



## St Julians Club Wine List

### Champagne & Sparkling Wines

125ml

bottle

#### Sparkling Wines

- |    |   |                           |              |               |
|----|---|---------------------------|--------------|---------------|
| 42 | <b>Prosecco La Vita Sociale, DOC 11%</b><br><i>Fresh, crisp &amp; refreshing - light &amp; balanced on the palate</i>                                     | <b>Italy</b>              | <b>£4.65</b> | <b>£23.75</b> |
| 41 | <b>Philippe Hérard, Blanc De Blancs, Brut NV 12%</b><br><i>Chardonnay &amp; Chenin Blanc blend, full and rich on the nose to drink anytime, anywhere!</i> | <b>Burgundy, France</b>   | <b>£5.40</b> | <b>£26.75</b> |
| 46 | <b>Biddenden Gribble Bridge 11%</b><br><i>Dry, intense &amp; supple local sparkling wine with fest bready, baked notes</i>                                | <b>Kent, England</b>      |              | <b>£37.00</b> |
| 47 | <b>Squerryes Brut 2013, 12%</b><br><i>An elegant balance of yeasty, nutty notes on the nose &amp; a long, complex fruit finish</i>                        | <b>Westerham, England</b> |              | <b>£55.00</b> |

#### Champagne

- |    |   |                          |               |               |
|----|---|--------------------------|---------------|---------------|
| 39 | <b>Ayala Brut Majeur 12%</b><br><i>Pale gold in colour with a fine mousse. Well balanced with great finesse &amp; complexity</i>  | <b>Champagne, France</b> | <b>£10.25</b> | <b>£55.00</b> |
| 38 | <b>Moët et Chandon Imperial 12%</b><br><i>The Brut Imperial from Moët embodies their house style: crisp &amp; clean, this classic Champagne shows citrus aromas &amp; hints of biscuity flavours. An excellent apéritif</i> | <b>Champagne, France</b> |               | <b>£69.50</b> |
| 37 | <b>Bollinger Special Cuvée NV 12%</b><br><i>60% Pinot Noir, 25% Chardonnay, 15% Meunier.<br/>Golden colour with very fine bubbles. Subtle combination with pear, spicy aromas &amp; notes of fresh walnut</i>               | <b>Champagne, France</b> |               | <b>£80.90</b> |

#### Sparkling Rosé

- |    |   |                          |              |               |
|----|---|--------------------------|--------------|---------------|
| 40 | <b>Boschendal, Le Grande Pavillion, Brut Rosé NV 12.5%</b><br><i>Beautiful pale-pink fizz with raspberry &amp; red apple fruit. It's a gorgeous summer treat</i>  | <b>South Africa</b>      | <b>£6.95</b> | <b>£30.50</b> |
| 49 | <b>Laurent-Perrier, Cuvée Rosé, Brut 12%</b><br><i>In its elegant bottle of late 16th century inspiration, this rosé champagne is memorable for its freshness &amp; unique aromas of fresh-picked red berries</i> | <b>Champagne, France</b> |              | <b>£99.50</b> |



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	White wines	175ml	250ml	bottle
1	<b>Central Monte Sauvignon Blanc 2018, 13%</b> <i>Valle Central, Chile</i> <i>Fresh &amp; zesty with ripe tropical fruits &amp; light-bodied flavours of grapefruit &amp; lemon. Enjoy with fresh or cooked seafood &amp; spicy, Asian food</i>	£4.95	£6.95	£18.50
6	<b>Principato, Pinot Grigio 2018, 12%</b> <i>Lombardy, Italy</i> <i>A fresh, dry white with gentle floral &amp; citrus aromas; crisp &amp; delicate. Ideal as an aperitif; enjoy with seafood, grilled fish, salads &amp; cold white meats</i>	£5.00	£7.20	£19.00
4	<b>Franschoek Cellar Chenin Blanc 2018, 13%</b> <i>South Africa</i> <i>Full bodied &amp; refreshing melon &amp; honeysuckle flavours, mixing with notes of tropical fruit. Enjoy with cold chicken, seafood, Asian dishes &amp; sushi</i>	£5.35	£7.65	£20.00
5	<b>Classico Dei Castelli Di Jesi Verdicchio 2017, 12%</b> <i>Marche, Italy</i> <i>Elegant white wine with a delicate, fresh fragrance of green fruit &amp; flower. Enjoy with pasta, risotto &amp; chicken</i>			£20.00
2	<b>The Accomplice, Second Heist Chardonnay 2018, 13%</b> <i>Australia</i> <i>This wine is full of peach &amp; nectarine fruit with a gentle hint of toffee oak. Enjoy with white wine &amp; cream sauces, mushroom risotto &amp; grilled chicken</i>	£5.55	£7.95	£20.85
3	<b>Villa des Croix, Viognier 2017, 12.5%</b> <i>Pays d'Oc, France</i> <i>A perfect aromatic &amp; crisp summer drink with floral &amp; peach notes. Enjoy with pasta, poultry &amp; vegetarian food</i>			£21.50
9	<b>Domaine du Landreau, 'Les Onnis' Anjou 2010, 12%</b> <i>Loire, France</i> <i>Soft notes of apple mingle delicately with rich pear flavours; 100% Chenin Blanc with a dry creamy finish. Enjoy with fish &amp; seafood</i>			£22.50
13	<b>Duc de Mornay, Picpoul de Pinet 2018, 12.5%</b> <i>Pinet, France</i> <i>A crisp dry white wine, floral and enticing on the nose with pear drop fruit flavours &amp; a slightly salty edge. Splendid with seafood and shellfish</i>			£23.50
10	<b>Michel Wust Riesling, Cleebourg 2014, 12%</b> <i>Alsace, France</i> <i>Attractive &amp; rich, with lovely floral nose and subtle hints of apples &amp; pears. Food pairing: crab, mussels, lighter-fleshed fish</i>			£24.85
8	<b>Biddenden Ortega, 2016, 11%</b> <i>Kent, England</i> <i>Semi-aromatic &amp; refreshing, the palate is medium bodied, crisp, characterful &amp; deliciously fruity. Delicious as an aperitif &amp; with lightly spicy dishes &amp; seafood</i>	£6.95	£9.95	£26.20
20	<b>Grüner Veltliner, Sepp Moser Estate 2018, 12%</b> <i>Austria</i> <i>A dry organic wine with delicate aromas of pear, kiwi, apricot &amp; white spice with a gently textured, mineral &amp; citrus finish. Enjoy with white fish &amp; chicken salad</i>			£28.00
16	<b>Michel Leon Gewürztraminer 2014, 12.5%</b> <i>Alsace, France</i> <i>Highly aromatic wine, with notes of ginger &amp; floral aromas with a slightly spicy flavour. Enjoy with light spiced food &amp; duck confit</i>			£28.30
14	<b>Boschendal, Sommelier Selection, 2015, 13.5%</b> <i>South Africa</i> <i>Clean, crisp &amp; fresh Sauvignon Blanc. This is a style made to be consumed with food. Enjoy with cold meats, anti-pastas, rich casseroles &amp; saucy pastas</i>			£28.65
7	<b>Macon Villages, Chardonnay 2017, 13%</b> <i>Burgundy, France</i> <i>Apple &amp; citrus on the palate along with a hint of pear; crisp &amp; refreshing. Enjoy with white meats: chicken &amp; turkey</i>			£29.65



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White wines		175ml	250ml	bottle
12	<b>Gavi Di Gavi 'La Battistina', Araldica 2017, 12.5%</b> <i>Piemonte, Italy</i> <i>Dry, crisp acidity with fresh &amp; light zesty citrus notes &amp; apple, peach &amp; honeydew flavours.</i> <i>Enjoy with seafood &amp; fish dishes, salads &amp; green vegetables</i>			£29.50
15	<b>The Crossings Pinot Gris, 2016, 13.5%</b> <i>Marlborough, NZ</i> <i>Aromatic wine with flavours of lemon &amp; white peach. Elegantly balanced with a dry</i> <i>mouth-watering finish. Enjoy with pasta, chicken or Asian inspired dishes</i>			£30.65
17	<b>Seifried Aotea Sauvignon Blanc, 2018, 13%</b> <i>New Zealand</i> <i>Medium bodied with well-proportioned natural mineral acidity &amp; lovely fruit characters.</i> <i>Enjoy with light starters &amp; salads, cheese &amp; pate, fish &amp; seafood, chicken, pork &amp; lamb</i>	£9.85	£14.10	£35.45
27	<b>Martin Codax Albarino, 2016, 13%</b> <i>Galicia, Spain</i> <i>A fruit salad combination of lemon, apple and grapefruit mixes with a perky acidity.</i> <i>Good by itself or great with seafood, poultry or pasta, or light Asian dishes</i>			£36.90
21	<b>Pouilly Fumé, Fines Caillottes, 2017, 12.5%</b> <i>Loire, France</i> <i>Well-balanced, focused &amp; elegant Sauvignon Blanc with grapefruit, apple, pear and floral undertones.</i> <i>Enjoy as an aperitif or with hors d'oeuvres &amp; appetizers, seafood, fish &amp; goat's cheese</i>			£38.50
11	<b>Domaine Bernard Defaix, Chablis 2014/15, 12.5%</b> <i>Burgundy, France</i> <i>Ripe fruity flavours on the nose with pear and apple. Balanced, well-made Chablis</i> <i>with lift and energy. Enjoy with shell fish, seafood &amp; fish</i>			£41.50
19	<b>Saint-Veran, 'Les Sables' Domaine Gael Martin 2017, 13%</b> <i>Burgundy, France</i> <i>A neighbour of Pouilly Fuisse, this wine is lively &amp; fruity with great character.</i> <i>Enjoy with seafood, fresh vegetable risottos &amp; hard French cheese</i>			£40.00
25	<b>Vergelegen, Reserve Chardonnay 2014, 14%</b> <i>Stellenbosch, South Africa</i> <i>The taste is long &amp; elegant with lovely complexity nuanced with citrus &amp; orange blossom,</i> <i>white peach, apricot &amp; hints of hot buttered toast. Enjoy with chicken, pork, lamb, duck &amp; goose</i>			£44.50
18	<b>Sancerre La Merisiere 2015/2016, 12.5%</b> <i>Loire, France</i> <i>Very fresh &amp; structured with a pleasant nose of grapefruit &amp; citrus zest with a floral touch.</i> <i>Enjoy with moules mariniere, oyster &amp; premium fish</i>			£45.80
22	<b>Chablis 1er Cru Beauroy, Domaine Verret 2016, 13%</b> <i>Burgundy, France</i> <i>Superb depth &amp; flavour with flavours of orchard fruits &amp; a fine minerality.</i> <i>Enjoy with wild mushrooms, rich fois gras, veal, duck, cream &amp; salmon</i>			£51.50
24	<b>Viognier, Collines Rhodaniennes 2006, 14%</b> <i>Rhone, France</i> <i>Aromatic dry white, relatively crisp for Viognier, with a medium-full body: round &amp; peachy</i> <i>with a touch of oak. Enjoy with chicken, turkey &amp; guinea fowl</i>			£53.00
23	<b>Pouilly Fuissé, Sylvaine &amp; Alaine Normand 2016, 13%</b> <i>Burgundy, France</i> <i>Fine &amp; complex with light white fruit &amp; honey.</i> <i>Enjoy with prawns &amp; lobster, cooked fois gras &amp; white meats</i>			£68.50
26	<b>Puligny Montrachet, Miroy Pierre Janny, 2012, 13%</b> <i>Burgundy, France</i> <i>A full bodied wine with a superbly complex palate with tastes of pear &amp; tropical fruits.</i> <i>Enjoy with shellfish, crab &amp; lobster.</i>			£95.00



## St Julians Club Wine List

### Rose Wines

175ml

250ml

bottle

- 
- |           |   |                         |              |               |               |
|-----------|---|-------------------------|--------------|---------------|---------------|
| <b>1</b>  | <b>Bella Modella, La Farfalla, Pinot Grigio Blush 2018, 12%</b>   | <b>Italy</b>            | <b>£5.45</b> | <b>£7.80</b>  | <b>£20.50</b> |
|           | <i>Wonderfully fresh &amp; light with a delicate style packed full of strawberry &amp; raspberry fruit. Perfect for watching the world go by on a sunny afternoon.<br/>Enjoy with chicken salads or lightly spicy dishes</i>  |                         |              |               |               |
| <b>54</b> | <b>Domaine Delaunay, Les Cabotines, Touraine 2018, 12.5%</b>  | <b>Loire, France</b>    | <b>£6.75</b> | <b>£9.60</b>  | <b>£25.00</b> |
|           | <i>This crisp, dry rose is a very attractive blend, juicy, floral with fresh acidity &amp; cherry to taste.<br/>It's satisfyingly ripe, with good concentration &amp; a leafy, stony fresh finish.<br/>Enjoy as an aperitif, with salads &amp; green vegetables</i> |                         |              |               |               |
| <b>52</b> | <b>Domaine Houchart, Sainte Victoire 2017, 14%</b>  | <b>Provence, France</b> | <b>£8.15</b> | <b>£11.65</b> | <b>£30.60</b> |
|           | <i>Medium &amp; aromatic with layers of fruit &amp; zesty citrus;<br/>explodes with the summer flavours of melons and peaches.<br/>Enjoy as an aperitif, with salads &amp; savoury tart</i>   |                         |              |               |               |
| <b>53</b> | <b>Domaine Michel Girard, Sancerre 2015/16, 13%</b>   | <b>Loire, France</b>    |              |               | <b>£39.65</b> |
|           | <i>100% Pinot Noir with deliciously creamy red fruits backed by a refreshing mineral undertone.<br/>Enjoy as an aperitif or with light vegetable &amp; chicken dishes &amp; salads</i>  |                         |              |               |               |



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Red Wines		175ml	250ml	bottle
<b>56 Les Terres Cortal, Merlot 2018, 12.5%</b>	<b>France</b>	£4.95	£6.95	£18.50
<i>A text book expression of good Merlot: soft, rounded &amp; incredibly easy to drink. Enjoy with red meat or mushroom topped pizza</i>				
<b>57 Vega Del Rayo, Rioja Tempranillo 2017, 13%</b>	<b>Spain</b>	£5.75	£8.20	£21.60
<i>A classic, vibrant, young Tempranillo from the heart of Rioja. Enjoy with lamb &amp; mint kebabs &amp; hearty Spanish paella</i>				
<b>58 Casa Silva, Cabernet Sauvignon Merlot 2018, 13%</b>	<b>Chile</b>	£5.75	£8.20	£21.60
<i>Well balanced with an intense ruby colour &amp; structured with hints of red fruits. Enjoy with braised beef, duck, venison &amp; red cabbage</i>				
<b>75 Ceppi Storici, Barbera d'Asti 2016, 14.5%</b>	<b>Piedmont, Italy</b>	£6.50	£9.30	£24.50
<i>Warm, spicy aromas of blueberries &amp; plums, refreshing fruit acidity &amp; spicy notes. Enjoy with roasted meats, game &amp; mature cheeses.</i>				
<b>63 Domaine du Vieux Lazaret, Cotes du Ventoux 2015 13.5%</b>	<b>Rhône</b>			£26.00
<i>A rich &amp; full wine made predominantly from Grenache with surprising bright red fruit flavour &amp; smoky notes. Enjoy with red meats, lamb, vegetarian dishes &amp; cheeses</i>				
<b>64 Santa Digna Pinot Noir Miguel Torres, 2016 14%</b>	<b>Chile</b>			£27.20
<i>Delicate &amp; fresh with notes of vanilla &amp; elements of cherry and spices. Ideal with fish, game meats &amp; mushroom sauces</i>				
<b>59 Deen De Bortali, Vat 8 Series Shiraz 2015, 14.8%</b>	<b>Australia</b>			£27.20
<i>A full bodied wine with ripe &amp; generous dark forest fruit flavours. Enjoy with red meats, steaks, stews &amp; lamb shank</i>				
<b>73 Bodegas Riojanas Monte Real Crianza Rioja 2016, 13.5%</b>	<b>Spain</b>			£27.75
<i>Aged in barrels for 18 months, a silky-smooth, medium-bodied Rioja with sweet cherry &amp; slightly spicy American oak flavours. Enjoy with grilled meat or hard cheeses</i>				
<b>65 Painted Wolf, Madach "Hunting" Red 2014, 13.5%</b>	<b>South Africa</b>			£28.00
<i>A bright fruit-packed blend with pinotage &amp; grenache, mourvedre &amp; shiraz. A full bodied spicy blend with good balance. Enjoy with barbecued steak &amp; sausages, hearty &amp; rustic dishes</i>				
<b>62 Valpolicella Classico, Montresor 2017, 12.5%</b>	<b>Italy</b>			£28.50
<i>Fresh &amp; clean on the palate with juicy cherry flavours balanced with subtle herbaceous notes. Enjoy with appetizers, cold cuts, cured meat &amp; aged cheeses</i>				
<b>67 Saumur Champigny, Domaine du Landreau 2014, 12.5%</b>	<b>Loire, France</b>			£28.50
<i>100% Cabernet Franc; light bodied with elegant aromas of wild flowers &amp; notes of red &amp; black fruits. Enjoy with tomato-based dishes, rich vegetable dishes &amp; fresh herbs</i>				
<b>55 Château Tanesse Cadillac, Cote de Bordeaux, 2010, 14%</b>	<b>Bordeaux</b>	£7.75	£11.10	£29.00
<i>Dark, very deep red in colour Claret. This wine offers very ripe black fruit aromas. Silky, mineral and velvety. Enjoy with chatcuterie, steak &amp; rich cheeses</i>				
<b>68 Martinez, Martinez Alesanco, Reserva 2013 13.5%</b>	<b>Rioja, Spain</b>			£30.50
<i>Packed with red &amp; black berry flavours with hints of vanilla &amp; liquorice &amp; a fine, smoky finish. Enjoy with lamb &amp; red meats</i>				



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Red Wines

175ml

250ml

bottle

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- |    |  |                           |               |               |               |
|----|--|---------------------------|---------------|---------------|---------------|
| 71 | <b>Brouilly, Les Grandes Bruyères 2017, 13%</b><br><i>A fresh &amp; balanced wine with intense cherry fruit flavour &amp; a superb velvety texture.<br/>Enjoy with grilled or roasted chicken, quiche, pork chops, grilled fish, salads &amp; beef</i>                             | <b>Beaujolais, France</b> |               |               | <b>£31.00</b> |
| 70 | <b>Lellera 1489 Nobile di Montepulciano 2013, 13.5%</b><br><i>A full-flavoured wine with up-front ripe &amp; juicy red fruit, lots of plum &amp; dried fruit flavours.<br/>Ideal with red meat dishes or game &amp; hard cheese such as Pecorino</i>                               | <b>Tuscany, Italy</b>     |               |               | <b>£31.15</b> |
| 72 | <b>Château Pierrefitte, Lalande de Pomerol 2014, 13%</b><br><i>A rich &amp; powerful wine with elegant &amp; intense aromas of red fruit &amp; cacao.<br/>Enjoy with hearty dishes of red meats, game &amp; lamb, but also spicy cheeses</i>                                       | <b>Bordeaux, France</b>   |               |               | <b>£35.50</b> |
| 60 | <b>Chateau de Terrefort-Quancard, Superieur, 2014, 12.5%</b><br><i>Approachable, nicely balanced, full-bodied &amp; ripe with a delightfully fruit finish<br/>&amp; a fresh, fruity blackcurrant character. Perfect with red meats &amp; soft cheese</i>                           | <b>Bordeaux France</b>    |               |               | <b>£36.00</b> |
| 69 | <b>Bourgogne Rouge Plantets 2014, Pierre Janny, 12%</b><br><i>Light &amp; perfumed Pinot Noir with ripe red cherry, plum &amp; vanilla flavours &amp;<br/>a long elegant finish. Enjoy with duck, goose &amp; game bird, fatty fish &amp; chicken</i>                              | <b>France</b>             | <b>£10.10</b> | <b>£14.45</b> | <b>£37.90</b> |
| 78 | <b>Chianti Classico, Villa la Pagliaia 2014, 13%</b><br><i>Fresh yet generous palate with good structure &amp; attractive cherry &amp; plum fruit flavours.<br/>Try with spicy pasta, red meats or sheep's cheese</i>  | <b>Siena, Italy</b>       |               |               | <b>£38.50</b> |
| 74 | <b>Hautes Côtes de Beaune, Ch de la Charrière 2015/16, 12.5%</b><br><i>A stylish Pinot Noir, medium bodied with spice, full fruit &amp; raspberry flavours.<br/>Enjoy with duck, goose &amp; game birds</i>  | <b>Burgundy</b>           |               |               | <b>£39.00</b> |
| 77 | <b>Chateau Caronne Ste Gemme, Haut Médoc 2014, 13%</b><br><i>A dry claret which displays good depth of fruit; nuances of smoke, black pepper &amp; subtle oak.<br/>Enjoy with all types of classic meat dishes &amp; hearty fish courses; an excellent accompaniment to roasts</i> | <b>Bordeaux, France</b>   |               |               | <b>£39.50</b> |
| 66 | <b>Terrazas Malbec Reserva 2016, 13.5%</b><br><i>Dense, dark fruit &amp; black liquorice flavour with a savoury note.<br/>Enjoy with grilled meats, lamb cooked with wine sauce, grilled vegetables &amp; red oily fish</i>  | <b>Argentina</b>          |               |               | <b>£39.85</b> |
| 76 | <b>Barolo, Patrizi 2012, 13.5%</b><br><i>Full flavoured with good concentration of damson &amp; wild cherries &amp; a firm, structured finish.<br/>Enjoy with hearty, gamey dishes such as beef or venison &amp; vegetables roasted in garlic &amp; strong herbs</i>               | <b>Piedmont, Italy</b>    |               |               | <b>£48.75</b> |
| 79 | <b>Chateauneuf-du-Pape, Joseph Castan 2014, 14.5%</b><br><i>A very strong &amp; satisfying wine with rich spicy fruit flavours, a full body &amp; a complex finish.<br/>Goes well with dishes with sauces, grilled meals, game or hard cheese</i>                                  | <b>Rhône, France</b>      |               |               | <b>£51.25</b> |
| 83 | <b>Ch Angludet, Cru Bourgeois Margaux 2008, 13.5%</b><br><i>A powerful wine with magnificent elegance &amp; finesse, a deep colour, ripe fruit flavours &amp; a lovely balance.<br/>Enjoy with red meats, duck, hard cheeses &amp; roast lamb</i>                                  | <b>Bordeaux, France</b>   |               |               | <b>£65.00</b> |



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Red Wines

175ml

250ml

bottle

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- 84 Nuits St Georges, Domaine De Mutellus 2012/13, 13%** *Burgundy, France* **£69.50**  
*Rich, full-bodied & fragrant wine with intense aromas of cherry & truffles; full & firm.*  
*Enjoy with beef, roast or fried duck, game, guinea fowl*
- 86 Hermitage, Domaine des Remizieres 1998 13 %** *Rhône, France* **£135.00**  
*Black cherry & violet aroma with notes of cedar & spice, a well-developed mature Hermitage*  
*from a fine vintage. Ideal with red meats, game pigeon, duck, hare, poultry & truffle*
- 87 Ch Cantenac Brown, Grand Cru, Margaux 2005, 13%** *Bordeaux, France* **£185.00**  
*Aromas of coffee bean & liquorice & a silky texture with a nutty toffee finish.*  
*2005 was one of the finest vintages in Bordeaux producing exceptional wines of*  
*clarity & depth. Enjoy with red meats & roast lamb*
- 85 Altesino, Brunello di Moltancino 2004 14%** *Tuscany, Italy* **£261.00**  
*2004 was exceptional vintage in Tuscany, producing a full bodied, rich wine with ripe raisin,*  
*sage & black pepper aroma: lots of complexity. Enjoy with red meat, roasts, game & medium aged cheese*



## St Julians Club Wine List

### Dessert wines

125ml

37.5ml

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#### Bordeaux, France

**Château Les Arroucats, Cuvée Virginie, Sainte Croix Du Mont, 13.5% 2015**

£6.45

£19.50

*Fresh and aromatic with stone fruit & a hint of caramel with the distinct sweetness & complexity of a sweet wine. Sip this with dessert or as dessert itself; best served with the exotic & spicy or go the traditional route of blue cheese or liver pate*

### Sherry

50ml

100ml

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#### Andalusia, Spain

**González Byass, Alfonso, Oloroso Seco 18%**

£3.20

£6.40

*Alfonso is a delicious, dry Oloroso with a deep mahogany colour, warm spicy aromas & pronounced nutty flavours. Enjoy as an apéritif with nuts, olives or figs; the perfect partner with game & red meats or after a meal with light cheeses*

**Gonzalez Byass, Leonor, Palo Cortado 20%**

£3.50

£7.00

*Leonor is best described as medium dry: Amontillado on the nose, Oloroso in the mouth. A stunning amber colour with hints of orange, this wine has fine aromas of wood, vanilla & almonds. Ideal with mature cheeses, & strong meats such as venison.*

**Jerez Fino Romate 15%**

£2.95

£5.90

*Dry, fragrant & delicate with fresh green apple aromas. It can be drunk at any time of day & is especially suitable as an aperitif together with tapas, such as Manchego cheese, olives & salted almonds. Excellent with iberico ham & all kind of shellfish & seafood*

**Pedro Ximenez 16%**

£3.20

£6.40

*Richly sweet, thick & sumptuous dessert sherry. This has sweet figgy, raisin & toasty flavours & goes superbly well with rich desserts*

**González Byass, Matusalem, Oloroso Dulce Vors 20.5%**

£9.95

*This very old sweet oloroso has an intense mahogany colour, with deep aromas of dried fruits, dates, raisins & spice. Smooth & sweet in the mouth, with a long, velvety finish. Elegant, complex & concentrated on the palate. Ideal with Christmas pudding, dessert cheeses & cakes*

**Harvey's, Bristol Cream, Original Superior Sherry 17.5%**

£2.95

£5.90

*Sherry blend, rich & full bodied. Enjoy with sweet apple pie or other kinds of pastry, after dinner on the side with a coffee or with pâté, foie gras & mature cheese*

### Port

50ml

100ml

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#### Portugal

**Taylor's LBV 2013 20%**

£3.25

£6.50

*LBV was developed as a high quality but more affordable and immediately drinkable alternative to Vintage port to be enjoyed by the glass on everyday occasions. Enjoy with salty & blue cheese*

**Wiese & Krohn, Porto Colheita, 1998, 20%**

£4.95

£9.90

*Single vintage tawny port, Colheita, this is a great alternative to LBV. Rich & warming with soft toffee nose with caramelised berry fruit & hints of dry figs on the palate. Enjoy with creamy desserts & cakes*