



## WINE LIST

### SPARKLING WINE & CHAMPAGNE

- Da Luca Prosecco, Italy btle: 22.50  
*Pear and peach fruit on a lively, yet soft and generous palate.*
- Louis Dornier et Fils Brut, France btle: 38.00  
*A light, fresh, vigorously youthful Champagne with a fine, elegant, slightly lemony nose, lively mousse and long, crisp palate.*
- Codorníu Brut, Cava, Spain btle: 24.50  
*SILVER (NV) Sommelier Wine Awards 2014: 'Easy and approachable on the nose, with hedgerow and grapey notes,' said Athila Roos of The Arts Club. '*
- Moët & Chandon Brut Impérial, France btle: 59.00  
*SILVER (NV) International Wine Challenge 2014. Excellent partner for light dishes based on white fish or chicken, green vegetables, salads and savoury cheese dishes.*
- Moët & Chandon Rosé Impérial, France btle: 69.00  
*BRONZE (NV) Sommelier Wine Awards 2014. Rosé Champagne pairs exceptionally well with luxurious seafood, aromatic chicken and rich duck dishes.*
- Codorníu Selección Raventós Rosé, Cava, Spain btle: 29.50  
*A delicious style of ripe summer fruit aromas so typical of well made Pinot Noir.*

### WHITE WINE

#### VERY DRY, DELICATE, LIGHT WHITES

- Parini Pinot Grigio delle Venezie, Italy 125ml: 3.50 175ml: 4.50 250ml: 6.50 btle: 19.00  
*Distinctive nose of wild flowers, with touches of honey and banana; soft, fresh and lively with notes of ripe pear.*
- Chablis, Domaine Gilbert Picq et Fils, France btle: 36.99  
*Mouth-watering and minerally Chablis is perfect with simply prepared seafood, chicken and salads.*

#### DRY, HERBACEOUS OR AROMATIC WHITES

- Luis Felipe Edwards Lot 66 Sauvignon Blanc, Rapel Valley, Chile 125ml: 3.50 175ml: 4.50 250ml: 6.50 btle: 19.00  
*Hand harvested, gently pressed to retain the natural fruit aromas and flavour of citrus fruit, melon, pineapple and pear.*
- Waipara Hills Sauvignon Blanc, Marlborough, New Zealand btle: 24.99  
*BRONZE (2013) Sommelier Wine Awards 2014: 'Well balanced, subtle and light,' said Robert Mason of Cheese at Leadenhall.*
- Sancerre, La Fuzelle, Adrien Maréchal, France btle: 36.99  
*Distinctively elegant. Laden with racy crispness and abundant gooseberry crunch.*

#### JUICY, FRUIT-DRIVEN, RIPE WHITES

- Cullinan View Chenin Blanc, Western Cape, South Africa 125ml: 3.00 175ml: 4.00 250ml: 5.75 btle: 17.00  
*Deliciously fresh and creamy with peachy fruit character. A classic South African style.*
- Oben Grove Riesling-Gewürztraminer, Rhein, Germany 125ml: 3.50 175ml: 4.50 250ml: 6.50 btle: 19.00  
*Aromatic lime and apples with the soft sweetness of peach and cherry blossom.*
- Rare Vineyards Marsanne-Viognier, Pays d'Oc, France btle: 21.50  
*BRONZE (2012) International Wine Challenge 2014.*
- Short Mile Bay Chardonnay, SE Australia 125ml: 3.00 175ml: 4.00 250ml: 5.75 btle: 17.00  
*A fine match for seafood, tasty chicken or spicy pork dishes.*

# SEA TERRACE RESTAURANT

## WINE LIST

### RED WINE

#### LIGHT, SIMPLE, DELICATE REDS

- 16 Côtes du Rhône, La Dentelière, France btle: 23.50  
*Ripe blackberry fruit and a touch of spice: perfect for warming lamb, beef or mushroom dishes.*
- 17 Chianti, Ruffino, Italy btle: 21.99  
*Harmonious and mellow, with violet and red berry notes on a soft and refreshing finish.*
- 18 Fleurie Les Muriennes, Thorin, France btle: 33.50  
*The name Fleurie aptly describes the fresh, floral style of the wine.*

#### JUICY, MEDIUM-BODIED, FRUIT-LED REDS

- 19 Berri Estates Merlot, SE Australia 125ml: 3.50 175ml: 4.50 250ml: 6.50 btle: 19.00  
*Several specially selected vineyards provide a delicious combination of raspberries, blueberries and soft plum characters.*
- 20 Luis Felipe Edwards Lot 40 Cabernet Sauvignon, Rapel Valley, Chile 125ml: 3.50 175ml: 4.50 250ml: 6.50 btle: 19.00  
*Deep red with ripe berry-fruit and wispy green pepper. Medium-bodied, ripe tannins and lingering fruit on the finish.*

#### SPICY, PEPPERY, WARMING REDS

- 21 Rare Vineyards Malbec, Pays d'Oc, France btle: 21.00  
*Peps up grilled or roasted beef or lamb dishes.*
- 22 Short Mile Bay Shiraz, SE Australia 125ml: 3.00 175ml: 4.00 250ml: 5.75 btle: 17.00  
*Ripe blackcurrant and bramble fruit, with a hint of black pepper spice on the finish.*

#### OAKED, INTENSE, CONCENTRATED REDS

- 23 Châteauneuf-du-Pape, Les Cornalines, France btle: 42.50  
*Traditions ensure heady aromas of spices and a long velvet character laden with warm fruit cake flavours.*

### ENGLISH SELECTION

- 24 Chapel Down Union Red, England btle: 23.99  
*Attractive cherry and strawberry flavours in a light refreshing red.*
- 25 Chapel Down Flint Dry White, England btle: 23.99  
*Full of summery aromas of greengage and stone fruit; the palate is dry and full with peach, apricot and clementine.*
- 26 Chapel Down Rosé, England btle: 23.99  
*A red-fruit summer pudding, beautifully balanced fruity notes with freshness on a lingering finish.*

### ROSÉ WINE

- 27 Whispering Hills White Zinfandel, California, USA 125ml: 3.50 175ml: 4.50 250ml: 6.50 btle: 19.00  
*Loads of fresh summer-fruit flavours and lively acidity. Medium-bodied to appeal to most palates, California's own Zinfandel.*
- 28 Parini Pinot Grigio Rosé delle Venezie, Italy 125ml: 3.50 175ml: 4.50 250ml: 6.50 btle: 19.00  
*Soft and fruity 'PG' rosé, good with chicken, pork, salads and seafood.*

\*Food Allergies & Intolerances\*

Should you have concerns about a food allergy or intolerance please speak to our staff before you order your food or drink.

for the facts [drinkaware.co.uk](http://drinkaware.co.uk)

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