



Wine List

Sparkling & Champagne

- Prosecco Di Conegliano-Valdobbiadene, Bernardi, Refrontolo, Veneto, Italy** £23.50
Clean, fresh and elegant, with delicate, persistent bubbles that enhance its subtle citrusy fruit and a touch of marzipan on the finish
- Vouvray Brut NV, Domine Champalou, Loire, France** £32.00
Gently sparkling Chenin with delightful nose of honey, sweet hay and quince, whilst lively acidity supports the rich apple fruit on the palate
- Billecart Salmon Brut NV, Mareuil-Sur-Ay, France** £44.50
Finesse, balance and elegance remain the hallmarks of this truly great and still family owned Grande Marque
- Nyetimber Cuvee Classic 2005, Sussex, England** £50.00
Englands most famous sparkling wine. Predominantly chardonnay, this fruit driven vintage has biscuity undertones playing a supporting role. A pure yet complex wine.
- Cuvee Rose Spumante Rosato Brut NV, Il Follo, Italy** £27.00
A delicately pink sparkling wine from the Prosecco region, making for a very attractive and delicious 'aperitivo'.
- Billecart Salmon Rosé NV, Mareuil-Sur-Ay, France** £65.00
Delicate strawberries and icing sugar with a dash of feminine elegance combine in Champagnes finest rosé

White

- Le Lesc 2010, Caves de Saint Mont, South West France** £15.00
Pale, very clean, crisp and refreshing blend of Ugni Blanc and Colombard. Lovely citrus aromas of lemon and grapefruit, light-bodied, zingy with a hint of spritz on the tongue.
- Macabeo 'Molino Loco' 2010, Bodegas Castano, Yecla, Spain** £16.00
A superb value white made entirely from Macabeo grown on vineyards at altitude in Yecla. Zippy, fresh & vibrant with lemon & pear aromatics and a refreshing tangerine finish.
- Trebbiano D'Abruzzo 2010, Caldora, Abruzzo, Italy**
£16.75
A fresh and zesty Trebbiano with aromas of fresh apple & pearfruit. The palate is fresh & clean, pear fruit with balancing apply acidity & persistent length.
- Vinho Verde 2010, Arca Nova, Vinho Verde, Portugal** £18.50
This is the perfect summer afternoon aperitif. Made from hand picked local grapes Loureiro & Pedernã, it is light with refreshing acidity & a surprising depth & roundness to the fruit. Extremely drinkable!
- Surrey Gold NV, Denbies, England** £19.50
This deliciously fragrant medium dry white wine made from Muller Thurgau, Bacchus & Ortega is rich in fruit & floral aromas with subtle hints of spice.

Partial skin maceration and barrel contact for the Arinto lead to a rich full nose with vegetal notes and a touch of smokiness. Fleshy melon & tropical fruit on the palate, the oak adding a little tannin structure and creaminess. Bright orange acidity to finish.

Gros Manseng - Sauvignon 2010, Cotes de Gascogne, Alain Brumont , SW France **£21.75**

Soft & pleasing with delicious peach & apricot but also with a lively tangy citrus attack in the mouth with good crunchy grapefruit acidity

Reserve De Gassac Blanc 2010, Mas de Daumas Gassac, Languedoc-Roussillon, France

£22.25

This blend of Viognier and Marsanne from a world famous estate has an attractive nose of ripe pears, apple-blossom and honey. Fleshy fruit on the palate and a surprisingly fresh grapefruit finish.

Muscadet de Serve et Maine Sur Lie, Dom. du Verger 2009, Pierre Luneau-Papin, Loire, France

£22.75

Light yellow with green tints, fine nose with white flowers and mineral notes, and nice weight in the mouth, finishing bone dry. Fabulous with shellfish

Godello Do Monterrei 2009 Mara Martin, Galicia, Spain **£23.00**

From one of the most influential producers of Albarino in Galicia, this delicious and unusual wine from the godello grape is bone dry with notes of apple & pear & a citrus tang on the finish.

Furmint 2008, Tornai Somolo, Hungary **£23.00**

A rich and complex wine, very ripe stone fruit & mineral aromas with notes of chamomile and light spice. The palate is rich and textured almost sweet with amazing acidity that gives it balance & a dry finish. Beautiful length. Amazing value!

Pinot Grigio 2008, Altesia, Trentino, Italy **£23.50**

Characteristic Pinot Grigio bouquet of ripe pears & floral notes. Medium bodied wine with pronounced depth of fruit flavours, almonds & spice.

Petit Bourgeois Sauvignon 2009, Henri Bourgeois, Loire, France

£24.00

Flower and fruit fragrances: elderflower, gooseberry & green notes of peppers & pea shoots, very crisp fruit but with good weight. The dimensions of a good Sancerre.

Grechetto 2009, Sportoletti, Assisi, Italy **£25.00**

From Assisi DOC (in Umbria, of St Francis fame!), a beautiful white, with generous fruit, expressive aromatics and a long, inviting finish. This vineyard is a real labour of love and it is reflected in this brilliant value wine

Clairette 2009, Château De Roquefort, Vin de Pays de Bouche de Rhone, France

£26.00

From 50 yr old Clairette vines, incredibly focussed, with bright acidity and minerality, green apple and mint, and a distinctive, almost salty tang. A wonderfully refreshing, dry white wine, and at only 11.5%, the perfect lunchtime wine.

Polena IGT Sicilia 2010, Donnafugata, Marsala, Italy **£26.50**

Made with 50% Viognier & 50% Catarrato (normally found in Marsala). Light gold in colour with notes of lime & tropical fruits along with a delicate mineral tone. On the palate the Viogniers peach and apricot characters show through with a lovely freshness on the finish.

Verdicchio Castelli di Jesi 'Il Bacco' 2009, Coroncino, Marches, Italy **£26.75**

Typical almondy nose of the Verdicchio grape. Dry, fresh and yet infused with surprising richness and depth of flavours. Fine accompaniment for fish dishes.

Vina do Campo Blanco 2009, Ribeiro Bodegas Docampo, Ribeiro, NW Spain £28.00

Fruit driven wine made from Treixadura and Torronte grapes. Beautiful aromatic nose with lots of floral lift & ripe peach. Fresh & juicy on the palate, the fruit has a wonderful sweetness and deliciously bold, assertive character.

Terlaner Classico 2010, Cantina Terlano, Alto Adige, Italy

£28.75

Elegant and harmonious. Ripe tropical flavours, soft white fruit and lovely floral notes with balancing (classic Terlano) mineral acidity. The wine has a long persistent finish.

Riesling Tradition 2009, Albert Mann, Alsace, France £29.50

Appealingly clean, aromatic nose with pure lemon citrus aromas. Dry and fine in the mouth this organic Riesling reveals more citrus notes (grapefruit, lime and a hint of pearskin), taut and mineral with a long, lime-streaked finish.

Gruner Veltliner 'Hundsleitner' 2009, Roman Pfaffl, Weinviertel, Austria £31.75

Aromas of ripe, juicy pear and white peach with aromatic spice, and a mouth wateringly fresh touch. Powerful yet elegant, pure and finely balanced with a mineral acidity and hints of white pepper. The big sister to our much loved Wien 2!

Terras Gauda 'O Rosal' 2009, Bodegas Terres Gauda, Rias Baixas, Galicia, Spain

£32.00

Brilliant Galician blend of Albarino, Loureiro and Caino. Bracing aromatic nose with suggestions of citrus fruits, lovely bright attack in the mouth, very fresh, broadening out into peach kernel, apple and pink grapefruit with a clean persistent medium-bodied finish.

Chablis 2009, Domaine Adhemar et Francois Boudin, Burgundy, France £34.00

Classic Chablis, with a very pretty nose and a mildly buttery edge rounding out that mineral, pebbly Chablis character. The ripeness adds an extra fullness and depth, and makes this a great wine to drink young.

Kerner 2008, Abbazia Di Novacella, Alto Adige, Italy £34.75

Rich aromas, floral, apricot kernel & peach characters. The palate has great texture and richness with clean balancing citrus acidity. Lovely length.

Sancerre 2010, Domaine Vincente Delaporte, Loire, France £35.50

A full flavoured Sancerre from classic 'silex' soils, a perfect balance of fruit, finesse, aromatic complexity and minerality. Great purity of fruit and perfectly balanced acidity; a really fine wine.

Saint Veran 'En Crèches' 2008/09, Domaine Daniel Barraud, Burgundy, France £38.00

A wonderful combination of lush & spicy fruit that is typical to the Macon Vergisson. Great richness, breadth and weight, with nicely concentrated flavours that possess a pretty undertone of minerality, and fine finishing balance.

'Vie di Romans' Chardonnay 2008, Vie di Romans, Isonzo, Italy £45.00

This chardonnay made from single vineyard, hand selected grapes is stunning. The oak integrates perfectly with the fruit & it has a length of flavour & complexity that is seldom found outside of Burgundy

Rosé

Côtes De Provence 'Cuvee Elegance' 2010, Thomas & Cecile Carteron, Provence, France

£25.00

Prettily fragrant with a bouquet of red berry fruits & sweet jasmine. Dry, elegant, shimmering acidity and vibrant summer fruits, with a brush-stroke of Chablis-like minerality.

Quinta da Lagoalva 2010, Ribatejo, Portugal £21.75

<https://www.privateclubbing.co.uk/restaurant/the-old-white-bear/>
This delicious Portuguese rose made from indigenous grape variety Touriga Nacional & Syrah has generous colour & notes of strawberries & raspberries. Fresh & soft in the mouth with good structure and acidity to make it very 'food friendly'.

Red

Rosso di Sicilia 2010, Borgo Selene, Sicily Italy

£15.00

Ruby red in colour with fresh notes of red berries, cherries and plums. It is round and smooth on the palate, with lovely soft tannins.

Saint-Cirice 2009, Domaine Saint-Cyrgues, Costieres de Nimes, France

£16.50

A blend of Syrah, Grenache and Carignan, this wine shares the same soil & climate as it's neighbours in the Southern Rhone. Perfumed with violets & mulberries & great concentration of fruit & spice on the palate.

Monastrell 2010, Bodega Castaño, Yecla, Spain

£18.50

An impressive wine from the up-and-coming Yecla area in south-eastern Spain. Made from Monastrell (Mourvedre), 25% has undergone carbonic maceration giving it a Beaujolais like blueberry & plum jam character & soft tannins - Lovely served chilled in the summer months!

Montepulciano D'Abruzzo 2009, Caldora, Abruzzo, Italy

£19.00

Perfumed aromas of dark cherry & sweet plum fruit with hints of earth and spice. The palate is soft and round with fresh acidity and good length

Douro Tinto 2007, Animus, Douro, Portugal

£20.75

Meaning "soul" in Latin, Animus is indeed a soulful wine. Made from carefully chosen parcels of indigenous Portuguese grape varieties also used in the finest ports. A palate of red fruits, cedar & grilled meat followed by spicy ripe fruit & soft tannins

Old Vines Reserva 2005 , Bodegas Navarro Lopez, Valdepenas, Spain

£21.00

A fantastic Tempranillo aged 12 months in French and American oak. It has a lovely savoury character underlying the soft bramble and berry fruits. Sweet and gentle, peppery and lightly perfumed underpinned with firm tannins & acidity.

Salice Salentino 2006, Vecchia Torre, Puglia, Italy

£22.00

Negroamaro and Malvasia Nera grapes. A rich ruby red wine with attractive aromas of small red fruits with matching fruit flavours, finishing with Negroamaro's slightly bitter almond notes; infused with fine tannins. Perfect with roast meats and robust flavours.

Beaujolais-Villages 2009, Domaine les Tours de Montmelas, Beaujolais, France

£22.25

This family run estate dates back to the 14th century. A fresh & fruity Gamay with perfumes of summer strawberries & redcurrants & a lovely juicy palate supported by subtle tannins.

Sopron 2007, Weninger, Hungary

£23.50

This unusual blend of Merlot & Syrah from Hungary really works; ripe plummy fruit with notes of white pepper & spice gives this wine lifted bright aromas with much interest. The palate is round and mouth filling with fresh balancing acidity and great length.

Valpolicella 2010, La Salette, Veneto, Italy

£23.75

This straight forward and fresh Valpolicella has perfumed cherry fruit, notes of almond & spice and is soft & fleshy on the palate with fresh acidity and good length. Can be served at room temperature or chilled.

Cote du Rhone Rouge 2009, Cuvee Mistral, Domaine Coulange, Rhone, France

£24.75

Just delicious; brambly hedgerow fruits with a touch of black pepper. On the palate the wine is bursting with fruit, with a good balance between of ripe, juicy fruit and rounded tannins. Not at all heavy

Chianti 2008, Fattoria La Collina, Tuscany, Italy **£25.00**

Superbly well made Chianti, richly textured with warm and fragrant ripe cherry fruit and violets, mouth filling and fresh, with a lovely spicy finish

Marcillac 'Lo Sang del Pais' 2010, Domaine du Cros, South West France

£25.50

Healthy purple-red colour, aromas of raspberries, myrtle and red currants, medium-bodied with sharp cherry flavours underpinned by distinctive mineral notes of iron and slate. Easy-drinking but very more-ish

Morellino Di Scansano 'Bellamarsilia' 2009, Poggio Argentiera, Tuscany, Italy **£25.75**

Plump and juicy Sangiovese packed with bright cherry fruit flavours, framed by supple, silky tannins. Tons of harmony and a long, finessed finish; a superb Tuscan red that won't break the bank!

Wien 2 2009, Roman Pfaffl, Weinviertel, Austria **£26.00**

A delicious blend of Austria's native Zweigelt & Pinot Noir that could be mistaken for a baby burgundy. A smoky nose with red berry fruits and spicy notes with a soft fleshy palate showing spice, red & black fruits with hints of the forest floor. A firm favourite of ours.

Aglianico del Vulture 'Solagna' 2005, Regio Cantina, Basilicata, Italy **£26.00**

A dry medium bodied red from Basilicata characterised by savoury notes, dark fruits, earth & spice. One to have with beef or lamb.

Schistes 2006, Domaine de Gravanel, Coteaux du Languedoc, France **£27.00**

A really attractive, intense & rounded wine made from the classic varieties of the southern Rhone (Syrah, Grenache and Mourvèdre). An abundance of ripe dark black berry fruit yet still taut, mineral, and full of life with a savoury herbal finish. Perfect with venison.

Saumur Champigny 2010, Domaine Des Roches Neuves, Loire, France

£28.00

Classic Cabernet Franc, pure, fresh and expressive. Ripe smoky red and blueberry fruit, soothing gravelly notes and a hint of pepper on the finish. A versatile food wine

Faugeres Tradition 2009, Clos Fantine, Faugeres, France **£28.75**

"Drinking this Faugeres will make you feel closer to nature. This is a crawl on the wild side: the fruit is meaty with game & garrigue notes of bay & roasted thyme & there is a pronounced, bonfire smokiness on the finish" - D Wregg

Damasceno 2008, Domingos Damasceno, Terras do Sado, Portugal **£29.50**

This blend of Aragones, Cabernet & Merlot is modern Spain meets Bordeaux. Sweet herbal & smoky notes with plump ripe blackberries & soft fleshy berry fruit offset by the subtle vanilla perfumes from the fine oak aging.

Barbera D'Alba 2008, Bricco Maiolica, Piedmont, Italy **£32.00**

Classic Piedmont; deliciously fragrant with strawberries, cherries and roses. Fresh and lively, with some savoury, leathery notes yet plenty of juicy damson fruit, and very fine, gentle tannins.

Bourgogne Pinot Noir 2007/08, Mark Haisma, Gevrey Chambertain, Burgundy, France **£33.50**

A mere 300 cases are produced of this wine by cult Australian wine maker, Mark Haisma. A pure and charming expression of pinot noir with notes of forest berry fruits & a lovely soft, elegant finish.

Langhe Nebbiolo 2009, Produttori del Barbaresco, Piedmont, Italy

£33.50

Perfumed floral aromas, attractive red fruits, cherry & orange peel with underlying liquorice & spice. The palate has a lovely texture, fleshy red fruit with hints of earth & spice backed by firm tannins & fresh acidity. Beautifully balanced.

Cabernet Franc Riserva 2004, Letrari, Trentino, Italy

£34.00

Elegant and velvety Cabernet Franc. Enticing nose with hints of blackcurrants, plums & a touch of the bell pepper. It has a mature and rounded palate of immense power but is finely balanced, making this sophisticated wine easy to drink

Crozes Hermitage Cuvee Papillon 2008, Domaine Gilles Robin, N. Rhone, France

£35.00

Ripe plums, mulberries, black olives and violets on the nose, the palate is round, rich and generous, with lots of plum and blackberry flavours that slowly stretch to a spicy finish. Savoury, mouth filling and complex, this is really interesting drinking from an excellent vintage.

Cerasuolo di Vittoria 2008, Cos, Vittoria, Sicily, Italy

£38.00

Sicilian blend of indigenous Frappato and Nero d'Avola grapes. Aromas of sweet violets and a whisper of spiced cherries. The wine is very smooth, almost silky and the bright berry flavours cascade over the tongue to their lip-smacking conclusion.

Rioja Reserva 1f998, Urbina, Rioja, Spain

£39.00

Old-fashioned Rioja at it's drinkable best. Almost amber in colour with pronounced & seductive savoury vanilla oak aromas. Concentrated ripe berries on the palate, broadening out to the savoury & sensuous.

Chateau Ducluzeau 2006, Lustrac-Medoc, Bordeaux France

£42.00

Immaculately made Margaux-styled wine. More linear and precise fruit than in the 2005 vintage, with very attractive and quite prominent new oak flavours and tannins which have integrated to make this a very fine claret indeed.

Priorat 2007, Mas La Molas, Priorat, Spain

£43.00

A blend of Garnacha(60%), Carinena, Cabernet Sauvignon & Merlot from low yielding old vines on the steep Priorat slopes. Aged in oak for 18 months. This complex blend is dark ruby in colour with aromas of black cherries, blueberries and a hint of spice and smoky minerality

Cornas 'Granit 30' 2008, Vincent Paris, N. Rhone, France

£44.00

Vincent's aim is to produce an elegant, pure and restrained style of Syrah from this small appellation and he does so here with distinction. The wine is beautifully balanced with spice, berry fruit, fine tannins & acidity. It has depth & warmth and opens up when decanted to floral & herbaceous characteristics.

Torrione 2008, Petrolo, Tuscany, Italy

£46.50

One of the most talked about Tuscan estates bordering the Chianti hills. This 100% Sangiovese spends 15 months in French Barriques lending to the lovely spicy vanilla notes which integrate beautifully with its cherry, wild red & black fruit characteristics.

Gevrey-Chambertin

2008,

Mark

Haisma,

Burgundy,

France

£51.00

Cult Australian Wine maker, Mark Haisma has released this top class & surprisingly affordable Gevrey Chambertin, in tiny quantities, from the 2008 vintage. It is muscular and rich yet elegant and restrained.

Barolo 2004, Poderi Aldo Conterno, Monforte D'Alba, Piedmonte, Italy

£67.00

From one of the most historic names of Italian wine, the Conterno family have been making wine in Monforte since 1700's. The 2004 vintage was superb for Conterno. This Barolo has a lovely depth & structure. To be drunk now or cellared for years to come

All of our wines are available to take away, please ask for our shop price list.