

VINOS DE JEREZ (SHERRIES)

Rebujito			£ 5.00
<i>A refreshing "spritzer like" tio pepe cocktail. Served in a tall glass with lemon and lime, topped up with soda water</i>			
		Bottle	Glass
		375ml	100ml
Tio Pepe	Jerez	£ 13.00	£ 3.50
<i>Gives your tastebuds a spring clean and prepares the palate for great food. A fresh bread, yeasty aroma and lightly nutty taste with a hint of almonds, this complex and bone dry fino has an ABV of 15%</i>			
Manzanilla	Sanlucar de Barrameda		£ 4.00
<i>Dry, almondy flavour, with a little citrus tang and a faint whiff of salty sea air. Great match with grilled white fish and prawns as well as pre-dinner nibbles</i>			
Amontillado	Jerez		£ 5.00
<i>This amontillado tino, is smooth and tull on the palate. The bouquet has got a pungent and distinctive flor aroma with slight wooden notes. Excellent match for cured & red meats, cheese, almonds & olives</i>			
Oloroso	Jerez		£ 5.00
<i>This Oloroso is fairly dry, very tasty & persistent. Very intense aroma. Complex, yet smooth. To be drunk at any time to accompany any cured meat or cheese, or any game or red meat</i>			
Del Duque Amontillado Rare Old Solera (30 years Old Solera)	Jerez	£ 39.00	£ 9.00
<i>Del Duque is an Amontillado fortified wine, dry in taste with hints of cedar, leather, walnuts and a lingering, dry, nutty finish. Traditionally drunk as an accompaniment for pre-dinner nuts, smoked and savoury canapés or by itself as an aperitif, it's also a great partner for succulent roast beef, hearty winter casseroles, game or a nice mature cheese.</i>			
Apostoles Palo Cortado Rare Old Solera (30 years Old Solera)	Jerez	£ 39.00	£ 9.00
<i>A dry sherry with hints of butterscotch and a delicate sweet finish. A perfect accompaniment to spicy dishes, or any food rich in garlic, such as chorizo and other cured meat. Excellent with Foie Gras. Matured for min 30yrs</i>			
Matusalem Rare Old Solera (30 years Old Solera)	Jerez	N/A	N/A
<i>This scrumptiously sweet Oloroso sherry has been aged for 30 years in sherry butts. This extensive period of ageing gives the wine a dark colour and notes of dried fruits, dates, raisins and nuts. It's a delicious partner cheeses or medium-sweet desserts...</i>			
Solera 1847	Jerez	£ 15.50	£ 5.50
<i>A sweet Oloroso (Oloroso Dulce), this superior cream sherry is a blend of Palomino and Pedro Ximenez. A light mahogany colour, its velvet palate and plump raisin and fig flavours, balanced with nuttiness</i>			
Pedro Ximénez	Jerez		£ 5.50
<i>Dark mahogany colour, a powerful bouquet and heady aromas of raisens, figs and spices, finished with a taste of sweet plump cooked fruit. Great poured over ice-cream.</i>			

VINOS BLANCOS

		Bottle	Glass
Viña Esmeralda (Moscatel de Alejndria, Gewurztraminer)	Catalunya	£ 19.50	£ 3.75
<i>2008- 85% Of Muscat D'Alexandrie 15% Gewurztraminer , This Alsacian grapes offer aromas of White roses and tropical fruits, excellent with seafood and pates...</i>			
Altozano (Verdejo, Sauvignon Blanc)	Castilla-Leon	£ 18.50	£ 3.50
<i>2008- Elegant, fresh, fruity aromas with fine spicy hints. Smooth, rich and crisp on the palate, with plenty of fruity flavours (apples and pineapples) and a touch of spice (fennel). Excellent as an aperitif and with cod dishes, salads, soft cheeses, trout, and seafood in general.</i>			
Viñasol Torres (Perellada)	Penedes	£ 17.50	£ 3.50
<i>2008- Elegant, fresh, fruity aromas with fine spicy hints. Smooth, rich and crisp on the palate, with plenty of fruity flavours (apples and pinapples) and a touch of spice (fennel).</i>			
Marques de Riscal Rueda Blanco (Verdejo)	Rueda	£ 24.00	£ 4.50
<i>2007- Twice winner of the 'Baco de Oro', off dry with honey and grapefruit notes.</i>			
Viña Real Blanco, Barrel fermented (Viura)	Rioja	£ 25.00	£ 5.00
<i>2006 - American oak is used. Very expressive oaky nose which is very smooth and creamy, with some vanilla notes. Fresh, dry savoury palate with lemony fruit and high acidity. A very unusual style of wine with real appeal, if very oaky.Dry, crisp and refreshing with appealing floral and citrus fruit aromas. The wine is light, harmonious and easy drinking.</i>			
La Serrana (Macabeo(Viura))	Cariñena	£ 14.50	£ 3.00
<i>2007 - Yellow with greenish glints, this wine is made from the most widely white wine grape in spain, in a modern style: clean, fresh and fruity with hints of lemon and apple.</i>			
Martin Codax (Albariño)	Rias Baixas	£ 28.50	£ 5.50
<i>2007-A quintessential example of this classic Spanish wine. The bouquet is dominated by notes of stone fruit, citrus and wild flowers. On the palate the balance between freshness and fullness is superb</i>			
Centelleo (Viura, Chardonnay)	Castilla La Mancha	£ 15.00	£ 3.00
<i>2006 - A crisp, very light wine from one of Spain's hottest regions. Melon on the nose, and light on the palate.</i>			
Chacoli- "Txomin Etxaniz "(Hondarrabi Zuri, Hondarrabi Beltza)	Chacoli de Guetaria	£ 32.00	£ 6.00
<i>2007 - From Spain's smallest D.O. in the Basque region, a lemony flavoured wine with a slight spritz, made from the two Basque varieties of the Hondarrabi grape, Zuri and Beltza.</i>			
Campo Viejo Blanco (Viura)	Rioja	£ 18.50	£ 3.50
<i>2007-Yellow with greenish glints, Classic young rioja, crisp and full of fruit complexity</i>			

VINOS TINTOS

		Bottle	Glass
E Tempranillo (Tempranillo)	Valencia	£ 23.50	£ 4.25
<i>2005- Dark cherry in hue, this is a lively, vigorous, aromatic red with vivid red cherry fruit and attractive, spicy and slightly resinous overtones. Well balanced and smooth -a reflection of its high proportion of Tempranillo- it has good acidity and a satisfying, lingeringly peppery finish.</i>			
Rioja Cune Crianza (Tempranillo, Garnacha, Mazuelo, Graziano)	Rioja	£ 27.00	£ 5.00
<i>2005- Aged in older American oak barrels, showing less concentration and fruit but more finesse, complexity, elegance and length. The Cune Crianza 2005 leans towards the latter style. It has a beautiful color, the 25% Grenache gives it nice perfume, and it is medium-</i>			
Rioja Cune Reserva (Tempranillo, Garnacha)	Rioja	£ 34.00	£ 6.50
<i>2004- This is Rioja Alta fruit. It shows slightly macerated fruit on the nose, with some fruit complexity. Ripe, rather soft and creamy, but behind this there is tannin and peppery acidity... It has concentrated strawberries, leather and spice with hits of caramel and coffee</i>			
Rioja Berberana Viña Alarde (Tempranillo)	Rioja	£ 25.00	£ 4.50
<i>2005 -100% Tempranillo ...18months ageing tin oak promote a subtle bouquet of blackberries blended with vanilla and spices from the American and French Oak barrels. Black cherries, chocolate, vanilla and cassis on the nose are balanced by sweet, ripe tannins and a refreshing acidity on the finish.</i>			
Fuentespina Granate Joven, (Tempranillo)	Ribera de Duero	£ 26.50	£ 5.00
<i>2007-- This joven style wine from the revered Ribera del Duero region has a nose of red fruits with vanilla and toast aromas. On the palate it shows supple red fruit and spice flavours. Excellent structure and a long lasting finish are hallmarks of this wine's quality.</i>			
La Serrana, (Tempranillo)	Cariñena	£ 14.50	£ 3.00
<i>2007- Classic tempranillo notes of dark cherry and blackcurrant are prevalent on the nose lifted by a hint of dried flowers and sweet spice.</i>			
Altozano (Tempranillo)	Castilla La Mancha	£ 18.50	£ 3.50
<i>2005- Smoothly textured, youthful strawberry and blackberry fruit flavours. Aromas of toast and dessicated coconut.</i>			
Moncloa (Cabernet Sauvignon, Syrah)	Cadiz	£ 28.50	£ 5.50
<i>2005. A pleasant surprise because one doesn't expect good cabernets from Cadiz. Good intensity of Cabernet from warm region. Ripe black fruits, plums, wood nuances, and blackcurrant. The palate is full bodied with a nice level of tannins, balancing acidity and quite</i>			
Castillo de Estables Reserva (Tempranillo)	La Mancha	£ 18.50	£ 3.50
<i>2002- 100% Tempranillo with 20 months ageing to promote a subtle bouquet of blackberries blended with vanilla and spices from the American Oak barrels. Softly textured withsweet tannins showing jammy, plummy fruit on the palate...</i>			
Rioja Bodegas de Abalos (Tempranillo)	Rioja	£ 19.50	£ 3.75
<i>2007- Fresh and fruity as a young Rioja should be, this unoaked Temporanillo is as well smooth and balance with some hints of spice and liquorice.</i>			
Baboix, (Garnacha, Cariñena, Merlot, Tempranillo, Cab. Sauvignon)	Montsant	£ 37.00	
<i>2003- Clean and bright Ruby colour. The fruit dominates with hints of spices and toasted notes of coffee and cocoa, tremendous wine from very old vines...</i>			
Vilosell, Tomas Cusine (Tempranillo, Cabernet)	Costers De Segre	£ 30.00	£ 6.00
<i>2006-Dense purple in color, this wonderfully fragrant wine displays aromas of pepper, smoke, blackberry and blackcurrant. Full bodied with layers of spicy fruit and well integrated tannins result in a truly elegant wine that will easily partner richly flavoured foods.</i>			

VINOS ROSADOS

		Bottle	Glass
Campo Viejo Rosado (Tempranillo)	Rioja	£ 18.50	125ml £ 3.50
<i>2007 - Masculine, rich and full bodied. Intense red berries with creamy texture and a very long finish.</i>			
Pleno Rosado (Garnacha)	Navarra	£ 16.00	£ 3.25
<i>2007- Pleasant raspberries and wild berries. Well balanced, creamy texture.</i>			

VINOS ESPUMOSOS

Codorniu Pinot Noir Rose	Catalunya	£ 27.00	£ 5.50
<i>100% from Pinot Noir. The same grape as the finest rosé Champagnes! And who could believe it is not? The perfect balance of fruit and acidity. A myriad of wild summer berries. Richness, delicacy, A treat and delight for even the finest of connoisseurs.</i>			
Cava Brut Codorniu Original (Parellada, Macabeo, Xarel-lo)	Catalunya	£ 25.00	£ 5.00
<i>Pale straw yellow in colour. Tiny, abundant bubbles with an excellent crown. Fine and intense fruity aromas, together with hints of citrus. Soft and refreshing, with a good persistent mousse. Clean and elegant finish</i>			

VINO DULCE

Vi de Gel- Gewurtztraminer	Penedes	£ 38.00	£ 11.50
<i>This is more than a sweet wine, Vi de Gel means Wine of frost, and in Penedes there isn't any frost... With the partial freezing of the grape juice, special yeasts and skill of Jaume Gramona a very sweet and concentrated wine with orange blossom and citric notes is created in special edition status...</i>			
Vi de Gel- Riesling, Muscat	Penedes	£ 38.00	£ 11.50
<i>Produced in the same way as his brother gewurtztraminer. This is a fresh sweet wine, again sweet but acidic with amazing floral notes of rose petals and orange blossom and a persistent citrusy bouquet.</i>			