



## Club White Wines

- Colombard Ugni Blanc, Jardin de Gascogne Blanc (2019) FR** £18.75  
Attractive and lemon scented, well balanced with notes of grapefruit, green apple, a touch of passion fruit and a subtle floral character on the finish
- Pinot Grigio, Ca Luca, Veneto (2018)** £19.60  
The fruit flavours mingle on the palate to create an easy-drinking yet elegant wine which lingers on the finish
- Vermentino 'Sensas', IGP d'Oc (2017/18)** £20.00  
Pale lemon in colour with notes of lime zest green apple and white peach. Well balanced with a fresh, citrus acidity
- Sauvignon Blanc, Val de Loire Petite Abbaye (2017/18)** £22.50  
Crisp palate with notes of peach, mango & zesty acidity. Great on its own or with a fresh salad
- Vinho Verde, 'Loureiro' AB Valley Wines (2018)** £24.50  
The perfect aperitif, fresh and zesty with notes of honeysuckle, orange blossom, acacia, apple and white peach
- Club Chardonnay – Terroirs D'Altitude, Marquis de Pennautier, IGP d'OC (2016)** £24.60  
A lovely golden colour with tropical fruits on the nose. On the palate, the creamy texture and buttery notes from oak ageing complement the pineapple, nectarine and ripe peach characters
- Club White Burgundy – Macon Fuisse, Domaine Auvigue (2018)** £28.35  
Delicious ripe flavours & classic terroir that is unique to these vineyards located below the hill of Soulutre

## Club Red Wines

- Sangiovese, Meridia Rubicone (2018)** £19.50  
A juicy Sangiovese, bursting full of red cherries, plums and soft berry flavours
- Cabernet Sauvignon, Los Caminos, Colchagua Valley (2017/18)** £20.00  
Well structured and rich with blackcurrant and cherry fruit. It is produced in the cool climate of Colchagua Valley. The palate is ripe with cassis and plum flavours backed by rounded tannins
- Cabernet Merlot, Duc de Chapelle (2018)** £20.42  
The nose has soft and mellow aromas of red plums. On the palate, the wine is smooth with silky tannins and flavours of ripe berries, cherries and plums
- Club Claret - Chateau le Gardera, Bordeaux Superieur (2018)** £22.92  
Busting full of ripe berry fruits with generous tannins, balanced acidity and a subtle toast and sweet spice character from 12 months ageing in French barrels
- Malbec, 'Alpataco' Familia Schroeder Patagonia (2018)** £26.25  
A full bodied wine with excellent structure held together by firm and grippy tannins with a long chocolatey finish
- Pinot Noir Wairau River 'Family Vineyard' (2018)** £28.00  
The wine shows aromas of cherry and wild berry fruits, shadowed by supple oak, whilst the palate is soft and generous, showing true varietal flavours
- Rioja Crianza Fincas de Azabache Bodegas Aldeanueva (2015/16)** £28.75  
Soft seductive character typical of the Tempranillo, Garnacha and Mazuelo grapes. Fantastic example has ripe fruit, tempered by finely balanced acidity to give a mouth filling

All wines are subject to availability & vintages may change without prior notice. All wines listed are 9 -16% volume. Please let your server know if you have any allergies as some wines contain allergens. All shown prices are without VAT



## Selection of Club Wines

### White Wines

1. Muscadet Cotes De Grandlieu Sur Lie Domaine Des Herbauges Loire 2019 FR	£25.00
2. Vouvray Sec Domaine Boutet Saunier Loire 2019 FR	£28.75
3. Torrontes 'Pintados' Pajaros Pisano Family Vineyards 2020 URG	£32.50
4. Rioja Blanco La Pera Hacienda El Ternero Rioja Alta 2020 SP	£32.95
5. Sauvignon Blanc 'Wild Ferment' Deep Down Wines (organic) 2019 NZ	£37.50
6. Gavi di Gavi 'Ca Da Bosio' Single Vineyard Terreda Vino Piedmont 2019 IT	£40.85
7. Sancerre Domaine Crochet (organic) Loire 2019 FR	£55.00

### Red Wines

1. Carmenere La Playa Colchagua Valley 2017 CH	£23.75
2. Shiraz First Sighting Cape Agulhas 2017 SA	£30.00
3. Julienas Domaine Pascal Aufranc Cru Beaujolais 2016 FR	£38.35
4. Rioja Reserva Marques De Riscal 2016 SP	£41.25
5. Crozes Hermitage 'Cuvee Particuliere' Domaine Des Remizieres Rhone 2018 FR	£45.85
6. Pinot Noir 'Bannockburn' Mt Difficulty Estate Central Otago 2018 NZ	£56.70
7. Chianti Classico Riserva Tenuta Di Liliano 2016 IT	£57.50

### Bordeaux

1. Chateau Le Gardera Bordeaux Superieur 2018 FR	£27.50
2. Chateau Gachon Montagne St Emilion 2016 FR	£40.00
3. Chateau Cabans Cru Bourgeois Medoc 2014 FR	£46.00
4. Chateau Des Moines Lalande De Pomerol 2016 FR	£55.00
5. Chateau De La Coste Margaux 2016 FR	£68.00

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## Sparkling & Champagne

1.	Mont Marcal Cava Brut Reserva N.V. SP	£30.00
2.	Prosecco Le Monde Spumante N.V.	£30.00
3.	Ambriel Classic Cuvee N.V. ENG	£31.66
4.	Ambriel Rose N.V. ENG	£33.00
5.	Vauban Freres Brut AR Lenoble Damery Champagne N.V FR	£33.00
6.	Classic Cuvee bluebell Vineyard estate 2015 Sussex ENG	£34.16
7.	Ayala Majeur Brut N.V. FR	£40.84
8.	Pol Roger White Foil N.V. FR	£59.59

## Port

1.	Fonseca Bin 27 Reserve	£29.20
2.	Fonseca Late Bottled Vintage	£38.35
3.	Fonseca Vintage 2000	£125.00

## Dessert Wine

1.	Chateau Coutet – Sauternes – Barsac 2005 FR (37.5cl)	£27.10
2.	`Muscat De Rivesaltes` Chateau L`esparrou 2015 FR (50Cl)	£29.60
3.	Sauternes Chateau Les Mingets Bordeaux 2018 FR (37.5Cl)	£41.25

## Sherry

1.	Pedro Ximenez Mira la Mar (37.5 Cl)	£17.95
2.	Manzanilla Mira la Mar (37.5Cl)	£23.35

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