuscany, Italy** £29.50
Rich, full-bodied Tuscan classic. Damson and morello cherry with beautifully balanced tomatoey acidity. Lends itself perfectly to food. (R, 12.5%)
- 130: Cuvee la Jonction, Syrah, 2013, Pays Doc.** £21.50
Fruit-driven, spicy Syrah that will lift the flavours on the plate without overwhelming them. A great example of the region's recent ability to deliver top quality wines without breaking the bank. (B, 13%)
- 132: Nautilus Pinot Noir '11, Marlborough, New Zealand** £38
Fragrant, enticing Kiwi Pinot. Bags of velvety red fruit, pomegranate, star anise and cardamom. A refined, stylish wine that matches beautifully with rich flavoured food. (B, 14%)

Summer Grill

WINE

- 134: Crozes-Hermitage 2014 La Matiniere. Ferraton Pere et Fils, Rhône, France.** £39.50
Matured for 12 months in oak barrels and vats, a lively Crozes-Hermitage with a meaty, gamey character along with plums, blackcurrants and velvety tannins. Another of our solid reds that go beautifully with red meat. (R, 13%)
- 214: Montaignan Old Vine Carignan 2016, Herault, France** £21.50
Very easy company, with plenty to say. Bright, red berry and vanilla flavours, fresh blackberry juice and hints of pepper. A versatile food wine that utterly outperforms its price point. (B, 12.5%)
- 215: Enira 2010, Bessa Valley, Bulgaria** £32.25
A superb blend of Syrah, Merlot, Petit Verdot and Cabernet Sauvignon, vibrant with texture and complexity. If you're after something a little unusual to drink with your steak, try this. (W, 14%)
- 216: Castano 'Hecula' Monastrell 2015, Yecla, Spain** £23.75
Deep, rich red capturing the warmth of South-Eastern Spain. Blueberries, cooked raspberries and liquorice, overtone with florality. Try this with our braised dishes. (F, 14%)
- 217: Renacer Punto Final Malbec 2016, Mendoza, Argentina** £29.50
Quick becoming a New World classic, a belting example of Argentina's flagship red. Ripe plum, cassis and spice cupboards, with a hint of lavender and roses. Up front, but balanced. (W, 13.5%)
- 218: Chateau Lamarque '08, Haut Medoc, Bordeaux, France** £48.50
Beautifully blended Bordeaux, full of lustrous, ripe fruit, rounded delicate tannins and hints of spice, all supported by a crushed stone minerality. (R, 13.5%)
- 219: Mitolo 'Jester' Cabernet Sauvignon 2013/14, McLaren Vale, Australia** £38
Exceptional Aussie red with a twist: 25% of the grapes are left to partially dry, concentrating the flavours of red cherry, blackberries, red pepper, menthol, tobacco and flowers. (W, 14.5%)
- 220: Cotes du Ventoux 2016, Perrin & Fils, Rhone, France** £21.50
Think Cote du Rhone, but more for your money. Spicy currant flavours, with a grown up edge of berry skins to finish. Smart and rustic all at once. (R, 13.5%)
- 221: Bourgogne Cote Chalonnaise 2015, Vignerens de Buxy, Pinot Noir.** £35
Soft and fruity with subtle notes of cherry and red currants on the nose. Laden with smoke, liquorice and black fruit on the palate. (B, 13%)

Sweet Wines

Please note our sweet wines vary in bottle size. Please also ask about our range of port and digestifs, and see which of our sweet wines are available by the glass today.

125: Chateau Briatte 2009 Sauternes, Bordeaux, France 375ml Bottle **£29.50**

A beautiful example of this sweet Bordeaux classic. Elegant flowers, rich ripe fruit and crisp citrus with a silky, honeyed finish. A must with your cheese board. (11.5%)

126: Los Pecalillos 'Glotionia' Pedro Ximenez NV, Montilla-Moriles, 500ml Bottle **£29.50**

Spain

Rich, unctuous wine. Liquid raisins, melting fruitcakes, toffee caramel and prunes. Beautiful with ice creams, or chocolate desert, or even poured over ice as a liqueur. (15%)

140: Zuccardi Torrontes Tardio 2013/14, Mendoza, Argentina 500ml Bottle **£20.50**

Light, fresh sweet wine. Bruised orchard fruits, orange skin, petals, honey and apricots. Fans of Muscat should try this. (7%)

142: Muscat de St-Jean-de-Minervois NV, V. de Septimanie, France 375ml Bottle **£20.50**

Sweet but bright. Dried grapes with a kick of lemony acidity to balance out the sweetness. (15%)

143: Margan Botrytis Semillon 2009, Hunter Valley, Australia 375ml Bottle **£29.50**

Displays complex aromas of honey, marmalade and quince with citrus overtones. Rich and luscious with fresh citrus fruits. The wine finishes long and clean ensuring an excellent match with desserts(11.5%)

222: Ch. La Haute Borie 2013 Monbazillac, Bordeaux, France 750ml Bottle **£27.50**

A close cousin of Sauternes, at a more affordable price. Honey, 125ml Glass **£5**

passion fruit and warmed lemons. Grapefruit marmalade and apricots. The full 750ml bottle size makes it perfect to share at the end of your meal. (13.5%)

Wine List in association with Cynan Jones.

From time to time vintages and ABVs may differ from those listed. Please ask our waiting staff if you wish to check the details of a particular wine.