

# WINE

## WHITE

- 1. VERDEJO Senorio de Chical, Spain** £19.50 250ml 175ml  
*Soft and easy drinking with green apple flavours give this wine a fresh finish* 1/2 Litre £6.50 £4.70  
£13.00
- 2. COLOMBARD SAUVIGNON Crusan, Cote de Gascogne** £19.90 £6.70 £4.80  
*Medium, zesty and herbaceous* 1/2 Litre  
£13.30
- 3. CHENIN BLANC Hazy View, S. Africa** £22.00 £7.40 £5.30  
*Fruity, medium dry with honey flavours* 1/2 Litre  
£14.70
- 4. PINOT GRIGIO Cielo, Italy** £23.50 £7.90 £5.60  
*Fresh & dry wine with floral aromas* 1/2 Litre  
£15.70
- 5. CHARDONNAY La Campagne, S. of France** £25.50 £8.50 £6.10  
*Juicy, fruit driven with ripe green apple* 1/2 Litre  
£17.00
- 6. GRECANICO Conte di Matarocco, Sicily** £25.00  
*Dry and flinty with clear citrus & floral notes*
- 7. VIOGNIER Montrose, C' de Thongue** £26.50  
*Soft, peachy and aromatic*
- 8. SAUVIGNON BLANC Faultline, New Zealand** £28.00  
*Zesty and tart with gooseberry notes and a lengthy finish*
- 9. PICPOUL DE PINET Haut Bridau, Languedoc** £28.00  
*Dry and aromatic, the perfect accompaniment to seafood dishes*
- 10. MACON - UCHIZY Talmord, Burgundy** £32.50  
*Full, complex chardonnay with ripe pear flavours and a crisp finish*

## ROSE

- 21. PINOT GRIGIO Allamanda, Pavia, Italy** £19.50 £6.80 £5.00  
*Fresh, light and easy drinking blushed* 1/2 Litre £13.50
- 22. WHITE ZINFANDEL, California** £19.50 £6.80 £5.00  
*Soft and sweet with strawberry and summer fruit* 1/2 Litre £13.50

## RED

- 11. GARNACHA Borsao, Spain** £19.50 250ml 175ml  
*Light and juicy red with a soft, peppery finish* 1/2 Litre £6.50 £4.70  
£13.00
- 12. NERO D'AVOLA ca'di Ponti, Sicily** £19.90 £6.70 £4.80  
*Rich, ripe & fruity* 1/2 Litre  
£13.30
- 13. CARMÈNÈRE Echeverria, Chile** £22.50 £7.50 £5.30  
*Dark and fruity, perfectly paired with our rich meat dishes* 1/2 Litre  
£16.85
- 14. MALBEC Origen, Chile** £23.50 £7.90 £5.60  
*Soft, smooth and easy drinking* 1/2 Litre  
£15.70
- 15. PINOTAGE Franschoek, S. Africa** £25.50 £8.70 £5.70  
*Rounded, soft and fruity*
- 16. MERLOT Echeverria, Chile** £25.90 £8.70 £6.10  
*Full and fruity with clear plum and damson elements* 1/2 Litre  
£17.30
- 17. RIOJA CVNE Vina Lomera, Crianza** £26.50  
*Young, dark and fruity with soft tannins, 'the table pleaser'*
- 18. CARIGNAN Rare Vineyards, France** £26.50  
*Medium, full bodied and fruit driven*
- 19. COTES DU RHONE André Brunel** £27.50  
*Dry with red berry fruits and hints of black pepper*
- 20. SHIRAZ Berton, Barossa Australia** £35.00  
*Indulgent dark fruit, full bodied with powerful aromas of fine vanilla oak and spicy tannin*

## SPARKLING

- 23. PROSECCO** £28.00 £6 per 125ml glass  
*Light and fresh, a great aperitif*
- 24. CAVA Vilarnau, Brut Reserve** £33.00  
*An abundance of green fruits with hints of floral characters beautifully balanced with plenty of depth*
- 25. CHAMPAGNE, Jacques Boncoure** £42.00  
*Dry, full bodied champagne*



## Melton's WINE CELLAR

*A selection from our award winning sister restaurant*

- 26. SOAVE CLASSICO, Cantina Bolla, Verona, Italy** £28.00  
*Soft white, rounded, hints of almond*
- 27. PINOT GRIS, Leefield Station, Marlborough, New Zealand** £27.50  
*Ripe, white fruit flavours, versatile food wine*
- 28. ALBARINO, Orballo Winery, Rias Baixas, Spain** £29.00  
*Aromatic (peach & apricot) white with crisp citrus acidity*
- 29. MONTEPULCIANO D'ABRUZZO, Umani Ronchi, Italy** £26.00  
*Light and lively red, cherry and soft spice, organic*
- 30. PINOT NOIR RESERVE, Vina Echeverria Chile** £29.50  
*Award winning: smooth, light, balanced red*
- 31. COONAWARRA CABERNET SAUVIGNON, Berton Vineyards, NSW Australia** £40.00  
*Robust red, rich and concentrated, black fruits with hints of eucalyptus*