

White Wine List

House White

Sauvignon prestige 2006 per glass £4.75 per bottle: £13.95

Look for gooseberries and passion fruit also the wine is a bit Smokey with good acidity

Le lesc vin de pays du gers 2006 per glass £4.75 per bottle £12.95

A blend of 60%ugni blanc & 40% Colombard, is light extremely fruity and refreshing with pleasant acidity

White Wines

Pinot grigio principato 2006 per glass £4.75 per bottle £14.95

Straw yellow colour with slight tinges of gold this pinot grigio reveals a delicate and pleasing bouquet with floral and fruity scents

Vui manent chardonnay 2006 per bottle £15.50

A complex wine ,displays lifted tropical notes, backed up by subtle biscuit like oak. In the mouth it is full bodied with zingy citrus flavour

Good hope Chenin blanc 2006 per bottle 15.75

Very dry notes of apple, poire William and honey. Full bodied yet good balance of acidity. A really pure example of Chenin blanc

Black Rock 2005 per bottle £18.75

A lively but weighted mouthfeel, driven through by a ray of mineral acidity which combines naturally with white petals, apricots and bright fruitiness. A blend in the true sense: balanced, harmonious and multi-faceted. One of only a few Cape Chenin-based blends yet to reach this level.

Pic poul du pinet 2006 per bottle £15.75

The wine show a green tinged iodine fruit and crispy acidity. A wake up call the palate great with oysters

Secreto viognier viu manent 2006 per bottle £16.95

Notes of tropical fruit ,followed by good structure, racy acidity and impressive length

Vouvaray sec domanie champalou 2005 per bottle £18.00

Dry but soft and supple in the mouth. Delicious with rillettes, trout ,rabbit and pork

Chablis Gerard tremblay 2006 per bottle £19.00

Unoaked Chablis from 10-30 year old vines. Not complicated but delightfully crisp and refreshing with easy graceful flavours.

Sancerre la vigne blanche bourgeois 2006 per bottle £25.50

Initia;;y steely, this ripens in the mouth and unfurls an array of flavours- peach ,grapefruit, asparagus lime zest and honey

Meursault clos cromin, genot boulanger 2005 per bottle £45.00

Floral aromas give way to a buttery palate with flavours of vanilla, citrus and mineral this would pair well with foie gras , seafood or tarte tatin