

WINES BY THE GLASS

WHITE WINE

175ml Bottle

15. Darini Pinot Grigio delle Venezie, Italy 6.25 24.95
Distinctive nose of wild flowers, with touches of honey and banana: soft, fresh and lively with notes of ripe pear.

19. Sancerre, La Grande Châtelaine de Joseph Mellot, France 14.00 54.95
 *Typical gooseberry and grassy flavours alongside candied grapefruit, lime zest and hints of pineapple.*
 BRONZE (2015) INTERNATIONAL WINE CHALLENGE 2016

23. Vidal Sauvignon Blanc, Marlborough, New Zealand 7.25 28.95
Classically crisp and herbaceously intense with great complexity, a mingling of passion-fruit and melon flavours
 GOLD (2015) DECANTER WORLD WINE AWARDS 2016

27. Kleine Zalze Vineyard Selection Chenin Blanc, Stellenbosch, South Africa 6.25 26.95
Ripe and silky-smooth, from South Africa's most popular white grape variety with rich guava fruit and honeyed character.
 GOLD (2015) DECANTER WORLD WINE AWARDS 2016

28. Meursault, Louis Jadot, France 18.00 69.95
 *A superb reason to explore this region - layers of pineapple and citrus fruit tumble with rich toasted nuttiness.*

'CORAVIN WINE PRESERVATION SYSTEM'





'Coravin is a needle through the cork innovation system that allows us to pour premium wines by the glass and preserve the remaining wine in optimum condition for the future'

175ml Bottle

RED WINE

37. Rioja Crianza, Viña Real, Spain 6.95 27.95
Rich aromas of fruit cake and spice, smooth and supple in the mouth with perfectly integrated oak, a rounded silky texture and smooth tannins.
41. Lunaris by Callia Malbec, San Juan, Argentina 7.95 29.95
Enticing aromas of cherry and plum with a background of warming spice. Well-structured with freshness to the finish and ripe fruit and spice again.
39. Luis Felipe Edwards Lot 18 Merlot, Rapel Valley, Chile 6.25 24.95
Soft, smooth, approachable Merlot with rounded cherries and spiced plums.

43. Châteauneuf-du-Pape, Les Bartavelles, Jean-Luc Colombo, France 14.00 54.95
 *On the nose a powerful wine, full, complete and silky with notes of ripe fruit, liquorice and gingerbread. The palate is elegant, rich and deep with mature and velvety tannins.*

58. Gevrey-Chambertin, Louis Jadot, France 18.00 69.95
 *The name of the producer in this village guarantees this full rich structure with intense red berry vibrancy and a mellow long lasting character.*

ROSÉ WINE

34. Darini Pinot Grigio Rosé delle Venezie, Italy 6.25 24.95
Soft, coppery-pink rosé; delicate and fruity bouquet; soft and fresh on the palate.
35. Coteaux Varois en Provence Rosé, Lumière, Estandon, France 6.45 25.95
Vibrant aromas of peach and strawberry; dry with citrus fruit on the refreshing finish.
COMMENDED (2015) SOMMELIER WINE AWARDS 2017
36. Whispering Hills White Zinfandel, California, USA 6.25 24.95
Loads of fresh summer-fruit flavours and lively acidity. Medium-bodied to appeal to most palates, California's own Zinfandel.

'CORAVIN WINE PRESERVATION SYSTEM'



'Coravin is a needle through the cork innovation system that allows us to pour premium wines by the glass and preserve the remaining wine in optimum condition for the future'

HUGH'S SOUTH AFRICAN SELECTION

WHITE WINE

18. Flagstone Word of Mouth Viognier, Western Cape, South Africa 29.95
Lovely aromatic, ripe watermelon, juicy peaches sprinkled with spice - a deliciously fruity cool-climate South African white.
SILVER (2013) INTERNATIONAL WINE CHALLENGE 2016
20. Nederburg The Beautiful Lady Gewurztraminer, Stellenbosch, South Africa 34.95
The wine is rich, with the sweetness is well tempered by the acidity: shows pronounced aromas of rose, lychee and pineapple.
GOLD (2016) SOMMELIER WINE AWARDS 2017
26. Nederburg The Manor Chardonnay, Western Cape, South Africa 24.95
Aromas of lime with vanilla spice: crisp and fresh with a creamy texture and subtle citrus and melon flavours.
31. Shannon Sanctuary Peak Sauvignon Blanc, Elgin Valley, South Africa 29.50
Aromas of asparagus, citrus, and some capsicum with underlying notes of richer, riper fruit.

RED WINE

49. Kleine Zalze Cellar Selection Fairtrade Pinotage, South Africa 28.95
Shows mulberry and black plum fruit flavours on a soft and spicy palate.
54. Mary Le Bow Cabernet Sauvignon-Shiraz-Petit Verdot, Western Cape, South Africa 58.95
Shows a complex nose of blackcurrant, cassis, mulberry and juniper: the palate is rich and multi-layered finishing on elegant vanilla notes.
SILVER (2011) SOMMELIER WINE AWARDS 2017
57. Shannon Mount Bullet Merlot, Elgin Valley, South Africa 47.95
This wine has a fragrance of ripe red fruits such as plums and dark cherries, with earthy complexity and yet still expresses minerality, freshness with a well-integrated ripe and seductive tannin structure.

125ml Bottle

SPARKLING WINE

1. Da Luca Prosecco, Italy 750 27.95
Pear and peach fruit on a lively, yet soft and generous palate.
2. Pongrácz Méthode Cap Classique Brut, South Africa 31.95
Light straw colour with greenish tinges: shows classical yeast and biscuit character with full fruit on the palate and lingering finish.
3. Chapel Down Three Graces, England 43.95
A subtle array of flavours from lemon sherbet and strawberry to brioche and fresh bread characters: the palate has delicacy and depth which leads to a rich finish with fantastic length.
GOLD (2010) INTERNATIONAL WINE & SPIRIT COMPETITION 2016



CHAMPAGNE
TAITTINGER
Réserve



Champagne Taittinger's origins date back to 1734 when the original House was founded by Jacques Fourneaux.

Today it remains one of the few top Houses actively owned, and run, by the family named on the label and one of the few to own a significant number of vineyards providing them with quality control from vine to bottle.

With many of their Champagnes being matured in Taittinger's magnificent 4th century Roman cellars, the hallmark of these wines is the high percentage of Chardonnay used, which gives them elegance, delicacy and finesse.

125ml ½ Bottle Bottle

CHAMPAGNE

- | | | 125ml | ½ Bottle | Bottle |
|----|--|-------|----------|--------|
| 4. | Taittinger Brut Réserve, France
<i>The intensely fragrant character, subtle biscuity complexity and superb elegance is due to a predominance of Chardonnay in the blend.</i>
SILVER (NV) SOMMELIER WINE AWARDS 2016 | 11.00 | 28.00 | 56.00 |
| 5. | Taittinger Prestige Brut Rosé, France
<i>Stylish and dry with delicious summer fruit aromas and a long, full-bodied flavour typical of Pinot Noir based Champagnes.</i> | 11.95 | | 68.00 |
| 6. | Taittinger Nocturne Sec, France
<i>Sublime elegance with a touch of richness to the palate which shows brioche, citrus and hints of peach.</i>
SILVER (NV) SOMMELIER WINE AWARDS 2016 | | | 85.00 |
| 7. | Taittinger Brut Vintage, France
<i>An intense elegance divinely presents a full richness yet lively crispness with lingering finesse.</i>
SILVER (2009) INTERNATIONAL WINE & SPIRIT COMPETITION 2016 | | | 95.00 |
| 8. | Taittinger Comtes de Champagne Blanc de Blancs Brut, France
<i>A Champagne of legendary quality made using only the finest Chardonnay grapes in exceptional years. Delicate, yet at the same time superbly balanced.</i>
GOLD (2006) INTERNATIONAL WINE CHALLENGE 2016 | | | 175.00 |

WHITE WINE - CRISP AND REFRESHING

Delicately flavoured, crisp, generally with a very dry finish; ideally suited to partner light, delicately flavoured dishes, particularly fish, shellfish and light salads. They are particularly good with Mediterranean dishes.

- | | | |
|-----|--|------------|
| 9. | Petit Chablis, J. Moreau et Fils, France
<i>Made in classic Chablis style, it is lean and elegant with underlying Chardonnay fruit from the northern tip of Burgundy.</i> | 43.95 |
| 10. | Don Jacobo Rioja Blanco, Bodegas Corral, Spain
<i>Fresh, dry, crisp and modern, from this classic Spanish region using the local Viura grape.</i> | 24.95 |
| 11. | Mâcon-Villages, Pascal Clément, France
<i>Floral and fruit aromas such as acacia and honeysuckle, lemon-grass, and citrus mingle on a refreshing palate.</i> | 28.95 |
| 12. | Chapel Down Bacchus White, England
<i>Ripe melon, peach, passion fruit, gooseberry and a hint of cut grass on the nose: the palate shows tropical fruits and refreshing lime.</i>
COMMENDED (2015) INTERNATIONAL WINE CHALLENGE 2017 | 34.95 |
| 13. | Soave Classico, Bolla, Italy
<i>Bouquet of apricot and pepper, dry yet with soft acidity and a creamy almond palate, a blending of the highly prized Trebbiano di Soave grape.</i> | 24.95 |
| 14. | Parini Pinot Grigio delle Venezie Italy
<i>Distinctive nose of wild flowers, with touches of honey and banana: soft, fresh and lively with notes of ripe.</i> | 6.25 24.95 |

WHITE WINE - AROMATIC AND FLORAL

Great with white fish, chicken and other white meat dishes, particularly when cooked with green herbs or in light creamy sauces. The most aromatic and less-dry wines work well with lightly-spiced dishes.

- | | | |
|-----|---|-------------|
| 15. | Quinta das Arcas Arca Nova Branco, Vinho Verde, Portugal
<i>Green apple and sweet pear with a touch of spritz on the finish.</i> | 26.95 |
| 16. | Viña Esmeralda, Catalunya, Torres, Spain
<i>Blending aromatic Muscat with the spicy Gewürztraminer results in this popular dry white which is both floral and fragrant.</i>
BRONZE (2016) DECANTER WORLD WINE AWARDS 2017 | 24.95 |
| 17. | Flagstone Word of Mouth Viognier, Western Cape, South Africa
<i>Lovely aromatic, ripe watermelon, juicy peaches sprinkled with spice - a deliciously fruity cool-climate South African white.</i>
BRONZE (2016) DECANTER WORLD WINE AWARDS 2017 | 29.95 |
| 18. | Sancerre, La Grande Châtelaine de Joseph Mellot, France
<i>Whilst all the typical gooseberry and grassy flavours are there, so much more appears such as candied grapefruit, lime zest and hints of pineapple.</i>
SANCERRE TROPHY (2014) INTERNATIONAL WINE CHALLENGE 2017
SILVER (2013) SOMMELIER WINE AWARDS 2017 | 14.00 54.95 |
| 19. | Nederburg The Beautiful Lady Gewurztraminer, Stellenbosch, South Africa
<i>The wine is rich, with the sweetness is well tempered by the acidity: shows pronounced aromas of rose, lychee and pineapple.</i>
GOLD (2016) SOMMELIER WINE AWARDS 2017 | 34.95 |

WHITE WINE - AROMATIC AND FLORAL

Great with white fish, chicken and other white meat dishes, particularly when cooked with green herbs or in light creamy sauces. The most aromatic and less-dry wines work well with lightly-spiced dishes.

- | | | |
|-----|---|------------|
| 20. | Pouilly-Fumé, de Ladoucette, France | 57.95 |
| | <i>Trademark crunch of asparagus and mouth-watering layers of gooseberry crispness, clean and dry from a family renowned for their expertise.</i> | |
| 21. | Cloudy Bay Te Koko Sauvignon Blanc, Marlborough, New Zealand | 64.95 |
| | <i>Complex and savoury, aromatic and richly textured with a big nose of honeyed quince, honeysuckle and guava and a slight hint of vanilla.</i> | |
| 22. | Vidal Sauvignon Blanc, Marlborough, New Zealand | 7.25 28.95 |
| | <i>Classically crisp and herbaceously intense with great complexity, a mingling of passion-fruit and melon flavours.</i> | |

WHITE WINE - JUICY AND FRUITY

Richly flavoured these wines have a rich, ripe, fruit-led personality. They have the weight of flavour to cope with strongly flavoured seafood, chicken and pork dishes, which may be lightly spiced or have a creamy sauce.

- | | | |
|-----|---|------------|
| 23. | Bay of Fires Pinot Gris, Tasmania, Australia | 35.95 |
| | <i>Lively, enticing aromas of spicy pear and rosewater, the just off-dry palate features characters of melon and peach.</i> | |
| 24. | Nederburg The Manor Chardonnay, Western Cape, South Africa | 6.25 24.95 |
| | <i>Aromas of lime with vanilla spice: crisp and fresh with a creamy texture and subtle citrus and melon flavours.</i> | |
| 25. | Kleine Zalze Vineyard Selection Chenin Blanc, Stellenbosch, South Africa | 6.25 26.95 |
| | <i>Ripe and silky-smooth, from South Africa's most popular white grape variety with rich guava fruit and honeyed character.</i> | |

BRONZE (2016) DECANTER WORLD WINE AWARDS 2017

WHITE WINE - NUTTY, OAKED WHITES

The fruit flavours of these wines are complemented by the influence of oak, adding notes of vanilla, spice and nuts to the finish. The combination of ripe fruit and oak make these the most complex white wines.

- | | | |
|---|--|-------------|
| 26. | Meursault, Louis Jadot, France | 18.00 69.95 |
|  | <i>A superb reason to explore this region - layers of pineapple and citrus fruit tumble with rich toasted nuttiness.</i> | |
| 27. | Pouilly-Fuissé Domaine des Trois Tilleuls, Solutré, France | 48.95 |
| | <i>Elegant nose with pronounced minerality, floral and herbaceous notes underscored with a hint of honey.</i> | |

WHITE WINE - MINERAL AND ELEGANT

With such delicate flavours and brilliantly fresh palates these wines are perfect candidates for fine, classic French or modern British dishes that may include white fish, shellfish, pan-fried light meats, green herbs and creamy, white sauces.

- | | | |
|-----|---|-------|
| 28. | Cavi di Gavi, Enrico Serafino, Italy
<i>Pale straw-yellow, the wine shows floral and citrus aromas, with a minerally, dry palate.</i> | 33.95 |
| 29. | Shannon Sanctuary Peak Sauvignon Blanc, Elgin Valley, South Africa
<i>Aromas of asparagus, citrus, and some capsicum with underlying notes of richer, riper fruit.</i>
SILVER (2015) SOMMELIER WINE AWARDS 2017 | 29.50 |
| 30. | Chablis 1er Cru, Vignerons de Chablis, France
<i>Shows typical mineral-laced citrus and stone-fruit flavours.</i> | 47.95 |

ROSÉ

Rosés can range from being very dry to quite sweet, understanding this is key to partnering them with food; they can be quite flexible with food as long as the sweetness level of the dish is matched. Chicken, fish and classic summer dishes can all be enhanced with a chilled glass.

- | | | | |
|-----|---|------|-------|
| 31. | Parini Pinot Grigio Rosé delle Venezie, Italy
<i>Soft, coppery-pink rosé: delicate and fruity bouquet: soft and fresh on the palate.</i> | 6.25 | 24.95 |
| 32. | Coteaux Varois en Provence Rosé, Lumière, Estandon, France
<i>Vibrant aromas of peach and strawberry: dry with citrus fruit on the refreshing finish.</i>
COMMENDED (2015) SOMMELIER WINE AWARDS 2017 | 6.45 | 25.95 |
| 33. | Whispering Hills White Zinfandel, California, USA
<i>Loads of fresh summer-fruit flavours and lively acidity. Medium-bodied to appeal to most palates, California's own Zinfandel.</i> | 6.25 | 24.95 |

RED WINE - ROUNDED AND FRUITY

With their juicy fruit-led character, these wines make great partners for fuller-flavoured pork and chicken dishes particularly those with dark or rich sauces. Delicious with grilled lamb, roast beef, game, char-grilled vegetables or baked pasta.

- | | | | |
|-----|--|------|-------|
| 34. | Rioja Crianza, Viña Real, Spain | 6.95 | 27.95 |
| | <i>Rich aromas of fruit cake and spice, smooth and supple in the mouth with perfectly integrated oak, a rounded silky texture and smooth tannins.</i> | | |
| | BRONZE (2013) INTERNATIONAL WINE CHALLENGE 2017 | | |
| 35. | Errázuriz 1870 Mapuche Block Cabernet Sauvignon, Aconcagua Valley, Chile | | 24.95 |
| | <i>Mouth-filling blackcurrants and cherries with a gentle vanilla-spice finish.</i> | | |
| 36. | Fleurie Château de Fleurie, Domaine Loron, France | | 32.95 |
| | <i>Vibrancy of violet aromas and soft raspberry smoothness with a lingering elegance from 18th Century heritage and northern granite hills.</i> | | |
| | BRONZE (2015) DECANTER WORLD WINE AWARDS 2017 | | |
| 37. | Vidal Reserve Pinot Noir, Marlborough, New Zealand | | 35.95 |
| | <i>Raspberry sweetness showing through a youthful character, yet more structure and complexity developing from barrique-ageing.</i> | | |
| | SILVER (2015) INTERNATIONAL WINE CHALLENGE 2017 | | |
| 38. | Chateau Musar, Jeune Rouge, Bekaa Valley, Lebanon | | 35.95 |
| | <i>Intense and slightly spicy, showing a complex array of juicy black cherry, damson, fig and date.</i> | | |
| 39. | Luis Felipe Edwards Lot 18 Merlot, Rapel Valley, Chile | 6.25 | 24.95 |
| | <i>Soft, smooth, approachable Merlot with rounded cherries and spiced plums.</i> | | |
| 40. | The Gv'nor, Spain, Felix Solis, Spain | | 23.95 |
| | <i>Shows plenty of rich, ripe, sweet red and dark fruit flavours and a juicy finish.</i> | | |
| 41. | Lunaris by Callia Malbec, San Juan, Argentina | 7.95 | 29.95 |
| | <i>Enticing aromas of cherry and plum with a background of warming spice. Well-structured with freshness to the finish and ripe fruit and spice again.</i> | | |

RED WINE - SPICY AND PEPPERY

Their spicy character and often rich, fruity style make them a good selection with strongly flavoured beef and lamb dishes. The richest, ripest wines, when paired with spicy foods, intensify the foods spicy nature – they turn the heat up.

42. Barbera d'Alba, Enrico Serafino, Italy 23.95
Garnet-red: with a dry, quite full-bodied palate, it shows cherry, currant and spice.
43. Châteauneuf-du-Pape, Les Bartavelles, Jean-Luc Colombo, France 14.00 54.95
 *On the nose a powerful wine, full, complete and silky with notes of ripe fruit, liquorice and gingerbread. The palate is elegant, rich and deep with mature and velvety tannins.*
44. Veramonte Carmenère, Colchagua Valley, Chile 24.95
Notes of raspberry and cherry on the nose, ripe blue and black fruits being added on the medium-bodied palate: a touch of spice on the finish.
 BRONZE (2015) DECANTER WORLD WINE AWARDS 2017
 SILVER (2015) INTERNATIONAL WINE CHALLENGE 2017
45. Côtes du Rhône, Les Abeilles Rouge, Jean-Luc Colombo, France 26.95
Fresh and silky on the palate, the aromas of small red fruits follow through, prolonged by notes of liquorice and spice.
 BRONZE (2015) INTERNATIONAL WINE CHALLENGE 2017
46. Kleine Zalze Cellar Selection Fairtrade Pinotage, South Africa 28.95
Shows mulberry and black plum fruit flavours on a soft and spicy palate.
47. St Hallett Faith Shiraz, Barossa, Australia 34.95
Notes of cherry, hints of chocolate: dark fruits follow on the palate entwined with pepper spice.
48. Vistalba Corte B, Luján de Cuyo, Mendoza, Argentina 44.95
Shows prune, fig and blackberry on the nose, backed with notes of vanilla and cedar wood spice. The palate is full-bodied with ripe fruit, chocolate and subtle coffee notes on the finish.
 SILVER (2015) INTERNATIONAL WINE CHALLENGE 2017
49. Errázuriz Syrah, Aconcagua Costa, Chile 37.95
Vibrant palate of black pepper with incense and lively red fruit and dark fruits such as strawberry and blueberry, subtle spice and toasty oak.
 SILVER (2014) INTERNATIONAL WINE CHALLENGE 2017
 SILVER (2014) SOMMELIER WINE AWARDS 2017

RED WINE - SPICY, PEPPERY, WARMING REDS

Their spicy character and often rich, fruity style make them a good selection with strongly flavoured beef and lamb dishes. The richest, ripest wines, when paired with spicy foods, intensify the foods spicy nature – they turn the heat up.

50. Mary Le Bow Cabernet Sauvignon-Shiraz-Petit Verdot, Western Cape, South Africa 58.95
Shows a complex nose of blackcurrant, cassis, mulberry and juniper; the palate is rich and multi-layered finishing on elegant vanilla notes.
 SILVER (2011) SOMMELIER WINE AWARDS 2017
51. JJ Hahn Homestead Cabernet Sauvignon, Barossa Valley, Australia 32.95
A complex palate of dark berries, sweet spice, subtle notes of juniper and bay alongside dark chocolate.
52. Château Talbot 4ème Cru Classé, Saint-Julien, France 124.95
Good oak character nicely integrated with the fruit. Château Talbot is typical of producing wine of great structure and ageing potential.
53. Shannon Mount Bullet, Elgin Valley, South Africa 47.95
Plums and dark cherries, with a savoury complexity and minerality.
 SILVER (2014) SOMMELIER WINE AWARDS 2017

RED WINE - COMPLEX AND INTENSE

Intensely flavoured wines, a match for full-flavoured lamb, beef and strongly flavoured game dishes. The elegant style of the wines from the best European regions, can partner quite simply prepared dishes brilliantly.

- | | | | |
|---|--|-------|-------|
| 54. | Gevrey-Chambertin, Louis Jadot, France | 18.00 | 69.95 |
|  | <i>The name of the producer in this village guarantees this full rich structure with intense red berry vibrancy and a mellow long lasting character.</i> | | |
| 55. | Volnay, Louis Jadot, France | | 89.95 |
| | <i>The most feminine and elegant of the Côte de Beaune's reds, showing a silky refinement, delicate yet with a plump berry character.</i> | | |
| 56. | Barolo, Lo Zoccolajo, Domini Villa Lanata, Italy | | 59.95 |
| | <i>Specially selected Nebbiolo grapes give heady aromas of violets and bramble berry characters enveloped in large oak barrique complexity, a classic from a top producer.</i> | | |
| 57. | Château Notton, Margaux, France | | 59.95 |
| | <i>Ruby colour. Discreetly woody. Nose of ripe strawberry with blackcurrant and developing liquorice aromas. Rich, supple mouth. To be served with grilled meats and cheese.</i> | | |
| 58. | La Fleur Haut-Bages Libéral, Pauillac, France | | 66.95 |
| | <i>Fresher and lighter in style it still has the classic hallmarks of Pauillac and Haut-Bages Libéral: elegance, ripeness and fine tannins.</i> | | |
| 59. | Côte de Beaune-Villages, Les Abbesses, Bouchard Aîné & Fils, France | | 49.95 |
| | <i>Cherry-red in colour, it shows red and black berry fruit on the nose and a note of vanilla on the palate.</i> | | |
| 60. | Château Boutisse, Saint-Émilion Grand Cru, France | | 44.95 |
| | <i>The nose shows sweet ripe fruit, spice, caramel and mocha: the palate has a velvety, good fresh finish.</i> | | |
| | BRONZE (2011) INTERNATIONAL WINE CHALLENGE 2017 | | |

DESSERT WINES

Racy and refreshingly sweet wines tend to be best with lighter fruit-dominated desserts; whilst the luscious, stickier wines are best served with something much sweeter and richer.

- | | | |
|-----|--|------------|
| 61. | Nederburg Winemaker's Reserve Noble Late Harvest, South Africa | 31.95 |
| | <i>Brilliant gold with lime-green highlights: it shows aromas of fresh honey, pineapple, dried apricots with floral and spice notes: the palate is bursting with flavour and well-balanced with a long finish.</i> | |
| | SILVER (2015) SOMMELIER WINE AWARDS 2016 | |
| 62. | Errázuriz Late Harvest Sauvignon Blanc, Casablanca Valley, Chile | 19.95 |
| | <i>Honey, raisins, and dried apricots: tremendous texture and volume on the luscious and fresh palate.</i> | |
| 63. | Caronnelles Sauternes, Lucien Lurton et Fils, France | 4.95 |
| | | 75cl 34.95 |
| | <i>An alluring seduction of heavenly honeyed lemons and limes with a ripe luscious richness.</i> | |

AFTER DINNER

- | | | |
|-----|------------------------------|------|
| 64. | Grahams LBV Port | 4.95 |
| 65. | Grahams 10 yr old Tawny Port | 8.50 |
| 66. | Hennessy Fine de Cognac | 6.50 |
| 67. | Janneau VSOP Armagnac | 9.50 |

Food and wine matching

The chart below does not presume to be a definitive guide to food and wine matching - the thousands of possible combinations to do so would require a good deal more space!

It also does not attempt to define exactly what wine should be consumed with what ingredients; quite simply, there are no absolutely correct matches and obviously personal choice is key to which combinations are enjoyed. It does offer suggestions as to the styles of wines that may work

well with various ingredients, styles of dishes and cooking techniques. These styles of wine match with Matthew Clark's Wine Expression classification and therefore the wines in our list can be cross-referenced with this chart.

	Salads and vegetables	Fish and seafood	Pasta and other sauces	Meats	Herbs and spices	Spicy foods	Cheeses
Very dry, delicate, light whites e.g. Pinot Noir, Chardonnay, Riesling, Sauvignon Blanc, Pinot Grigio, Shiraz	Feta salad, green salad, Light seafood salad, Mozzarella salad, Salade Niçoise.	Clam chowder, halibut, herring, Mussels, oysters, Prawns, Trout.	Very light olive oil and fish based sauces e.g. marinara, vongole bianca.	Generally too light for most meats.	Delicate seasonings of chives, coriander, dill, fennel, tarragon, parsley, fenel, coriander, dill.	Spicy ingredients usually overwhelm these delicate white wines.	Very mild flavoured cheeses e.g. cream cheese, Feta, Halloumi, Mozzarella, Ricotta.
Dry, harmonious or aromatic whites e.g. Sauvignon Blanc, dry Chardonnay, Riesling, Pinot Grigio	Asparagus, avocado, Goat's cheese salad, Olives, ratatouille, Smoked fish salad, Sprouts.	Shellfish and delicate white fish e.g. plaice, skate, sole, Clam chowder, kedgeree, smoked fish.	Fish based sauces e.g. olive oil or light cream if clam sauce, Apple sauce, Beurre blanc (with lemon), Tartare sauce.	Steamed, baked and casseroted chicken, pork, veal	Chives, coriander, dill, ginger, lemongrass, lime, tarragon, parsley.	Especially good with Thai dishes and some lighter milder Indian meals e.g. tandoori fish.	High acid cheeses such as goat's or sheep's cheese e.g. Cheddar, Pecorino.
Juicy, full-bodied, ripe whites e.g. New World styles of Chardonnay, Chardonnay, Semillon, Viognier	Caesar salad, chicken, egg, fish or seafood salad, Carrots, Onion tart, Parsnips.	Seafood and firm white fish, grilled, BBQ, baked and casseroted, Paella, Salmon, scallops.	Cheese sauce, Fish based sauces, Light creamy sauces, Hollandaise, Parsley sauce, pesto.	Grilled, BBQ, baked, casseroted white meats: chicken, pork, turkey, veal, Duck.	Basil, coriander, fennel, light garlic, ginger, parsley, tarragon.	Thai, Chinese and light Indian dishes e.g. horimi, rogan josh, tandoori.	Semi-soft cheeses e.g. Brie, Camembert, Cheddar, Mozzarella. Some mature Cheddars.
Full-bodied, nutty, oaked whites e.g. Burgundy, Australian, California, South African, Chardonnay, Viognier	Caesar salad, Grilled peppers, Onion tart, Ratatouille.	Crab, lobster, Deep sea fish e.g. monkfish, swordfish, tuna, turbot, Paella, salmon, smoked fish.	Butter and cream based sauces e.g. carbonara, Panna cotta, Pesto, Porcini.	Roast chicken, duck, ham, pork, turkey.	Basil, chives, cinnamon, cloves, coriander, fennel, garlic, ginger, nutmeg, parsley, spring onions, tarragon.	Coconut flavoured dishes, Indonesian and some lighter Italian dishes.	Mozzarella, Semi-soft cheeses, milder cheeses.
Light, simple, delicate reds e.g. Beaujolais (Bourgogne), light Vin de Pays reds, light Chianti & Valpolicella	Grilled and roasted vegetables, Charcuterie (salami etc), Olives, Prosciutto, ratatouille, Smoked meats.	Bouillabaisse, Cod with pancetta, Seared salmon, sea trout, tuna.	Tomato based sauces e.g. arrabiata, napoletana, Lasagne.	Light pork dishes, Roast chicken, turkey, Salami.	Basil, coriander, garlic, nutmeg.	Italian and Spanish dishes with spicy sauces e.g. chorizo, arrabiata.	Cheddar, Dobleche, Mozzarella, Parmesan, Port-Salut.
Juicy, medium-bodied, full-bodied reds e.g. Pinot Noir, Chateau Margot, Chateau Lafite, Rioja Crianza	Roasted vegetables, Charcuterie (salami etc), Smoked meats, Tuscan bean salad, Wild mushrooms.	Tuna or salmon grilled with sauce made using similar wine.	Bolognese, carbonara, Cooked tomato sauces, Lasagne, Truffle or wild mushroom sauces.	Chicken, duck, turkey, Light beef or pheasant dishes, Smoked meats, Sausages.	Basil, chives, coriander, garlic, mint, nutmeg, Thyme and rosemary in moderation.	Moderately hot Indian dishes, Baked bean salads, Italian and Spanish dishes with spicy sauces e.g. chorizo, arrabiata.	Cambozola and other creamy blue cheeses, Goat's cheeses, Mature Cheddar, Parmesan.
Spicy, peppery, warming reds e.g. Shiraz, Rhône Reds, Bordeaux, Zinfandel, lighter Malbec	Meat salads (using those meats listed in the meat category).	Generally too heavy for fish and seafood.	Cream based sauces, e.g. carbonara, Lasagne, Bolognese, BBQ and pepper sauces.	BBQ, grilled, roasted, Casseroted game: duck, goose, pheasant, venison sausages, Beef, lamb.	Black pepper, chives, cloves, coriander, garlic, nutmeg, Sage in moderation.	Rich, creamy-based Indian curries e.g. korma, balli, Black pepper steaks, Tex-Mex, Chorizo.	Cambozola and other creamy blue cheeses, Goat's cheeses, Emmenthal, Munster, Pont l'Évêque, Stilton.
Oaked, intense, concentrated reds e.g. Bordeaux A, New World Cabernet Sauvignon, Barolo, Pinot Noir, Shiraz & Malbec, top Rioja	Meat salads (using those meats listed in the meat category).	Generally too heavy for fish and seafood.	Cream based sauces, e.g. carbonara, Cheesy sauces, e.g. Parmesan, Gorgonzola.	Grilled, roasted, BBQ, casseroted game: beef, duck, pheasant, venison, Beef, lamb.	Black pepper, chives, garlic, mint, nutmeg, rosemary, thyme.	Some good combinations but careful experimentation required.	Brie, Camembert, Chaumont, Cheddar, Edam, Parmesan, Pont l'Évêque, Red Leicester.

FOOD ALLERGIES & INTOLERANCES

Should you have concerns about a food allergy or intolerance please speak to our staff before you order your food or drink

125ml measure available upon request

for the facts drinkaware.co.uk

MC95853EWS