

Wines by the glass

Champagne & Sparkling

Bin No	Glass 125ml	Bottle 750ml
G1 Champagne Brugnion 1 ^{er} Cru Brut, N.V.	8.50	43.00
G2 Prosecco DOC Tenuta Ca Bolani Friuli	6.50	29.50

White Wine

	Glass 175ml	Carafe 500ml	Bottle 750ml
G3 Lesc Côtes de Gascogne, Producteurs Plaimont, 2014	4.65	13.50	17.95
G4 Moulin de Gassac, Pays de l'Herault, 2014	5.25	15.70	21.00
G5 Sauvignon Côtes de Duras Domaine de Laulan, 2013	5.95	17.20	23.00
G6 Chardonnay De Martino Estate, Limari, Chile, 2013/14	6.25	18.40	24.50
G7 Verdicchio Classico Arbinus," Ciu Ciu", Italy 2013	7.25	20.50	27.50
G8 Chablis, Domaine Colette Gros, 2014	8.80	26.20	35.00

Rosé Wine

G9 Cinsault rosé Pays d'Oc, Villa du Clos, 2013	5.25	15.30	20.50
G10 Costieres de Nimes, Château Mourgues du Gres, 2013	6.95	21.00	28.00

Red Wine

G13 Villa Saint-Jean rouge, 2014	4.65	13.50	17.95
G14 Merlot Pays de l'Hérault, Domaine des Moulines, 2012	5.45	16.50	22.00
G15 Côtes du Rhône, Les Loreennes, R. Vincent, 2012	6.35	18.70	25.00
G17 Gamay de Touraine, Domaine de la Charmoise, 2014	6.95	21.30	28.50
G18 Rioja Reserva Gavanza, Bodega Maetierra Dominum, Spain 2007	7.70	22.80	30.50
G19 Cadet de Claymore, Lussac Saint-Emilion, 2010	8.95	26.50	36.00

Cocktails

	Glass 125ml
Raspberry Bellini	8.95
Kir Royal	9.50
Champagne Cocktail	9.50

Champagnes & Sparkling Wines

	Bottle 750ml
C1 Prosecco DOC Tenuta Ca Bolani Friuli	29.50
C2 Champagne Brugnion 1 ^{er} Cru Brut N.V.	43.00
C3 Champagne Brugnion 1 ^{er} Cru Brut N.V. Rosé	49.00
C4 Champagne Taittinger Brut Réserve N.V	80.00
C5 Champagne Bollinger Spécial Cuvée, N.V	80.00
C6 Champagne Laurent Perrier Rosé Brut N.V.	95.00
C7 Champagne Ruinart Blanc de Blancs N.V.	95.00
C8 Champagne Krug Grande Cuvée N.V.	250.00

Rosés

RS1 Cinsault Syrah Pays d'Oc, Villa du Clos, 2013	20.50
RS2 Costières de Nîmes, Château Mourgues du Grés, 2013 (Organic) Syrah and Grenache. reddish-pink color, fabulous nose of sweet menthol, strawberry pulp and liquorice, full and ripe palate; displaying summer fruits and characteristic peppery notes.	28.00
RS3 Coteaux Varois en Provence, Château d'Ollières, 2013/2014	31.00
RS4 Bandol rosé, Domaine de la Suffrène, 2013	44.00

Le Salon Prive' Stefano short selection

White

W2 Picpoul de Pinet, Domaine de la Mirande, Languedoc, 2014	23.50
W13 Bergerac Cuvée des Conti, Château Tour des Gendres, 2013 (Organic)	32.00

Red

R7 Marcillac Lairis, Domaine le Vieux Proche, South-West, 2012	31.00
R12 Vacqueyras Domaine la Garrigue, Rhône, 2011	39.00

White Wines

Bottle
750ml

Languedoc

W1 Moulin de Gassac, 2014 21.00

W2 Picpoul de Pinet, Domaine de la Mirande, 2014 25.00

100% Picpoul blanc .This wine has a spicy aniseed bouquet, green fruit and herbs, with an ample mouth feel and savory flavours of iodine, yellow plum and pepper and also a sharp prickle.

W3 Bergerie de l'Hortus Val de Montferrand (Pic Saint-Loup), 2013 34.00

This is a blend of Roussanne/ Sauvignon Blanc/Sauvignon Gris/Chardonnay/Viognier with a touch of Petit Manseng. Outstanding wine-making from exceptionally low yields, notes of apricot, white flowers (Acacia) and dried fruits.

Loire

W4 Cheverny blanc Domaine du Salvard, 2014 29.50

W5 Muscadet de Sèvre-et-Maine sur lie, Clos de la Cariziere, 2013 (Biodynamic) 31.00

This displays an intense minerality with a very floral style again. The palate is sappy and shows some good substance, there is certainly some grip and structure evident too. Nicely composed, with an elegant acid backbone, and it is quite long too.

W6 Sancerre, Cherrier Père et fils, 2012 37.00

W7 Vouvray sec La dilettante, Pierre et Catherine Breton, 2013 (Organic) 38.00

100% Chenin Blanc. Notes of white stone fruit with a hint of green apple. Creamy palate with a hint of honey blossom.

Eastern France & neighbours

W8 Pinot Blanc Réserve Particulière, André Schérer, Alsace, 2013 27.00

W9 Rivaner Vin Classé, Domaine Mathis Bastian, Luxemburg, 2014 31.00

The Rivaner (Sylvaner/Riesling blend to you), is a yummy fresh pineapple popsicle, off dry with compensating singing acidity ; the perfect aperitif wine.

W10 Riesling QBA Trocken H. Donnhoff Nahe Germany, 2013 39.00

South-West France

W11 Lesc Cotes de Gascogne, Producteurs Plaimont, 2014 17.95

W12 Sauvignon Cotes de Duras, Domaine de Laulan, 2013 23.00

W13 Bergerac Cuvée des Conti, Château Tour des Gendres, 2013 (Organic) 32.00

70% Semillion, 20% Sauvignon and 10% Muscadelle, spending 8 months on the lees. Waxy peaches and sweet cashew with a dash of ginger, cumin and white pepper

White Wines

Bottle

750ml

Bourgogne

W14 Chablis, Domaine Colette Gros, 2014 35.00

W15 Rully blanc en bas de Vauvray Domaine Jean-Baptiste Ponsot, 2013 49.00

W16 Pouilly-Fuissé les Sceles, Domaine Thibert, 2013 53.00

The aromas suggest cinnamon butter and warm brioche on the nose, the mouth is full with white peaches and comice pears to the fore, while the finish is spicy with a recurrence of the cinnamon notes, hints of vanilla from the oak and a fine citrus acidity.

W17 Puligny-Montrachet 1^{er} Cru La Garenne, Domaine Larue, 2011 99.00

Spain

W18 Rueda Verdejo, Martinsancho, 2013 29.00

W19 Rías Baixas O' Rosal Bodegas Terras Gauda, Galicia, 2014 42.00

Albarino grapes in the O' Rosal subzone; it is mixed with the indigenous Loureira and Caiño Blanco, is greenish-yellow, evoking white flowers and green plums on the nose, filling out on the palate with fresh grape and apple compote flavours as well as peach kernel.

Italy

W20 Verdicchio dei Castelli di Jesi Arbinus" Ciu Ciu", 2013 (Organic) 27.50

W21 Vermentino di Gallura Gemellae Cantina di Gallura, 2013 30.50

W22 Soave Vigne delle Bra Filippi, 2013 (Organic) 45.00

South Africa, New Zealand & Chile

W37 Chenin Blanc Good Hope, Stellenbosch, South Africa 2014 23.50

W38 Chardonnay De Martino Estate, Limari, Chile 2013/14 24.50

W39 Petit Clos Sauvignon, Marlborough New Zealand 2014 (Organic) 34.00

Clos Henri is the New-Zealand venture of Domaine Henri Bourgeois in Sancerre. They reach organic certification with the 2014 vintage. This wine shows grapefruit and tangerine aromas with a hint of lees.

Red Wines

Bottle
750ml

Bourgogne et Beaujolais

R1 Fleurie, Domaine du Calvaire de Roche-Grès, 2014	38.00
R2 Bourgogne Pinot Noir, Remoissenet, 2010 Lovely bouquet of herbs and red flowers, followed by red and black fruits, a touch of leather, humus and truffles.	43.00
R3 Givry 1^{er} Cru Grandes Vignes, Domaine Parize, 2012	52.00
R4 Volnay les Caillerets Domaine Jean Javillier, 2013 (Organic) Delightful floral wine (red roses, violets) with a touch of spice, an elegant palate of crushed strawberries and raspberries, and a lingering, finely textured finish.	65.00
R5 Nuits-Saint-Georges, Domaine Aurelien Verdet, 2012 (Organic)	99.00

South-West France

R6 Duras & Merlot Côtes du Tarn, Domaine David, 2013	21.00
R7 Marcillac Lairis, Domaine le Vieux Porche, 2012 Quite supple, with juicy raspberry flavours underpinned by slate and gravel notes. The medicinal minerality might be the reason why local people say that few glasses increase substantially your life expectancy. Delicious with duck confit, Cassoulet and lamb.	31.00
R8 Cahors, Chateau du Cèdre, 2011 (Organic)	45.00

Loire

R9 Gamay de Touraine, Domaine de la Charmoise, 2014	28.50
R10 Saumur-Champigny les Terres Chaudes, Domaine des Roches Neuves, 2013(Biodynamique) Dark-ruby, with purple highlights. The bouquet is marked by cassis and blackberries, whilst the palate is dense, with fat fruit, a beautiful structure and fine, ripe tannins.	49.00

Rhône

R11 Côtes du Rhône les Lorentes, Rémy Vincent, 2012	25.00
R12 Vacqueyras, Domaine la Garrigue, 2011	39.00
R13 Crôzes-Hermitage les Pierrelles, Domaine Belle, 2012 Aromas of warm wood-smoke, followed by a palate that is initially dry and herby with a mint edge, subsequently exploding into a crescendo of blackcurrants, peppered plums and prunes. 100% Syrah	44.00
R14 Châteauneuf du Pape Signature, Domaine la Barroche 2011	85.00

Red Wines

Bottle

750ml

Languedoc

R15 Villa Saint-Jean rouge, 2014	17.95
R16 Merlot Pays de l'Hérault, Domaine des Moulines, 2012	22.00
R17 Minervois Vieilles Vignes, l'Azerolle, 2013 Pure Carignan from 50 years old vines, sinewy yet supple, brambly chewy fruit with a most agreeable iron-earthiness.	32.00

Bordeaux

R18 Château Deville, Bordeaux, 2010	28.00
R19 Cadet de Claymore, Lussac Saint-Emilion, 2010	36.00
R20 Château Senejac Haut-Medoc Cru Bourgeois 2007	47.00

Italy

R21 Rosso Piceno Bacchus, AA "Ciu Ciu", Marche, 2014 (Organic)	25.00
R22 Chianti Classico Riserva Viacosta, Fattoria di Rodano, Tuscany 2007	54.00
R23 Barbera d'Alba Peragal, Marchesi di Barolo, 2012	57.00
R23 Barolo Classico Tradizione, Marchesi di Barolo, 2011	95.00

Spain

R24 Ribera del Duero, Bodegas Fuentenarro, 2013	27.00
R25 Rioja Reserva Gavanza, Bodega Maetierra Dominum Rioja Alta, 2007	30.50

Southern Hemisphere

R26 Carmenere De Martino Legado Maipo Chile 2012	29.50
R27 Wangolina Station Shiraz Cabernet, Mount Benson Australia 2012	35.00
R28 Pinotage Inkawu, Laibach Vineyards, Stellenbosch, South Africa 2013	38.00
R29 Pinot noir Clos Henri Marlborough New Zealand	59.00

MAGNUMS SELECTION

Champagnes

M1 Champagne Philippe Brugnon 1er Cru Brut	86.00
M2 Champagne Philippe Brugnon 1er Cru Brut rose'	102.00

Reds

M3 Chateau Lamothe-Cissac Haut-Medoc 2002	86.00
M4 Chateauneuf du Pape Cuvée des Sommeliers C. Mestre 2010	129.00

LA GRANDE CAVE

Whites

GC1 Trebbiano d'Abruzzo Valentini, 2009	119.00
GC2 Corton Charlemagne Grand Cru Dublere, 2010	195.00

Reds

GC3 Brunello di Montalcino, Pian dell'Orino, Tuscany (Biodynamic), 2005	115.00
GC4 Chinon Chateau de Ligre, 1983	119.00
GC5 Chateau La Gaffeliere Saint-Emilion 1er Grand Cru Classé, 1998	155.00
GC6 Chateau Pontet-Canet Pauillac Cru Classé, 2007	199.00

Sweet Wines

	<i>Vintage</i>	<i>Glass</i> 75ml	<i>Bottle</i>	<i>ABV</i>
Château Filhot, Sauternes Grand Cru Classé ½ bottle	2009	9.50	45.00 (375ml)	14.0%
Jurançon La Magendia, Clos Lapeyre (Organic) 100% Petit Manseng, sublime expression of sweet fruit: mangoes, coconut, grapefruit, bound by crystal pure acidity with an enticing white truffle perfume. Magical as an aperitif, perfect with Foie Gras or anything rich, classic with Roquefort.	2011	7.00	57.00 (750ml)	13.5%
Banyuls, Clos de Paulilles Summer pudding and mocha flavors. This is ideal with rich chocolate desserts.	2011	6.50	32.00 (500ml)	16.0%
Coteaux du Layon Saint-Lambert, Domaine Ogereau Elegant, full bodied and delicate palate with spicy ginger and dried fruit. (As an aperitif, with Foie gras, cheese or any apple dessert)	2013	6.50	42.50 (750ml)	13.0%
Muscat de Saint- Jean de Minervois, Clos de Gravillas Explosively fresh, grapey nose, rich, luscious & lively.	2012	6.50	32.00 (500ml)	15.0%

Port

	<i>Glass</i> 75ml	<i>Bt</i> 75cl
Dow's Ruby Port	6.50	21.50
Smith Woodhouse 10 Years Tawny Port	7.95	44.50
Warre's Quinta Da Cavadinha 1998	8.95	70.00

Sherry

	<i>Glass</i> 75ml
Manzanilla Gabriela Bodega Sanchez Ayala	5.95
Fino Bodegas Cesar Florido	5.95

Digestif

Calvados

	Glass	ABV
	50 ml	ABV
Calvados Berneroy V.S.O.P.	6.95	40.0%
Calvados Berneroy X.O.	8.95	40.0%

Eau de Vie

Eau de Vie de Framboise d'Alsace Miclo	7.95	40.0%
<i>Piercing fruity nose redolent of raspberry and a touch of violet. Soft fresh fruit on the palate with great intensity and delicacy</i>		

Cognac

Cognac Maxime Trijol V.S.	6.95	40.0%
<i>Lovely tobacco and cedar wood on the nose with dried flowers. Spicy yet mellow on the palate.</i>		
Cognac Rémy Martin V.S.O.P	8.50	40.0%
Cognac Courvoisier Exclusif	9.95	40.0%

Armagnac

Baron de Sigognac Bas-Armagnac V.S.O.P.	7.95	40.0%
Marc Darroze Bas-Armagnac 12 years old	11.95	43.0%

Marc

Vieux Marc de Champagne Goyard	7.00	40.0%
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Rum

Bacardi White Rum	6.95	
Captain Morgan dark Rum	6.95	
Mount Gay XO	7.00	

Liqueurs

(All served in 50mls)

Amaretto Di Saronno	6.95	Grand Marnier	6.95
Baileys	6.95	Kahlua	6.95
Bénédictine	6.95	Sambuca	6.95
Cointreau	6.95	Southern Comfort	6.95
Crème de Menthe	6.95	Tequila Sauza	6.95
Drambuie	6.95	Tia Maria	6.95

Whisky, Bourbon & Single Malt

(All served in 50mls)

Whisky

J&B Rare	6.95	Canadian Club 6yrs old	6.95
Jameson	6.95	Chivas Regal 12yrs old	6.95
Jack Daniels	6.95	Johnnie Walker Black Label	6.95

Bourbon

Maker's Mark	7.95	Glenfiddich 12yrs old	7.95
Knob Creek 9 yrs old	7.95	Talisker 10yrs old	7.95
Wild Turkey 8 yrs old	7.95	Laphroaig 10yrs old	7.95

Single Malt

Spiritueux

(All served in 50mls. Prices include mixer)

Gin

Gordon's	6.95
Bombay Sapphire	7.50
Tanqueray	7.95
Hendricks	9.50

Vodka

Smirnoff Red	6.95
Grey Goose	7.50

Apéritifs

(All served in 50mls. Prices include mixer)

Campari	6.95	Malibu	6.95
Dubonnet	6.95	Noilly Prat	6.95
Pimm's	6.95	Martini Bianco	6.95
Pernod	6.95	Martini Extra Dry	6.95
Ricard	6.95	Martini Rosso	6.95

Bières

Stella Artois	330ml	4.50
Kronenbourg	275ml	4.50
Affligem	330ml	5.00
Moretti Grand Cru	330ml	5.80

Boissons Fraîches

Citron Pressé, Jus de Fruit		3.50
Coca Cola, Diet Coke		2.95
Kingsdown Mineral Water, Still / Sparkling	750 ml	3.50

Boissons Chaudes

Tea and Infusions		3.50
Filter Coffee		2.95
Espresso		2.95
Macchiato		3.50
Large Espresso		3.50
Cappuccino, Hot Chocolate, Latte		3.50
Irish coffee		7.50

BÉNÉDICTINE



LA GRANDE LIQUEUR FRANÇAISE