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WINES BY THE GLASS

CHAMPAGNE AND SPARKLING

- 500. Gosset Champagne Excellence Brut, Aÿ NV** £46.00
Founded in 1584, they have had time to perfect this! Traditionally made (hand riddled every day), with no malo-lactic fermentation allowed, near equal proportions of Chardonnay and Pinot Noir with a small quantity of Pinot Meunier gives a rich aroma and freshness. 125ml £9.95
Kir Royale £10.50
- 507. Nicolas Feuillate Champagne Brut, Chouilly-France** £39.00
A light, fresh and fruity Champagne with fine discreet bubbles and subtle overtones of apples, pears and citrus fruits 125ml £8.50
- 501. Corte Alta Prosecco Extra Dry, Italy** £25.00
Lovely refreshing sparkling wine. Clean taste with fresh fruit. Great aperitif 125ml £6.50

WHITE

- 101. 2014 Pinot Grigio delle Venezie, Parini, Italy** £18.00
Distinct nose of wild flowers with honey. Soft, fresh and ripe pear. 175ml/250ml £4.25/£6.00
- 102. 2014 Sauvignon Blanc, St.Desir, Côtes de Gascogne, France** £19.00
Our most popular wine, young, fresh, fantastic gooseberry nose, light & refreshing. 175ml/250ml £4.50/£6.50
- 103. 2013 Les Jamelles Chardonnay, Pays d`Oc, France** £20.00
Rich and delicious this organic wine has hints of white flowers, banana, apricot and pear. 175ml/250m £5.00/£6.70
- 104. 2014 Chenin Blanc, Bantry Bay, Western Cape** £17.00
Very palatable light fresh zesty citrus aromas with a hint of lychee. 175ml/250ml £4.25/£6.00

ROSÉ

- 106. 2014 La Colombette, Coteaux du Lubron, France** £20.00
Light fruity organic rosé only 11.5%, vibrant, well balanced and hints of citrus fruits & strawberries. Far too drinkable! (o) 175/250ml £5.00/£6.70

RED

- 201. 2014 Ladera Verde Merlot, Valle Central, Chile** £18.00
Plummy Merlot fruit, with typical Southern Hemisphere ripeness. Extremely drinkable. 175ml/250ml £4.00/£5.95
- 202. 2013 Shiraz, The Good Catch,Wirra Wirra, Australia** £20.00
Great Shiraz dominated weighty mouthful with Cabernet and Petit Verdots. 175ml/250ml £4.25/£6.00
- 203. 2013 Pinot Noir Paparuda, Estate Selection, Romania** £18.50
Fragrant Pinot Noir with plenty of ripe red fruits. Fresh & crunchy with hints of spice. 175ml/250ml £4.30/£6.20
- 204. 2014 Malbec Capillo de Barro Mendoza, Argentina** £20.00
Grown at over 1000 metres above sea level in a cool climate round and fulsome with h black fruit 175ml/250ml £5.00/£6.70
- 205. 2014 Rioja Arjona, Spain** £20.00
Lovely cherry fruit flavours with a hint of vanilla. 175ml/250ml £5.00/£6.70



WHITE WINE AND ROSÉ

101. 2014 Pinot Grigio delle Venezie, Parini, Italy		£18.00
<i>Distinct nose of wild flowers with honey. Soft, fresh and ripe pear.</i>	175ml/250ml	£4.25/£6.00
102. 2014 Sauvignon Blanc, St.Desir, Côtes de Gascogne, France		£19.00
<i>Our most popular wine, young, fresh, fantastic gooseberry nose, light & refreshing</i>	175ml/250ml	£4.50/£6.50
103. 2013 Chardonnay “Le Bel Ange”, Domaine Begude, Languedoc, France		£20.00
<i>Citrus nose, with crisp apple and pear palate. Great by itself or with seafood.</i>	175ml/250ml	£5.00/£6.70
104. 2014 Chenin Blanc, Bantry Bay, Western Cape, South Africa		£17.00
<i>Very palatable light fresh zesty citrus aromas with a hint of lychee.</i>	175ml/250ml	£4.25/£6.00
105. 2013 Mount Horrocks Watervale Resiling, South Australia		£37.00
<i>A bright and lively number, with juicy green apple wrapped in taught mineral acidity and a long silky finish. Aussie Riesling at its very best.</i>		
106. 2014 La Colombette, Pays D'Herault, Lubron, France		£20.00
<i>Light fruity organic rose only 11.5%, vibrant, well balanced and hints of citrus fruits & strawberries. Far too drinkable!</i>	175ml/250ml	£5.60/£7.30
107. 2013 Verdicchio dei Castelli di Jesi Classico, Pontemango, Marche, Italy		£22.00
<i>Light flora note flavours of citrus & almond. Excellent with or without food.</i>		
108. 2013 Muscadet sur Lie, Domaine de la Batardière, Loire, France		£18.00
<i>Light with great acidity, almost too easy to drink. Great with fish or salads.</i>		
109. 2013 Mâcon Villages, La Crochette, Loron et Fils, Burgundy, France		£27.00
<i>Buttery, slightly smoky with great lemon acidity.</i>		
110. 2014 Picpoul de Pinet, Domaine des Lauriers, Languedoc, France		£23.00
<i>100% Piquepoul, this is rich and round style with a lemony balance. A great partner to all seafood.</i>		
112. 2009 L'Exotique, Domaine Begude, Limoux, Vin de Pays d'Oc, France		£25.00
<i>Made bio-dynamically, a very interesting wine with tropical fruit overtones. Suits spicy food, fish or chicken. Small vineyard, 40% Grunier, Veltliner, Sauvignon blanc, chenin & touch chardonnay</i>		
113. 2013 Rocca del Dragone, Falanghina Campania, Italy		£22.00
<i>Aromatic and full bodied white with hints of peach, pineapple and zesty citrus.</i>		
114. 2013 Isidora Riesling Reserva, Maipo Valley, Chile		£24.00
<i>Pale golden with high aromatic intensity and hints of pineapple and green apple with characteristic floral notes at the finish. Dry wine with long ending.</i>		
115. 2012 Gewurztraminer, Domaine Begude, Languedoc, France		£25.00
<i>Because of the high altitude, this is cool climate, so is easily mistaken for Alsace or even New Zealand wine. Golden in appearance with lychees and rose petals. Great aperitif.</i>		
116. 2013 Churton Sauvignon Blanc, Marlborough, New Zealand		£27.00
<i>Bone dry palate, with crisp fruit and a creaminess leading to a long citrus finish.</i>		

Continued over the page.....

WHITE WINE AND ROSÉ (cont.)

- 117. 2012 Chablis, Domaine Jean-Marie Naulin, Burgundy, France** £27.00
Classic Chablis. Nice acidity and good fruit balance. Try with the diver caught Scallops.
- 118. 2013 Lagar de Cervera Albariño, Rias Baixas, Galicia, Spain** £27.00
Aromatic, dry white from a top producer in the North West corner of Spain. Justifiably called the King of Iberian wines. Great as an aperitif or with fish.
- 119. 2013 Chablis 1er Cru Cote de Lechet Domaine Isabelle & Denis Pommie** £35.00
Lively, but full-flavoured Premier Cru Chablis, with firm flinty underlying minerality. Exemplary Chablis.
- 120. 2006/07 Muskateller, Georg Wambsganss, Landau, Pfalz, Germany** £29.00
Fabulous estate bottled Musca, interesting minty aromas, off dry.
- 121. 2014 Greco di Tufo DOCG, Loggia della Serra, Terradora, Italy** £32.00
Superb wine from southern Italy with almond and smoky aromas. Succulent, sweet grapefruit in the mouth but entirely dry.
- 125. 2011 Meursault, Les Grands Charrons 1^{er}, Dom. Pascal Prunier-Bonheur, Burgundy, France** £45.00
White fruit aromas, with intense minerality. Classic, voluptuous Meursault from an up and coming producer.
- 126. 2014 Gavi di Gavi, La Gustiniana, Italy** £32.00
A subtle, fresh wine with green apples and almond notes that linger on the finish. Terrific as an aperitif before and then with the meal.
- 127. 2014 Pinot Grigio, Alpha Zeta Single Vineyard, Italy** £26.00
A single vineyard Pinot Grigio of great intensity and balance. With classic aromas of pear, it is dry, biscuity and wonderfully fresh on the finish. Gold Medal Sommelier Wine Awards
- 128. 2014 Greywacke Marlborough Sauvignon Blanc, Australia** £34.00
The first solo venture from the maker of Cloudy Bay, this is a deliciously ripe and succulent Sauvignon Blanc with citrus blossom and sweet stone fruit perfumes finishing with a classic Marlborough zing.

OUR RED WINES



Bruising Reds



Smooth and approachable



201. 2014 Ladera Verde Merlot, Valle Central, Chile		£18.00
<i>Plummy Merlot fruit, with typical Southern Hemisphere ripeness. Extremely drinkable.</i>	175ml/250ml	£4.00/£5.95
202. 2012 Shiraz, The Good Catch, Wirra Wirra, Australia		£20.00
<i>Great Shiraz dominated weighty mouthful with Cabernet and Petit Verdots.</i>	175ml/250ml	£5.00/£6.70
203. 2013 Pinot Noir Papparuda, Estate Selection, Romaina		£18.50
<i>Fragrant Pinot Noir with plenty of ripe red fruits. Fresh & crunchy with hints of spice.</i>	175ml/250ml	£4.30/£6.20
204. 2014 Malbec Capillo, de Barro Mendoza, Argentina		£20.00
<i>Grown at over 1000 metres above sea level in a cool climate round and fulsome with h black fruit</i>	175ml/250ml	£5.00/£6.70
205. 2014 Rioja Arjona, Spain		£20.00
<i>Lovely cherry fruit flavours with a hint of vanilla. Mainly tempranillo & touch Mazuelo</i>	175ml/250ml	£5.00/£6.70
206. 2011 Finca Carelio Barrica Temparnillo		£28.00
<i>Declassified Ribera del Duero. Stunning Ribera, lots of fruit, berry, vanilla and spices. Really smooth mouthful!</i>		
207. 2010 Merlot Morgenhof, Simonsberg-Stellenbosch, South Africa		£24.00
<i>Lovely plummy finish, a big southern hemisphere Merlot. Run by a different branch of the Cointreau family who own Gosset Champagne and Frapin Cognac.</i>		
208. 2013 River Grandeur Pinotage, Viljoensdrift, South Africa		£25.00
<i>Garnet in colour, with lots of ripe hints of orange peel and spices. Great with venison, duck or lamb.</i>		
210. 2009 Domaine de la Brillane, France		£30.00
<i>A well balanced wine, light and full of fruit, yet full bodied and rich in tannins. A versatile wine to be enjoyed at all times of the day!</i>		
211. 2007 Château Musar, Gaston Hochar`s, Lebanon		£48.00
<i>Fabulous, complex Lebanese classic. Needs no further introduction,</i>		
212. 2012 Fiore di Vigna Primitivo, Salento, Italy		£32.00
<i>Barrel-aged red with a hint of tobacco and oak which is from the flatlands of Puglia showing flavours of plum, blackberry and spice with slight peppery lift. Good to pair with robust food!</i>		
213. 2006 Château Cissac, Haut-Médoc, Bordeaux, France		£37.00
<i>Good cru Bourgeois. An under rated year, drinking well now. Good value Claret.</i>		
214. 2011 Gigondas, Domaine Raspail-Ay, Southern Rhône, France		£38.00
<i>Grenache 80% and Syrah 15%, based little brother of Châteauneuf-du-Pape. A full on wine.</i>		
215. 2011 Nuits St Georges, Domaine Philipe Gravinet, Burgundy, France		£42.00
<i>Lovely wine. Great expression of Pinot Noir.</i>		
218. 2008 Chambolle Musigny, Juliette Chenu, Burgundy, France		£52.00
<i>Beautifully scented, this is classic Chambolle, with plenty of fruit.</i>		
219. 2014 Gouguenheim Cabernet Sauvignon, Valle Escondido, Mendoza, Chile		£28.00
<i>Intense and juicy, aromatic blackcurrant fruit, with velvety soft tannins and attractive toasty oak. Dense, yet fresh and easy-going with a big focus on fruit.</i>		

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- 220. 2012 Malbec, Kaiken Ultra Mendoza, Argentina** £32.00
This is a powerful and lively Argentine Malbec, filled with berries, plums, subtle pepper and rosemary, finishing with black fruit, vanilla and tobacco.
- 221. 2013 McLaren Vale Grenache, Australia** £28.00
Intense aromas of cherry, raspberry, spice and floral hints - a fantastic food wine! Grenache on its own does the business. Silver Medal Sommelier Wine Awards
- 222. 2013 Yarra Valley Pinot Noir, Innocent Bystander, Victoria, AUSTRALIA** £29.00
Intriguing herbal and spice notes before juicy, ripe raspberry flavours and a beetroot earthiness.
- 223. 2012 Crozes Hermitage Rouge, Nicolas Perrin, Northern Rhône, FRANCE** £39.00
With a rich bouquet of red fruit, this Syrah from the Northern Rhône is balanced and concentrated, full of cherries and plums. Silver Medal - International Wine Challenge
- 224. 2012 `Closierie de Vaudieu` Châteauneuf-du-Pape, Château de Vaudieu** £46.00
Southern Rhône, FRANCE
Juicily delicious. A stunning example of what this well-known region does so well - berry, liquorice and black pepper on the nose, ripe tannins with cassis and herb characters to finish.
- 225. 2012 Amarone, Alpha Zeta, Veneto, ITALY** £55.00
Deep and intense with dried cherries and blueberries, spiced autumn fruit compote and savoury cherry fruit character. Italy's unique style.
- 226. 2011 Chianti Classico, Fontodi, Tuscany, ITALY** £39.00
Perfumes of sour cherry and plums mingle with notes of leather and tobacco. This Chianti Classico has great depth of flavour, with juicy fruit and a silky-smooth texture. Biodynamic.
- 227. 2013 Fantini Sangiovese IGT Terre di Chieti, Farnese, Abruzzo, ITALY** £25.00
A bright and fresh wine with vibrant red fruit, morello cherries and herbal spice characters. A lovely drinking wine. Trophy In ternational Wine Challenge
- 228. 2014 Nero d`Avola, Cento Cavalli, Sicilia, ITALY** £22.00
Lovely dark colour, with subtle liquorice aromas. Full and fleshy, this rich Sicilian red has dark plum and chocolate characters.
- 229. 2010 Izadi, Rioja, SPAIN** £30.00
A beautifully elegant, round Rioja, intense with red fruit, liquorice, spices and hints of smoke. The long aftertaste is full of floral and ripe fruit notes.
- 230. 2013 `Heritage Reserve` California Zinfandel, De Loach, California, USA** £29.00
This typically Californian wine is full-bodied and rich with spice. Flavours of ripe strawberry, raspberry and blackberry blend nicely with notes of blackcurrant and molasses.
- 231. 2013 Vigneti del Salento I Muri Primitivo** £28.00
A lovely full-bodied red from Puglia with red berry and spice perfumes and plenty of ripe fruit on the palate.
- 232. 2013 Fleurie, Georges Duboeuf** £28.00
One of Burgundy's great institutions produces this elegant crimson fruity and floral wine

HALF BOTTLES – WHITE



Half Bottles

151. 2012 Muscadet sur Lie, Domain Fief de la Brie, Loire, France	£10.00
<i>Full flavoured and crisp. Good with any of our fish dishes.</i>	
152. 2011 Tyrells Old Winery Chardonnay, Hunter Valley, Australia	£10.50
<i>Round and generous as with most offerings from Down Under. Ripe lemon citrus with a little creamy oak.</i>	
153. 2012 Dr Loosen Reisling, Mosel, Germany	£15.00
<i>Fresh and lively with pears, apples and peaches and a touch of spice and lovely minerality.</i>	
154. 2012 Sauvignon Blanc, CJ Pask, Omahu Rd, Hawkes Bay, New Zealand	£12.75
<i>Ripe tropical fruit. Classic NZ Sauvignon Blanc.</i>	
155. 2011 Mâcon Villages, La Crochette, Loron et Fils, Burgundy, France	£12.00
<i>Buttery, slightly smoky with great lemon acidity.</i>	
156. 2012 Sancerre, Andre Dezat et Fils, Loire, France	£15.00
<i>Full and ripe on the nose with a fine mineral palate.</i>	
157. 2013 Chablis, Les Valery, Burgundy, France	£17.00
<i>Elegant and steely with delicate aromas of brioche.</i>	
158. 2012 Pouilly Fumé, Dom. Thibault, Andre Dezat, Chablis, Loire, France	£17.00
<i>Fruit with gun flint characteristics, typical of the region.</i>	
159. 2012 Gewurztraminer, Pfaffenheim, Alsace, France	£17.00
<i>Fine and richly textured. Spicy rose petal nose followed by lychee, Turkish Delight palate.</i>	
160. 2012 Chablis 1er Cru, Fourchaume, Domaine les Valery, Burgundy, France	£27.00
<i>A fine wine with crisp apple and bread on the nose and a full flavoured mineral palate.</i>	

HALF BOTTLES - RED

- 251. 2011 Tyrells Old Winery Cabernet Merlot, Hunter Valley, Australia** £13.00
Rich ruby colour with ripe berry fruits. Chocolate cassis and spices.
- 252. 2010 Rioja Vega Crianza, Spain** £15.00
Made from Tempranillo and a little Mazuelo and Grancha, this has a smooth, soft, rich red fruit palate, with spice and a little vanilla.
- 253. 2012 Cotes-du-Rhone, Chateau du Grand Moulas, France** £12.75
Lively wine made for drinking young. The Grenache grape predominates. Vivacious fruit flavours, appealing, slightly peppery, fruity warmth on the palate. Its light style makes this wine easy to enjoy. Great Value!
- 254. 2014 Fleurie, Domaine de Viroylette, Jacques Charlet** £17.95
Round, boldly aromatic wine with a complex palate, light red fruits, morello hint of Tea leaf and some chewy tannins.
- 255. 2012 Crozes-Hermitage Rouge, Cave de Clairmont, France** £18.50
Dense and bright purple colour. It has complex aromas of black fruits with toasty notes. Soft at the beginning, the palate reveals some spicy flavours with soft well-structured tannins.
- 256. 2012 Chateau Teyssier, Grand Cru Saint-Emilion, Bordeaux, France** £25.75
Elegantly styled by the enigmatic Jonathan Maltus. Coffee beans, fennel and black raspberryy notes, medium-bodied and easy to drink with a dark cherry finish. From a blend of 70% Merlot with 30% Cabernet Franc.
- 257. 2010/11 Hills View Shiraz, Simon Hackett, McClaren Vale, Australia** £21.00
A few halves of these. Medium intensity of purple and red with a ruby edge. Peppery spices leap out of the glass followed by luscious, sweet berry fruits.
- 258. 2009 Saint-Emilion Grand Cru, Château Petit Val** £25.00
Deep garnet. Fairly reticent on the nose with elegant fruit and spice scents. The palate is well-defined, robust, ample and fresh with supporting refined tannins.
- 259. 2011 Chateau Montaguillon, Montagne Saint-Emilion** £19.75
This beautiful wine is appealing and complex with floral notes and earthy crushed bramble fruit, the tannins are fine, ripe and firm. Plenty of length.
- 261. 2003 Château Musar, Bekaa Valley, Lebanon** £29.00
Remarkable wine from a remarkable man Gaston Hochar, Cabernet Sauvignon & Cinsault blend, a cross between Claret and Southern Rhône. Hugh Johnson favourite and ours too.

BOTTLES CHAMPAGNE and SPARKLING

- 500. Gosset Champagne Excellence Brut, Aÿ** **£46.00**
Founded in 1584, they have had time to perfect this! Traditionally made (hand riddled every day), with no malo-lactic fermentation allowed, near equal proportions of Chardonnay and Pinot Noir with a small quantity of Pinot Meunier gives a rich aroma and freshness. Glass **£9.95**
Kir Royale **£10.50**
- 501. Corte Alta Prosecco Extra Dry, Italy** **£25.00**
Lovely refreshing sparkling wine. Clean taste with fresh fruit. Great aperitif. 125ml **£6.50**
- 502. 2010 Blanc de Noir, Ancre Hill, Monmouth, Wales** **£35.00**
Made just over the hill by Richard & Joy, they have all the attention to detail and the Methode Champenoise to make a tip top fizz. Pale Gold, with a delicate nose of ripe citrus and wild strawberries. Ripe red apples on the palate, with a crisp, clean acidity, delicate mousse and razor sharp finish.
- 504. Laurent-Perrier, Ultra Brut, Tours sur Marne** **£67.00**
No dosage, so relying on naturally ripe grapes for high sugar content & careful vinification.
- 506. Mumm Cordon Rouge** **£42.00**
The classic label of one of the world's most consistent Non-Vintage Champagnes. Elegance, length of flavour and a pristine finish
- 507. Nicolas Feuillate Champagne Brut, Chouilly-France** **£39.00**
A light, fresh and fruity Champagne with fine discreet bubbles and subtle overtones of apples, pears and citrus 125ml **£8.50**
- 510. Heidsieck Vintage 2007 Gold Top Champagne** **£48.00**
Soft, rich, a touch of citrus and vanilla. Great value for a Grand Marque mature vintage
- 511. Bollinger Special Cuvée NV Champagne** **£68.00**
Bollinger is made from first-run juice only, and the majority of vineyards used have Premier and Grand Cru status, resulting in a full-bodied Champagne of great class. Delightful pale gold in colour, the mousse is light and persistent.
- 512. Veuve Clicquot Brut NV Champagne** **£55.00**
Veuve Clicquot ages their non-vintage for almost twice the required time, resulting in a superb marriage of freshness and power, with rich fruit and a mouth-filling mousse.
- 513. Pongracz Sparkling - Method Cap Classique NV** **£29.00**
Delicate yeasty tones, layered with toast and ripe fruit are enlivened by a firm mousse and persistent bead that make it particularly attractive. It imparts a wonderful foamy mouthful of black fruit flavours with a long lingering aftertaste.
- 515. Tattinger Brut Réserve Champagne** **£59.00**
Flawless signature, distinguished by a delicate nose, marked by a subtle brioche notes. It has a palate of considerable depth and balance with hints of honey and fresh fruit.
- 516. Gosset Grandé Réserve Brut, Aÿ** **£52.00**
A ripe bouquet with slight acidity and up to 5 years maturation ensuring a stunning Champagne from the oldest wine house of Aÿ. Great as an aperitif, bags of flavour or with seafood or just a general indulgence.

BOTTLES ROSÉ CHAMPAGNE & SPARKLING

505. 2010 Ancre Hill (Blush) Rosé, Monmouth, Wales **£35.00**

Made just over the hill by Richard & Joy, they have all the attention to detail and the Methode Champenoise to make a tip top rosé fizz. Due to antisynines in the pinot noir skins in 2010 however, this has produced very little rosé in colour (but they decided not to artificially interfere with the colour!) Still tastes like their normal rosé with some strawberries on the palate and fabulous bubbles!

508. Perrier-Jouët Blason Rosé NV Champagne **£55.00**

Elegant aromas of raspberries, wild strawberries and rose petals are in abundance. This superb rosé can be enjoyed with fresh fruit desserts or on its own as an aperitif

509. Laurent-Perrier, Luvée Rose NV Champagne **£72.00**

Unusually made by the saignée method, with plenty of stylish strawberry fruit, full of vivacity and easy-drinking charm. A wonderfully refreshing apéritif, it also works well with a variety of dishes.

HALF BOTTLES CHAMPAGNE

550. Gosset Brut Excellence, Aÿ **£27.00**

A blend of Chardonnay & Pinot Noir from the villages of Bouzy & Ambonnay. Excellent mousse and flavour. Lovely as an aperitif, with shellfish but equally at the end of the meal with blue cheese or red fruit desserts.

551. Gosset Grandé Réserve Brut, Aÿ **£33.00**

Nice ripe bouquet with slight acidity and up to 5 years maturation ensures a stunning Champagne from the oldest wine house of Aÿ. Aperitif or seafood.

552. Gosset Grandé Réserve Rosé, Aÿ **£39.00**

A blend of Chardonnay & Pinot Noir from the villages of Bouzy & Ambonnay. Excellent mousse and flavour. Lovely as an aperitif, with shellfish but equally at the end of the meal with blue cheese or red fruit desserts.

553. Champagne Cuvée Veuve Emille, Réserve **£17.00**

Aroma of fresh bread and fruit. Pre-dinner palate refresher.

PUDDING WINE

- | | | |
|-------------|--|----------------------------------|
| 401. | NV Il Santo, F.Lli Nistri, Prato, Italy (37cl)
<i>Made from Cataratto, Inzolia & Grillo grapes. Great after dinner sticky. Marmalade like.</i> | £12.00
Per glass £3.50 |
| 402. | 2009 Château Fayau, Cadillac, Gironde, France (37cl)
<i>Honeyed nose and smooth finish. Perfect match for scallop as well as puddings.</i> | £19.00
Per glass £6.70 |
| 403. | 2009 Château Filhot, Sauternes, France (37cl)
<i>Made with high proportion of Sauvignon Blanc and little oak, producing a fresh and fruity glass. Delicious with puddings or even cheese!</i> | £22.00
Per glass £7.75 |
| 404. | 2012 Royal Tokaji Late Harvest, 50cl
<i>More delicate than many a Tokaji, with aromas of ripe peach, exotic fruit and blossom.</i> | £25.00
Per glass £8.25 |
| 405. | 2012 Essensia Orange Muscat, Andrew Quady 37.5cl
<i>Little known Orange Muscat, this wine from Andrew Quady is lightly fortified to about 15% alcohol and aged for 3 months in French Oak.</i> | £25.00
Per glass £8.25 |
| 406. | 2013 Maury Grenat Fagayra Rouge, France
<i>From the heart of the Roussillon, this delicious, delicate sweet red is fantastic with cheese or chocolate. A real rarity.</i> | Per glass £8.50 |

PORT AND MADEIRA

- | | | |
|-------------|--|----------------------------------|
| 270. | Velho Madeira 10 year old
<i>A perfect match with cheese as an alternative to port</i> | £24.00
Per glass £3.00 |
| 271. | Ramos Pinto 2008 Late Bottle Vintage Port
<i>The old "vintage character" of the very highest class. Beautifully rich and mature.</i> | £28.00
Per glass £4.00 |
| 272. | Taylors LBV 2009
<i>Top Estate, totally reliable heavy duty digestif</i> | £30.00
Per glass £4.50 |
| 273. | Warre's 1998 quinta-da-cavadinha- Vintage Port
<i>The Symington family excellent single quinta produces Vintage port of the highest quality and longevity. Enjoy this now or in 40 years time!</i> | £55.00 |
| 274. | Dow's 1985 Vintage Port
<i>Arguably the high point for Port in the 1980's, the 1985 vintage saw the declaration of some real gems, which are now hovering tantalisingly around peak maturity. Dow's has a wonderfully round ripeness of texture, with smooth tannins a well-defined, yet mellow core of inky black fruits.</i> | £100.00 |



LIQUEURS

Price per single measure

Cointreau	£3.50
Amaretto(28%)	£3.50
Drambuie (40%)	£3.50
Grappa Julia (40%)	£3.50
Sambuca dei Cesari	£3.25
Grand Marnier (40%)	£3.50
Tia Maria (20%)	£3.50
King's Ginger Liqueur	£3.50
Sloe Gin, Roxtons	£3.75
Baileys (50ml)	£5.00

WHISK(E)Y

Ireland	
Black Bush (40%)	£3.50
Jameson (40%)	£3.50
Blends	
Canadian Club Barrel Fermented (40%)	£3.50
Seagrams VO (40%)	£3.50
Speyside	
Macallan 10 Year Old (40%)	£4.50
Glenlivet 12 Year Old (40%)	£4.50
Lowland	
Glenkinchie 10 Year Old (43%)	£4.50
Highland	
Glenmorangie 10 Year Old (40%)	£3.80
Oban 14 Year Old (West Highland – 43%)	£4.75
Glenfiddich 12 Year Old (40%)	£4.50
Islay	
Laphroaig 10 Year Old (40%)	£4.50
Ardbeg 10 Year Old 46%)	£4.50
Skye	
Talisker 10 Year Old (45.8%)	£4.50



COGNAC, BRANDY, ARMAGNAC AND CALVADOS

*"Claret is the liquor for boys; port for men;
but he who aspires to be a hero must drink brandy"*
Samuel Johnson

Price per single 25ml measure

1. Calvados Château du Breuil (40%) <i>Vieille reserve. Smooth and very drinkable.</i>	£3.20
2. Frapin Grandé Champagne Cognac VSOP (40%) <i>Our "House" cognac. Golden amber in colour, fruity and flora nose.</i>	£3.80
3. Fine de Bourgogne, 1988, Domaine de l'Arlot (40%) <i>Fiery after dinner warmer. Think of Chaumes!</i>	£5.00
4. Delamain Grandé Champagne XO "Pale & Dry" (40%) <i>Dry Cognac, with a delicate, grapey after-taste.</i>	£5.25
5. Léopold Gourmel Age de Fleurs (42%) <i>Harvested in 1982, with 13 years of age, light amber in colour, flavours of juicy fruits with honey & spices.</i>	£7.50
6. Edgard Leyrat Napoleon Fins Bois Cognac (42%) <i>Fourth generation and fully organic. Top quality as acknowledged around the world.</i>	£7.50
7. Ragnaud-Sabourin Alliance No.20 Reserve Speciale 1er Cru (43%) <i>Fourth generation producing weight and finesse with their Cognacs.</i>	£7.50
8. Estève Très Vieille Réserve de la Famille, Petite Champagne (40%) <i>Petite Champagne with an average 25 years of ageing from a family in their 7th generation of producing Cognac. Rich taste with hints of vanilla and ginger. Perfect accompaniment to a cigar.</i>	£7.50
9. Lhéraud Cuvée 20, Petite Champagne (43%) <i>Petite Champagne of mid tawny colour with a rich, fruity slightly sweet taste. Traditionally made by the same family since 1680, Sought out by Presidents!</i>	£7.50
10. Boujou 1^{er} Cru Empereur XO (40%) <i>Aged in new Limousin oak, nutmeg, clove, vanilla and prune with excellent length on the palate.</i>	£8.50
11. Cognac, 1988, Hine Grandé Champagne (40%) <i>Landed 1990. Bottled 2005.</i>	£8.50
12. Cognac, 1985, Frapin Grandé Champagne (42%) <i>Bottled June 2003. Harvested from the flagship "Chez Piet" estate of Frapin, and aged for 20 years, it is lighter in colour than the '82, but still with all the qualities.</i>	£8.50
13. Cognac, 1984, Frapin Early Landed Grandé Champagne (41%) <i>Landed 1987. Bottled by Berry Bros. & Rudd Ltd. 2003.</i>	£8.50
14. Cognac, 1984, Hine Early Landed Grandé Champagne (40%) <i>Landed 1987. Bottled by Howells of Bristol Ltd. 2000.</i>	£8.50
15. Cognac, 1983, Delamain Grandé Champagne (40%) <i>Landed 1985. Bottled Berry Bros. & Rudd Ltd. 2003</i>	£8.50
16. Cognac, 1983, Hine Grandé Champagne (40%) <i>Landed 1987. Bottled by John Harveys & Son Ltd. 2001</i>	£8.50
17. Cognac, 1983, Hine Grandé Champagne (40%) <i>Landed 1986. Bottled for Adnams & co. 2002</i>	£8.50
18. Cognac, 1982, Hine Grandé Champagne (40%) <i>Landed 1986. Bottled by John Harveys & Son Ltd. 1999.</i>	£8.50
19. Cognac, 1982, Delamain Grandé Champagne (40%) <i>Landed 1984. Selected by Howells of Bristol Ltd. and bottled 2003.</i>	£8.50

COGNAC, BRANDY, ARMAGNAC AND CALVADOS – (Cont.)

Price per single 25 ml measure

20. Very Pale Old Cognac, J & F Martell (70° proof)	£10.50
<i>As far as I can tell a fore runner to the VSOP level. Old spirit from Martell, founded in 1715.</i>	
21. Cognac, 1975, Hine Grandé Champagne (40%)	£10.50
<i>Landed 1979. Bottled 1993 for The Bristol Brandy Company Ltd.</i>	
22. Cognac, 1975, Delamain Grandé Champagne (40%)	£10.50
<i>Landed 1979. Bottled 1999 for Aveyrs of Bristol Ltd.</i>	
23. Cognac, 1973, Delamain Grandé Champagne (40%)	£10.50
<i>Landed 1974. Bottled 1998 for Howells of Bristol Ltd.</i>	
24. Cognac, 1973, Exshaw Grandé Champagne (40%)	£10.50
<i>Landed 1974. Bottled 1995 for Reid Wines, Hallatrow, Bristol</i>	
25. Cognac, 1972, Hine Grandé Champagne (40%)	£10.50
<i>Landed 1974. Bottled 1991 for The Bristol Brandy Company Ltd.</i>	
26. Cognac, 1972, Delamain Grandé Champagne (40%)	£10.50
<i>Landed 1974. Bottled 1999 for Tapps Cellars Ltd.</i>	
27. Cognac, 1972, Planat & Co., Grandé Champagne (40%)	£10.50
<i>Bottled 28th August 2003.</i>	
28. Cognac, 1971, Delamain Grandé Champagne (40%)	£10.50
<i>Landed 1973. Bottled 1999 for Justerini & Brooks Ltd.</i>	
29. Cognac, 1972, Planat & Co., Grandé Champagne (40%)	£10.50
<i>Bottled 28th August 2003.</i>	
30. Cognac, 1971, Delamain Grandé Champagne (40%)	£10.50
<i>Landed 1973. Bottled 1999 for Justerini & Brooks Ltd.</i>	
31. Cognac, 1971, Delamain Grandé Champagne (40%)	£10.50
<i>Landed 1973. Bottled 1996 for Justerini & Brooks Ltd.</i>	
32. Cognac, 1971, Delamain Grandé Champagne (40%)	£10.50
<i>Landed 1973. Bottled 1998 for Aveyrs of Bristol Ltd.</i>	
33. Cognac, 1971, Planat & Co., Petité Champagne (40%)	£10.50
<i>Bottled 17th June 2003</i>	
34. Cognac, 1970, Georges Rouillet Grandé Champagne 1er Cru (46.5%)	£10.50
<i>Bottled 17th June 2003. Founded in 1780 and now owned 50% by Greene King.</i>	
35. Cognac, 1969, Delamain Grandé Champagne (40%)	£10.50
<i>Landed 1972. Bottled 1996 for Justerini & Brooks Ltd.</i>	
36. Cognac, 1969, Delamain Grandé Champagne (40%)	£10.50
<i>Landed 1972. Bottled 1994 for London Bridge Bonded Bottlers Ltd.</i>	
37. Cognac, Récolte 1967, Croizet (40%)	£12.50
<i>Bottled in France.</i>	
38. Cognac, Récolte 1966, Croizet (40%)	£12.50
<i>Bottled in France.</i>	
39. Cognac, 1964, Frapin Fine Champagne (38.9%)	£12.50
<i>Landed 1965. Shipped by John Harvey & Sons Ltd. Bottled by Aveyrs of Bristol. 1988. Cask 51. Rotation 65/7513.</i>	

COGNAC, BRANDY, ARMAGNAC AND CALVADOS – (Cont.)

Price per single 25ml measure

40. Cognac, 1963, Harveys Fine Champagne (70° proof)	£12.50
<i>Landed 1964. Bottled by John Harveys & Son Ltd. 1974.</i>	
41. Cognac, 1966, Planat & Co, Fins Bois (40%)	£12.50
<i>Bottles 17th June 2003.</i>	
42. Cognac, 1962, Exshaw Grande Champagne (70° proof)	£12.50
<i>Bottled in France.</i>	
43. Cognac, 1957, Denis Mounie, Grande Champagne (70° proof)	£12.50
<i>Landed 1959. Bottled for Furze Ltd. 1978.</i>	
44. Cognac, 1948, Christopher Grandé Champagne (33.6 under proof)	£15.00
<i>Landed 1949. Bottled 1966.</i>	
45. Cognac, 1947, Otard, Dupuy & Co. Choice Pale Cognac (71° proof)	£15.00
<i>Imported (landed) 1949. Bottled 19?? by Quellyn, Roberts & Co Ltd.</i>	
46. Cognac, 1947?, Rouyer Guillet & Company (70° proof)	£15.00
<i>Made prior to 1947 is all I can tell you (it has a budget label putting the price up 4/-!). It looks very pale, and should be delicious.</i>	
47. Cognac, 1946, Frapin/ Harveys, Grande Champagne Cognac (66° proof)	£17.00
<i>Distilled by Frapin. Landed 1964. Bonded and bottled by John Harvey and Sons Limited of Bristol. Long time between distilling and landing, so more French than "Early Landed", so sporting a darkish colour.</i>	
48. Cognac, 1934, Denis-Mounié, Vieille Fine Petité Champagne (65° proof)	£17.00
<i>Landed 1935. Shipped & bottled by Ellis & CO. Richmond. Denis-Mounie is traditionally made, controlling all aspects of the process. Top quality, appointed to Edward V11 and renewed by George V. The only cognac house with a double warrant.</i>	
49. Cognac, 1934, Otard Finest Liqueur Cognac (70° proof)	£17.00
<i>Very old Cognac house.</i>	
50. Cognac, 1929, Salignac Grandé Fine Champagne (70° proof)	£19.00
<i>Bottled in France. Diluted soon after distilling (rather than at the end of maturation), then in to Limousin barrels gives a milder taste.</i>	
51. Cognac, 1928, T.Hine & Co. Grandé Champagne (70° proof)	£19.00
<i>The label guarantees an official shipping of Acquit Regional Cognac!</i>	
52. Cognac, 1928, Cusenier Grandé Fine Champagne, Aigle Impériale (70° proof)	£19.00
<i>Bottled by Wiley & Co Ltd.</i>	
53. Cognac, 1922, Justerini & Brooks Grandé Fine Champagne (70° proof)	£24.00
<i>Bottled by Justerini & Brooks Ltd.</i>	
54. Finest Old Liqueur Brandy, 1918, Hine (70° proof)	£24.00
<i>Bottled by Tyler & Co. Ltd. Woking.</i>	
55. Finest Old Liqueur Brandy, 1914, Hine (70° proof)	£24.00
<i>Bottled by Tyler & Co. Ltd. Woking.</i>	

(40% abv. "alcohol by volume" = UK 70° proof = USA 80° proof)

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