

## VINOS DE JEREZ (SHERRIES)

<b>Rebujito</b>	<b>Jerez</b>	<b>Jug</b> £ 17.50	<b>Glass</b> £ 6.50
<i>A refreshing "spritzer like" Tio Pepe cocktail. Served in a tall glass with lemon and lime, topped up with soda water.</i>			
		<b>Bottle</b> <b>375ml</b>	<b>Glass</b> <b>100ml</b>
<b>Fino (Tio Pepe)</b>	<b>Jerez</b>		£ 3.90
<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>			
<b>Manzanilla (La Goya)</b>	<b>Sanlucar de Barrameda</b>	£ 13.25	£ 3.90
<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>			
<b>Amontillado (Viña AB)</b>	<b>Jerez</b>		£ 5.00
<i>This amontillado fino, is smooth and full on the palate. The bouquet has got a pungent and distinctive flor aroma with slight wooden notes. Excellent match for cured &amp; red meats, cheese, almonds &amp; olives.</i>			
<b>Oloroso Seco (Alfonso)</b>	<b>Jerez</b>		£ 5.00
<i>This Oloroso is fairly dry, very tasty &amp; 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>			
<b>Oloroso Dulce (Solera 1847)</b>	<b>Jerez</b>	£ 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>			
<b>Pedro Ximénez (Nectar)</b>	<b>Jerez</b>		£ 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>			
		<b>Bottle</b> <b>375ml</b>	<b>Glass</b> <b>75ml</b>
<b>Del Duque Amontillado Rare Old Solera (30 y.o.)</b>	<b>Jerez</b>	£ 39.50	£ 9.90
<i>Aged for 30 years this Amontillado has acquired a great intensity and complexity of flavours with hints of cedar, leather, walnuts and a lingering, dry, nutty finish. Traditionally drunk as an aperitif with pre-dinner nuts, it's also a great partner for mature cheese.</i>			
<b>Apostoles Palo Cortado Rare Old Solera (30 y.o.)</b>	<b>Jerez</b>	£ 39.50	£ 9.90
<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>			
<b>Matusalem Rare Old Solera (30 years Old Solera)</b>	<b>Jerez</b>	£ 39.50	£ 9.90
<i>This scrumptiously sweet Oloroso 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 for cheeses or medium-sweet desserts...</i>			
<b>Noé Pedro Ximénez (30 years Old Solera)</b>	<b>Jerez</b>	£ 39.50	£ 9.90
<i>A sensational desert wine : the characteristics of the sweetest wine on earth at their best after 30 years of ageing. Open your mouth, close your eyes and you are in heaven...</i>			

## VINOS BLANCOS

		<b>Bottle</b> 750ml	<b>Glass</b> 125ml
<b>Marques de Riscal Rueda Blanco (Verdejo)</b>	Rueda	£ 24.50	£ 4.75
<i>2010 - Twice winner of the 'Baco de Oro' ; modern winemaking combines with tradition to get all the freshness and the aromas from the Verdejo grape and to give a complex off dry wine with floral honey and grapefruit notes.</i>			
<b>Altozano Blanco (Sauvignon Blanc, Verdejo)</b>	Rueda	£ 21.50	£ 4.25
<i>2010- Deliciously dry and zesty with delicate tropical fruity aromas and crisp citrus flavours to set your taste buds tingling... refreshing and un-oaked</i>			
<b>Viña Esmeralda (Moscatel, Gewurztraminer)</b>	Penedes	£ 19.50	£ 4.00
<i>2010 - 85% Of Muscat D'Alexandrie 15% Gewurztraminer ; these Alsacian grapes offer aromas of white roses and a delicate fruity palate : excellent as a refreshing aperitif...</i>			
<b>Muga, barrel fermented (Viura, Malvasia)</b>	Rioja	£ 26.90	£ 5.50
<i>2010 - Very expressive and complex nose with some vanilla notes in harmony with appealing floral and citrus aromas. Smooth and creamy palate balanced by lemony fruit and acidity. A very unusual style of wine with real appeal.</i>			
<b>Crego e Monaguillo (Godello)</b>	Monterrei	£ 27.50	£ 5.70
<i>2010 - Awarded "Best White Wine from Galicia", it shows intense floral and fruity aromas, a great balance between freshness and fullness, a silky palate and a long finish.</i>			
<b>Abilius (Palomino, Verdejo)</b>	Galicia	£ 16.50	£ 3.75
<i>2010- These Galician grapes make the wine fresh, crisp &amp; extremely easy to drink... Refreshing with hints of melon and lemon zest</i>			
<b>Acantus (Sauvignon Blanc)</b>	Tierra de Castilla	£ 17.75	£ 3.85
<i>2010 - A crisp and fruity Sauvignon Blanc from one of Spain's hottest regions. Melon on the nose, and light on the palate.</i>			
<b>Laxas (Albariño)</b>	Rias Baixas	£ 32.50	£ 6.00
<i>2010 - The best Albariño we tried for a while -and we've been trying loads... Aromas of peach and tropical fruits, full palate, dry and very long. Perfect match with seafood, Galician favorite.</i>			
<b>Viña Tobia (Viura, Malvasia)</b>	Rioja	£ 18.75	£ 3.95
<i>2010 - Intense bouquet of floral aromas, apple and pear leading to an onctuous and rounded palate with a crisp acidic finish.</i>			

## VINOS TINTOS

		<b>Bottle 750ml</b>	<b>Glass 125ml</b>
<b>Tobia Crianza (Tempranillo, Graciano)</b>	Rioja	£ 26.90	£ 5.50
<i>2007 - 18 months in oak and 12 more months in the bottle. The body is medium to full with rounded drying tannins, a rich palate of vanilla, black cherry, ripe fruits and a soft finish.</i>			
<b>Inurrieta Norte (Merlot, Petit Verdot, Cab.-Sav.)</b>	Navarra	£ 19.90	£ 4.10
<i>2006 - Primary flavours of blackcurrant and cranberries set against spicy, smokey background of irresistible toasty notes. Full-bodied red with a good length.</i>			
<b>Altozano (Shiraz, Tempranillo)</b>	Castilla	£ 21.50	£ 4.25
<i>2010- Rich aromas and vibrant flavours of juicy red cherries, ripe plums and warm spices burst from this delicious blend of Tempranillo &amp; Shiraz with subtle hints of Oak.</i>			
<b>Mas de Bazan Crianza (Bobal)</b>	Valencia	£ 27.90	£ 5.60
<i>2006 - Hand picked from 100 year-old vines. A very unusual grape which delivers a full bodied wine with loads of black fruits. Ageing in American and French oak gives vanilla and spices in the long finish.</i>			
<b>Oscar Tobia Reserva (Tempranillo, Graziano)</b>	Rioja	£ 37.50	
<i>2005 - Full-bodied Rioja showing exuberant aromas of fruits, mineral, smoke, toffee. The palate is structured and harmonious : rounded mouthfeel, mature tannins and complex layers of flavours : black fruit, spice, earth notes in the finish.</i>			
<b>Acantus (Tempranillo, Cab-Sav, Merlot, Syrah)</b>	Tierra de Castilla	£ 17.75	£ 3.80
<i>2009 - From the hottest region in Spain a light and modern red wine smoothly textured, with red and black berries aromas, spicy hints.</i>			
<b>Palacio de Sada Crianza (Garnacha)</b>	Navarra	£ 20.75	£ 4.20
<i>2007 - A typical Spanish red with a modern twist : 100% Garnacha for a fruity and full bodied wine with good tannins, softened by one year in oak, and a peppery finish.</i>			
<b>Finca Resalso (Tempranillo)</b>	Ribera Del Duero	£ 25.10	£ 4.95
<i>2009 - Full-bodied and fruit driven wine which, even if young, is well structured with mature aromas and flavours of plums and figs, hints of spice from a gentle ageing in French oak.</i>			
<b>Castro Regio (Tempranillo)</b>	Galicia	£ 16.50	£ 3.75
<i>Everyday fruity red, with blackcurrant and a hint of spice. Supple and powerful, it pairs well with grilled red meats, roasts chicken, and most cheeses.</i>			

## VINOS ROSADOS

		<b>Bottle</b> 750ml	<b>Glass</b> 125ml
<b>Altozano Rosado (Shiraz, Tempranillo)</b>	Castilla	£ 21.75	£ 4.25
<i>2010 -Mouthwatering aromas of red berries,ripe wild strawberries flavors by this delicious crisp, dry rose...a nice upgrade from your regular rosé.</i>			
<b>Vina Tobia Rosado (Garnacha)</b>	Rioja	£ 18.75	£ 3.95
<i>2010 - Attractive, very lively pink with fucsia hues, red berry fruit on the nose and the palate, light and dry...</i>			

## VINOS ESPUMOSOS

<b>Freixenet Cordon Rosado (Trepát, Garnatxa, Monastrell)</b>	Catalunya	£ 27.90	£ 5.75
<i>This fresh and silky Rosé Cava is characterised by the fruity aromas of the Garnacha. Pleasantly sweet, with intense fruity aromas and a perfectly balanced acidity. Ideal as a soft aperitive or with desserts.</i>			
<b>Brut Zero Reserva (Xarel-lo, Macabeo, Parellada)</b>	Catalunya	\$ 32.50	\$ 6.00
<i>Matured 2 to 2.5 years in the bottle. Elegant and restrained, this lithe, lean cava, plays up dry citrus fruit and precise mouth feel while not going too heavy on the dosage. Flavors run toward apple and pineapple, and the finish is perfectly lean and clean. A lasting note of green apple is an encouraging final touch.</i>			

## VINO DULCE

		75ml	100ml
<b>Nectar Pedro Ximenez (young PX)</b>	Jerez		£ 5.50
<i>See sherries page for description... or ask our waitress to give you a taste!!</i>			
<b>Noe Pedro Ximenez (30 year solera PX)</b>	Jerez	£ 9.90	£ 13.00
<i>See sherries page for description... or ask our waitress to give you a taste!!</i>			
<b>Moscatel de la Marina (Moscatel de Alejandria)</b>	Alicante		£ 4.75
<i>2008 - Fresh Moscatel notes with apricots and honey. Light with a good balance between sweetness and acidity.</i>			