

# Bistro du Vin

## *AT THE HEART OF OUR HOTELS*

*Serving classical French dishes with a modern twist, designed by Chef Director Matt Powell. With contemporary yet traditional finishes, our Bistros have a sense of sophistication and pay a perfect complement to our ethos, which is all about serving heart-warming food and quality artisan ingredients. From long-standing classics to seasonal dishes and specials, our food is designed to suit all occasions. We encourage you to relax, dine, and soak up the atmosphere.*

*GRAPEFRUIT & ORANGE MARTINI*  
Sustainable Martini du Vin, Discarded Chardonnay  
Vodka, Italicus Bergamot Liqueur, Lillet Blanc



À LA CARTE MENU

ENTRÉES

<i><b>SOUPE A L'OIGNON</b></i> <small>(349kcal)</small> Classic French onion soup <small>£2 supplement</small> ♦	<i><b>ROSARY GOATS CHEESE &amp; CARAMELISED ONION QUICHE</b></i> <small>(821kcal)</small> Petite salade [V] £8.50
<i><b>ASSIETTE DE CHARCUTERIE</b></i> <small>(313kcal)</small> Selection of cured meats, parfait, rillettes, pickles and Dijon mustard [NUT] <small>£4 supplement</small> ♦	<i><b>ROASTED VEGAN BLACK PUDDING ON TOASTED SOURDOUGH</b></i> <small>(444kcal)</small> Apple and radish salad, apple chutney [VGI] £8.50
<i><b>CHICKEN LIVER PARFAIT</b></i> <small>(361kcal)</small> Brioche toast and raisin chutney [NUT] £9.50	<i><b>SEVERN &amp; WYE SMOKED SALMON CLASSIC</b></i> <small>(329kcal)</small> Treacle soda bread and fromage blanc [NUT] <small>£3 supplement</small> ♦ £11.50
<i><b>SAUTÉED MUSHROOMS ON TOASTED SOURDOUGH</b></i> <small>(222kcal)</small> Madeira sauce [VGI] £8.50	<i><b>TIGER PRAWNS</b></i> <small>(621kcal)</small> Chilli, garlic and pastis butter, aioli dip [NGI] <small>£5 supplement</small> ♦ £13.50

GRILLADES

<i>We source our meat from Donald Russell of Aberdeenshire, award-winning Butcher and supplier to His Majesty the King. All the beef is naturally reared and comes from traditional British farms. They insist on grass-feeding which adds fine marbling and great flavour. It is hung on the bone, the traditional way, in a dedicated maturation chamber which takes up to 35 days, and adds sublime tenderness and a rich depth to the flavour.</i>	<i><b>FILLET STEAK 200G</b></i> <small>(876kcal)</small> 21 day aged, the most tender of all cuts <small>£19 supplement</small> ♦ £37.50
<i>Their skilled Butchers train for years to perfect the art of hand cutting – a heritage of which they are justifiably proud of and complements to the ethos of the food we serve in Bistro du Vin.</i>	<i><b>RIB-EYE STEAK 250G</b></i> <small>(1,143kcal)</small> 28 day aged, generously marbled for flavour <small>£17 supplement</small> ♦ £34.95
<i>All of our grillade dishes are served with pommes frites.</i>	<i><b>SIGNATURE RUMP STEAK 200G</b></i> <small>(1,388kcal)</small> 35 day aged, French style full face rump steak <small>£8 supplement</small> ♦ £25.95 We recommend this cooked medium rare or well done
	<i><b>GRILLED NORMANDY CHICKEN</b></i> <small>(1,044kcal)</small> £16.50 Escalope of Normandy chicken served with petite salade
	<i><b>CHATEAUBRIAND 500G*</b></i> <small>(2,300kcal)</small> £74.95 A supremely tender and indulgent treat, best shared between two. Served with a choice of bearnaise or peppercorn sauce [NUT] <small>£19 supplement per person</small> ♦

\*SEASONAL SPECIAL, subject to availability

♦ *Supplement Applies* Hotel residents on a dinner inclusive package can choose 2 or 3 courses (dependent on package) from Entrées and/or Desserts and Plats Principaux, with a side dish or sauce. Supplements apply to some dishes, as indicated.

For special dietary requirements or allergy information, please speak with a member of our team before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production. [NGI] = Does not include any gluten containing ingredients. [NGIA] = Alternative available that does not include any gluten containing ingredients. [VGI] = Does not include any ingredients derived from animals. [VGIA] = Alternative available that does not include any ingredients derived from animals. [V] = Vegetarian. [VA] = Vegetarian alternative available. [NUT] = Dish contains or may contain nuts. Cheese boards may contain unpasteurised cheese. Calorie content. Calculations as accurate as possible however slight variations may occur. To maintain a healthy weight, the daily recommended intake of calories for adults is around 2,000 calories a day. All of our prices include VAT. A discretionary service charge of 12.5% will be added to your bill.



For further information on allergens please scan here.

HOTELDUVIN.com

BISTRO DU VIN

PLATS PRINCIPAUX

<i><b>BEEF CHEEK BOURGUIGNON</b></i> <small>(821kcal)</small> 8 hour braised beef cheeks, served with pancetta, mushrooms, baby onions and pommes mousseline <small>£6 supplement</small> ♦ £24.50	<i><b>SPICED VEGETABLE &amp; CHICKPEA CASSEROLE</b></i> <small>(852kcal)</small> Creamed polenta [VGI/NGI] £14.95
<i><b>CHICKEN CHASSEUR, SPATZLE NOODLES</b></i> <small>(1,481kcal)</small> Braised Normandy chicken, mushrooms, tomato and baby onions with traditional fried pasta £18.95	<i><b>WILD MUSHROOM &amp; SPELT RISOTTO</b></i> <small>(645kcal)</small> Spelt cooked with a wild mushroom stock finished with vegan style Parmesan [VGI/NUT] £15.95
<i><b>MOULES MARINIÈRE</b></i> <small>(550kcal   1,378kcal)</small> £8.50   £16.95 Mussels steamed with white wine, cream, shallots and garlic (main course served with pommes frites)	<i><b>SALADE MAISON</b></i> <small>(113kcal   226kcal)</small> £8.50   £13.50 Baby kale, edamame beans, quinoa and alfalfa sprouts [VGI/NUT] Add: Chicken <small>(234kcal)</small> , Smoked Mackerel <small>(169kcal)</small> £3.00 or Halloumi [VGI] <small>(208kcal)</small> <i>Choice of topping included</i> ♦
<i><b>TROUT GRENOBLOISE</b></i> <small>(728kcal)</small> Seared trout, brioche croutons, fine beans, lemon, capers and beurre noisette [NUT] £18.95	

SIDES

<i><b>POMMES FRITES</b></i> <small>(495kcal)</small> [V] £4.50 each
<i><b>POMMES PURÉE</b></i> <small>(232kcal)</small> [V/NGI]
<i><b>HARICOTS VERTS</b></i> <small>(113kcal)</small> [V/NGI]
<i><b>GLAZED CARROTS</b></i> <small>(182kcal)</small> [V/NGI]
<i><b>HOUSE SALAD</b></i> <small>(92kcal)</small> [V/NGI]

SAUCES

<i><b>BÉARNAISE</b></i> <small>(415kcal)</small> [V/NGI] £3.50 each
<i><b>PEPPERCORN</b></i> <small>(153kcal)</small> [NGI/NUT]
<i><b>RED WINE JUS</b></i> <small>(54kcal)</small> [NGI]
<i><b>GARLIC BUTTER</b></i> <small>(633kcal)</small> [V/NGI]

DESSERTS

<i><b>CRÈME BRÛLÉE</b></i> <small>(717kcal)</small> Baked vanilla custard, glazed under sugar [V/NGI] £7.95	<i><b>GLACES ET SORBETS</b></i> <small>(34kcal)</small> [V/NGI/NUT] £2.95 per scoop
<i><b>POT AU CHOCOLAT</b></i> <small>(753kcal)</small> Classic chocolate mousse with crème Chantilly [V/NGI] £7.95	<i><b>ASSIETTE DE FROMAGE</b></i> £11.95 £19.95 <small>(520kcal   1,041kcal)</small> <small>£2 supplement per person</small> ♦ [For 2] French artisan cheeses served with biscuits and chutney [NUT]
<i><b>APPLE TARTE TATIN</b></i> <small>(644kcal)</small> Vanilla ice cream [V/NUT] £8.95	<i>We source our cheese from Harvey &amp; Brockless, purveyors of the largest collection of British farmhouse cheeses in the UK. They work with the finest artisan producers across the globe and ensure we feature the very best in French and British cheese.</i>
<i><b>BLACK FOREST CHOCOLATE MOUSSE</b></i> <small>(285kcal)</small> Rich chocolate mousse with griottines cherries and black cherry coulis [VGI/NGI] £8.95	
<i><b>CAFÉ GOURMAND</b></i> <small>(467kcal)</small> Coffee of your choice with a selection of sweet treats [NUT] £8.95	



EACH COURSE WILL BE EXPERTLY PAIRED BY OUR GROUP SOMMELIER  
WITH A GLASS OF WINE TO COMPLEMENT THE DISH

SEVERN & WYE SMOKED SALMON CLASSIC (145kcal)

Treacle soda bread and fromage blanc [NUT]

Wine Pairing: Verdejo, Elias Mora, Rueda, Spain [125ml glass]



CHICKEN LIVER PARFAIT (243kcal)

Brioche toast and raisin chutney [NUT]

Wine Pairing: Beaujolais, Château de Belleverne, Chénas, France [125ml glass]



BEEF CHEEK BOURGUIGNON (762kcal)

8 hour braised beef cheeks, served with pancetta, mushrooms,  
baby onions and pommes mousseline

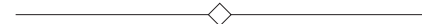
Wine Pairing: Pinot Noir, Urlar, Organic, Gladstone, New Zealand [175ml glass]



POT AU CHOCOLAT (237kcal)

Classic chocolate mousse with crème Chantilly [V/NGI]

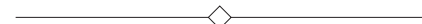
Wine Pairing: Licor De Tannat, Familia Deicas, Uruguay [50ml glass]



THE CHEESE PLATE (534kcal)

Selection of artisan cheese, served with biscuits and chutney [NUT]

Wine Pairing: Bordeaux Supérieur, ‘Tradition’ Château Penin, France [125ml glass]

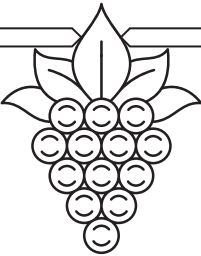


£54.95 PER PERSON

(based on minimum of two sharing)

Sample menu, dishes and wines are subject to seasonal variations

Vegan alternative available



BISTRO DU VIN WINE LIST

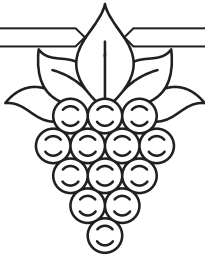


Wine; the very lifeblood of our Hotels & Bistros. You will find us passionate, but not pretentious; excited, but not elitist.

We are here to help you explore, discover, or simply enjoy your favourites. Our expert in-house wine ambassadors and bar teams can draw from a cellar with an extensive mix of wines from around the world, from traditional quality Bordeaux and Burgundy through to trendy wines from the New World. It promises something for everyone ~ from a simplified selection of quaffable wines by the glass, to sophisticated and complex varieties from leading wine makers from every continent.

How you enjoy wine at Hotel du Vin & Bistro is up to you. From a perfectly chilled crisp Chablis with friends in the bar through to our own label Malbec with a steak in the Bistro. By joining us for an informal yet informative wine tasting with our sommeliers and wine ambassadors; or perhaps one of our fabulous wine dinners, co-hosted by some of the world’s greatest producers.





BISTRO DU VIN FRENCH WINE MAP

French food and wine are at the heart of Bistro du Vin and our hotels across Great Britain. Whilst we have a range of wines from around the world available as part of our extensive list, we have a selection of wines we are immensely proud of, from across the many of the notable wine appellations in France.

Here you will find an overview of each of the regions and the wines currently featured within this list:

CHAMPAGNE

\* Cuvée Hotel du Vin, Lombard  
\* Lanson Père et Fils  
\* Lanson Rosé  
Lombard, Blanc de Noir, Brut Nature, Grand Cru, Verzenay  
Lanson, Blanc de Blancs  
Laurent-Perrier Vintage  
Grand Siècle By Laurent-Perrier

CHABLIS

Chablis 1ER Cru, Vaillons, Olivier Tricon

ALSACE

Riesling, Trimbach, Ribeauvillé  
Dry Riesling, Donnhoff Qba, Nahe  
Gewurztraminer, Classic, Hugel

BURGUNDY

Meursault, Bouchard Père & Fils  
Maranges 1er Cru, La Fussière  
Puligny Montrachet, Domaine Pernot Belicard  
Chassagne-Montrachet, Thomas Morey, Rouge Vieilles Vignes  
Gevrey-Chambertin, Joseph Drouhin

BEAUJOLAIS

\* Chenas, Château Belleverne

LOIRE VALLEY  
REGIONS

\* Muscadet, Sèvre-et-Maine sur Lie La Brètesche, Jérémie Huchet  
\* Saumur Rosé, La Cabriole  
Vouvray, Marc Bredif  
Pouilly-Fumé, Villa Paulus, Domaine Masson-Blondelet  
Sancerre, 'Le Pierrier', Domaine Thomas

BORDEAUX

\* Bordeaux Supérieur 'Tradition' Château Penin  
Bordeaux Supérieur, Château de Cazenove  
Saint-Émilion Grand Cru, Château Tour Baladoz  
Château Talbot, Grand Cru Classé Saint-Julien  
Margaux, Chateau Tayac  
Pomerol, Chateau Mazeyres

RHÔNE VALLEY  
REGIONS

Condrieu, La Petite Côte, Yves Cuilleron  
Chateaucneuf du Pape, Domaine Chante Cigale  
Côte Rôtie, Guigal, Brune et Blonde

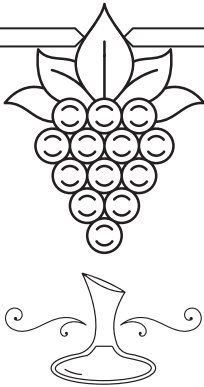
SOUTH OF FRANCE

\* Maison Blanc, Rouge & Rosé by Anciens Temps, Vin de France  
\* Viognier, Les Iles Blanches, Cellier des Chartreux, IGP Gard

PROVENCE

\* Côtes de Provence, Château Gairoird Rosé

\* This symbol shows wines that are available by the glass.



TO DECANT OR NOT TO DECANT?

The question of 'should wine always be decanted' is regularly asked by our guests. Before we can answer this let us look at the two main reasons why we decant wine. Firstly, to oxidate the wine through the transfer of wine from the bottle to the decanter, and the increased surface area of the wine to air contact in the decanter. This oxidation helps to soften the acidity in the wine and makes the wine 'smoother' and more enjoyable to drink. Secondly, the process of decanting helps to remove any sediment from the wine. However, does this mean that all wines should be decanted, and the answer is no!

Styles of wine that get the most benefit from being decanted are those either with high levels of sediment or bigger more full-bodied reds such as Barolo from Italy and Cabernet based wines. These styles of wine are full bodied and high in tannins, the decanting process therefore helps to make these wines softer and more enjoyable to drink. Other wines, for instance most whites and lighter reds such as Pinot Noir, tend not to benefit from the decanting process and may even deteriorate from being decanted. However, ultimately the choice of whether you wish to have your wine decanted or not is yours, we will just recommend the wines that benefit most from the decantation process.

BISTRO DU VIN WINE LIST

CHAMPAGNE & SPARKLING WINE

	glass 125ml	bottle 750ml
EINS, ZWEI, ZERO, RIESLING Leitz, Germany [Alcohol-Free]	£4.95	£27.95
PROSECCO, EXTRA DRY NV Fiol, Veneto, Italy	£7.95	£39.95
HENNERS BRUT NV East Sussex, England	£11.95	£67.95
CUVÉE HOTEL DU VIN Lombard, France	£11.95	£69.95
LANSON PÈRE ET FILS France	£12.95	£74.95
LANSON ROSÉ France	£14.50	£84.95

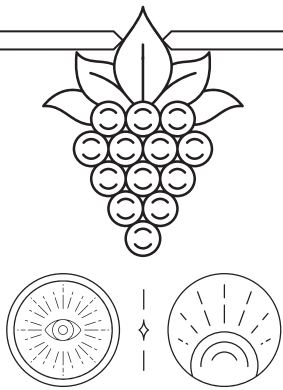
WHITE WINE

	glass 175ml	glass 250ml	carafe 500ml	bottle 750ml
MAISON BLANC Anciens Temps, Vin de France	£6.50	£8.95	£16.95	£24.95
MUSCADET Sèvre-et-Maine sur Lie La Brètesche, Jérémie Huchet, France	£7.50	£9.95	£19.50	£27.95
RIESLING Hills & Valleys, Pikes, Clare Valley, South Australia	£7.95	£10.50	£20.50	£29.95
VIOGNIER Les Iles Blanches, Cellier des Chartreux, IGP Gard, France	£8.95	£12.50	£23.95	£34.95
VERDEJO Elias Mora, Rueda, Spain	£9.50	£12.95	£24.50	£35.95
PINOT GRIGIO Puiatti, Friuli-Venezia Giulia, Italy	£9.95	£13.50	£25.50	£36.95
SAUVIGNON BLANC Crowded House, Marlborough, New Zealand	£10.50	£13.95	£27.50	£39.95
CHARDONNAY Kendall Jackson, Vintners Reserve, California, USA	£13.50	£18.50	£34.95	£49.95

ROSÉ WINE

	glass 175ml	glass 250ml	carafe 500ml	bottle 750ml
MAISON ROSÉ Anciens Temps, Vin de France	£6.50	£8.95	£16.95	£24.95
SAUMUR ROSÉ La Cabriole, France	£8.95	£12.50	£23.50	£33.95
CÔTES DE PROVENCE Château Gairoird Rosé, France [Organic]	£10.50	£13.95	£27.50	£39.95





OLD WORLD vs NEW WORLD

Terms used frequently in the wine world, but what do they really mean? Well, there are a number of differences between New World and Old World wine growing countries and all of them have exceptions to the rules! Primarily most European countries are classed as Old World, since wine making originated in these countries and dates back hundreds of years. However, a more significant difference is the labelling terminology. Most wines that originate from Old World countries, such as France, Spain and Italy, are named after the place where they are produced. Whereas wines from the New World are often named after the grape variety or the brand name given by the producer, or both! For example, Chablis, Bordeaux, Rioja, Barolo, Sancerre and Champagne are all places that are iconic for producing wines and they all have strict laws over what they can and cannot do in their grape growing and wine making, even down to which varieties they can or cannot grow. The New World does not have the same type of laws, hence you can have a 'Chardonnay' labelled wine from all over the world. However, unless you know which Old World wine region is permitted to grow which varieties you may not know that Chablis make wines from Chardonnay grapes and Sancerre from Sauvignon Blanc grapes!

BISTRO DU VIN WINE LIST

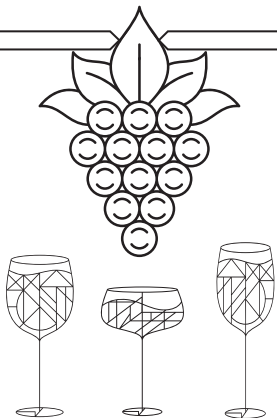
RED WINE

	glass 175ml	glass 250ml	carafe 500ml	bottle 750ml
MAISON ROUGE Anciens Temps, Vin de France	£6.50	£8.95	£16.95	£24.95
CABERNET SAUVIGNON 'Man with the Ax' Showdown, California, USA	£7.50	£9.95	£19.50	£27.95
CHIANTI Da Vinci, Italy	£7.95	£10.50	£20.50	£29.95
BEAUJOLAIS Château de Belleverne, Chénas, France	£8.95	£12.50	£23.95	£34.95
MALBEC BY HOTEL DU VIN Mendoza, Argentina	£9.95	£13.50	£25.50	£36.95
BORDEAUX SUPÉRIEUR 'Tradition' Château Penin, France	£10.50	£13.95	£27.50	£39.95
RIOJA RESERVA Lealtanza, Altanza, Spain	£12.50	£16.95	£32.95	£47.95
PINOT NOIR Urlar, Gladstone, New Zealand [Organic]	£13.50	£18.50	£34.95	£49.95

DESSERT WINES & PORT

	glass 50ml	glass 100ml	bottle
MOSCATO D'ASTI Alasia, Italy (750ml bottle)			£26.95
LICOR DE TANNAT Familia Deicas, Uruguay (500ml)	£4.95	£8.95	£42.95
TOKAJI Late Harvest, Diznoko, Hungary (500ml)	£5.95	£10.95	£52.95
RESERVE BLENDED PORT Six Grapes by Graham's, Portugal (750ml)	£2.95	£4.95	£32.95
10 YEAR OLD TAWNY Graham's, Portugal (750ml)	£3.95	£6.95	£49.95
20 YEAR OLD TAWNY Graham's, Portugal (750ml)	£5.50	£10.50	£74.95

125ml glasses also available on bottles with by the glass prices, excluding Dessert Wines & Port.  
A discretionary service charge of 12.5% will be added to your bill. All prices in GBP and include VAT.  
For special dietary requirements or allergy information, please speak with our staff before ordering.



WINE GLASS SHAPES

The bigger the glass, the better the wine, right? Wrong! The correct wine glass shape and size is more about matching with the style of the wine than the quality of it. For example, a high-acid white wine such as Sauvignon Blanc, no matter what the quality, will always be best enjoyed in a smaller wine glass. Whereas a Pinot Noir or an oaked Chardonnay should be in a larger more bulbous 'Burgundy' wine glass and a full-bodied red, such as a Cabernet Sauvignon in a tall, larger 'Bordeaux' wine glass.

There are a number of considerations in matching wine style and wine glass shape including the way our nose and sense of smell receive these wines, but the main reason is the consideration of which parts of the tongue, the 'palate', we wish the wine to be received by. The palate has different sections that identify the various elements of the wine. The glass shape helps to position the wine correctly around the palate whilst being drunk, to maximise the enjoyment of that style of wine. So, when wine is served in the correct glass it can make a huge difference to the enjoyment of that wine!

BISTRO DU VIN SIGNATURE SELECTION

CHAMPAGNE & SPARKLING WINE

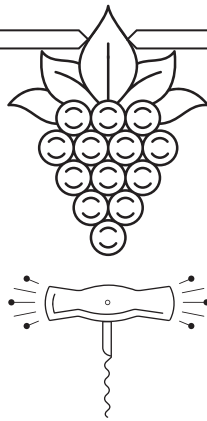
	bottle 750ml
JANSZ, CUVÉE ROSÉ, NV Tasmania, Australia	£54.95
LOMBARD, BLANC DE NOIR, BRUT NATURE Grand Cru, Verzenay	£96.95
LANSON, BLANC DE BLANCS	£109.95
LAURENT-PERRIER VINTAGE	£114.95
GRAND SIÈCLE BY LAURENT-PERRIER	£259.95

WHITE WINE - FRANCE

	bottle 750ml
VOUVRAY Marc Bredif, Loire Valley	£44.95
RIESLING Trimbach, Alsace	£46.95
GEWURZTRAMINER Classic, Hugel, Alsace	£49.95
POUILLY-FUMÉ Villa Paulus, Domaine Masson-Blondelet, Loire Valley	£64.95
SANCERRE 'Le Pierrier', Domaine Thomas, Loire Valley	£68.95
CHABLIS 1er Cru Vaillons, Olivier Tricon	£72.95
CONDRIEU La Petite Côte, Yves Cuilleron, Rhône Valley	£95.95
MEURSAULT Bouchard Père & Fils, Burgundy	£109.95
PULIGNY MONTRACHET Domaine Pernot Belicard, Burgundy	£119.95

WHITE WINE - REST OF THE WORLD

FLORÃO Quinta da Fonte Souto, Alentejo, Portugal	£37.95
GAVI DI GAVI La Minaia, Nicola Bergaglio, Italy	£39.95
SAVATLANO Papagiannakos, Attica, Greece	£39.95
SEMILLON Vergelegen Reserve, South Africa	£46.95
SAUVIGNON BLANC Awatere River by Louis Vavasour, Marlborough, New Zealand	£52.95
DRY RIESLING Dönnhoff Qba, Nabe, Germany	£63.95
CHARDONNAY Karia, Stag's Leap Wine Cellars, Napa Valley, United States	£83.95



### CORK vs SCREW CAP

Wine makers have lots of options now on how to seal their wine bottles. Real cork, artificial cork, plastic corks, screw caps, even glass stoppers are all available, but does the choice of stopper really make a difference? There are benefits to various bottle stoppers, so let's look at the top two options. Firstly, real cork has the romance and historical significance and is believed to be very important to the maturing process of wines that need time to age. However, the chances of a faulty wine from a bottle with a real cork is higher! Screw cap wines are more sustainable, cheaper and far less likely to cause a wine fault, but they do not have the same romance and presentation as a cork, nor do they have the same impact on the aging process.

Overall our take on it is that for a wine that does not need to age to improve, such as a high-acid white made to be drunk young and fresh, a screw cap is ideal, but for a wine than needs time to age, such as a premium Bordeaux, we prefer the benefits of real cork.

## BISTRO DU VIN SIGNATURE SELECTION

### RED WINE - FRANCE

	bottle 750ml
<b>BORDEAUX SUPÉRIEUR</b> Château de Cazenove, Bordeaux	£39.95
<b>MARANGES</b> 1er Cru, La Fussière, Burgundy	£68.95
<b>CHÂTEAUNEUF DU PAPE</b> Domaine Chante Cigale, Southern Rhône Valley	£72.95
<b>MARGAUX</b> Chateau Tayac, Bordeaux	£92.95
<b>SAINT-ÉMILION</b> Grand Cru, Château Tour Baladoz, Bordeaux	£98.95
<b>CHASSAGNE-MONTRACHET</b> Thomas Morey, Rouge Vieilles Vignes, Burgundy	£104.95
<b>POMEROL</b> Chateau Mazeyres, Bordeaux	£112.95
<b>GEVREY-CHAMBERTIN</b> Joseph Drouhin, Burgundy	£114.95
<b>CÔTE RÔTIE</b> Guigal, Brune et Blonde, Rhône Valley	£129.95
<b>SAINT-JULIEN</b> Château Talbot, Grand Cru Classé, Bordeaux	£149.95

### RED WINE - REST OF THE WORLD

<b>CARMENERE</b> Gran Reserva Tarapaca, Maipo, Chile	£34.95
<b>BOBAL</b> Sierra Norte 'Pasion de Bobal', Spain	£35.95
<b>'DOURO RED'</b> Quinta Do Crasto, Douro, Portugal	£36.95
<b>SPÄTBURGUNDER</b> Trocken, Messmer, Germany	£42.95
<b>CABERNET SAUVIGNON</b> Chateau Ste Michelle, Washington State, USA	£42.95
<b>SHIRAZ</b> Yalumba, Samuels Collection, Barossa Valley, Australia	£46.95
<b>ZINFANDEL</b> Edmeades, Mendocino County, California, USA	£49.95
<b>ALTITUDES RED</b> Ixsir, Lebanon	£54.95
<b>RIBERA DEL DUERO</b> '9 meses' Carmelo Rodero, Spain	£54.95
<b>RIOJA</b> Gran Reserva, Gregorio Martinez, Spain	£59.95
<b>TANNAT</b> Preludio "Barrel Select" By Familia Deicas, Uruguay	£74.95
<b>MALBEC</b> Cadus Single Vineyard, 'Finca Las Torcazas', Lujan de Cuyo, Mendoza, Argentina	£84.95
<b>AMARONE</b> Della Valpolicella, Corte Brà, Sartori, Italy	£86.95
<b>PINOT NOIR</b> Adelsheim 'Breaking Ground', Willamette Valley, Oregon, USA	£94.95
<b>CABERNET SAUVIGNON</b> Palermo by Orin Swift, Napa Valley, California, USA	£98.95
<b>BAROLO</b> Proprietà Fontanafredda, Fontanafredda, Italy	£109.95