

## WINE LIST

Bin  
No.

### HOUSE WINES

- 1 RED LION OWN LABEL SAUVIGNON BLANC (Chile)**  
A delicate & classic aroma of gooseberry & grass with a rich scent of ripe tangerine blossom giving a delicious crisp dry white wine with good depth & length of flavour.
- 2 RED LION OWN LABEL CHARDONNAY (Chile)**  
Soft ripe buttery banana & pineapple with melon hints that delivers a full juicy refreshing off-dry finish. A wonderful accompaniment to sea bass and shellfish or perfect as a stand alone appetiser.
- 3 RED LION OWN LABEL MERLOT (Chile)**  
A rich deep purple red colour gives a ripe & spicy berry aroma with sweet plums & caramelised cherries. A full bodied & rounded red wine that is easy to drink giving long lasting flavours.
- 4 RED LION OWN LABEL ROSE (Chile)**  
A crisp petal nose with fresh summer berries on the palate and a smooth off dry finish

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### WHITE WINES

- 5 HOUSE PINOT GRIGIO (Italy)**  
Crisp & delicate on the palate with lightly honeyed fruit balanced by lemony acidity, some minerality & a fresh, dry finish. An excellent aperitif or accompaniment to light dishes such as grilled vegetables, pasta & seafood
- 6 WHITE HAVEN SAUVIGNON BLANC (New Zealand)**  
Exhibits typical gooseberry and grassy flavours. Beautifully balanced with fantastic tropical fruit flavours and a clean fresh citric finish. Stunning with goat's cheese, salads, poultry, shellfish & white fish dishes.
- 7 'FAMIGLIA PASQUA' VENETO PASSIMENTO BLANCO (Italy)**  
A gorgeous white made from 100% Garganega grapes. Great citrus notes give it a crisp feeling with a hint of peach sweetness. Extremely well balanced it's superb with fish, cheeses, white meats & vegetarian dishes.
- 8 LA MOTTE CHABLIS (France)**  
Classic Chablis with nervy, mineral fruit but added depth from a small, around 10%, addition of some oak aged wine into the blend. Perfect alongside both light creamy fish and robust chilli spiced dishes
- 9 MONTGOMERY SOLARIS (Wales)**  
This signature wine offers aromas of pear drops with an exotic tropical nose. On tasting, refreshing grapefruit, overlaid with a delicate sweetness. Wonderful with light fresh salads, grilled white meats, fish and seafood.

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### RED WINES

- 10 DON PLACERO RIOJA TINTO (Spain)**  
A bright ruby red colour with a high quality and sublime red fruit definition with subtle vanilla undertones and an intense finish. Ideal with poultry, pork, grilled meats and fine cheeses.
- 11 STELLAR ORGANICS NO ADDED SULPHUR SHIRAZ (South Africa)**  
Rich dark ruby hue with a nose of floral spice and pepper. Black olive and dark cherry flavours on the palate gives the wine an all-round juiciness showing a Shiraz at its best. Try with Asian lightly spiced dishes, succulent pork or venison dishes with dark fruit sauces.
- 12 AROMO PRIVATE RESERVE CABERNET SAUVIGNON (Chile)**  
Ruby red colour, intense presence of mature red fruit, blackberry and cherry intermixed with toasted notes. Round and ripe tannins on the palate with light notes of vanilla. Wonderful with slow cooked beef, venison & lamb dishes.
- 13 D'A SHIRAZ VIOGNIER (France)**  
Dark redcurrant and blackcurrant fruit, the Viognier in this wine really stands out with its perfume qualities which give more elegance. Fabulous with grilled pork, lamb and slow cooked rich beef dishes.
- 14 ADOBE RESERVA EMILIANA CARMENERE ORGANIC (Chile)**  
Deep ruby red, with light notes of cherries combine elegantly with a touch of black pepper. Firm tannins with bright acidity result in a fresh & juicy finish. Perfect with all meat dishes, game birds, pastas and ripe cheeses.
- 15 BODEGA PATRITTI PRIMGENITO MALBEC (Patagonia)**  
Brilliant purple in the glass, intense nose of red & black fruits, vanilla and black pepper On the palate forest fruits silky tannins & a beautiful structure deliver a soft, fresh wine full of finesse. Great with red and grilled meats.
- 16 'FAMIGLIA PASQUA' VENETO PASSIMENTO ROSSO (Italy)**  
A dense, deeply coloured wine, full of concentrated black & red cherry, and hints of spice. The palate has a layered texture, with muscular tannins providing a long finish. A fine match for slow-cooked red meat & venison dishes.
- 17 WHITE HAVEN PINOT NOIR (New Zealand)**  
A multi-layered wine delivering sweet fruit & a creamy mid-palate. Savoury hints are seen behind the typical liquorice & red fruit characters of the White Haven vineyards. Best with braised red meats and grilled white meats.
- 18 MONTGOMERY RONDO (Wales)**  
French oak compliments the ageing of the delicate flavours, giving a smokey fragrant nose. Blackberry & cherry fruits on taste with a well balanced, almost spicy finish. Perfectly paired with cheese, red meat and game dishes.

## ROSE WINES

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**19 CAMPOS DE LUZ GARNACHA ROSE (Spain)**

Intense redcurrant colour, with scents of strawberries, raspberries and roses. Full and refreshing on the palate. A medium bodied, fruity, crisp & dry Rose. Sublime with beef, lamb, venison, poultry & pasta dishes.

**20 OLD STATION ZINFANDEL ROSE (USA)**

Light bodied and medium-sweet, beautiful light pink in colour, packed with redcurrant and strawberry. A perfect glass for a summer's evening. Wonderful with warm climate inspired cuisine from Greece, India & Provencal.

**21 MONTGOMERY ROSE (WALES)**

Aromas of floral notes, pink roses and summer fruits. On tasting, refreshing pink grapefruit, with a delicate palate of fresh strawberries leading to a dry finish. Perfect with fresh salads, grilled white meats, fish and seafood.

## SPARKLING & CHAMPAGNE

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**22 LUNETTA PROSECCO 20cl SINGLE SERVE (Italy)**

A deliciously light and fruity Prosecco with hints of apple and peach on the nose and a fresh, softly sparkling palate.

**23 LUNETTA ROSE PROSECCO 20cl SINGLE SERVE (Italy)**

A deliciously light and fruity Prosecco with hints of apple and peach on the nose and a fresh, softly sparkling palate.

**24 LUNETTA PROSECCO (Italy)**

A deliciously light and fruity Prosecco with hints of apple and peach on the nose and a fresh, softly sparkling palate.

**25 LUNETTA ROSE PROSECCO (Italy)**

Red berry characters on the nose and palate make this beautifully fresh and dry sparkling rosé from the foothills of the Trentino mountains, soft and approachable in character.

**26 AYALA HOUSE CHAMPAGNE (France)**

Pinot Noir gives this wine richness and a long finish while Chardonnay, from the finest soils of the Cotes des Blancs, adds delicacy, liveliness and freshness.

**27 VEUVE CLIQUOT (France)**

This champagne presents a fine balance between fruity aromas and more subtle toasty notes. Immediately pleasing to the nose the initial flavours of white fruit and raisins are followed by more discrete aromas of brioche and vanilla offering a perfect balance of finesse and forcefulness.

**28 LAURENT PERRIER ROSE CHAMPAGNE (France)**

Pale salmon in colour, with precise, crisp aromas of strawberries, redcurrants, raspberries and black cherries. It has fine bubbles with persistent mousse, and prominent flavours of soft red berry fruit, with a well defined wild cherry aspect.

**PLEASE NOTE:** Wine is an agricultural product and certain vintages can run out from time to time. Occasionally we may have to substitute wines for another vintage or an alternative wine of equal or greater value.