



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. Le Bois Des Violettes Rosé, South of France** **£15.95**
Fresh and crisp, with very subtle strawberry fruit and a dash of sweet spice. This is a structured and vibrant wine.

sparkling wine

- 4. La Gioiosa Spumante, Italy** **£18.95**
This is a delicate wine with fresh apple and floral flavours.
It is well balanced with fine bubbles and a pleasingly dry finish.

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, 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. Luis Felipe Edwards Signature Series Viognier Reserva, Chile | £18.50 |
| Light and fresh, yet intensely aromatic. Flavours of peach, apricot and ripe pears cascade across the palate, finishing with a refreshing acidic lift and gentle mineral grip. | |
| 10. Ragged Point Sauvignon Blanc, New Zealand | £20.25 |
| This wine springs from the glass, offering plumes of gooseberry, mango, blackcurrant leaf and elderflower. | |
| 11. Pouilly-Fumé Pierre Marchand, Loire, France | £23.25 |
| An inviting pale lemon-gold, with subtle aromas of grass, fresh fennel and gunflint against a backdrop of citrus. A ripe grapefruit palate with freshening zesty acidity. | |
| 12. William Fevre – Chablis, Burgundy, France | £39.00 |
| This wine is fresh and harmonious, with nicely focused green fruit character and an elegant mineral texture. | |
| 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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| 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. Three Realms Pinot Noir, Romainia | £24.50 |
| This wine is a newcomer to our list and is already a favourite. This has all the classic bright red fruit flavours and spicy note you would expect from a Pinot Noir. | |
| 21. Châteauneuf-du-Pape, Les Puits Neuf, Rhone, France | £39.00 |
| Fresh and spicy nose of red cherry with notes of sage and wild thyme. The palate is equally powerful, with sinuous tannins and huge length. | |
| 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.

25. Royal Tokaji Late Harvest, Hungary **£20.95**
Pale green-gold colour. The nose is more delicate than many a Tokaji, with aromas of ripe peach, exotic fruit and blossom. Moderate palate weight, with a fine balance of intense sweetness and acidic lift.

port

26. 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

27. 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.

28. 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.

29. 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.

30. 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.

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