



Am

Kitchen & Bar

Dry and delicate whites

Moulin Grandet Blanc, Pays d'Oc £13.95

*An exciting modern lively wine, with refreshing qualities, Made from a blend of Ugni Blanc and Sauvignon Blanc.
2008/9 France*

Pinot Grigio delle Venezia Giulia Lumina, Ruffino £17.95

*Refreshingly dry, pear and apple sauce scented wine from north-east Italy.
2007/8 Italy*

Chablis Gloire de Chablis, J. Moreau et Fils £25.95

*A traditional Chablis, dry, flinty and elegant with distinctive Chardonnay character on the finish.
2006/7 France*

Dry herbacious or aromatic

Armidade Estate Hill Grove Unoaked Viognier, SE Australia £15.95

*Youthful, spicy apricot notes backed by richly textured tropical fruit.
2008/9 Australia*

Veramonte Sauvignon Blanc Reserva, Casablanca Valley £17.95

*Fine example of cool-climate Chilean Sauvignon with fresh-cutgrass and gooseberries and a hint of green pepper.
2008/9 Chile*

Villa Maria Private Bin Gewürztraminer, East Coast £20.95

*Spicy, soft and flavoursome with just a touch of lychee sweetness on the after-palate. Showing typical, rose petal influences on the nose, with hints of ginger and spice of the Gewürztraminer grape, the palate is full, soft and off-dry in style.
2008/9 New Zealand*

Sancerre Les Collinettes, Joseph Mellot £26.95

*Stylish and crisp aromas of gooseberries and powerful fruit flavours, linked with a clean finish, from one of the finest and most dynamic producers.
2007/8 France*

Juicy, Fruit driven whites

Hardys 'The Riddle' Colombard-Chardonnay, SE Australia £13.95

*Easy-drinking and refreshingly lively. Zingy Colombard character and fuller, richer style Chardonnay. All fermented in stainless steel with no oak contact.
2007/8 Australia*

Kleine Zalze Bush Vines Chenin Blanc. South Africa. £16.95

*Ripe, tropical fruit with a lovely soft rounded finish.
2009/10 S. Africa*

Flagstone Noon Gun Chenin Blanc-Sauvignon Blanc-Viognier, Western Cape £18.95

*Intense, aromatic, tropical fruit flavours spiked with a wedge of orange peel and a sprinkling of baking spice.
2008/9 South Africa*





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Light, simple delicate reds

Moulin Grandet, VdP d'Oc £13.95

Full of plump plum characters with soft velvet spiciness. A lingering, smooth style.
2007/8 France

Beaujolais-Villages La Perdrisette, Thorin £16.95

Soft, strawberry fruit on the nose with a silky palate and finish.
2007/8 France

Juicy Medium bodied, fruit led reds

Fortant de France Cabernet Sauvignon, VdP d'Oc £13.95

A fruit-driven style with no oak-ageing, giving dry, rich, blackcurrant fruit aromas and flavours.
2008/9 France

Veramonte Merlot Reserva, Casablanca Valley £17.95

Richly full of black berry and cherry aromas with hints of mint and a creamy velvet texture.
2006/7 Chile

Don Jacobo Crianza Rioja Tinto, Bodegas Corral £20.95

Abundant bright raspberry aromas mingle with sumptuous cherries and layered with a creamy barrique character.
2005/6 Spain

Spicy, peppery, warming reds.

Hardys Riddle Shiraz Cabernet £13.95

Pepper, spice and raspberry flavours of the Shiraz with the blackcurrant and firm rich tannins of the Cabernet.
Australia

Barossa Valley Estate E Minor Shiraz, Barossa Valley £19.95

A vibrant and generous character full of cherry and darkberry flavours and subtle spices of oak.
2006/7 Australia

Ravenswood Old Vine Zinfandel, Lodi County £21.95

Powerful and spicy with typical black pepper, plum and berry-fruit aromas and flavour. A very full-bodied palate but with ripe, velvety tannins giving a smooth, rounded finish.
2006 USA

Oaked, intense concentrated reds

Villa Maria Private Bin Pinot Noir, Marlborough £21.95

Youthful, vibrant array of ripe cherry and plum, complemented by fine, savoury and spice and subtle oak.
2007/8 New Zealand





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Hungerford Hill Shiraz, Hunter Valley £26.95

*Modern-styled with spicy, red-berry fruit aromas with lovely integration of warm tannins and soft blackcurrant fruit.
2009 Australia*

Barolo Il Bastione £30.95

*A lighter style of Barolo, with rich fruit and a lingering liquorice finish. Made from the Nebbiolo grape and matured in oak, this wine has style and complexity.
2003/4 Italy*

Dry elegant rose

Le Caprice Grenache-Syrah Rosé, VdP d'Oc £13.95

*Delicately flavoured and dry from southern France, displaying hints of redcurrants and bramble fruits.
2008/9 France*

Hardys 'The Riddle' Cabernet-Grenache Rosé, SE Australia £14.95

*Aromas of ripe strawberry with floral, rose petal overtones. Light-bodied on the palate, with soft, sweet berry fruit flavours.
2009/10 Australia*

Château du Seuil, Bordeaux Rosé £20.95

Rich Fruity Rose

Vendange White Zinfandel, California £17.95

*A brief time with juice and skin together gives this delicate colour, delicious strawberry aroma and zingy freshness.
2008/9 USA*





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Sparkling wine

Prosecco Spumante, Sant Orsola £21.95

Light and lively, with ripe pears and lemons rounded off with a hint of sweetness.

Non Vintage Champagne

Piper-Heidsieck Brut £35.00

Moët & Chandon Brut Impérial £45.00

A well known blend of older reserves with young wines to ensure a consistency of this flowery aroma and warm biscuit hints.

Veuve Clicquot Yellow Label Brut £50.00

Reflecting the traditions of the past, this is full, yet dry and has a rich, creamy style with biscuity flavours.

Ruinart Brut £55.00

From the oldest Champagne house, rich and creamy with a touch of butterscotch, brioche and pear.

Krug Grande Cuvée Brut £160.00

Different vintages marry in complete harmony with such balance and opulent depths. Magnificent richness and definitively worthy of its great heritage.

Rose Champagne

Veuve Clicquot Brut Rosé £70.00

Luminous, fresh, pink with initial aromas of red fruits leading to dried fruits and biscuit notes.

Ruinart Rose £75.00

Delicate salmon pink with fine bubbles; delightful red fruit and raspberry aromas with nice creamy undertones

Prestige Cuvee

Dom Pérignon Brut £145.00

Long and satisfying on the palate with layers of yeasty, nutty flavours, superbly fat and ripe. Complex, luxury Grand Cru Champagne made only in the best years.

2000

Louis Roederer Cristal Brut £290.00

Aromas of green apple, caramel and lemon zest; with concentrated, minerally flavours that announce apples served with cream.

2002

