

Wines Menu

*Lunch served 12 - 3pm Tues-Sat,
Pre Theatres 5 - 6.45pm Mon-Fri*

White Wines

By The Glass (175ml):

San Rafael Sauvignon Blanc £4.50
Prima Alta Pinot Grigio £4.50

By The Bottle :

1. **San Rafael Sauvignon Blanc**, £15.50
Chile 2011, Dry & fresh, just how a good Sauv Blanc should be.
2. **Prima Alta Pinot Grigio** £17.00
Italy 2010, Crisp & fresh and very easy to drink.
3. **Indaba Chenin Blanc** £18.00
South Africa, 2010, This is a dry Chenin Blanc, aromatic, zesty and minerally.
4. **Goats do Roam** £19.00
South Africa 2010, Delicious dry, Fruit packed, unoaked wine.
5. **Gran Sasso Trebbiano d'Abruzzo** £19.50
Italy 2010, Dry, Crisp, Fruity and Subtle.
6. **Domaine La Croix Gratiot Picpoul de Pinet** £19.50
France 2010, A beautiful Crisp, Citrussy wine with subtle mineral overtones.
7. **The Stump Jump, Riesling/Sauvignon Blanc/Marsanne** £22.00
Australia 2009, Lovely from the very first sip, delicious.
8. **Waipara Springs Chardonnay** £21.50
New Zealand 2008, Clean and Crisp, Lemons and Vanilla.
9. **Herringbone Hills Sauvignon Blanc** £25.00
New Zealand 2010, Crisp and dry with herbaceous notes making it really quite refreshing.
10. **Tin Pot Hut, Sauvignon Blanc** £27.00
New Zealand 2010, Delicious with fish.
11. **Sancerre, Domaine Pascal & Nicolas Reverdy** £31.00
France 2009, Low yields and hand harvested.

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By The Glass (175ml): San Rafael Merlot Glass: **£4.50**
Borsao Grenache Glass: **£4.50**

By The Bottle :

Red Wines

17. **San Rafael Merlot** £15.50
Chile 2011, Taste is round with Cherry and Raspberry Characters.
18. **Borsao Grenache** £16.00
Spain 2010, Medium Bodied with aromas of ripe berry fruits.
19. **Alto Pampas Pinot Noir** £17.00
Argentina 2010, Smooth and Peppery.
20. **Pasos De La Capula Tempranillo** £18.00
Spain 2010, Intense ruby fruits and juicy sweetness.
21. **Inspira Cabernet Sauvignon**
Chile 2009, Aromatic, Juicy and Flavourful. £19.50
22. **Goats do Roam** £19.00
South Africa 2009/10, Red Fruit and subtle spice.
23. **Navajas Rioja** £19.00
Spain 2010, Ruby Red, Soft & Smooth.
24. **Nieto Malbec** £21.50
Argentina 2010, Flavours of Plums, Figs and Dried Fruit with a Smoky Vanilla Character.
25. **Redfin Shiraz** £20.00
Australia 2008/09, Blackberries mingled with ripe, juicy and fleshy fruit.
26. **Chateau La Bastide Corbières** £20.00
France 2009, Spicy, Full Bodied and Fruity.
27. **Allegrini Valpolicella** £24.00
Italy 2010, A Smooth and Fruity red, great with red meat.

Rose Wines

12. **Borsao Rosado**, Spain, 2010, Glass £4.50 / Bottle £16.50
13. **Tarani, Gamay**, France, 2009 £18.00

Sparkling Wines

14. **Gran Gesta Cava**, Spain (Glass £4.50) £22.50
15. **Gran Gesta Rose Cava** (Glass £4.75) £23.50
16. **Veuve Fourny 1er Cru Blanc De Blancs**, Champagne, N.V £58.00

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