

## THE WINE LIST

### SMOKING

Smoking is restricted to the drawing-room, where smokers may take coffee.

### WINE SERVICE

Wine service in restaurants can be quite elaborate, but our approach is straightforward. We offer you a taste to check the condition, and then leave it up to you.

### THE WINES

Our list goes for quality over quantity, grouped by style, and the wines that we would like to drink ourselves. If there is a theme, it is the interesting, and the great growers, from wherever. More artisan than blue chip. From Italy's Allegrini, who has given Valpolicella respect; to Zind-Humbrecht in Alsace; maybe the world's finest white winemaker.



## HOUSE WINES

Aquileia del Friuli 2003. (Ariis) 15.50

17.5cl GLASS: 4.00

N.E. Italy. The house white is a crisp, fruity sauvignon blanc from the cooler climes of the hills North of Venice.

Le Volte 2002. (Tenuta dell'Ornellaia) 17.50

17.5cl GLASS: 4.50

Italy, Tuscan coast. Fruity cabernet/sangiovese/merlot blend.

## CHAMPAGNE

Beaumont des Crayères N.V. brut. 25.00

HALF: 13.50

Very dry, full, our house champagne is properly matured and has a nice, creamy texture.

Drappier N.V. brut. 30.00

HALF: 16.00

Less well-known but prestigious house.

Roederer N.V. brut. 35.00

Another top property. Toasty and flavoursome.

Perrier-Jouët "Belle Epoque" 1996. 75.00

The top cuvée, with a distinct chardonnay note, from an historic name — the first to make dry champagnes.



## SMOOTH DRY WHITES

03	Main Ridge Estate chardonnay 2000. Australia, Victoria. Burgundian style, complex, subtle oak.	39.00
04	Vermentino di Bolgheri 2002/3. (Piero Antinori) Italy, Tuscany. Strong, sprightly. Innovative top producer.	21.00
09	Grüner Veltliner "Loam" 2002. (Kurt Angerer) Austria. Distinguished, racy wine from the national grape.	28.00
20	Willi Opitz pinot gris 2000. Austria, Burgenland. Fragrance, with body. Famous grower, better known for his sweet stuff.	29.00
08	Chablis 2002. (Château de Maligny) Burgundy. Top name, no oak. Flavoursome, flinty.	21.00 HALF: 11.50
85	Saint Véran "Croix Senaillat" 2002. Burgundy, Maçon. Côte d'Or quality and structure.	23.00 HALF: 12.00



## CRISP DRY WHITES

17	West Brook sauvignon blanc 2003. New Zealand, Marlborough. Super-crisp, bright fruit.	22.00
00	Aquileia del Friuli 2003. (Ariis) N.E. Italy. The house white is fresh, fruity sauvignon blanc.	15.50
01	Vintage Tunina 2001. (Silvio Jermann) N.E. Italy. Chardonnay/sauvignon/riesling. Star wine from a star grower. Peach/lemon fragrance, long and lively.	37.00
73	José Pariente verdejo 2003. Spain, Rueda. Star grower exemplifies modern Spanish winemaking. Substantial, clean, bright flavours.	21.00
13	Lagar de Cervera 2003. Spain, Galicia. Albariño grape. Ideal seafood partner. Vibrant. Spain's best white.	22.00 HALF: 12.00
10	Picpoul de Pinet 2003. (Hugues de Beauvignac) France, Provence coast. Dry, crisp, fruity wine from an improving area. Picpoul is the grape.	17.50
16	Château Reynon 2000. Bordeaux environs. Sauvignon/semillon. Fragrant, serious.	25.00



## AROMATIC DRY WHITES

- |    |  |       |
|----|--|-------|
| 83 | Riesling Wehlener Sonnenuhr<br>auslese 2001. (J. J. Prum)  | 39.00 |
|    | Germany, Mosel. Soft, but fragrant with bold flavours. And only 7.5 degrees. Fine apèritif wine. JJ's riesling is top dog. |       |
| 49 | Willi Opitz muskat ottonel 2002.   | 27.00 |
|    | Austria, Burgenland. Famous grower, here making a strong, dry, almost perfumed wine.                                       |       |
| 06 | Vernaccia<br>di San Gimignano riserva 2000. (Panizzi)  | 30.00 |
|    | Italy, Tuscany. Clean-cut and lively. The leading producer.  |       |
| 18 | Condrieu 2000. (Puyvert Ste. Cosme)  | 50.00 |
|    | N. Rhône. Famous voignier home. Soft, fragrant.  |       |
| 22 | Riesling Herrenweg 2000. (Zind-Humbrecht)  | 27.00 |
|    | Alsace. Dry, fragrant. No.1 grower.  |       |
| 43 | Riesling Clos Ste. Hune 1992. (Trimbach) HALF:   | 50.00 |
|    | The best Alsace vineyard. Austere beauty, nicely mature.   |       |
| 64 | Riesling Steinhert 1999. (Riefflé)   | 22.00 |
|    | Alsace grand crû. Steely classic.  |       |
| 19 | Gewürztraminer<br>Herrenweg 1999. (Zind-Humbrecht)   | 33.00 |
|    | Alsace grand crû. So intense and thick. Think mandarin and dried apricots, but with lively acidity for balance.            |       |



## FULL DRY WHITES

- |    |   |        |
|----|---|--------|
| 63 | Kumeu River chardonnay 2002.<br>New Zealand. Top name, a touch of oak, but so much fruit.   | 35.00  |
| 07 | Au Bon Climat chardonnay 2001.<br>USA, California. Jim Clendenen does classic new world. Not a bruiser. More tropical fruit with a gentle oak backbone. | 27.00  |
| 12 | Corton-Charlemagne 1992. (Louis Latour)<br>Burgundy grand crû. Flamboyant richness, nicely mature.  | 130.00 |



## FRUITY REDS

35	Main Ridge pinot noir "Half-acre" 1999. Australia, Victoria. Burgundian style from the cooler climate of the Mornington Peninsula.	45.00
52	Clarendon Hills old vine grenache 1997. Australia, McLaren Vale. Roman Bratasiuk is a larger-than-life figure - wines to match. Dark berry, big, mature now.	39.00
58	La Strada "Clayvin" pinot noir. (Fromm) 2001. New Zealand, Marlborough. New-worldy and powerful.	36.00
66	Domaine Drouhin pinot noir 1999. USA, Oregon. Smooth class act from Burgundian family.	HALF: 23.00
34	Palazzo della Torre 1998. (Allegrini) Italy, Verona. Allegrini is quality. Think good Pomerol.	25.00
79	Willi Opitz pinot noir 2002. Austria, Burgenland. Fragrant, overt, super-fruity.	HALF: 19.00
60	Chinon vieilles vignes 2002. (Puy Rigault) Loire valley. Cabernet franc. Smoothly fruity.	24.00
32	Fleurie "La Bourronnière" 2003. Beaujolais. Gamay. Seriously fruity crû, seriously pretty town.	21.00 HALF: 11.50



## SMOOTH REDS

78	Fabre-Montmayou "Grand Vin" 2000.	27.00
	Argentina — a country to watch. Mostly Malbec here, the top grape. A major French investment, smooth and meaty.	
00	Le Volte 2002. (Tenuta dell'Ornellaia)	17.50
	Italy, Tuscan coast. Fruity cabernet/sangiovese/merlot blend. Our house red.	
31	Ca' Marcanda "Promis" 2002. (Gaja)	25.00
	Italy, Tuscany. Piedmont's giant makes a super-smoothiey . A bargain price for a Gaja red!	
87	Biferno Rosso "Gironia" 1998. (Borgo di Colloredo)	25.00
	Southern Italy. Typically meaty, but very soft too.	
29	Le Cigare Volant 1999. (Bonny Doon)	39.00
		2001 HALF: 21.00
	USA, California. Soft, fleshy tribute-wine to the Southern Rhône, from a mad (but very good) winemaker.	
40	Les Terrasses 2000. (Alvaro Palacios)	35.00
	Spain, Priorato. New-wave Tarragona star, lusciously oaked red.	
39	Alion 1999.	38.00
	Spain, Ribero del Duero. Smooth like a fine claret. Vega Sicilia owned, and it shows. In that context not expensive.	
67	Château la Cardonne 1995.	27.00
	Bordeaux, Blaignan. Meaty bourgeois claret. Lafite-owned.	
65	Château Lassègue 1997.	HALF: 18.00
	Bordeaux, St. Emilion. Perfumed floral style.	



## SMOOTH REDS

86	<b>Château Gloria 1975.</b> Bordeaux, St. Julien. Mature but still rich tasting. A great success in this old-style vintage.	55.00
23	<b>Château Pontet-Canet 1949.</b> Bordeaux, Pauillac. Classic post-war year from this major player (Mouton's neighbour). Fine levels.	140.00
42	<b>Chambolle-Musigny 1999. (Hudelot-Noëllat)</b> Burgundy. Pinot noir. Rounded, aromatic.	50.00
70	<b>Nuits-St.-Georges premier crû</b> 2002. (Domaine de l'Arlot) Burgundy. Modern pinot noir. Rich fruit from star grower.	40.00
47	<b>Santenay Clos-des-Tavannes 1992.</b> (Domaine de la Pousse d'Or) Burgundy, premier crû pinot noir. Rich definition.	45.00
89	<b>Nuits-St.-Georges "Clos de la Maréchale"</b> 1995. (Faiveley) Burgundy. Pinot noir. Soft and fragrant.	HALF: 25.00
30	<b>Clos des Lambrays 1988. (Saier)</b> Burgundy, grand crû of Morey-St.-Denis. Rare quality.	HALF: 60.00
76	<b>Vosne-Romanée 1983. (Le Comte Liger-Belair)</b> Burgundy. Pinot noir. Mature but structured. Tiny estate, but very posh; owns the grand crû, La Romanée.	75.00
77	<b>Gevrey-Chambertin 1979. (André Ziltiner)</b> Burgundy. Traditional pinot noir, still deep flavoured.	75.00

Alcohol content varies from 7.5° for the Prum riesling to 14° for the Châteaneuf.  
Note follow-on vintages are only offered where quality is consistent.



## RED WINES

### FULL REDS

38	Turrumurra shiraz 1998. South Australia. Smooth, restrained Rhône-like style.	28.00
75	Ridge "Geyserville" 1999. USA, California. Mostly zinfandel. Big berry richness. Top guy.	38.00 2001 HALF: 20.00
37	Tablas Creek 1997. (Perrin Bros.) USA, California. Châteauneuf's No. 1, Beaucastel have a go at new world wine (took their own vines). Gorgeously big.	43.00
26	Joseph Phelps cabernet sauvignon 1998. USA, California. Chock-full of ripe berry flavour. Major man.	47.00
41	Quinta da Carmo 1999. Portugal. Firm but balanced. Ch. Lafite investment quality.	24.00
25	Barbera d'Asti Campolive 1998. (Paitin) Italy, Piedmont. Junior Barolo in style, and very smooth.	30.00
33	Guidalberto 2001. (Tenuta San Guido) Italy, Tuscany. Soft red, merlot/cabernet/sangiovese. First new top-flight wine here, since Sassicaia.	38.00
61	Château Maris 2000. (Eden) Meaty Minervois syrah/grenache from the politician's son.	17.50



## RED WINES

### FULL REDS

59	Bandol 2000. (Tempier)	HALF: 15.50
	Provence. Solid and luscious at the same time. Yum!	
36	Châteauneuf-du-Pape Clos St. Jean 1998.	27.00
		HALF: 14.00
	S. Rhône. Typically big meaty, alcoholic red.	
24	Crozes-Hermitage 2002. (Graillet)	21.00
	N. Rhône. Best grower in Crozes. Meaty syrah(shiraz).	
74	Cornas 1996. (Clape)	48.00
	N. Rhône. Stylish A1 syrah, shows fruit, but not new-worldy.	
28	Côte Rôtie "les Grandes Places"	
	1996. (Jean-michel Gérin)	60.00
	N. Rhône. Syrah, dark, structured, toasty. Excellent grower.	
46	Château La Lagune 1978.	70.00
	Bordeaux, Ludon. Mature, but still dark and rich-flavoured example of this ultra-modern third-growth estate.	
44	Château Gruaud-Larose 1985.	80.00
		HALF: 45.00
	Bordeaux, St. Julien. Famous, classic claret; fragrant and full.	



## PUDDING WINES

- 55 Ste.-Croix-de-Monts  
"Crû des Arroucats" 1997. HALF: 9.00  
Bordeaux, Sauternes satellite. Modest but fine sweetie.
- 51 Saussignac. Château des Eyssards 2001. 50 cl.: 18.50  
Dordogne. Barley-sugar for grown-ups?
- 53 Loupiac. Domaine du Noble 2001. HALF: 10.00  
Bordeaux. Light, sweet Sauternes-wannabe.
- 57 Maury Solera 1928 Cask 827. (Vig. de M.) 50cl.: 25.00  
Roussillon. The rare sweet red from southern France.
- 71 Isabel "Noble Sauvage" 2000. HALF: 27.00  
New Zealand. Late-harvest riesling. Intense but there is  
balancing acidity too. In EU terms, illegal!
- 56 Willi Opitz vin de paille "Opitz one" 1999. HALF: 45.00  
Austria, Burgenland. Sweet red from ultra-sweet specialist.  
Raisin twang from grapes semi-dried on reeds.
- 83 Riesling Wehlener Sonnenuhr  
auslese 2001. (J.J. Prum) 39.00  
Germany, Mosel. Soft, fragrant; not strictly sweet, more in  
the middle. To match a not-too-sweet dessert. A1 grower.



## SWEET WINES BY THE GLASS

Taylor's 10-year old tawny port. GLASS: 5.00  
Portugal. A classic match for cheese and chocolate.  
But not together!

Vin Santo 1985. (Villa di Vetrice) GLASS: 5.00  
Italy, Tuscany. Made from semi-dried grapes. Sweet but with  
a raisin tanginess.

Tokay '5 puttonyes' 1995. (Oremus) GLASS: 5.00  
Hungary. Sweet, rich, caramely. A grand wine of the world.

Goldackerl  
beerenauslese 2003. (Willi Opitz) GLASS: 5.00  
Austria, Burgenland. Sweet, late-harvest wine; intense.

Banyuls Grand Réserve "Etoile" 1997. GLASS: 5.00  
Roussillon. The other great sweet red of S. France – rare, too.

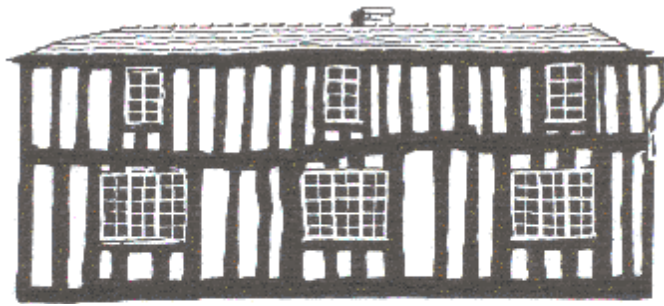


## BRANDY AND WHISKY

Cognac Remy Martin V.S.O.P.	4.00
Cognac Hine vintage 1982.	7.50
Armagnac Tariquet V.S.O.P.	3.00
Armagnac Tariquet Très Vieille.	4.00
Marc de Bourgogne de Vogüé.	3.00
Somerset Cider Brandy 10-year.	3.50
Calvados Dupont "Hors d'Age".	6.00
Grappa.	3.00
Bourbon Woodford Reserve.	3.50
Whisky: Glenmorangie 10-year, Laphroaig, Balvenie 12-year, Macallan 10-year.	3.00

## FRUIT BRANDIES (EAUX-DE-VIE)

Alsace wild raspberry (Miclo).	3.50
Alsace Williams pear (Miclo).	3.50
Alsace wild strawberry (Mette).	3.50
Alsace greengage (Miclo).	3.50
Alsace apricot (Bertrand).	3.50
Alsace pine brandy (Bertrand).	3.50
Alsace cherry [ <i>kirsch</i> ] (Grandail).	3.50
Alsace wine lees (Blanck).	3.50
Alsace gewürztraminer (Zind-Humbrecht).	3.50



## THE WINE LIST



**"Be careful with the wine. I had  
trouble getting the cork out."**



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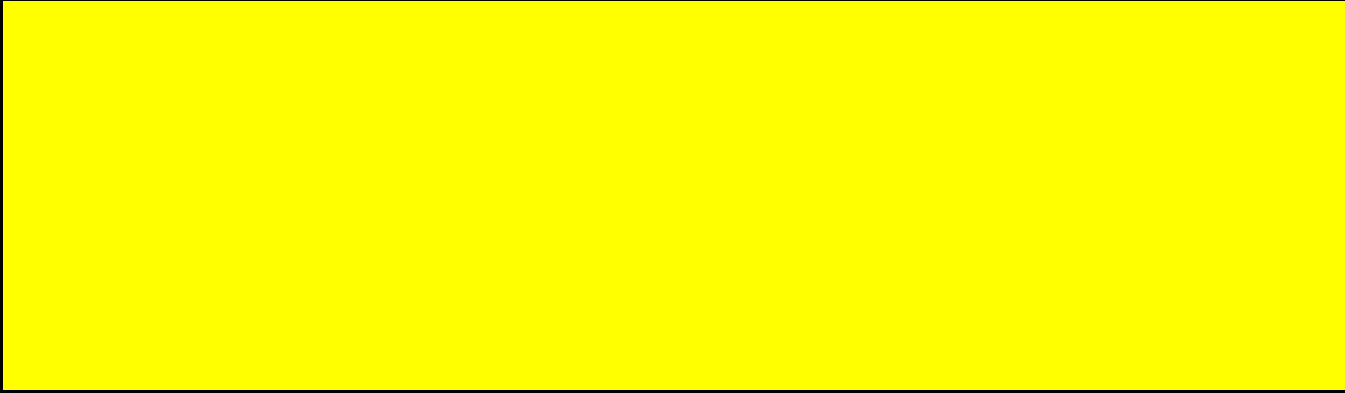
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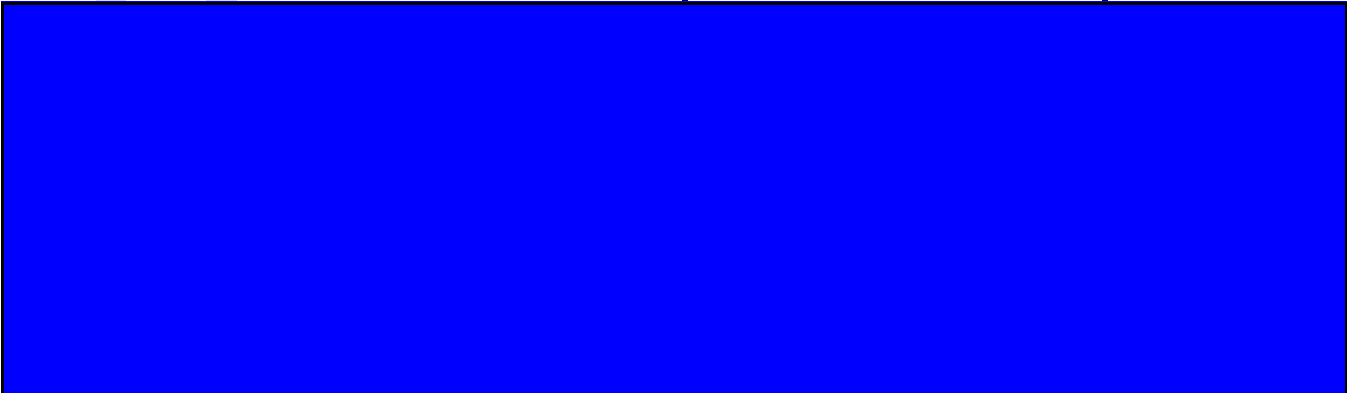
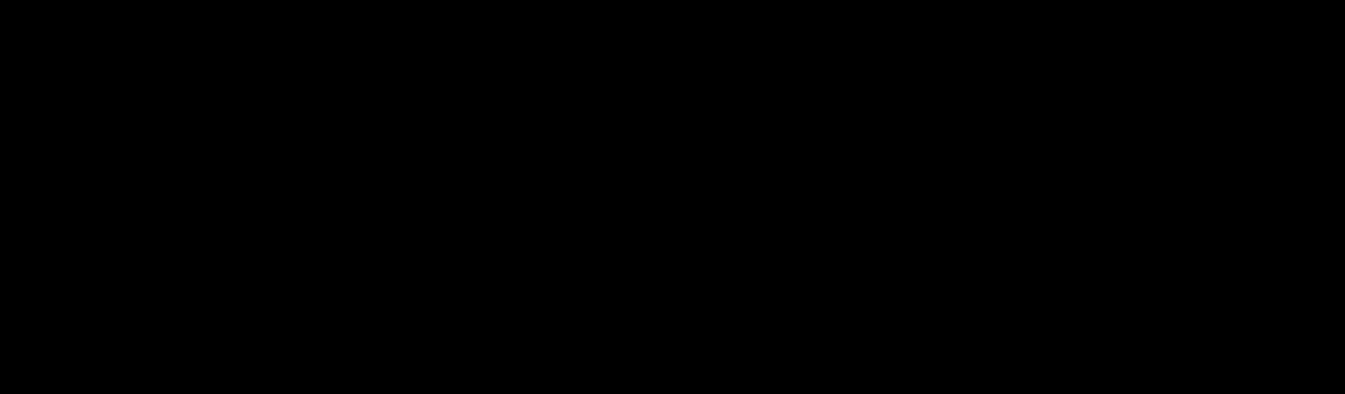
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