Drinks Menu August 2015

Soft Drinks
- Jugs of juice (apple and orange) 1 Litre jugs £7.15
- Elderflower Presse 700ml Bottles £7.15
- Still and Sparkling water 700ml Bottles £1.30
- Still water 500ml Bottles £1.30
- Coke, Diet coke and Fanta 500ml Bottles £1.65

Alcoholic Drinks
- Selection of beers 330ml Bottles £3.95
- House White / red / rose Wine Bottles £15.80
- Prosecco Sparkling Wine Bottles £22.60
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White

- **Les Bêtes Rousses Blanc, IGP Comté Tolosan, France** £15.80
  Crisp, refreshing fruity style, hint of guava. Superb value from southern French dry white wine. Perfect as a house white

- **Val Colombe Viognier, IGP Pays d’Oc, France** £22
  Orange blossom and white peach on the nose, not heavy or high in alcohol, fine acidity creates an elegant wine.

- **Chenin Blanc Villiera, Stellenbosch, South Africa** £26
  Intense fruit with a hint of wood spice on the nose. Rich yet bone dry, with notes of pineapple, guava and pink grapefruit.

- **Coleridge Hill White, Three Choirs Vineyards, Gloucestershire, England** £28
  Powerful, bone dry and extremely refreshing. Really shows the potential of English wine.

- **Hunter’s Sauvignon Blanc, Marlborough, New Zealand** £29
  Superb value Marlborough Sauvignon. Supple, ripe and easy-going, with tropical fruit and grapefruit flavours.

Red

- **Les Bêtes Rousses Rouge, IGP Pays d’Herault, France** £15.80
  A fruity nose of cherry and plum, with a fruity palate, soft tannins and a warming finish

- **Duc de Belmonde Cabernet-Syrah, IGP d’Oc** £22
  Ripe blackberry aromas, with hints of vanilla and spice and a ripe palate of black fruits and pepper.

- **Chateau Bernot Bordeaux, France** £24
  This full bodied wine provides the aroma of bright red fruits and very supple tannins.

- **Stoneburn Pinot Noir, Marlborough, New Zealand** £27
  Medium bodied with good depth of red and particularly black fruits, a spicy savoury edge.

- **Marques de Reinosa Rioja Reserva, Bodegas Marques de Reinosa** £30
  Bright ruby coloured with brick tints and a garnet coloured rim. The palate is medium bodied and elegant, with truffled cherry fruit, spice and supple tannins.
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**Rose**

- **Les Betes Rousses Rose, IGP Pays de l’Herault, France**  £15.80
  Bright pink in colour, this dry and fruity rose has flavours of redcurrant and fresh raspberry. Enjoy this fresh and fruity Rose with summer salads, barbecues or simply as an aperitif.

- **Sancerre Rose, Domain Serge Laloue, Loire Valley, France**  £45
  Succulent and seductive, with sweet strawberry and cherry flavours, a creamy texture and a bone dry finish.

**Sparkling**

- **N.V. Arcobello, Prosecco, Ermes Mansue, Treviso, Italy**  £22.60
  An excellent all-rounder, with a refreshing, lively flavour and much finesse. Pure, fresh fruit with bubbles.

- **N.V. Laytons Brut Reserve, Reims, Champagne**  £34.70
  Citrus and orchard fruit intermingled with toast and brioche. The perfect aperitif Champagne.

- **2009 Ridgeview Cavendish Cuvée Merret Brut, England**  £55
  Aromas of citrus and sweet toasted bread, hints of spice on the palate.

- **NV Pol Roger Brut, Epernay, Champagne**  £75
  White flowers, green apple and brioche – one of the most classically balanced Champagnes.