

GORAM & VINCENT

AVON GORGE

Goram & Vincent is an elegant restaurant with earthy undertones. Featuring an open kitchen with coal fired grills and bespoke clay ovens.

A meat eater's mecca, with sizeable hand cut and mouth-watering steaks, alongside exciting sides that bring the meat alive.

Complemented by a range of dishes to suit all tastes and surrounded by breath-taking views of the Gorge and Suspension Bridge.

CHAMPAGNE COCKTAILS

CLASSIC CHAMPAGNE COCKTAIL £12.95

Champagne, Hennessy VS Cognac, Angostura bitters, sugar

FRENCH 75 £12.95

Champagne, Tanqueray Gin, sugar syrup, lemon

KIR ROYALE £12.95

Champagne, Crème de Cassis Liqueur

BELLINI ROYALE £12.95

Champagne, Crème de Peche Liqueur, peach

MIMOSA £9.95

Champagne, orange juice

COCKTAILS

CLASSIC COCKTAILS £11.95

PASSIONFRUIT MARTINI

Passoã Passionfruit Liqueur, Absolut Vanilia Vodka, Prosecco, passionfruit, pineapple

ESPRESSO MARTINI

Finlandia Vodka, Tosolini Expre Liqueur, espresso, sugar syrup

OLD FASHIONED

Woodford Reserve Bourbon, Angostura bitters, sugar

MARGARITA

El Jimador Reposado Tequila, Cointreau, lime, agave syrup

COSMOPOLITAN

Absolut Citron Vodka, Cointreau, lime, cranberry

PINA COLADA

Bacardi Coconut Rum, double cream, pineapple, coconut, lime

NEGRONI

Bombay Sapphire Gin, Contratto bitters, Martini Reserva Rubino Vermouth

TOM COLLINS

Tanqueray Gin, lemon, sugar syrup, soda

AMARETTO SOUR

Saliza Tosolini Amaretto, Angostura bitters, cherry and vanilla syrup, lemon, sugar syrup

SIDE CAR

Hennessy VS Cognac, Cointreau, lemon, sugar syrup

SIGNATURE COCKTAILS £11.95

FRENCH FIZZ

Twist on a French Martini, Lombard Champagne, Finlandia Vodka, raspberry liqueur, pineapple

GARDEN MOJITO

Twist on a Mojito, Hendricks Gin, St Germain Elderflower Liqueur, cucumber, mint

PROVENCE ROSE CRUSH

Fruity Gin Cocktail with Provence Rosé, Puerto de Indias strawberry gin, Provence rosé wine, raspberries, strawberries, apple

RASPBERRY DAIQUIRI

Classically Strong and Fruity. Bacardi Carta Blanca White Rum, raspberry liqueur, lime

MALVASIA SOARES

Our Award Winning Graham's Blend No.5 Cocktail, Grahams Blend No.5 White Port, El Jimador Reposado Tequila, peach liqueur, homemade spice mix

CHOCOLATE SHIRAZ-ERAC

Chocolate Sazerac with Bloody Shiraz Gin, Rittenhouse Rye Whisky, Four Pillars Bloody Shiraz Gin, Crème de Cacao Liqueur

BASIL SMASH

Fragrant Gin Cocktail, Tanqueray Gin, Noilly Prat Dry Vermouth, basil, lemon

GRAPEFRUIT & ORANGE MARTINI

Sustainable Martini du Vin, Discarded Chardonnay Vodka, Italicus Bergamot Liqueur, Lillet Blanc

NIBBLES

ITALIAN OLIVES <small>(177kcal)</small>	5.95	SOURDOUGH BAGUETTE <small>(143kcal)</small>	2.95
A colourful variety of superb olives Nocellara from Sicily/Cerignola from Puglia/ Gaeta from Lazio (VGI/NGI)		Freshly baked sourdough baguette/Lescure butter (V)	
TRUFFLE & PECORINO MIXED NUTS <small>(453kcal)</small>	5.95	SMOKED COD ROE DIP & CRUDITÉS <small>(1,368kcal)</small>	7.50
A delicious selection of cashews/almonds/ macadamia/pistachio/pecans/covered in a truffle and pecorino seasoning (NGI/NUT)		Chargrilled flat bread/radishes/carrots/ edamame beans/cucumber/celery	

STARTERS

WONKY VEGETABLE SOUP <small>(167kcal)</small>	7.50	HAM HOCK TERRINE <small>(444kcal)</small>	10.50
We're working with Waste Knot to help fight food waste by sourcing surplus and misshapen fruit and vegetables directly from farmers (VGI)		Toasted pain de campagne/cornichons	
WATERMELON TARTARE <small>(116kcal)</small>	7.50	RAVIOLI OF PEA & MINT <small>(392/529kcal)</small>	10.50/17.50
Spring onion/sesame seeds/coriander (VGI/NGI)		Lemon and herb butter with pea shoots (V/NUT)	
BURRATA & IOW HERITAGE TOMATO SALAD	10.50	CURED SEA TROUT <small>(193kcal)</small>	12.95
<small>(252kcal)</small> Mint pesto (NUT)		Coriander/celery/lime/apple salad (NGI) 🍷 4.00 supp	
WHIPPED CASHEW NUT LABNEH & COURGETTE SALAD <small>(363kcal)</small>	7.50	SCALLOPS ROASTED IN THE SHELL WITH CHORIZO <small>(450kcal)</small>	15.50
Ribbons of courgette/edamame beans/radishes (VGI/NGI/NUT)		Samphire/confit garlic/chorizo (NGI) 🍷 6.00 supp	

SALAD/PASTA

GORAM & VINCENT HOUSE SALAD <small>(142/284kcal)</small>	8.50/13.50	CHARGRILLED TUNA NIÇOISE SALAD <small>(411/528kcal)</small>	12.95/21.95
Baby kale leaves/edamame beans/quinoa/peppers/ courgettes/alfalfa sprouts (V/NUT)		Tuna loin/green beans/soft boiled egg/new potato/tomato/olives (NGI) 🍷 4.00/3.00 supp	
Add to your salad: chicken <small>(117kcal)</small>	3.00	GNOCCHI PROVENÇALE <small>(484kcal)</small>	14.95
smoked mackerel <small>(216kcal)</small> /halloumi <small>(206kcal)</small> 🍷 1 topping included		Ratatouille vegetables/tomato sauce/basil pesto (VGI/NGI/NUT)	

*Specials, subject to availability / 🍷 Supplement for dinner inclusive guests

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 our staff before
ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are
allergen free due to possible cross contamination in kitchen environments. Calorie
calculations are 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 a day.
All of our prices include VAT. A discretionary service charge of 12.5% will be added to your
bill. 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.



For further
information on
allergens please
scan here.

HOTELDUVIN.com

THE LEGEND OF GORAM & VINCENT: Two local giants, Goram and Vincent - liked the same woman, the beautiful Avona. She offered herself to whichever of them could drain the lake. Goram, drank a giant quantity of ale whilst working and fell asleep, whilst Vincent finished and won Avona's affections. When Goram woke up, he was so distraught at losing that he stamped his foot in a pit, creating The Giant's Footprint in the gorge.

FROM THE GRILL

All steaks and burgers are served with fries

STEAKS

AGED RUMP 200G* <small>(887kcal)</small> /🍷 8.00 supp	25.95
SIRLOIN 250G <small>(1,176kcal)</small> /🍷 17.00 supp	36.50
FILLET STEAK* <small>(858kcal)</small> 200G /🍷 18.00 supp	37.50
RIB-EYE 250G <small>(918kcal)</small> /🍷 23.00 supp	43.95
CHATEAUBRIAND 500G* <small>(2,258kcal)</small> (NUT)	75.00
Best shared between two /🍷 19.00pp supp	

SKEWERS

Served on a bed of tabbouleh with red cabbage slaw/flatbread/chilli and garlic sauces	
LAMB KOFTA BROCHETTE <small>(1,025kcal)</small>	19.50
CHICKEN SKEWER <small>(829kcal)</small>	17.50
Spiced smoked chicken skewer	
TUNA SKEWER <small>(351kcal)</small> /🍷 3.00 supp	21.95
BIRD'S EYE CHILLI, TAHINI & OREGANO MARINATED AUBERGINE <small>(526kcal)</small> (V)	14.95

FISH/GRILLED MEAT

CHARGRILLED SEA BASS <small>(463kcal)</small>	19.50
Served whole with braised fennel/gremolata (NGI)	
WHOLE BARBECUED CORNISH MACKEREL <small>(353kcal)</small>	18.95
Beef tomato/onion salad/cheremoula (NGI)	
TUNA STEAK* <small>(805kcal)</small> 200G /🍷 9.50 supp	28.95
fries/watercress	
ROASTED LAMB RUMP <small>(637kcal)</small>	36.95
Butter bean puree/anchovy/caper sauce (NGI) /🍷 17.00 supp	

SIDES

FRIES <small>(450kcal)</small>	4.50
MAC'N CHEESE <small>(394kcal)</small> (V)	4.50
TRUFFLED MASH <small>(315kcal)</small> (V/NGI)	4.50
HONEY GLAZED CHANTENAY CARROTS <small>(126kcal)</small> (V/NGI)	4.50
GREEN BEANS <small>(113kcal)</small> (V/NGI)	4.50
CHOPPED SALAD <small>(241kcal)</small> (V/NGI)	4.50

SAUCES

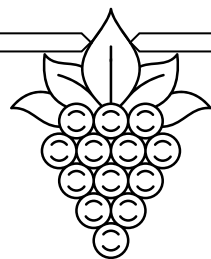
Anchovy hollandaise <small>(420kcal)</small> / peppercorn <small>(153kcal)</small> /bèarnaise <small>(415kcal)</small> / garlic butter <small>(422kcal)</small> /chimichurri <small>(132kcal)</small>	3.50
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BURGERS

CLASSIC BURGER <small>(1,171kcal)</small> 200g	18.50
Burger patty/relish/bacon/grilled cheese/ brioche bun (NUT)	
PLANT BASED BURGER <small>(1,143kcal)</small> 200g	18.50
Plant burger patty/mushroom ketchup/grilled vegan feta cheese/brioche bun (VGI/NUT)	

DESSERTS

POACHED CHOCOLATE CAKE <small>(1,896kcal)</small>	10.50	MINI SUGARED DOUGHNUTS <small>(362kcal)</small>	8.95
Maple syrup crème fraîche (V/NGI) /🍷 2.00 supp		Filled with a gingerbread paste/ vanilla yoghurt (VGI/NUT)	
WHITE CHOCOLATE & RASPBERRY TART <small>(738kcal)</small>	7.95	ICE CREAM & SORBET <small>(52kcal)</small>	2.75 per scoop
Raspberry sorbet (V/NUT)		(VGIA/NGI/NUT)	
BREAD & BUTTER PUDDING <small>(987kcal)</small>	7.95	THE CHEESE PLATE <small>(606kcal)</small>	10.95
Viennese pastries baked with raisins/ custard/vanilla creme Anglaise (V/NUT)		Selection of Harvey & Brockless cheese/ biscuits/chutney (NUT) 🍷 2.00 supp	
BLACKBERRY CHEESECAKE <small>(905kcal)</small>	9.95	Blackberry compote/mint	



GORAM & VINCENT WINE LIST

Wine, the very lifeblood of our Hotel & Restaurant. 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. 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, Nabe
 Gewurztraminer, Classic, Hugel

LOIRE VALLEY REGIONS

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

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

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
 Chateaufeuf du Pape, Domaine Chante Cigale
 Côte Rôtie, Guigal, Brune et Blonde

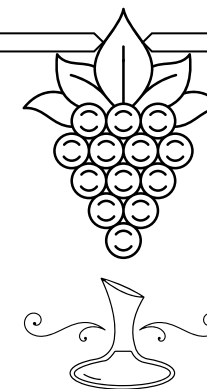
SOUTH OF FRANCE

* 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.

GORAM & VINCENT WINE LIST

CHAMPAGNE & SPARKLING WINE

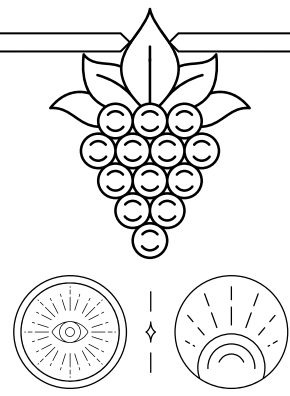
	glass 125ml	bottle 750ml
EINS, ZWEI, ZERO, RIESLING Leitz, Germany [Alcohol-Free]	£4.95	£27.95
PROSECCO, EXTRA DRY NV Fiol, Veneto, Italy	£7.95	£39.95
HENNERS BRUT NV East Sussex, England	£11.95	£67.95
CUVÉE HOTEL DU VIN Lombard, France	£11.95	£69.95
LANSON PÈRE ET FILS France	£12.95	£74.95
LANSON ROSÉ 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 Bretesche, 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
ROSÉ SAUVAGE BY HOTEL DU VIN Clare Valley, South Australia	£8.95	£12.50	£23.95	£34.95
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!

GORAM & VINCENT WINE LIST

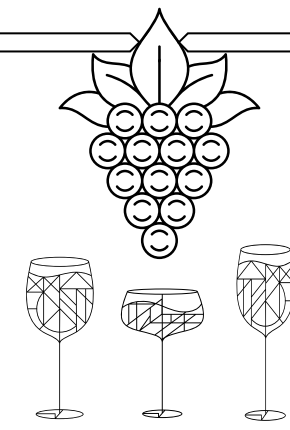
RED WINE

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

DESSERT WINES & PORT

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

GORAM & VINCENT SIGNATURE SELECTION

CHAMPAGNE & SPARKLING WINE

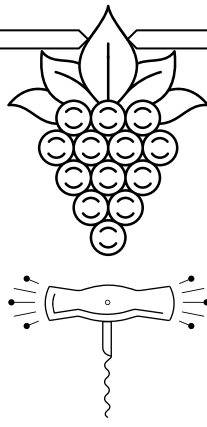
	bottle 750ml
JANSZ, CUVÉE ROSÉ, NV <i>Tasmania, Australia</i>	£54.95
LOMBARD, BLANC DE NOIR, BRUT NATURE <i>Grand Cru, Verzenay</i>	£96.95
LANSON, BLANC DE BLANCS	£109.95
LAURENT-PERRIER VINTAGE	£114.95
GRAND SIÈCLE BY LAURENT-PERRIER	£259.95

WHITE WINE - FRANCE

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

WHITE WINE - REST OF THE WORLD

FLORÃO <i>Quinta da Fonte Souto, Alentejo, Portugal</i>	£37.95
GAVI DI GAVI <i>La Minaia, Nicola Bergaglio, Italy</i>	£39.95
SAVATLANO <i>Papagiannakos, Attica, Greece</i>	£39.95
SEMILLON <i>Vergelegen Reserve, South Africa</i>	£46.95
SAUVIGNON BLANC <i>Awatere River by Louis Vavasour, Marlborough, New Zealand</i>	£52.95
DRYRIESLING <i>Dönnhoff Qba, Nabe, Germany</i>	£63.95
CHARDONNAY <i>Patz and Hall, Sonoma Coast, United States</i>	£94.95



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.

GORAM & VINCENT SIGNATURE SELECTION

RED WINE - FRANCE

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

RED WINE - REST OF THE WORLD

CARMENERE <i>Gran Reserva Tarapaca, Maipo, Chile</i>	£34.95
BOBAL <i>Sierra Norte 'Pasion de Bobal', Spain</i>	£35.95
'DOURO RED' <i>Quinta Do Crasto, Douro, Portugal</i>	£36.95
SPÄTBURGUNDER <i>Trocken, Messmer, Germany</i>	£42.95
SHIRAZ <i>Yalumba, Samuels Collection, Barossa Valley, Australia</i>	£46.95
ZINFANDEL <i>Edmeades, Mendocino County, California, USA</i>	£49.95
ALTITUDES RED <i>Ixsir, Lebanon</i>	£54.95
RIBERA DEL DUERO <i>'9 meses' Carmelo Rodero, Spain</i>	£54.95
CABERNET SAUVIGNON <i>Thelema, Western Cape, South Africa</i>	£56.95
RIOJA <i>Gran Reserva, Gregorio Martinez, Spain</i>	£59.95
TANNAT <i>Preludio "Barrel Select" By Familia Deicas, Uruguay</i>	£74.95
MALBEC <i>Cadus Single Vineyard, 'Finca Las Torcazas', Lujan de Cuyo, Mendoza, Argentina</i>	£84.95
AMARONE <i>Della Valpolicella, Reius, Sartori, Italy</i>	£86.95
PINOT NOIR <i>Adelsheim 'Breaking Ground', Willamette Valley, Oregon, USA</i>	£94.95
CABERNET SAUVIGNON <i>Palermo by Orin Swift, Napa Valley, California, USA</i>	£98.95
BAROLO <i>Proprietà Fontanafredda, Fontanafredda, Italy</i>	£109.95