

## Regency Wine List

### House White Wines

	<b>Glass (175ml)</b>	<b>Bottle</b>
<b>Pinot Grigio Bella Modella "La Farfalla"</b>	£5.50	£20.00
<i>A ripe, flavourful dry white with white currants, pear, elderflower and citrus.</i>		

<b>Vouvray Demi-Sec Les Coteaux Tufiers</b>	£6.50	£24.00
<i>A delicious off-dry Chenin Blanc with honeyed apple, melon and lime notes.</i>		

<b>Los Haroldos Roble Chardonnay</b>	£7.00	£26.00
<i>Full-bodied white, creamy and tropical with vanilla, coconut, pineapple, papaya and banana.</i>		

<b>Esk Valley Sauvignon Blanc</b>	£7.50	£30.00
<i>A wonderfully expressive New Zealand Sauvignon with aromas of passionfruit and tropical notes. Ripe fruit flavours and a mineral acidity gives the wine excellent length.</i>		

### House Red Wines

<b>Camino de la Cabana Merlot</b>	£5.50	£20.00
<i>Plush and velvety, bursting with ripe plums, cherries, vanilla and blackberry flavours.</i>		

<b>Alianca Bairrada Reserva</b>	£6.50	£24.00
<i>Delicious Portuguese red wine intense with plums, berries, cherries and savoury, earthy spice.</i>		

<b>Navajas Rioja Crianza</b>	£7.00	£26.00
<i>Classic Spanish red with an enticing nose of fruit, oak and subtle spice. Smooth with strong forest fruit flavours and a rich vanilla finish.</i>		

<b>Malbec Reserve Don David El Esteco</b>	£7.50	£30.00
<i>From high in the foothills of Argentine Andes, a rich red with black fruit flavours and hints of coffee and chocolate.</i>		

## White Wines

**Bottle**

### **Picpoul de Pinet Ornezon**

£25.00

*A great all-rounder somewhere between Pinot Grigio and Sauvignon Blanc. Fresh with lemon, grapefruit and peach.*

### **Gavi La Battistina**

£28.00

*Crisp and zesty with apple, lemon, lime and white flowers. Also known as the Chablis of Italy!*

### **Chablis Domaine de la Motte**

£35.00

*Classically crisp and dry with fine flinty character.*

### **Thelema Sauvignon Blanc**

£36.50

*Fresh, crisp and aromatic, boasting delicious gooseberry, melon and pineapple. Packed with juicy ripe melon and guava fruits and hints of bell pepper with a refreshing bone dry finish.*

### **Sancerre Franck Millet**

£45.00

*A superb perfectly balanced Sancerre with citrus and grassy aromas followed by a fine mineral character on the palate.*

### **Pouilly Fuisse Domaine de la Soufrandise**

£54.00

*Full-flavoured white Burgundy with honeyed white fruit character and a long mineral finish.*

### **Meursault "Les Chevaliers" Coche-Bizouard**

£85.00

*Mineral, rich and steely with great structure.*

## Rose

**Glass (175ml)**

**Bottle**

### **White Zinfandel Big Top**

£5.50

£19.00

*Off-dry rose with strawberry ice-cream and juicy red berry flavours.*

### **AIX Rose**

£37.00

*Gold awarded premium Provence Rose, made with dedication and passion. This is elegant, generous and tasty and great to share with friends and family.*

## **Red Wines**

## **Bottle**

### **Lackey Shiraz**

£30.00

*Classic bold Aussie Shiraz showcasing blackberries, plums, ripe cherries and cocoa all rounded off with touches of espresso and cardamom.*

### **Fleurie La Reine de l'Arenite**

£30.00

*Silky, elegant, floral Beaujolais. Crushed berries, Morello cherries and dark chocolate notes.*

### **The Conductor Merlot (Philip Shaw)**

£31.00

*Rich, fruity and well balanced Australian Red. Blackcurrant and damson flavours with a touch of spice.*

### **Jordan Cabernet Sauvignon**

£32.50

*Rich South African red with typical smoky black fruit and cigar box aromas. Full on the palate with ripe blackcurrant fruit character.*

### **Château La Croix des Moines Lalande de Pomerol**

£42.00

*A well-structured Bordeaux. Rich in flavour and body with firm tannins making it ideal with steak and game.*

### **Barolo "Flori" Araldica**

£40.00

*Complex floral Italian red combining plum, mulberry, ripe strawberry and savoury spice. Perfect with rich red meats or game, particularly lamb shanks.*

### **Marques de Murrieta Rioja Reserva**

£43.00

*Traditional Rioja from a long established Bodega. Complex and mellow with ripe, spicy dried fruit flavours that stay on the palate.*

### **Châteauneuf du Pape Cuvee Papale**

£47.50

*Arguably the most famous single village of the southern Rhone. This is a classic example with warm, spiced plum, cassis, blackberry, anise, smoke and pepper. Perfect with traditional roasts, grilled meats and rich casseroles.*

### **Amarone della Valpolicella "La Colombaia"**

£57.50

*Ripe, warm and generous Italian red abundant with plum and cherry aromas, roasted coffee beans and dried fruits. Full-bodied and richly flavoured with berry and plum fruit and a spicy finish.*

### **Château Lacoste Borie Pauillac**

£63.00

*The second wine from Grand Puy Lacoste. Drinking superbly at the moment. Classic Pauillac, with earthy, mineral richness.*

<b><u>Sparkling</u></b>	<b>Glass (125ml)</b>	<b>Bottle</b>
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<b>Prosecco Fiol NV</b>	£6.50	£30.00
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*A fresh and dry yet fruity Prosecco.*

<b>Codorniu Raventos Rosado NV</b>		£27.00
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*Refreshingly dry pink Cava with fresh raspberry, strawberry and cherry flavours.*

### **Champagnes**

<b>Champagne Sarcey Brut NV</b>	£12.50	£49.50
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*A fine and elegant Champagne from a small family producer.*

<b>Billecart Salmon Brut NV</b>		£83.50
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*One of the Island's favourite Champagnes. Dry and sophisticated.*

<b>Champagne Sarcey Rose NV</b>		£59.50
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*A stylish and classy dry pink Champagne from a family run estate.*

<b>Billecart Salmon Brut Rose NV</b>		£104.50
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*Regarded as being the best non-vintage Champagne by much of the wine trade. Dry and well balanced with fine bubbles.*

### **Desserts**

<b>Monbazillac Domaine de Grange Neuve 50cl</b>	£6.50	£27.50
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*A versatile dessert wine. Delicious with most desserts and with cheese.*

<b>Adoro Natural Sweet Mourvedre 50cl</b>	£7.00	£31.00
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*Created specifically to pair with cheese this is a superb alternative to Port with a huge concentration of rich berry and cherry flavours. Equally good with sweet puddings.*

