

Sparkling & Champagne

Prosecco de Valdobbiadene, Italy NV

The classic dry sparkling wine from Italy: light, fresh and the ideal way to start the meal – fantastic with the Meze.

St Evremont Brut, Champagne, France NV 125ml glass **£7.25**

From the same house as Taittinger comes this fresh, crisp fizz with an elegant finish.

Taittinger Brut, Champagne, France NV

Great Champagne from a reliable producer. Fresh lemon and biscuit notes. Perhaps the best match with Meze of all the Champagnes.

Taittinger Brut Rosé, Champagne, France NV

Fantastic pink fizz from a fantastic producer, made in tiny quantities this is a rare treat full of soft summer fruits with a citrus hint.

Light and Crisp Whites

Pinot Grigio, Ca' Lunghezza, Italy 2008/9

A fantastic example of a Pinot Grigio. Light with hints of almond, lemon and apples – great as an aperitif or throughout the meal.

Sancerre "Domaine Bonnard", France 2008/9

Delicious flinty, lemon dry wine with long complex flavours of grass and rich fruit.

Soft, Rounded Whites

Chardonnay, Vin de Pays D'Oc, Skalli, France, 2006/7

A really stunning glass of Chardonnay is hard to beat. Round, rich and packed with melon fruit and toasty hints.

Chenin Blanc, Beaumont, South Africa, 2009

A crisp and complex white from an absolutely top notch South African producer. A perfect match for poultry and fish based meze.

Fuller Dry Whites

Rioja Blanco "Barrel Fermented", Bodegas Beronia, Spain

Five months in American oak, the result is a full-bodied wine with delicious vanilla and mature fruit characters and a creamy finish. Perfect with spicy dishes.

Sauvignon Blanc "The Jibe", Marlborough, New Zealand 2007/9

A classic Sauvignon from New Zealand – fresh, crisp with a full elderflower and gooseberry flavour.

Gavi di Gavi, Rolona, Italy 2008/9

Very, very drinkable! Gavi is one of those wines made for Mediterranean cuisine and is equally at home with seafood as it is with light salad dishes.

Rosé Wine

Rioja Rosada, Vina Real, Spain, 2007/8

Strawberries, raspberries and red cherries fill the palate. Deliciously light and fresh.

Pinot Grigio Blush, Ca' Lunghezza, Italy 2008/9

A soft easy going style of rosé. Excellent with many pasta and meze dishes.

All light wines are between 9% ABV and 15% ABV

Softer, Fruit Driven Reds After, Fruity Reds

Merlot, Torreon de Paredes, Chile, 2008/9

Superb plum and spiced jam aromas and juicy, silky flavours.

Pinot Noir, The Jibe, Marlborough, New Zealand, 2006

One of the silkiest, juiciest Pinot Noirs we have ever tasted – full of the summer and forest fruit that you expect of this grape variety but with a firm, food friendly structure.

Tempranillo Shiraz, Doña Victorina, Spain 2009

Sourced from vineyards just south of Madrid this juicy red is bursting with dark berry fruit

Elegant, Spicy Reds

Montepulciano d'Abruzzo Reserva, Torre del Colle, Italy, 2006

A rich and spicy red with a real burst of fruit on the palate.

Rioja Crianza, Bodegas Beronia, Spain, 2006

Classic Rioja with round mild oaky notes and savoury nuances.

Rioja Reserva, Vina Real, Spain, 2004

From one of the finest Rioja producers and full of dark cherry, plums, spice, toast, cedar notes – lots of flavours merging together – a fabulous vinous experience.

Rich, Full Bodied Reds

Shiraz, Beresford Estate, McLaren Vale, Australia, 2006/7

A super example of an Australian Shiraz. Rich black fruit character with warm, spicy notes. great with red meat dishes.

Cabernet Sauvignon Reserva Privada, Torreon de Paredes, Chile, 2007

A deep, rich Cabernet from one of the finest wineries in the whole of South America.

Chateau Musar A selection of wines that bring out the best in our cuisine

Chateau Musar White, Lebanon 2003

Perhaps the most unusual white you will try but one that is perfectly suited to our eastern Mediterranean cuisine.

Mosaic Red, Chateau Musar 2006/7

The baby of the Musar family but a fantastic introduction to this unique style of wine

Chateau Musar Red, Lebanon, 2000

If you have never tried this wine before, then what have you been doing? Aged for 7 years before it is released for sale, this a sumptuously rich red wine.

House Wine

House White – Pinot Bianco, Botter, Veneto, Italy 2008/9

A soft and easy going style of white – great throughout the meal.

House Red – Merlot, Botter, Veneto, Italy 2008/9

A soft ripe red, this wine is very easy drinking and a great accompaniment to our menu.

House Rosé – Cinsault Syrah, La Belle Olivier, Languedoc, France 2009

A crisp, dry style of rosé bursting with summer fruit. A good partner to pasta and meze dishes.

The above house options available by the glass: 175ml **£3.75** 250ml **£5.25**

£23.95

£32.95

£42.95

£49.95

£17.95

£27.95

£19.95

£18.95

£20.95

£24.50

£23.95

£20.50

£16.95