



OXFORD *fine* DINING

wine menu

HOUSE WINES

white

- 1. El Molturo Sauvignon Blanc, Airén, Verdejo, Spain** **£14.95**
With flavours of white peach, elderflower and lime, this is a light, fresh and delightfully well balanced wine.

red

- 2. El Molturo Tempranillo Garnacha, Spain** **£14.95**
Aromas of ripe cherries and strawberries mingle with gentle pepper and spice. Smooth on the palate.

rosé

- 3. Bois Des Violettes Rosé, South of France** **£15.95**
Bright and crisp, with subtle strawberry fruit and a refreshing dryness. The small proportion of Muscat in the blend adds a dash of juicy grapeyness.

sparkling wine

- 4. La Gioiosa Spumante, Italy** **£18.95**
Made with the same grape variety as they use in Prosecco, this lovely sparkling wine is a pale straw yellow with a fine and persistent mousse. Aromas are lightly floral and fruity, hinting at blossom intermingling with ripe apple. Off-dry and refreshing.

Prices are subject to vat at the prevailing rate



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MAIN LIST

white

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| 5. Alfredini Garganega Pinot Grigio, Veneto, Italy | £17.25 |
| Refreshing and crisp with aromas of limes, grapefruits and lemons making this well balanced wine very easy to drink. A perfect aperitif for easy drinking. | |
| 6. Bantry Bay Chenin Blanc, South Africa | £16.25 |
| Chenin Blanc is originally from the Loire Valley in France but the South Africans have really made a name for this grape variety. An aromatic, off-dry wine with hints of tropical and citrus fruit on the nose and palate. Great with spicy food. | |
| 7. Stonebuck Sauvignon Blanc, South Africa | £18.75 |
| Highly aromatic with intense asparagus, grass and guava notes providing an amazing bouquet. The palate is a delicate mix of citrus fruit and mineral texture. | |
| 8. Picpoul Plo d'Isabelle, Picpoul de Pinet, South of France | £19.25 |
| Hugely popular at the moment, Picpoul de Pinet offers crisp and zesty whites. Made from the rare Picpoul grape. Refreshingly dry and vibrant with a nose of lemon and lime fruit and hints of green herbs. Perfect with fish. | |
| 9. Santa Rita 120 Viognier, Chile | £18.50 |
| Bright and breezy with delicate stone fruit and orange blossom aromas, this is an easy-going fun filled wine perfect for parties or try with richer flavoured foods. | |
| 10. Fernlands Sauvignon Blanc, Marlborough, New Zealand | £20.25 |
| Textbook New Zealand Sauvignon Blanc with plenty of zesty fruit and aromatic, grassy aromas. Very zesty on the palate with lots of lime and nettly herbaceousness with a refreshing dry finish. | |
| 11. Pouilly-Fumé 'Les Cascadelles', Caves de Pouilly-sur Loire, Loire Valley France | £23.25 |
| From a high-quality cooperative this classy Pouilly-Fumé provides a benchmark performance, with plenty of mineral characters and a crisp gooseberry zestiness. Smoky gunflint characters define wines from this prestigious appellation. | |
| 12. Chablis 1er Cru Vaillons, William Fevre, Burgundy, France | £39.00 |
| Well-structured, classically styled Chablis, offering a crisp citrus fruit backbone, hints of white flowers on the nose, and subtly nutty influence from partial fermentation in old oak barrels. | |
| 13. Puligny-Montrachet, Jean-Louis Chavy, Burgundy, France | £42.00 |
| Neither overtly fruity nor over-oaked, Jean-Louis Chavy's wines are extremely well balanced, emphasising the classic minerality of Puligny-Montrachet. | |

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red

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| 14. Two Ridge Trail Merlot | £16.25 |
| This wine is everything an Australian Merlot should be, easy drinking with soft supple tannins and lots of ripe black fruits to give a plummy character. | |
| 15. Baron de Baussac Carignan Bieilles Vignes, Vin de Pays de l'Hérault, France | £18.50 |
| An indigenous grape variety of the Languedoc, Carignan produces dark ruby red wines with plenty of body. Crammed with black cherry fruit and lifted by subtle vanilla aromas from a touch of oak ageing. Fantastic with game and hearty French style food. | |
| 16. Oltre Passo Primitivo, IGT Salento, Italy | £19.95 |
| A nose of warm prunes, dates and figs, with hints of sweet spice. Full and voluptuous, the mouth-feel is soft and plush, with toasty notes that linger on the finish. | |
| 17. Marques De Laia Crianza, Rioja, Spain | £20.25 |
| Aromas of ripe red fruits with a subtle floral bouquet and notes of cinnamon and clove. A great all round Rioja that goes well with lamb or cured meats. | |
| 18. Capillo de Varro Malbec, Patrice Calvet, Argentina | £21.95 |
| An intense nose of plum and bramble; fulsome on the palate, delivering a swathe of ripe, fresh black fruit held together by lush tannins. A classic match to hearty red meat. | |
| 19. Château Méaume, Bordeaux Supérieur, France | £22.75 |
| A small British-owned estate close to St-Emilion and Pomerol, Château Méaume has been gaining a reputation for excellent value for many years. A nose of fruitcake, spice and ripe plummy fruit. Soft and rich on the palate, with blackcurrants, plum and smoky cedar wood. | |
| 20. Waimea Estate Pinot Noir, Nelson, New Zealand | £24.50 |
| An elegant nose of black cherry, rose petal, cranberry and subtle oak with hints of spice. A medium bodied wine with luscious dark cherry, blossom fruits, silky soft tannins and a generous mouthfeel. An excellent partner to red meat and game dishes or mushroom flavoured sauces. | |
| 21. Châteauneuf-du-Pape, Clos de L'Oratoire des Papes, Rhone, France | £39.00 |
| An intense, perfumed and enticing array of sweet spices, brooding black fruits and sweet red cherries. Earthy, fruity, spicy and complex layers of flavour and marshalled by firm tannins into a long finish. | |
| 22. Ségla, Margaux, Bordeaux, France | £42.50 |
| It is a wine with excellent concentration and poise. Showing fragrant notes of ripe fruits, violets and cedar with beautiful length and delicate tannins. With great structure and balance and a long finish. | |

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dessert wines – half bottles

- 23. Vistamar Late Harvest Moscatel, Limarí Valley, Chile** **£15.95**
Aromas of white flowers, peach and apricots and quince carry through a palate of more ripe stone fruits and dried fig flavours. Match with sticky puddings, sweet fruit cheesecake or rich blue cheese.
- 24. Elysium Black Muscat, Andrew Quady, California** **£19.95**
Elysium is Greek for heaven, a fitting association for this excellent wine made by Andrew Quady. Virtually black in colour, with a rose-like aroma, very intense on the palate and full of fantastic rich velvety fruit. One of the few wines that can stand up to chocolate puddings.

port

- 25. Croft Port Late Bottled Vintage, Portugal** **£28.00**
Croft LBV was developed to satisfy the demand for a high quality ready to drink alternative to vintage port, for everyday consumption. Full bodies and bursting with ripe blackcurrant flavours.

sparkling wine

- 26. Cava Calamino, Spain** **£17.95**
Displaying plenty of apple and toast flavours, yet intensely dry and mouth-watering. A perfect drink to serve at a party, especially on a hot summer.
- 27. Prosecco Corte Alta NV, Italy** **£20.95**
Delicate and aromatic with a light body and fine bubbles, this wine carries plenty of fresh peach, pear, apricot and apple with a revitalising finish. Enjoy on its own as an aperitif or as an accompaniment to canapés.
- 28. J de Telmont Grande Réserve, Champagne, NV, France** **£29.95**
One of the few remaining, family owned Champagne houses, De Telmont produces this excellent non-vintage in a medium bodied, soft and fruity, classically yeasty style. Fabulous value.
- 29. Laurent-Perrier Brut, NV, Champagne, France** **£36.95**
A lighter house style. Subtle citrus, toast and spice predominate this perfectly balanced Champagne, with a strong structure giving the wine good food compatibility.
- 30. Bollinger Special Cuvée, Champagne, France** **£49.95**
Bollinger is made from first run juice only and the majority of vineyards used have Premier and Grand Cru status, resulting in a full-bodied Champagne of great class.

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