

Red WINE LIST



LIGHT & FRUITY

		
Didier Desvignes Fleurie AC, France		€60
<i>Lively notes of citrus fruit, red berries and hints of exotic fruits, banana and dried apricot. It is perfect with leg of lamb, poultry and grilled meat.</i>		
Chateau Lagrange, Saint-Emilion France		€50
<i>Attractive red colour. The nose is expressive, fresh, with notes of fruit and wood. The mouth is full, structured, on persistent woody notes. Pairs best with savory, earthy, and protein-rich dishes.</i>		
Lopez de Haro, Rioja Crianza, Spain	€12	€48
<i>Smooth with hints of oak and cherry. Great with grilled meats or Manchego.</i>		
Chateau Turcaud Rouge, Bordeaux AC, France		€48
<i>The palate has lots of clean red berry fruit, plum and hints of dusty cherries. It pairs beautifully with poultry and red meat, especially entrecôte steak as well as the cheese platter.</i>		
Joao Portugal Ramos 'Pouca Roupa' Tinto Vinho Regional Alentejano, Portugal		€48
<i>Spicy and red-fruited. Ideal for barbecue or cured meats.</i>		
Riscal, Tempranillo, Spain		€43
<i>Ripe fruit and light spice. Perfect for tapas, lamb or grilled vegetables.</i>		
Côtes du Rhone Villages Le Pas de la Beaume, France		€42
<i>Fruity and herbal with medium body. Matches well with roast pork or duck.</i>		
Masi Malbec, Corvina , Argentina	€10	€42
<i>Fresh and vibrant with plum and cherry. Great with grilled food and pizza.</i>		
Cheval Magistral Merlot Vin de Pays d'Oc, France	€10	€40
<i>Juicy red berries and soft tannins. Pair well with roast chicken and tomato-based pasta.</i>		

ELEGANT & AROMATIC

		
So, Vignerons 'La Boussole' Pinot Noir Languedoc, France		€47
<i>Really well-balanced and pure with finely grained tannins at the finish. Good food, wine. Serve with a mushroom risotto, lamb shank or even scallops in mushroom and cream sauce.</i>		
Elitaio, Montipulciano D'Abruzzo, Italy		€45
<i>Light-bodied with cherry and earthy tones. Pair with duck, mushroom risotto or salmon.</i>		

RICH & FULL BODIED

		
Amarone Della Valpolicella Colognola, Italy		€105
<i>Rich and smooth, full of dark cherry fruit. Great with game or rich pasta.</i>		
Pollen de Corbin Michotte Saint-Emilion Grand Cru 2016, France		€99
<i>Smooth, Beautifully mature, barrel aged. Elegant and earthy. Pairs beautifully with duck or mushroom dishes.</i>		
Camille Cayran, Chateauneuf du Pape Rhone, France		€85
<i>Powerful with dark fruit and spice. Enjoy with beef wellington or cheese.</i>		
Ramon Bilbao, Gran Reserva, Rioja 2015 Spain		€80
<i>A savory wine of complexity and depth with fine tannins and a long finish. Roast Lamb: Often considered the ultimate pairing for Gran Reserva Rioja, especially lamb cutlets or slow-braised lamb shanks.</i>		
Chateau Segur de Cabanac Saint-Estephe Gironde, Bordeaux, France		€75
<i>This 60% Cabernet Sauvignon and 40% Merlot blend is a beautiful classic and savory wine. Recommended pairings include roasted, braised, or grilled red meats (beef, lamb), game (deer, venison), earthy mushrooms.</i>		
Condado de Orizo, Ribera Del Duero Reserva, Spain		€70
<i>Full-bodied with mocha and plum. Served with grilled meats or Iberico ham.</i>		
Monte Santoccio Valpolicella Ripasso, Italia		€68
<i>Well balanced with a medium full body with juicy plum, cherries and some herbs. Grilled red meats, braised lamb, BBQ ribs, and roast pork and rich pasta.</i>		
Musar Jeune, Bekaa Valley, Cinsault, Lebanon		€55
<i>Syrah, Cabernet Sauvignon. Juicy and spicy. Perfect for spicy lamb or lentil dishes.</i>		
Post House "Penny Black" Shiraz, Stellenbosch, South Africa		€50
<i>(Vegan Sustainable) - Zippy blackcurrant fruit, black pepper and pear. Full bodied with firm tannins on the palate and a complex, layered finish.</i>		
Chateau St Michelle Cabernet Sauvignon, Washington, USA	€12	€48
<i>Soft and interestingly fruity with a hint of cherry and summer fruit. It pairs best with hearty dishes, including grilled steak, roast beef, lamb chops, and burgers.</i>		

Club Cellar



White WINE LIST



LIGHT & CRISP

Sancerre, Joseph Mellot Domain de Bellecours, Loire, France <i>Flinty and vibrant. Pair with white fish, chevre and asparagus.</i>		€68
Vette di San Leonardo, Sauvignon Blanc Trentino, Italy <i>Herbaceous and mineral. Perfect with grilled vegetables and goat's cheese.</i>		€56
Craggy Range, Te Muna Road, Sauvignon Blanc, New Zealand <i>Tropical fruit and citrus zest. Great with seafood, feta, and light pastas.</i>	€13.50	€55
Cinzia Bergaglio 'La Fornace' Gavi di Tassorolo, Piemonte, Italy <i>Pale straw yellow with green highlights, the nose is delicate and fresh, showing acacia blossom, hawthorn, and green apple. Ligurian seafood, pasta with herbs, vegetable risotto, and fresh cheeses.</i>		€50
Picpoul de Pinet, Domain Combe Rouge Languedoc, France <i>Bright and saline. Ideal with seafood.</i>		€46
Bardos Verdejo, Rueda Spain <i>Intense aroma of white fruits, citrus and cut grass with a light touch of balsamic and mineral notes.</i>	€12	€48
Tini Grecanico, Pinot Grigio, Sicily, Italy <i>Dry, floral, with almond hints. Great with antipasti and grilled vegetables.</i>	€11.50	€45
Millstream, Chenin Blanc, South Africa <i>Crisp apple and honeydew. Great with light spice and grilled fish.</i>		€43
Cheval Magistral Sauvignon Blanc Pays d'Oc, France <i>Dry, fruity and fresh with flavours of lemon, lime, Granny Smith apple and fresh leafy herbs. Perfect with salads or shellfish.</i>	€10	€40

AROMATIC & FRUITY

Macon Village, Chateau De Mirande Maconnais, Burgundy, France <i>Lightly buttery with floral notes. Excellent with roast turkey and soft cheese.</i>		€52
Mar de Frades Albarino Rias Baixas, Spain <i>Saline with stone fruit. Pairs with grilled prawns and fish.</i>	€12.50	€50
By the Glass Riesling, Mosel, Germany <i>Aromatic and light with notes of green apple, lime and violet. Lifted on the palate with flavours of citrus and tree fruits. Pasta with shellfish, dishes prepared with white wine.</i>		€45

FULL-BODIED & COMPLEX

Maison Champy, Rully Bourgogne France <i>2022 - Round and nutty. Matches well with roast chicken and creamy mushrooms.</i>		€125
Domaine Laroche Les Vaillons, Chablis Premier Cru, Burgundy, France <i>Minerally and rich. Try it with seafood or veal in white sauce.</i>		€88
Corty, Artisan, Pouilly-Fumé, Loire, France <i>Elegant, flinty and dry. Great with smoked fish or hard cheese.</i>		€70
Chablis, Domaine Fillon et Fils, Burgundy, France <i>Steely lemon zest and green apple. Great with oysters and creamy sauces.</i>		€65
Mailing May, Post House, Sauvignon Blanc, South Africa <i>Toasty and structured. Pair with roasted pork or risotto.</i>		€49
Beringer, Chardoney Napa Valley California, USA <i>Rich and oaky. Ideal with grilled salmon, lobster, or creamy pasta.</i>	€12	€49

CHAMPAGNE & PROSECCO

Laurent Perrier, La Cuvee, Brut NV, France <i>Elegant, citrus, balanced. Pairs with lobster, sushi.</i>		€120
Henri Goutorbe, Champagne Brut Grand-Cru, France <i>Apple, brioche, fine bubbles. Pairs with caviar, oysters</i>	€19	€99
Rive della Chiesa 'Gasparetto' Prosecco Frizzante DOC, Italy <i>The nose is clean and expressive, offering golden apple, pear, and white peach with subtle floral notes. Pairs with appetizer.</i>	€11	€46

ROSÉ ALL DAY

Laurent Perrier Cuvee Rose Brut NV France <i>Raspberry, rose petals, complex. Pairs with tuna tartare, soft cheese.</i>		€150
Henri Goutorbe, Champagne Rose Brut Grand-Cru, France <i>Fresh and lively, wild strawberries. Redcurrants and hint of toast. Lovely with smoked salmon, duck, sushi, or berry dessert.</i>		€135
Grande Cuvee 1531 Crémant de Limoux, Brut Rose, France <i>Creamy mousse, citrus zest. Pairs with canapes, fried foods.</i>	€12	€66
Belle Anne Rose, Provence, France <i>Pairs with desserts, goat's cheese.</i>	€12	€48

Club Cellar

