



## CHAMPAGNE AND PROSECCO COCKTAILS

125ml Glass

**KIR ROYALE** – Champagne, crème de cassis.

8.75

**PEACH BELLINI** – Prosecco, peach purée.

6.50

**SEASONAL BELLINI** – Prosecco, seasonal fruit.

7.00

## CHAMPAGNE AND SPARKLING WINE

125ml Glass

750ml Bottle

**PROSECCO FRIZZANTE CANTINA BERNARDI NV**

6.00

26.00

A splendid summer aperitif; this gently sparkling wine is full of delicious marzipan and ripe apple fruits.

**HINDLEAP SPARKLING ROSÉ, BLUEBELL ESTATES**

7.75

38.00

**EAST SUSSEX, ENGLAND 2008**

This elegant sparkling rosé has been tenderly crafted from the Pinot Noir, Pinot Meunier and Chardonnay varieties to reflect a crisp fresh fruitiness, lending hints of red berries on the nose and a succulent citrus palate.

**JEAN-PAUL DEVILLE CARTE NOIRE NV**

8.00

39.00

A high proportion of Pinot Noir in this Champagne gives this wine a lovely fruit character and good length.

**JEAN PAUL DEVILLE BRUT VINTAGE 2002**

59.00

A Pinot Noir predominant champagne, this is luscious, rich wine. Ripe, generous and toasty with brioche notes. It is full bodied with a distinctive structure, soft fruit with hints of berries and a lengthy finish.

**RUINART ROSÉ NV**

79.00

The oldest Champagne house in existence, this is a luscious, rich wine with great balance and notes of Morello Cherry on the palate.

**RUINART BLANC DE BLANC N/V**

79.00

A blend of 100% Chardonnay grapes from different years, showing an intense nose of fresh citrus fruits, mainly lime, leading to a palate of nectarine, apricot and cherry plum. A harmonious wine with good vinosity.

**DOM PERIGNON VINTAGE 2002**

145.00

### On the nose:

The first hints of fresh almonds and harvest aromas immediately open up into preserved lemon and dried fruits, the whole rounded off by darker smoky and toasted qualities.

### On the palate:

The presence of the wine on the palate is immediately captivating. Paradoxically concentrated yet creamy, it is energetic and warm in the mouth, focusing on the fruit, then gradually taking on more profound base notes. The whole holds its note perfectly, intensively, with just a subtle, elegant hint of underlying bitterness.

### The 2002 harvest:

The Spring was warm and dry, with no significant frost and near-perfect flowering. The summer was marked by long sunny periods, interspersed with regularly cloudy and rainy spells. The unexpectedly perfect weather just before the harvest compensated for the heavy rains of late August and early September. The vines were in good health, and the dehydration of the grape berries helped them reach new heights of ripeness. The harvest began between September 12 and 28.

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(B) BIODYNAMIC viticulture takes it a step further and takes in to account the spiritual side of things, including running the vineyard and winery by lunar cycles. The grower sees his vineyard as a single living entity, promotes biodiversity and believes there are underlying natural forces governing all the stages of growth and production. A lot of biodynamic producers use only natural yeast, minimal or no sulphur and sometimes no filtration.

(N) NATURAL WINE has no true definable measure but the order of the day is absolute minimal intervention. The organically or biodynamically grown grapes travel from the vineyard to the winery, are crushed, gently put in a vat, fermentation takes place naturally, the wine settles and is then bottled. A return to how wines historically used to be made.



## ORGANIC, BIODYNAMIC AND NATURAL WINES

We are big fans of this relatively new movement within the wine industry, so have decided to make a feature out of these sometimes odd, occasionally hard to understand but frequently delicious vinous drops.

In this day and age everyone understands what is meant by organic, but biodynamic viticulture takes things a few steps further. Vineyard practices are governed by lunar cycles, the grower believes the vineyard has a soul that needs nourishing. The winemaker eschews the use of laboratory prepared yeasts in favour of ones that occur naturally in the vineyard, the wines often have no fining or filtration and an absolute minimal use (if any) of sulphur at any stage of the wine making process.

The term 'natural wine' has no true definable measure but the order of the day is absolute minimal intervention. The organically or bio-dynamically grown grapes travel from the vineyard to the winery, are crushed, gently put in a vat, fermentation takes place naturally, the wine settles and is then bottled.

This is a return to how wines historically used to be made. We believe that the resulting products offer the purest expression of the grape variety, soil type and climatic conditions of the vintage.

To help find them in the Curlew wine list we have marked (O) for Organic, (B) for Biodynamic and (N) for Natural. Please see below for a selection of by the glass offerings we have carefully selected (all 175ml).

### WHITE

<b>COLLE STEFANO VERDICCHIO DI MATELICA, MARCHE, ITALY 2010 (O)</b>	7.50
<b>VAL COLOMBE VIOGNIER, LANGUEDOC-ROUSSILLON, FRANCE 2009 (O)</b>	7.75
<b>DOMAINE BRETON VOUVRAY SEC LA DILETTANTE, LOIRE, FRANCE 2010 (B)(N)</b>	8.50

### RED

<b>BODEGAS USABIAGO 'GRAN CERDO' TEMPRANILLO, RIOJA, SPAIN 2010 (B)(N)</b>	7.00
<b>MADIRAN TRADITION, CHATEAU VIELLA, SW FRANCE 2007 (O)</b>	7.00
<b>COTES DU RHONE VILLAGES 'FAN DE LUNE', FRANCE 2006 (O)(B)</b>	8.50

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## WHITE WINE

### LIGHT AND REFRESHING

	175ml Glass	500ml Carafe	750ml Bottle
<b>NUTBOURNE ESTATE, SUSSEX RESERVE WEST SUSSEX, ENGLAND 2009</b>	7.00	18.00	25.00
Nutbourne Vineyards are situated in an ideal vine growing area with a history of wine production dating back to Roman times. Made from a blend of Riesling style grapes this is a dry, fragrant wine with delicate citrus fruit characteristics.			
<b>SAUVIGNON DE TOURAINE, GUY ALLION, LOIRE, FRANCE 2010</b>	6.75	17.50	24.00
In colour it is a pale, gleaming greeny-yellow, with the fragrance of tropical fruits and white flowers. It has a fresh, light, youthful taste, with gentle acidic overtones, refreshing in the mouth.			
<b>RAINER WESS, GRUNER VELTLINER AUSTRIA 2010</b>			31.00
From the Wachau region of Austria this wine is pale yellow colour with green tints. It has aromas of pear skin and apricot. The palate is crisp, mineral and mouthcoating with a touch of white pepper and some smokiness on the finish.			
<b>DOMAINE DE LA MIRANDE PICPOUL DE PINET, LANGUEDOC, FRANCE 2010</b>			24.00
Bone dry wine, notes of green fruits and herbs, an ample mouthfeel with savoury flavours of iodine, yellow plum and pepper, also a sharp prickle. Fantastic with seafood.			
<b>COLLE STEFANO VERDICCHIO DI MATELICA, (O) MARCHE, ITALY 2010</b>	7.50	19.50	28.00
A pale yellow wine with greenish tones and a delicate scent of country herbs and apple, it has a fresh lime flavour which makes this wine particularly fragrant.			
<b>TERRAS GAUDA 'O ROSAL', RIAS BAIXAS, SPAIN 2010</b>			37.00
Light yellow with green tints, bracing aromatic nose suggestive of citrus fruits (lemons, limes, a touch of grapefruit), lovely bright attack in the mouth, very fresh, broadening out into peach kernel, apple and pink grapefruit with a clean medium-bodied finish.			
<b>FOULARDS FOGUES VDT SOIF DU MAL BLANC (O)(N) ROUSSILLON, FRANCE, NV (Non Vintage)</b>			34.00
Unfiltered and unfinned wine, they don't get more natural than this. The wine is cloudy in the glass and gives up notes of white flowers on the nose, light floral notes in the mouth, with a hint of biscuits on the finish.			
<b>MADREGALE BIANCO, CANTINA TOLLO, ABRUZZO, ITALY 2010</b>	5.00	13.00	18.00
100% Chardonnay, the wine is an attractive straw yellow colour, has a pleasant tropical fruit nose and a citrus-edged palate.			

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## ELEGANT AND MINERAL

175ml Glass      500ml Carafe      750ml Bottle

### **BRETON VOUVRAY SEC LA DILETTANTE, (B)**

8.50      24.00      34.00

#### **LOIRE, FRANCE 2010**

A fantastic 'natural' wine, indigenous yeasts, bottled unfiltered, 100% Chenin Blanc. The ripe quince, pear and yellow plum fruit is offset by the most mouth-watering acidity.

### **SEDDLESCOMBE FIRST RELEASE (B)**

28.00

#### **EAST SUSSEX, ENGLAND 2010**

The first Bio-dynamic English wine. Crafted from a hand-picked blend of Bacchus, Rivaner and Solaris grapes at a boutique winery just two miles south of The Curlew. Fresh early morning, tropical citrus and floral aroma, with concentrated zesty flavours of gooseberry, grapefruit and lemon grass. Visit the vineyard and present the cork to receive a free tasting and self guided tour.

### **GOOD HOPE CHENIN BLANC,**

6.00      15.00      21.00

#### **SOUTH AFRICA 2010**

Very dry with notes of honeyed apples, ripe quince and poire William. Full-bodied yet good balance of acidity, well-defined fruit and persistent finish.

### **HENRI BOURGEOIS SANCERRE 'LE M.D.'**

45.00

#### **LOIRE, FRANCE 2010**

Le M.D is a very steep south-east facing slope in Chavigno – . M.D. stands for Mont Damné, literally "damned slope" because it is so difficult to harvest. Since the 11th century, noblemen would outbid one another just to possess a small parcel. During the harvest only the ripest grapes are hand-picked and carefully transported to the cellar where they are gently pressed to release their aromas.

### **COLETTE GROS CHABLIS,**

8.75      25.00      35.00

#### **BURGUNDY, FRANCE 2009**

Classic Chablis with a clear light gold colour. In the mouth the wine is dry as apple-parings and steely. Well balanced with lively acidity, the mouth presents notes of hazelnut and biscuits which add a certain charm and length to the finish.

### **BINNER RIESLING 'K' (B)**

43.00

#### **ALSACE, FRANCE 2007**

Old vines Riesling from an estate that has existed for more than 200 years. The wine is aged in massive 100 year old barrels known as foudres. Hints of petrol with a delicious citrus twist. No fining or filtration, only natural yeasts.

### **TESTALONGA 'EL BANDITO' CORTEZ CHENIN BLANC (O)(N)**

49.00

#### **SOUTH AFRICA 2009**

Absolutely stunning wine with layers and layers of depth and complexity. Let the wine sit in your glass and watch it develop. The grapes for this wine are pressed by foot and after fermentation it spends almost two years in old oak barrels, being nourished by the lees. The winemaker blends in some lees from previous vintages as well, almost like a solera system. There is a wonderful purity to this wine with incredible minerality and freshness.

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## AROMATIC AND LUSCIOUS

	175ml Glass	500ml Carafe	750ml Bottle
<b>DONNHOF RIESLING TROCKEN</b> <b>NAHE, GERMANY 2010</b> This delightful wine is made with grapes from a mixture of volcanic and slate vineyards. It is pale straw coloured, has a lively citrus (lime) and mineral nose, and on the palate plenty of good crisp fruit and just the right amount of acid to balance.	8.75	25.00	36.00
<b>TOUR DES GENDRES CUVÉE DES CONTI, (O)</b> <b>BERGERAC, FRANCE 2010</b> Light golden subtle full-bodied wine with buttery, peachy aromas and a spicy, almost ginger-and-white-pepper flavour on the palate.			29.00
<b>FATTORIA SAN LORENZO VERDICCHIO (B)</b> <b>DEI CASTELI DI JESI CLASSICO,</b> <b>MARCHE, ITALY 2009</b> Bottled when there is a new moon, golden yellow with a nose of warm baked bread. Pronounced spicy notes, balanced acidity and great length.			33.00
<b>CLOS HENRI SAUVIGNON BLANC,</b> <b>MARLBOROUGH, NEW ZEALAND 2010</b> This Sauvignon is matured on the fine lees and, to conserve the delicious citrus flavours, the wine does not undergo malolactic fermentation. It has a stunning aromatic complexity and harmonious mineral and fruit nuances.			43.00
<b>VIOGNIER VAL COLOMBE (O)</b> <b>LANGUEDOC-ROUSILLON, SW FRANCE 2009</b> Has a lovely nose of ripe peach and orange blossom. On the palate it is medium bodied with fine acidity and a mineral finish.	7.75	21.00	29.50
<b>HAMELIN BAY CHARDONNAY</b> <b>MARGARET RIVER, SW AUSTRALIA 2008</b> This cool climate Chardonnay has aromas of peach, pear and dried banana preceding a lovely toasty and complex palate. It is a well balanced creamy white, fermented and aged on its lees in the true Burgundian style. The palate is subtle with a rich nutty character balanced with citrus acidity, integrated oak and a butterscotch finish.			35.00
<b>RESERVE DE GASSAC,</b> <b>LANGUEDOC, FRANCE 2010</b> A baby wine from the fantastic Mas de Daumas Gassac estate. Winning notes of lime blossom and honeysuckle, smooth in the mouth with nice waxy pear fruit, hints of verbena and garrigue herbs on the finish.			25.00
<b>PACHERENC DE VIC BILH (O)</b> <b>CHATEAU VIELLA, MADIRAN, SW FRANCE 2008</b> From vineyard in the foothills of the Pyrenees this medium to full bodied white wine is aged on the lees from 8 months. On the palate it combines well balanced, spicy fruit with good acidity and a long, complex mineral finish.			28.50

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175ml Glass      500ml Carafe      750ml Bottle

**TURNER PAGEOT 'LE BLANC' 2010 (B)(N)** 25.00

**COTEAUX DU LANGUEDOC, FRANCE**

This natural wine is hand produced in tiny quantities using both organic and biodynamic production methods. The subtle oak complements aromas of ripe citrus and sweet spices. Rich and creamy on the palate with hints of honey and white flowers. It is unfiltered, therefore opaque in colour which just adds to pure nature of the wine.

**SOKOL BLOSSER, EVOLUTION (O)** 35.00

**OREGON, USA 14TH EDITION**

A blend of nine different grape varieties that amounts to more than the sum of its parts; Grapey Muscat comes through on the nose, touches of spice from the Gewurztraminer and Riesling on the palate, wrapped up in zingy acidity to balance it all out.

**DOMAINE DE MONTEILLET CONDRIEU,** 60.00

**RHONE, FRANCE 2009**

Full-bodied, powerful and aromatic with aromas of lime-blossom and honeysuckle, vinous and spicy with vanillin notes, dried citrus fruits and apricots. The oaky notes disappear by the third glass and the wine becomes rounder and fruitier with honeyed tones and almost tropical fruit flavours.

**FINE BURGUNDY** 750ml Bottle

**PATRICK MIOLANE PULIGNY-MONTRACHET** 55.00

**COTE D'OR, FRANCE 2009**

Yellow straw in colour with a nose of hawthorn and holly, candied apples and pears. On the palate it is round, generous, ample and delicate with a texture that lingers on the palate for a long finish.

**FREDERIC COSSARD, MEURSAULT 'NARVAUX' (O)** 95.00

**FRANCE 2007**

Big toasty nose with delicious nutty complexity and generous apple fruit. The palate is lean with some savoury oaking, and a beautifully restrained, dry finish. A classy, cool climate Chardonnay that reminds you of everything of which serious white Burgundy is capable.

**DOMAINE DUBLERE, CORTON-CHARLEMAGNE GRAND CRU** 110.00

**COTE D'OR, FRANCE 2006**

Corton-Charlemagne is an astonishing demonstration of what the Chardonnay grape is capable of in terms of richness, power, concentration, distinction and balance. Rarely do we see such a perfect synthesis between grape variety and "terroir." After pressing, the juice is cooled to 10°C and allowed to settle for 24 hours. The must is then transferred to small oak barrels (50% new) by gravity for a long, slow, low-temperature fermentation. The lees are stirred every 10 days or so until the secondary (malolactic) fermentation is completed. The wine is matured for 18-20 months, then carefully racked off and assembled for bottling unfiltered and unfiltered.

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## RED WINE

### FRESH, JUICY, EASY-DRINKING

175ml Glass      500ml Carafe      750ml Bottle

#### **DOMAINE D'ESCAUSSES CUVÉE DES DRILLES, GAILLAC, FRANCE 2010**

6.75      17.50      24.00

Inky red colour, this blend of Duras and Fer Servadou has warm sweet fruit on the nose, dominant peppery notes and hints of Seville orange and bitter cherry.

#### **BODEGAS USABIAGA GRAN CERDO TEMPRANILLO (B)(N) RIOJA, SPAIN 2010**

7.00      18.00      25.00

This fresh, juicy little number is all about the purest expression of fruit with whole bunch fermentation, no filtration, no stabilization and minimal sulphur. The wine has real character, all the juicy elements of Tempranillo, with no oak to mask its charm.

#### **DOMAINE DE LA CHARMOISE GAMAY DE TOURAINE LOIRE, FRANCE 2010**

28.00

Sweet, perfumed, red berry fruit on the nose. On the palate vibrant red cherry and blueberry fruit, lovely freshness, yet also good concentration for a Gamay.

#### **PETIT CLOS PINOT NOIR, MARLBOROUGH, NEW ZEALAND 2010**

8.50      24.00      34.00

Made from the fruit of the young vines at the Clos Henri estate in Marlborough. 10% of the wine is aged in new French oak to give some richness and balance to the wine. Deep colour, with chocolatey nose, subtle smoky aromas and fresh black fruit with lithe tannins.

#### **MARCILLAC 'LO SANG DEL PAIS' DOMAINE DU CROS SW FRANCE 2010**

27.00

Lo Sang del Pais is Occitan dialect meaning "the blood of the country". This wine is a classic representation of the soil, the micro-climate and the grape variety (Mansois). Great acidity that sits really well with any rich food.

#### **MADREGALE ROSSO, CANTINA TOLLO, ABRUZZO, ITALY 2010**

5.00      13.00      18.00

A stout little Montepulciano, it is light and juicy, with a whiff of fresh herbs and a palate of morello cherry and white pepper.

#### **BROUILLY, DOMAINE CRET DES GARANCHES BEAUJOLAIS, FRANCE 2010**

32.00

A traditional Beaujolais vinification of the Gamay grape using carbonic maceration. Dark red in colour with a rich strawberry and raspberry fruit palate, a touch of juicy tannin gives this example enough body to sit very well with food.

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## SMOOTH, GENEROUS & PLUMMY

175ml Glass

500ml Carafe

750ml Bottle

### **HAUTES CÔTES DE NUITS, DOMAINE TARDY BURGUNDY, FRANCE 2008**

45.00

This Côte de Nuits appellation shares some of the rich and masculine character of a Gevrey Chambertin with the accessible redcurrant fruit and truffle character of a Vosne Romanée. A pure yet intense style of Pinot which carries plenty of redcurrant fruit, a silky texture backed by a subtle trace of oak and harmonious balanced finish.

### **HAMELIN BAY RAMPANT RED MARGARET RIVER, SW AUSTRALIA 2007**

8.25

23.00

32.00

A generous intense red from the cool ocean influenced southern Margaret River. Aromas of mint and sweet spice harmoniously meld with cherry, plum and berry fruits to afford a complex bouquet followed by a round palate.

### **LA SAUVAGEONNE PICA BROCA COTEAUX DU LANGUEDOC, FRANCE 2008**

31.00

A wonderfully "terroir" driven southern French wine. A deep ruby red; blackcurrent, liquorice, coffee, mint and lavender notes dominate the nose and a broad palate of black fruits and dark chocolate leading to a spicy fresh finish.

### **DE MARTINO CARMENERE CHILE 2010**

23.00

A full-bodied but fresh wine from the self styled Carmenera specialists in Chile. Notes of red fruit, tobacco and cassis on the nose and a lovely balance between the fruit and the oak on the palate.

### **VILLA VIEJA SHIRAZ MALBEC, ARGENTINA 2011**

6.00

15.00

21.00

A modern, soft, juicy little number with plenty of ripe berry fruit and a hint of tannins that will let it stand up to food.

### **CHATEAU LALANDE D'AUVION HAUT MEDOC BORDEAUX, FRANCE 2001**

34.00

Classic Médoc from a vineyard located on clay-gravel soils and containing a fairly equal mixture of Cabernet and Merlot. Traditional vinification in vat followed by nine months ageing in vat and a further nine months in barrels. This tawny-hued wine is beginning to reveal secondary aromas of caramel, leather and earth.

### **BODEGAS URBINA, RIOJA SELECCION, SPAIN 1999**

9.50

27.00

38.00

The grapes for this cuvee were intended for reserva wine, but they decided to bottle early to create a fruit driven style. A smooth, elegant wine with a delightful nose of plums, beeswax and fine sweet oak.

### **SARGET DE GRUAUD LAROSE ST JULIEN, BORDEAUX, FRANCE 2007**

50.00

Delightful St Julien from a top estate. Deep ruby-red in colour with aromas of violet and blackcurrent. This wine is velvety in texture with plenty of ripe cassis fruit and is well-balanced with juicy tannins. A beautiful wine!

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<b>WARM &amp; SAVOURY – HERBS AND SPICES</b>	175ml Glass	500ml Carafe	750ml Bottle
<b>MADIRAN TRADITION, CHATEAU VIELLA, SW FRANCE 2007 (O)</b>	7.00	19.00	27.00
Alain Bortolussi's adds Cabernet Franc and Cabernet Sauvignon to his Tannat, which gives the wine an immediacy and approachability not often found in other Madirans. His Tradition is aged partially in oak and combines vinuous red berry fruit with a long savoury finish.			
<b>DOMAINE ALBERT BELLE CROZES HERMITAGE, N. RHONE, FRANCE 2009</b>			37.00
Classic Syrah from the Northern Rhone, very traditional whole bunch fermentation and 12 months spent in old oak barrels make a supple, silky smooth wine with herbal notes on the nose and lingering dark fruit flavours.			
<b>POGGIO ARGENTIERA MORELLINO DI SCANSANO BELLAMARSILIA, TUSCANY, ITALY 2010</b>			29.00
An attractive savoury nose of dried fruits and herbs, pepper, sour cherry and almond. Delicious acidity.			
<b>COTES DU RHONE VILLAGES 'FAN DE LUNE' (O)(B) SOUTHERN RHONE VALLEY, FRANCE 2006</b>	8.50	23.00	32.00
Elisabeth and Marie-Laurence Saladin have eighteen hectares of vineyards at Saint Marcel d'Ardeche in the southern Rhone and grow thirteen different grape varieties. The estate was recently converted to biodynamic and all harvesting is by hand. This superb wine shows a beautiful sense of 'terrior' and purity of fruit.			
<b>CHATEAU DU CEDRE CAHORS, S.W. FRANCE 2007 (O)</b>			36.00
Inky spicy wine with dried fruits character, especially spongy fig rolls, also suggestions of fresh tea and tobacco/menthol. This is real wine from the home of Malbec.			
<b>INNOCENTI VINO NOBILE DI MONTEPULCIANO RISERVA, TUSCANY, ITALY 2006</b>			42.00
Aged in oak for two years, this wine is a blend of Prugnolo Gentile (the local name for Sangiovese) Canaiolo Nero and Mammolo grapes. Rustic gamey wine with pronounced flavours of bitter black cherries and damsons, secondary notes of tar and tobacco.			
<b>BRUNO DUCHENE, VDP DE LA COTE VERMEILLE, 'LA LUNA' (B) ROUSSILLON, FRANCE 2009</b>			40.00
This estate is located on steep hills overlooking the sea in the Roussillon. Mostly Grenache with a touch of Carignan this is a truly natural wine. A bit cloudy (no filtration or fining) with strawberry and cherry aromas and confit fruits in the mouth.			
<b>CHATEAUNEUF-DU-PAPE 'CUVEE DES SOMMELIERS', JACQUES MESTRE, RHONE, FRANCE 2004</b>			49.00
A very traditional style of Chateauneuf, stored in huge oak foudres and bottled to order. Pale in colour but huge in style, game and leather aromas, soft tannins and incredible length.			
<b>TOM SHOBBROOK, 'TOMMY RUFF', SHIRAZ MOURVEDRE (B)(N) BAROSSA, SOUTH AUSTRALIA 2009</b>			43.00
This wine has a core of generous fresh fruit and some hints of savoury meatiness that opens up beautifully in the glass. Vivid, pure and vibrant with dark fruits, earth, spice, mocha and old Jamaican chocolate and the signature fine-grain tannins.			
<b>MALBEC SUSANA BALBO, ARGENTINA 2009</b>			39.00
Deep violet colour with explosive aromas of blackberry, black cherry and violets framed by hints of oak and mint. The wonderful aromas are mirrored on the palate and are joined by ripe plum fruit and a hint of toasty vanilla, bittersweet chocolate and a sprig of mint on the finish. This is a ripe, forward style of Malbec, with a little Cabernet adding structure, reigning in the fruit and focusing it into a long, elegant finish.			

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(B) BIODYNAMIC viticulture takes it a step further and takes in to account the spiritual side of things, including running the vineyard and winery by lunar cycles. The grower sees his vineyard as a single living entity, promotes biodiversity and believes there are underlying natural forces governing all the stages of growth and production. A lot of biodynamic producers use only natural yeast, minimal or no sulphur and sometimes no filtration.

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## CLASSIC GRAPES AND FINE WINE

750ml Bottle

### CHATEAU MUSAR

#### LEBANON 2004

49.00

Cult wine from the Bekaa Valley in Lebanon. Cabernet, Cinsalt and Grenache, blended after 3 years of maturation in Nevers oak barrels. A further 3-4 years ageing in bottle before release completes the process. There has been a vintage every year from this estate since 1930. The 2004 vintage is a deep crimson with an intense and complex nose of spicy red fruits with a hint of cedar. Generous red and black fruits follow through to the palate combine with Christmas cake spices, figs, dates and stewed plums. Good acidity, silky tannins with a rich fruited palate end with a long finish.

### GEVREY CHAMBERTIN, TAUPENOT-MERME (O)

65.00

#### BURGUNDY, FRANCE 2008

All the wines at this pioneering estate in Burgundy are organic. Romain and Caroline Taupenot produce wonderfully pure and refined wines from some excellent parcels of vines in Gevrey Chambertin, Morey St Denis and Chambolle Musigny. Their 2008 Gevrey Chambertin shows distinctive aromas of earth and redcurrant. On the palate it is medium bodied with lush, brambly fruit and a long well balanced finish which veers more to finesse than power.

### BAROLO LA ROCCA E LA PIRA, AA ROAGNA (O)

75.00

#### PIEMONTE, ITALY 2003

This Barolo is aged four to six years in medium-sized French oak casks, then for a couple of years in bottle. Garnet-red colour this 100% Nebbiolo has aromas of tobacco, spices and white flowers with a constantly-evolving bouquet and a full, austere and elegant taste with a great structure.

### BRUNELLO DI MONTALCINO, VIGNA SOCCORSO (O)

60.00

#### TUSCANY, ITALY 2004

Enzo Tiezzi has ten hectares of vineyards divided between several plots surrounding the ancient walls of Montalcino. Enzo is dedicated to the ancient winemaking traditions of Brunello: he macerates his grapes for long periods in large oak casks before maturation in large Slovenian oak barrels. These are elegant silky wines which show a lovely purity of fruit alongside rich rustic, earthy qualities.

### COTE ROTIE, DOMAINE DE MONTEILLET

75.00

#### 'FORTIS' RHONE, FRANCE 2006

The king of Northern Rhone wines, Syrah at its most serious (with a dash of Viognier). Incredible extraction, huge dollops of cracked black pepper, violets, cherry and spices with a lingering finish.

### GEVREY CHAMBERTIN, CLOS ST DENIS GRAND CRU, DOMAINE HERESZTYN

115.00

#### BURGUNDY, FRANCE 2004

A delightful wine that subtly weaves together fragrances of black fruits, gingerbread and prunes, this is a grand cru wine with nuance rather than sheer power - it has a tender, fruity palate that oozes finesse.

### CHÂTEAU TALBOT

145.00

#### SAINT JULIEN, FRANCE 1996

Talbot takes its name from John Talbot, Earl of Shrewsbury, and commander of the English forces holding Bordeaux in 1453. It is a large Cru Classé estate with 109ha of mainly Cabernet Sauvignon vines planted on gravel and sandy soil with 18% Merlot. It is also one of the most reliably consistent of the Médoc estates. Approaching a peak of maturity, the 1996 vintage shows a deep mahogany colour and powerful, alluring bouquet of cedar, plum and cassis, typical of Saint Julien. Talbot has classic structure, complex with exotic spice balanced by sturdy tannins and it finishes well, lingering on the palate.

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## PINK WINE

	175ml Glass	500ml Carafe	750ml Bottle
<b>ROSE TRADITION, DOMAINE PIERRE CROS (O)</b>	6.75	18.00	25.00

### LANGUEDOC-ROUSILLION, SW FRANCE 2010

Engimatic former rugby player Pierre Cros has laboured to preserve ancient parcels of traditional grapes which can cope with the arid terroir of Minervois. His Rose Tradition has pungent aromas of red cherry fruit and mint. On the palate ripe cherry fruit combines with appealing acidity, well balanced alcohol and a long, refreshing finish.

### CHATEAU OLLIEUX ROMANIS CORBIERES ROSE

26.00

#### AUDE, FRANCE 2010

Pale pink wine with nose of orange and red flowers, wild strawberry fruit on the palate and subtle notes of pepper and garrigue flowers and herbs.

### CARTERON ELEGANCE COTES DE PROVENCE ROSE, FRANCE 2010

29.00

The colour is the spirit of Provence, pale, crystalline and limpid. The nose is pretty, unveiling floral aromas of bergamot and sweet jasmine as well as bouquet of exotic and red berry fruits, whilst the palate picks up notes of mango and lychee with a more savoury edge of peach-stone and citrus.

### BOURGEOIS SANCERRE ROSE 'LES BARONNES', LOIRE, FRANCE 2009

39.00

Bouquet of ripe red fruits, raspberry and sweet cherry, lovely clean acidity.

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## SWEET WINE

375ml Bottle

### CHATEAU FILHOT 2EME CRU CLASSE SAUTERNES

39.00

#### BORDEAUX, FRANCE 1999

A pale, golden borytised wine, white peach and floral nose. Juicy white peaches with a touch of vanilla and cream on the palate and a succulent, balanced finish.

125ml Glass

500ml Bottle

### CHATEAU DE JAU, MUSCAT DE RIVESALTES

7.50

26.50

#### FRANCE 2010

Gloriously fresh aromas of orange-flower, crushed oozing grapes and crystallised fruits; the apparent sweetness is more than offset by a bitter tangy finish.

### LES CLOS DE PAULILLES BANYULS RIMAGE

7.50

26.50

#### S.W. FRANCE 2008

A red dessert wine known as a Vin Doux Naturel from the Languedoc, very much on the fruit with summer pudding flavours of berries, notes of mocha and coffee, dried herbs, prune and caramel.

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<b>DIGESTIF</b>	25ml
<b>COURVOISIER</b>	4.00
<b>HENNESSY VSOP</b>	5.00
Profound smoothness, spice, rounded honey.	
<b>HENNESSY XO</b>	9.50
Structured, woody, spicy, vanilla, matured fruits, cinnamon.	
<b>BARON DE SIGOGNAC ARMAGNAC</b>	5.00
10 ANS Reserve, BAS Armagnac	
Rounded, full, dried fruit, toffee, floral, spicy	
<b>BARON DE SIGOGNAC BAS ARMAGNAC 1972</b>	10.00
Elegant, woody and spicy notes, candied fruits.	
<b>BEPE TOSOLINI GRAPPA DI PINOT GRIGIO</b>	5.00
Rustic, bready, spicy, fruity, long	
<b>GILBERT MICLO EAUX DE VIE DE FRAMBOISE</b>	3.50
Fruity, raspberry, violet, intense, delicate	
<b>LIQUEURS</b>	25ml
<b>CALVADOS BERNEROY VSOP</b>	5.00
A rich toffee apple nose and a creamy palate with undertones of sweet spice and a long finish	
<b>TIA MARIA</b>	3.50
<b>COINTREAU</b>	3.50
<b>DRAMBUIE</b>	3.50
	50ml
<b>BAILEYS IRISH CREAM</b>	4.50
<b>DISARONNO AMARETTO</b>	5.00
<b>WHISKY</b>	25ml
<b>FAMOUS GROUSE</b>	3.50
<b>JAMESON</b>	5.00
<b>LAPHROAIG 10YR</b>	6.00
Islay peat smoke, full and earthy, tangy from salt laden air.	
<b>GLENMORANGIE 18YR</b>	9.00
Honey, malt and flowery scents. Dates and figs and a hint of wood smoke.	
<b>PORT</b>	50ml
<b>TAYLOR'S LBV</b>	5.00



## SHERRY

50ml

### FINO SHERRY

4.50

### SANCHEZ ROMATE CREAM IBERIA

5.00

Smooth, sweet, harmonious, velvety deep.

### TORO ALBALA PX GRAN RESERVA 1982

7.50

Inky black, treacle-like sticky wine – oozing with flavours of intense raisins, cocoa, liquorice and tobacco, the grapes for this delight are sun dried to create the base wine which is then subjected to an oxidative ageing in new American oak for a minimum of 25 years.

## VODKA

25ml

### FINLANDIA VODKA

3.50

## GIN

25ml

### BOMBAY SAPPHIRE

4.00

Made using 10 botanicals.

### GORDON'S GIN

3.50

## BOURBON

25ml

### JACK DANIELS

4.00

## RUM

25ml

### HAVANA CLUB BLANCO

3.50

### MOUNT GAY RUM

3.50

## VERMOUTH

50ml

### CAMPARI

4.00

### MARTINI BIANCO

3.50

### MARTINI ROSSO

3.50

### MARTINI DRY

3.50

### PIMM'S

4.00



<b>ALE</b>	500ml
HEPWORTH & CO SUSSEX BITTER 3.5% abv	4.50
<b>LAGER</b>	330ml
PERONI NASTRO AZZURRO	3.80
HEPWORTH & CO BLONDE ORGNIC LARGER	4.00
<b>CIDER</b>	330ml
BIDDENDEN STRONG KENTISH CIDER 8% abv	4.50
<b>MIXERS</b>	Bottle
TONIC AND SLIMLINE TONIC	2.00
CANADA DRY	2.00
BITTER LEMON	2.00
TOMATO, PINEAPPLE	2.00
SCHWEPPE SODA WATER	2.00
<b>SOFT DRINKS</b>	Bottle
JAMES EDWARD'S ORGANIC OLD FASHIONED LEMONADE	3.50
JAMES EDWARD'S ORGANIC GINGER BEER	3.50
BOTTLE GREEN SPARKLING ELDERFLOWER	3.20
COCA COLA	2.50
DIET COCA COLA	2.50
SCHWEPPE LEMONADE	2.50
<b>JUICES</b>	
OWLETT FARM COX & BRAMLEY	3.00
FRESH ORANGE	3.50
<b>MINERAL WATER</b>	750ml Bottle
KINGSDOWN STILL	3.75
KINGSDOWN SPARKLING	3.75



## **LIQUER COFFEES**

<b>IRISH COFFEE</b>	8.00
<b>CALYPSO COFFEE</b>	7.50
<b>FRENCH COFFEE</b>	7.50
<b>AMARETTO COFFEE</b>	7.50

## **COFFEE**

<b>AMERICANO</b>	3.50
<b>MACCHIATO</b>	3.50
<b>ESPRESSO</b>	3.00
<b>DOUBLE ESPRESSO</b>	3.50
<b>CAPPUCCINO</b>	3.50
<b>LATTE</b>	3.50
<b>DECAFFEINATED COFFEE</b>	3.50
<b>HOT CHOCOLATE</b>	3.50

## **TEA AND INFUSIONS**

<b>FRESH MINT TEA</b>	3.50
<b>LONDON TEA ENGLISH BREAKFAST</b>	3.00
<b>LONDON TEA EARL GREY</b>	3.00
<b>LONDON TEA PEPPERMINT</b>	3.00
<b>LONDON TEA GREEN TEA</b>	3.00
<b>LONDON TEA CAMOMILE</b>	3.00