



I was not brought up around wine, unless you count the Lambrusco with Sunday lunch at my grandparents (on a Tuesday night), my parents didn't drink it that I can remember, and I had zero interest in it when I started drinking.

It was a fateful bank holiday Monday that set me on this most amazing journey. After working back-to-back weddings over a bank holiday weekend, I was given a bottle of wine as a thank you... I drank it and was left wondering why people drank wine, it was awful! So that Christmas I asked my Grandma for a wine book so I could learn, and she obliged with Karen McNeils wine bible. Armed with this I set off learning by reading and buying different bottles to try with some mistakes along the way.

My wine list is perhaps more classical than many modern wine lists but to me this is my passion and comfort zone, when I knew nothing these were where I started both reading and tasting so I have enjoyed exploring these. Our course as my palate has grown and my knowledge widened, I like to try the more obscure wines, grapes & countries and have included these on our list.

On this journey I have met some great individuals who have a great talent for wine, service and hospitality who share my passion and are essential to the wine list and care of our customers. I am proud to work with this team and could not drive our shared passion without them, thank you Ben, Tom, Matt & Will.

So, from a Sheffield Sommelier who got into wine by accident I hope you enjoy the list, and if there is anything you want to know more about just ask.

Thanks,

Alistair – Certified Sommelier – Court of Master Sommeliers

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## CHAMPAGNE

- When I first started my journey Champagne was not somewhere I took great interest in, it was for celebrating and I was too young to think about this. In 2006 it was the first wine trip I had the pleasure in going on so now has very special memories.

		BOTTLE
WHITE	GARDET BRUT TRADITION NV <b>A family run Champagne house led by our friend Christophe</b>	70.00
	POL ROGERWHITE LABEL NV <b>A gentle refreshing mousse, my choice of the "Grand Marques</b>	80.00
	LAURENT PERRIER ULTRA BRUT NV <b>A champagne I fell in love with on my first wine trip back in 2006</b>	130.00
	RUINART BLANC DE BLANC NV <b>Simply the best pure Chardonnay champagne in our opinion</b>	160.00
ROSE	LAURENT PERRIER ROSE NV <b>The rose champagne requested by our customers!</b>	120.00
	BILLECART SALMON ROSE NV <b>A tough decision, Billecart or Laurent Perrier... we couldn't decide</b>	150.00
VINTAGE	POL ROGER BRUT VINTAGE 2009 <b>Made only in great vintages – vintage champagne is completely different, richer, and fuller on the palate.</b>	200.00

## ENGLISH SPARKLING

- Lockdown 2020 – Tom messaged me one night about a wine he had heard about on a podcast he was listening to. The winery was Gusbourne, some internet research led me to contact them; they were so positive and before the week was out, I had sample bottles on my doorstep. These wines are now our English sparkling wines which speaks volumes! Swap you Champagne for one?

		125ml	BOTTLE
VINTAGE	BLANC DE BLANC 2016 <b>Kent – England</b>	12.00	65.00
ROSE	PINOT NOIR ROSE 2016 <b>Kent – England</b>		75.00

## UK WINES – Red & White

- UK wine is something we take seriously, from the red wine I was brought by a customer that sparked an interest that “this is actually good”, to all the wines we have tasted since. Our collection is small but carefully chosen and I am certain it will expand quickly as we try more wines.

		BOTTLE
<b>WHITE</b>		
BACCHUS	HOFFMAN & RATHBONE, BARRES FERMENTED 2018 WEST SUSSEX – ENGLAND <b>elderflower – peach – lemon zest.</b>	55.00
CHARDONNAY	GENIEVE ‘BOOT HILL’ 2016 KENT – ENGLAND <b>vanilla – apple – melon</b>	65.00
CHARDONNAY	KITS COTY 2014 KENT – ENGLAND <b>buttered toast – pastry - melon</b>	60.00
<b>RED</b>		
PINOT NOIR	HOFFMAN & RATHBONE, NV WEST SUSSEX – ENGLAND <b>delicate - red cherry – strawberry</b>	55.00
PINOT NOIR	“BOOT HILL” 2018 KENT – ENGLAND <b>strawberry – cherry – spice</b>	65.00

## WINE BY THE GLASS

- We have invested in our wine preservation systems to allow us to serve a selection of wines that go amazingly with our food. Ask one of the team for a recommendation if you want that perfect course pairing.  
Wines by the glass are listed from light and dry leading to fuller bodied for our white wine and from light and delicate to rich and robust for our reds.

WHITES		125ml	BOTTLE
ALBARINO	BODEGA LEDAS 2020 RIAS BIAXAS – SPAIN <b>light acidity – peach – floral</b>	6.00	34.00
RIESLING / GEWURZTRAMINER	WILLOWGLEN 2020, DE BORTOLI SOUTH AUSTRALIA - AUSTRALIA <b>citrus zest – rose – spice</b>	4.50	25.00
REBULA	EDI SIMIC 2018 GORISK BARDA – SLOVENIA <b>firm – robust – roasted nuts</b>	10.00	55.00
CHARDONNAY	DOMAINE MATROT 2015 MEURSAULT – FRANCE <b>cream – honey – long finish</b>	15.00	78.00
SEMILLON	CHATEAU TREBIAC 2018 BORDEAUX – FRANCE <b>lemon curd – tart –green freshness</b>	4.00	24.00
REDS		125ml	BOTTLE
MERLOT	VENETTO ROSSO 2019, GRAN PASSIONE VENETO – ITALY <b>raisin – luscious – indulgent</b>	6.00	36.00
SYRAH	SMART DOG 2020 ALENTEJANO – PORTUGAL <b>red fruit – smooth – harmonious</b>	6.00	36.00
CABERNET SAUVIGNON	JORDAN ESTATE 2014 SONOMA <b>rich – bold – mint</b>	25.00	120.00
TEMPRANILLO	PESQUERA 2016 BODEGAS ALEJANDRO FERNANDEZ RIBERA DEL DOURO – SPAIN <b>complex – red fruits – smoked tobacco</b>	11.00	65.00
ROSE		125ml	BOTTLE
CINSAULT / SYRAH / GRENACHE	CHATEAU TERREBONNE 2020 PROVENCE – FRANCE <b>peach – fresh – clean</b>	6.50	38.00

## SHARP WINES TO GET THE PALATE GOING

- Sauvignon Drinkers look here for that something different to try – and of course for those delicious Sauvignon Blanc wines

		GLASS	BOTTLE
PINOT GRIGIO	VILLA SANDI 2018 VENETO – ITALY <b>delicate – crisp – almond</b>		40.00
RIESLING	PEWSEY VALE 2017 EDEN VALLEY – AUSTRALIA <b>lime – sharp – green apple</b>		45.00
RIESLING	WATER RACE, DOMAINE ROAD 2016 CENTRAL OTAGO – NEW ZEALAND <b>orange blossom – stone fruit – lemon</b>		45.00
ALBARINO	BODEGA LEDAS 2020 RIAS BIAIXAS – SPAIN <b>light acidity – peach – floral</b>	6.00	34.00
CHARDONNAY	CHABLIS 1ER CRU, DOMAINE MARRONIERS 2018 BURGUNDY – FRANCE <b>mineral – intense – savoury herbs</b>		61.00
SEMILLON	CHATEAU TREBIAC 2018 BORDEAUX – FRANCE <b>lemon curd – tart – green freshness</b>	4.00	24.00
SAUVIGNON BLANC	STONEBURN 2020 MARLBOROUGH – NEW ZEALAND <b>tropical notes – zesty – tangy acidity</b>		40.00
SAUVIGNON BLANC	SANCERRE, DOMAINE SYLVAIN BAILLY 2018 LOIRE – FRANCE <b>underripe apple – gooseberry – steely</b>		54.00
VERDEJO	BASA 2018, TELMO RODRIGUEZ RUEDA – SPAIN <b>fresh – expression – clean</b>		40.00
CATARRATTO	PALAZZP DEL MARE 2019 IGT SICILY – ITALY <b>green fruit – light – sunshine</b>		28.00

## WINES WITH A LITTLE MORE BODY & FLAVOURS THAT LINGER IN THE PALATE.

- These wines are fruit driven; they may have some oak but are not oak dominant

		GLASS	BOTTLE
SAUVIGNON BLANC	FUME BLANC 2018, OLIVER ZETER PFALZ – GERMANY <b>smoke – elderflower – lemon</b>		60.00
TEMPRANILLO BLANCO	RIOJA VEGA 2017 RIOJA – SPAIN <b>tropical fruit – rounded palate – unique</b>		40.00
RIESLING / GEWURZTRAMINER	WILLOWGLEN 2020, DE BORTOLI SOUTH AUSTRALIA - AUSTRALIA <b>citrus zest – rose – spice</b>	4.50	25.00
VIOGNIER	CRISTOM VINEYARDS 2016 OREGON – USA <b>lychee – ripe fruit – palate drying finish</b>		75.00
CHENIN BLANC	VOUVRAY LA FORCINE 2018, DOMAINE AUGUST BONHOMME Loire – France <b>sweet stone fruit - mouth filling – lingering acidity</b>		35.00
CHENIN BLANC	WILD FERMENT 2018, DELHEIM STELLENBOSCH – SOUTH AFRICA <b>chamomile – grapefruit – orange</b>		36.00
PINOT GRIS	DOMAINE MARCEL DEISS 2014 ALSACE – FRANCE <b>candied citrus – quince – toasted nuts</b>		65.00
REBULA	EDI SIMIC 2018 GORISK BARDA – SLOVENIA <b>firm – robust – roasted nuts</b>	10.00	55.00
GRAUBURGUNDER	BULLSHIT 2019 “DRINK A REAL GRAUBURGUNDER” EMIL BAUER & SOHNE Pfalz – Germany <b>citrus marmalade – floral - elegant</b>		55.00

**BIG RICH WINES – THEY LOVE FOOD AND ARE A GREAT REPLACEMENT FOR LIGHTER REDS**

- Here I indulge my love of Chardonnay, but there is more to it than Chardonnay I love white wines that fill the mouth and leave a taste that lingers and lasts.

		GLASS	BOTTLE
VIURA	CONTINO WHITE RIOJA 2015 WHITE RIOJA – SPAIN <b>pungent – ginger – vanilla</b>		70.00
CHENIN BLEND	JACAL BIRD 2012 FABEL MOUNTAINWINERY WESTERN CAPE – SOUTH AFRICA <b>honey – butter – crisp palate</b>		70.00
CHARDONNAY	LONGBOARD 2015 SONOMA – USA <b>vanilla – pastry – spice</b>		90.00
CHARDONNAY	DEEP WOODS ESTATE 2019 HILLSIDE MARGARET RIVER – AUSTRALIA <b>ripe tropical fruits – melon – cinnamon</b>		50.00
CHARDONNAY	DOMAINE MATROT 2015 MEURSAULT – FRANCE <b>cream – honey – long finish</b>	15.00	78.00
CHARDONNAY	CORTON CHARLMAGE GRAND CRU 2010 LOUIS LATOUR CORTON CHARLMAGE – FRANCE <b>biscuit – buttered toasted – complex finish</b>		240.00
CHARDONNAY	SAINT AUBIN 1ER CRU 2015 DOMAINE HUBERT LAMY ‘EN REMILLY” SAINT AUBIN – FRANCE <b>delicate citrus – underripe pineapple – minera l</b>		130.00
CHARDONNAY	DOMAINE TESTUT CHABLIS GRAND CRU GRENOUILLE 2014 <b>floral – elegant – delicate oak</b>		100.00



## EXCEPTIONALLY LIGHT REDS

- These wines answer the question White or Red when you can't decide and are also a great place to find a wine full of fruit and bright acidity.

		125ml	BOTTLE
PINOT NOIR	LAUTEREL NV BANAT – ROMANIA <b>light – red cherry – easy going</b>		22.00
PINOT NERO	FRANZ HAAS 2017 ALTO ADIGE – ITALY <b>soft – bright red fruit – delicate spice</b>		80.00
BEAUJOLAIS	FLEURIE, DOMAINE PARDON 2019 BEAUJOLAIS – FRANCE <b>red cherry – strawberry – Bubble gum</b>		45.00

## FRUIT LED EASY GOING CONVERSATION FLOWING REDS

- These wines are great for a bottle or two to share throughout your meal when you are looking for that crowd pleaser wine for everyone to enjoy.

		125ml	BOTTLE
NERO D'AVOLA	FEDELE 2019 SICILY – ITALY <b>plum – bramble – rounded</b>		30.00
ZINFANDEL	PERITAS 2014, JO IRVINE BAROSSA – AUSTRALIA <b>stewed fruit – jam – gentle smoke</b>		100.00
MERLOT	VENETO ROSSO 2019, GRAN PASSIONE VENETO – ITALY <b>raisin – luscious – indulgent</b>	6.00	36.00
MERLOT/ CABERNET FRANC	CHATEAU MOULIN DE MALLETT 2016 BORDEAUX – FRANCE <b>plum – blueberry - defined</b>		40.00

## RICHER RED WINES WITH THAT BIT OF BODY BUT WITHOUT THE MOUTH DRYING TANNINS

- These wines are great for bold main courses, red meats or just because you want a wine that fills the mouth and shows great complexity.

		125ml	BOTTLE
GRENACHE / CARIGNAN	MINERVOIS ROUGE 2019, PIERRE CROS MINERVOIS – FRANCE <b>black fruit – pepper – spice</b>		45.00
MALBEC	LUNTA 2018 MENDOZA – ARGENTINA <b>black cherry – chocolate – coffee</b>		40.00
SYRAH/ TRINCADEIRA	SMART DOG 2020 ALENTEJANO – PORTUGAL <b>red fruit – smooth – harmonious</b>	6.00	36.00
SHIRAZ / CABERNET SAUVIGNON / MERLOT	JONTY'S DUCKS 'PEKIN RED 2015, AVONDALE PAARL – SOUTH AFRICA <b>black fruit chocolate – coffee – liquorice</b>		45.00
MERLOT	PETER FRANUS 2014 NAPA VALLEY – USA <b>bramble – vanilla syrup - clove</b>		80.00
PINOT NOIR	AGED RELEASE 2007, PEGASUS BAY WAIPARA – NEW ZEALAND <b>ripe tannins – juicy cherry – lingering</b>		90.00
PINOT NOIR	GEVREY CHAMBERTIN 2010 1ER CRU LES CORBEAUX, SERAFIN PERE & FILS BURGUNDY, FRANCE <b>raspberry, truffle, roubust</b>		160.00
PINOT NOIR	SAVIGNY LES BEAUNE 2014 CUVEE REINE JOLY, CAMUS – BRUCHON FILS BURGUNDY, FRANCE <b>cassis – dark roasted coffee – gripping</b>		75.00
TEMPRANILLO	RIOJA VEGA CRIANZA 2017 RIOJA – SPAIN <b>Ripe strawberry - clove - balsamic</b>		35.00

## RICH, POWERFUL KNOCK YOUR SOCKS OF KIND OF WINES

- These wines are bold in flavour, some are so rich you can almost chew them.

CORVINA	AMARONE DELLA VALPOLICELLA 2012 BRIGLDARA CASA VECIE VENETO – ITALY <b>cassis – raisin – super long finish</b>	125ml	BOTTLE 90.00
NEBBIOLO	BAROLO DOCG 2016, MARIO GIRIBALDI PIEDMONT – ITALY <b>dried flowers – dark fruit – silky</b>		75.00
SYRAH / VIOGNIER	COTE ROTIE 2015 'BRUNE ET BLONDE' E.GUIGAL NORTHERN RHONE – FRANCE <b>black pepper – blackberry – rosemary</b>		95.00
TEMPRANILLO	PESQUERA 2016, BODEGAS ALEJANDRO FERNANDEZ RIBERA DEL DOURO – SPAIN <b>complex – red fruits – smoked tobacco</b>	11.00	65.00

## MY LOVE OF CABERNET SAUVIGNON

- Everyone has a favourite, Cabernet Sauvignon is often called predictable, but I can't get enough of it. Given the choice I will always take a bottle of Cabernet or a "Bordeaux Blend"

		125ml	BOTTLE
CABERNET SAUVIGNON	LE DIFESE 2019, TENUTA SAN GUIDO TUSCANY – ITALY <b>cranberry - ripe tomatoes – black olives</b>		60.00
CABERNET SAUVIGNON	SASSICAIA 2012, BOLGHERI SASSICAIA TANUTA SAN GUIDO Tuscany – Italy <b>dark cherry – floral – solid</b>		290.00
CABERNET SAUVIGNON	KINGSTON ESTATE 2018 COONAWARRA – AUSTRALIA <b>cassis – stewed plum – cassis</b>		40.00
BORDEAUX BLEND	CARONNE STE GEMME 2014 HAUT MEDOC – BORDEAUX – FRANCE <b>hedgerow – cedar - sturdy</b>		49.00
BORDEAUX BLEND	CHATEAU POTENSAC 2009 MEDOC – BORDEAUX – FRANCE <b>black fruit – silky - perfect tannin</b>		80.00
BORDEAUX BLEND	CHATEAU DUHART MILON 2005 4EME CRU CLASSE Paulliac – Bordeaux – France <b>ripe - muscular – structured</b>		195.00
CABERNET SAUVIGNON	BOEKENHOUTSKLOOF 2014 STELLENBOSCH – SOUTH AFRICA <b>blueberry jam - thyme – brooding texture</b>		110.00
CABERNET SAUVIGNON	JORDAN ESTATE 2005 – LIBRARY STOCK SONOMA – USA <b>red currant – coconut – pencil shavings</b>		200.00
CABERNET SAUVIGNON	JORDAN ESTATE 2014 SONOMA – USA <b>rich - bold – mint</b>	25.00	120.00

## ROSE

- Rose Wine is not just for drinking in the sun (although it is great for doing just that), it can be the perfect partner for food. Our wines are listed from clean and dry to full of red fruit flavour.

		125ml	BOTTLE
GRENACHE	RIOJA ROSE 2018 BODEGAS BAGORDI RIOJA – SPAIN <b>white blossom – creamy - lingering</b>		30.00
NATIVE BLEND	REDOMA ROSE 2017, NIEPOORT DOURO – PORTUGAL <b>dried flowers – bbq smoke – harmony</b>		55.00
GRENACHE / SYRAH / CINSAULT	CHATEAU TERREBONNE 2020 PROVENCE – FRANCE <b>strawberry – fresh – clean</b>	6.50	38.00

## ORANGE WINE

- Arguably becoming the fourth style of table wine these wines are made by having skin contact during fermentation just like red wines. The orange colour comes from this contact which also gives the wines some “tannins”.

		125ml	BOTTLE
GROS MANSENG / PETIT MANSENG	VINO NATURE NARANJA, 2019 BIZARRA EXTRAVAGANZA, ESTABLECIMENTOS JUANICO JUANICO – URUGUAY <b>zingy – fresh citrus juice – intense</b>		60.00
ARINTO	POCAS FOR A DA SERIE 2019 DOURO – PORTUGAL <b>orange peel – peach – sultana</b>		65.00

## DESSERT WINES

- As our palate has changed, we now tend to drink fresher and drier wines so sadly the people enjoying dessert wines has declined. Treat yourself to that extra richness with dessert.

		100ml
TORRENTES	TARDIO, SANTA JULIA 2019 MENDOZA – ARGENTINA <b>peach – pear– floral</b>	8.00
BLACK MUSCAT	ELYSIUM BLACK MUSCAT 2017 ANDREW QUADY CALIFORNIA – USA <b>Blackcurrant leaf – rose – lychee</b>	12.00
SEMILLION / SAUVIGNON BLANC / MUSCADELLE	DV 2012 BY CHATEAU DOISY – VEDRINES BORDEAUX – FRANCE <b>exotic fruit – quince – orange juice</b>	14.00

## PORT

- When we go out to eat this is without a doubt one of our favourite parts of the meal / drinks.  
A chance to indulge in a great cheese board and a firm, rich port.. or sometimes a delicate Tawny

		50ml
VINTAGE	QUINTA DO VESUVIO 2003, SIMMINGTONS DOURO – PORTUGAL <b>warming – intense – layered fruits</b> <b>a great port to enjoy with blue &amp; hard cheeses</b>	14.00
LBV	NIEPOORT 2016 <b>ripe plum – chocolate – aromatic</b> DOURO – PORTUGAL <b>dark fruit – spiced plum – mellow</b> <b>a great all round for our cheese, also works perfectly with chocolate desserts</b>	8.00
TAWNY	PORTO POCAS 10 YEAR – POCAS JUNIOR DOURO – PORTUGAL <b>dried fruits – marzipan – refined</b> <b>this port simply loves blue cheese and will work with the soft cheese on our board</b>	4.50
TAWNY	PORTO POCAS 20 YEAR – POCAS JUNIOR DURO – PORTUGAL <b>Toffee – caramel – nutty</b> If you're a tawny port lover then why don't you treat yourself with an upgrade	9.50
TAWNY	COLHEITA 1967 <b>elegant – refined – complex</b>	20.00

