

# THE VIEW

## CHAMPAGNE & SPARKLING

**Laurent-Perrier Brut NV** 50.00  
*Champagne, France*

A lighter house style. Subtle citrus, toast and spice predominate this perfectly balanced Champagne, with a strong structure giving the wine good food compatibility.

**Jules Feraud Cuvée de Reserve Brut** 38.00  
*Champagne, France*

An extremely appealing nose of caramel and buttered toast, grilled nuts and pistachio shells. This is a flavoursome champagne with a nuts and crumble palate, fresh acidity and a long length.

## CORTESTRADA

**Cortestrada Prosecco DOC** 23.00  
*Italy* 200ml 6.50

A gorgeous spumante, extra dry Prosecco style so Off-dry with a touch of acacia honey and white pears, fresh citrus acid and a lively mousse.

Wines supplied by

*James Pettit & Company*  
WINE MERCHANTS  
- SINCE 1737 -



# TOP BAR MENU

## WHITE WINES

### Les Chavignots Menetou-Salon 26.95

*Loire, France*

Truly stunning examples from one of the finest growing regions in the world, the Loire. Lovely herbaceous notes and green citrus fruit with beautiful minerality.

### Neptune Point Sauvignon Blanc 23.00

*Marlborough, New Zealand*

A fresh and vibrant wine with bags of fruit: passionfruit, gooseberry and some melon characters, balanced with some floral notes through the palate and a crisp finish.

### Louis Eschenauer Chardonnay 19.90

*Languedoc, France*

Un-oaked Chardonnay with an expressive nose with undertones of fresh butter, acacia, pineapple and exotic fruit and the palate is round, light and well balanced with notes of lemon.

### San Giorgio Pinot Grigio DOC 19.50

*Venezie, Italy*

Award winning Pinot Grigio which actually delivers and is crafted for us by the now famous Pasqua family. Clean, crisp with loads of flavour all the way from venezie.

### Peregrino Sauvignon Blanc 18.90

*Central Valley, Chile*

Well-balanced with restrained aromatics of citrus and minerals, this has lemony acidity and a lightly herbal finish.

### Liso Veinte Viura 16.90

*Navarra, Spain*

Fresh and lively with crunchy green apples and lemon peel on the nose and palate. Refreshing and zesty with a good length and tight acidity.

## ROSÉ WINES

### San Giorgio Pinot Grigio Blush 19.50

*Venezie, Italy*

Wonderfully light and delicate with crisp flavours of ripe summer berry fruit and well balanced acidity which lifts it all to perfect harmony.

### Gold County Zinfandel Rosé 17.90

*California, USA*

This is a distinctly sweet style of rose with notes of rhubarb and custard sweets, parma violets and tutti frutti.

## RED WINES

### Paternina Banda Azul Crianza 24.50

*Rioja, Spain*

A multi Award winning wine with a SILVER in the 2010 IWSC This is a warm, smooth red Rioja with blackcurrant and licorice notes and a touch of gentle vanilla.

### Smithfield Cellars: Old Station Malbec 21.50

*Argentina*

A well balanced, rich wine with lush fruit flavours of boysenberry and blackberry, along with vibrant acidity. Stays pure and focused, with suave toast, mineral and spice notes on the fruit-filled finish.

### Peregrino Merlot 18.90

*Central Valley, Chile*

A juicy wine bursting with lots of blue and purple fruit such as blackberries and blueberries and also some raspberry. Lovely, soft and approachable with mellow tannins.

### Liso Veinte Tempranillo 16.90

*Navarra, Spain*

Medium bodied with notes of dill, mushroom and red fruits. There is cranberry, raspberry and redcurrant on the palate with a firm tannin finish.