

WHITE WINES

Prices are shown for a bottle or a 175ml glass

**SHORT MILE BAY CHARDONNAY,
AUSTRALIA** 19.95 5.35

Cool-fermented in stainless steel and bottled early to retain the freshness, citrusy with a crisp finish.

**LOUIS PHILLIPE SAUVIGNON BLANC
LOT 66 RAPEL VALLEY CHILE** 21 5.5

A typical, zingy, fresh Sauvignon Blanc with lots of grassy, herbaceous aromas and a touch of lime sorbet, melon and passion fruit

**CAMPO VIEJO RIOJA VIURA-TEMPRANILLO
BLANCO WHITE WINE** 26 6.5

A refreshingly light and fruity white wine from Rioja. Perfect on its own or with chicken, fish or salad dishes.

**SOUTHERN RIVERS SAUVIGNON BLANC,
MARLBOROUGH, NEW ZEALAND** 26 6.5

A fresh, grassy-gooseberry wine from the East Coast region. Herbaceous and zesty, perfect with white fish, asparagus, goats' cheese or dishes with green herbs.

**VIDAL ESTATE REISLING, MARLBOROUGH,
NEW ZEALAND** 26 6.5

A refreshingly light and fruity white wine from Rioja. Perfect on its own or with chicken, fish or salad dishes.

**HARDYS VR PINOT GRIGIO,
AUSTRALIA** 23 6

A lovely fresh uncomplicated wine you can enjoy well-chilled as a refreshing drink! Excellent with all kinds of food and is great for a night out with the girls! Pinot Grigio with delicate pear and peach aromas and soft creamy fruit flavours - ideal for everyday drinking.

ROSÉ WINES

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CORTE VIGNA PINOT GRIGIO ROSE 23 6

Related to the Pinot Gris grape of Alsace, which here in north-west Italy produces a dry, lighter, more floral style, with racy, balanced fruit. Like many wines in our list, this wine is suitable for vegan diets. Soft and fruity, good with chicken, pork, salads and seafood.

**VENDANGE WHITE ZINFANDEL,
CALIFORNIA** 23 6

A medium-sweet rosé made using Zinfandel grapes from the North Central Valley. Allowed only a short maceration on the skins to impart the beautiful salmon-pink colour and then cool-fermented to retain freshness and acidity.

CHAMPAGNE & SPARKLING

PROSECCO, ITALY 29 200ml btl 6.95
Prosecco has lighter, frothy bubbles, the aromas in Prosecco smell fabulous. Fine bottles of Prosecco offer up aromas of tropical fruits, banana cream, hazelnut, vanilla, and honeycomb.

PAUL LANGIER CHAMPAGNE N.V. 45

An outstanding cuvee blended from Pinot Noir, Pinot Meunier & Chardonnay grapes, this is a stylish dry wine, offering ripe, fruity & biscuity finish.

LANSON BLACK LABEL CHAMPAGNE N.V. 60

Lanson - The original style of Champagne since 1760, Lanson is one of the oldest Champagne houses, established in 1760 by François Delamotte. This has a lovely, fruity palate and a fine, delicate mousse. The long and slow maturation process in cool cellars gives this champagne finesse and a smooth texture.

GINS – 25ML

Gordon's London Dry Gin 3

Gordon's Premium Pink Distilled Gin 3.5

Gordon's Sicilian Lemon Distilled Gin 3.5

Gordon's Sloe Gin 3.25

Gordon's Mediterranean Orange 3.5

Hendricks Gin 3.8

Bombay Sapphire 3.5

The Botanist 3.8

Sipsmith London Dry Gin 3.8

Whitley Neil Rhubarb & Ginger Gin 3.5

SINGLE MALT WHISKY – 25ML

The Glenlivet 12 Year Old Founders Reserve 4.2

Isle Of Jura 10 Year Old 4.2

Talisker 10 Year Old 4.75

Aberlour 10 Year Old 4.50

Bowmore 10 Year Old 4.5

Highland Park 12 Year Old 4.75

Balvenie Double Wood 12 Year Old 5.25

DIGESTIFS & LIQUEURS – 25ML

Martell Single Distillery 3.5

Remy Martin VSOP Cognac 5

Janneau VSOP Armagnac 5

VSOP Calvados Pays d'Auge 3.7

Cointreau 3.6

Grand Marnier 3.6

Cockburns Ruby Port 3.4

Taylors Late Bottled Vintage Port 4.5

THE DIRECTORS BIN

A SELECTION OF SPECIAL WINES
BY THE BOTTLE FOR SPECIAL OCCASIONS

WHITE

**MARQUES DE CACERES DEUSA NAI
ALBARIÑO, RIAS BAIXAS, SPAIN 2019** 29.5

Lively fruit aromas with notes of peach and citrus along with a hint of herbaceousness. A nervy and refreshing acidity counter balance the fruit and provide an elegant finish.

**CHABLIS PREMIER CRU, LES SARMENTS,
VIGNERONS DE CHABLIS – FRANCE** 35

Chablis the warmest vineyards produce the grapes with the most flavour components. This wine is a blend of grapes from more than one Premier Cru vineyard, it shows typical mineral-laced citrus and stone-fruit flavours.

**DR LOOSEN ERDENER TREPPCHEN
RIESLING KABINETT, MOSEL** 30

A medium dry white wine from the Mosel region in Germany. The grapes are picked slightly later to ensure that they are a little sweeter. It bursts with honey overtones and ripe fruit flavours. Truly a lovely wine.

ROSÉ

J.L QUINSON COTES DE PROVENCE ROSÉ 29.50

Some of the most famous rosé in the world is made here. This wine is crisp, dry and delicate with distinct strawberry notes. From the famous Cotes de Provence region of France.

RED

FLEURIE, CHATEAU DE FLEURIE 29.5

The wine is packed with tannins and with aromatic fruit, richly structured and with a good future. Vinification is in open wooden vats with a traditional maceration. A fine example of this most popular cru from a first-class estate.

**CHÂTEAU LYONNAT,
LUSSAC-SAINT-ÉMILION** 29.5

Fragrant, medium-bodied wine offering bright red fruits, dried herbs, along with vanilla and sweet spice from oak aging. Achieves nice balance between structure, tension, and generosity, and delivers a clean, perfumed finish.

**VIEUX CHEVALIER CHATEAUNEUF DU PAPE
ROUGE 2018** 35

This deep red wine is complex and elegant, with aromas of red currants, red cherries and black berries, with spicy overtones such as lavender, thyme and rosemary. The wine shows very subtle oaky notes, bringing complexity and length. With an excellent balance, the tannins are elegant and silky.

CHAMPAGNE

BOLLINGER SPECIAL CUVÉE BRUT NV 85

The house of Bollinger makes "classic, Pinot dominated Champagnes of great potential longevity and complexity". Mellow and golden with mouthfilling orchard fruit flavours and a rich buttercream finish Madame Lily Bollinger, who died in 1971, was the wine's greatest ambassador. Once, when asked how she enjoyed her Champagne, she replied, "I drink it when I'm happy and when I'm sad. When I have company I consider it obligatory. I trifle with it if I'm not hungry and drink it when I am. Otherwise, I never touch it — unless I'm thirsty!"

RED WINES

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**HARDY'S STAMP CABERNET
MERLOT** 21 5.5

A super medium bodied red for every day drinking. Great flavours of blackcurrant and dark cherry with sweet oak touches from the ageing in barrels.

HARDY'S BIN 161 MERLOT 19.95 5.35

A soft medium-bodied wine with generous plum fruit flavours, subtle spice and a lingering finish. Enjoy with beef dishes.

**RARE VINEYARDS PINOT NOIR,
FRANCE** 26 6.5

Rare Vineyards Pinot Noir, the Pinot Noir grapes come from vineyards located in the south-west of Languedoc Roussillon. The smooth, velvety palate Cantine shows cherry and blueberry flavours backed with a hint of sweet oak

AMICONE ROSSO VENETO, ITALY 26 6.5

A full-bodied, soft wine with juicy black fruit flavours and hints of toasty oak and spice.

**DON JACOBO RIOJA CRIANZA TINTO,
SPAIN** 26 6.50

A traditional red Rioja, matured for a minimum of 12 months in oak followed by at least a year in bottle before release. 90% Tempranillo grape with small additions of the traditional Garnacha and Mazuelo varieties.

WOLF BLASS SHIRAZ, AUSTRALIA 24.5 6.25

Shiraz and Cabernet Sauvignon combine to create a wine with a bouquet of fresh red fruits, spice, mint and balanced oak. Soft, fruity and full of flavour, this wine is best enjoyed young and fresh with rich, hearty dishes.

**TRIVENTO RESERVA MALBEC,
ARGENTINA** 26 6.5

A bright crimson red whose plum and raspberry aromas mingle elegantly with vanilla notes from the 6 months aged in French oak barrels. Well balanced, with sweet tannins and a velvety finish, ideal with meats and tomato dishes.

The name Trivento comes from three winds; Polar, Zonda and Sudestada. It is these winds that make Mendoza such a distinctive and successful wine growing region.

All items are subject to availability and include VAT

Regrettably we cannot guarantee any items on our menu are free from nuts. All weights are approximate prior to cooking (V) = suitable for vegetarians
Please be aware that there may be small bones in fish dishes

If you suffer from any food allergy please ask a member of staff and we will try to assist you