



## ***White Wines***

**Chenin Blanc/ Chardonnay** **£ 12.50**  
***Living Rock - South Africa***

A nose of crisp green apples balanced by Chardonnay's fruity acidity

**Grillo** **£ 13.00**  
***Serenata – Sicily***

Aromatic fruit on the nose and surprising length on the palate

**Sauvignon Blanc** **£ 14.00**  
***Rucahue – Chile***

Intense tropical aromas with citrus notes and a zingy finish on the tongue

**Pinot Grigio** **£ 15.50**  
***Delfresco – Venezie/Italy***

A unique fresh & fruity bouquet and a crisp balanced finish...real Pinot Grigio!

**Verdejo** **£ 17.00**  
***Monte Palma – Rueda/Spain***

Expressive floral aromas reflected on the palate with white fruit flavours and great length

**Unoaked Chardonnay** **£ 17.50**  
***Bottle Tree - Australia***

This un-oaked style allows the tropical fruit flavours to flourish on the palate

**Sauvignon Blanc** **£ 18.50**  
***Dreambay – Marlborough/New Zealand***

Tantalising aromas of wild lime with gooseberries and passion fruit on the long palate

**Chablis** **£ 19.50**  
***Domaine Pico Race - France***

Crisp and fresh with the classic minerality from Chablis' famous soil and Chardonnays' unmistakable fruit

**Pouilly Fume "Silice"** **£ 21.00**  
***Domaine Blanchet – Loire/France***

Flinty Characters from the silex soil balanced by Sauvignon's juicy fruit for perfect harmony on the palate





## ***Red Wines***

<b>Nero d'Avola</b> <b><i>Serenata - Sicily</i></b> Known as the Syrah of Sicily for its rich and spicy concentrated fruit	<b>£ 13.00</b>
<b>Merlot</b> <b><i>Rucahue – Maule Valley/Chile</i></b> Aromas of black cherry yoghurt balanced by fine fruit tannins and a touch of oak	<b>£ 14.00</b>
<b>Shiraz/Cabernet</b> <b><i>Bottle Tree - Australia</i></b> Bursting with blackcurrant fruit and a touch of white pepper on the spicy palate	<b>£ 15.50</b>
<b>Shiraz</b> <b><i>Slowine – Elgin/South Africa</i></b> Spice and concentrated fruit and a touch of cinnamon on the palate	<b>£ 16.50</b>
<b>Rioja Tempranillo</b> <b><i>Sierra Cantabria - Spain</i></b> Raspberry and blackberry aromas with a nuance of Vanilla oak and jammy flavours abound	<b>£ 17.50</b>
<b>Valpolicella "Ripasso"</b> <b><i>Villalta - Italy</i></b> Surprisingly smooth yet retaining the ripeness and structure you would expect	<b>£ 18.50</b>
<b>Carmanere Reserva</b> <b><i>Rucahue – Maule Valley/Chile</i></b> Powerful, ripe and dark with smoky oak aromas, balanced by big and meaty flavours	<b>£ 19.00</b>
<b>Pinot Noir</b> <b><i>Dream Bay – Marlborough/New Zealand</i></b> Burgundy's famous grape given the New World sunshine, followed by ripe fruit and balanced fruity tannins	<b>£ 19.50</b>
<b>St Emilion Grand Cru</b> <b><i>Château Lasalle – Bordeaux/France</i></b> A real French classic with sweet floral nose, oodles of ripe cherry fruit and a soft tannic finish	<b>£ 21.00</b>
<b>Chateauneuf du Pape</b> <b><i>Château St Roch – Rhône/France</i></b> The king of Rhône has style and structure, fruit & finesse and a famous majestic finish	<b>£ 24.50</b>





### ***Rosé Wines***

**Slowine Rosé** **£ 15.95**

***Elgin – South Africa***

Aromas of red berry fruit reflected on the palate for a luscious summer fruit punch on the tongue

**Rioja Rosé** **£ 16.95**

***Bodegas Sierra Cantabria - Spain***

Aromas of wild strawberries with notes of anise and fresh berry fruit on the palate

### ***Sparkling Rosé***

**Brut de Bourisset Rosé** **£ 17.95**

***Burgundy - France***

Fine and Fruity, pink and frivolous...just being here is reason enough to celebrate

### ***Sparkling Wine & Champagne***

**Prosecco** **£17.00**

***Astoria Lounge - Italy***

A fabulous blend of prosecco & Chardonnay grapes, giving more subtle approach to this Italian sparkler

**Champagne Boizel Brut Reserve N/V** **£ 35.00**

Delightful Aromas with real elegance and finesse on the almost fruity finish

**Champagne Boizel Brut "Rose" N/V** **£ 39.00**

Recently awarded top price in Decanter Magazine!

Summer fruit aromas reflected on the palate with ripe berry fruit

**Veuve Cliquot "Yellow Label" N/V** **£ 45.00**

Predominantly Pinot Noir grapes providing the tell-tale biscuity style for which it is famous

**Dom Perignon Vintage 1999/2000** **£ 99.50**

A luxury product at a sensible price...just like the Hotel!

