

## White – New World

**Adobe Reserva / Organic Gewurztraminer Chile (3) (vg)** Bottle £21.00  
125ml £3.70  
175ml £5.50  
*Aromatic, fruity, very interesting and a little quirky. Organic and bio-dynamic. Great with aromatic, middle-eastern and fruity dishes.*

**Tananga / Sauvignon Blanc New Zealand (1)** £24.00  
£4.40  
£6.20  
*Juicy and zingy, mouth-wateringly fresh. Ideal with white meats and herby dishes.*

**Irene Morales / Grand Reserve Chardonnay Chile (2)** £31.00  
*Sumptuous, full bodied and so delicious, a stunning example of an oaked Chilean Chardonnay. Great with rich fish, creamy and pasta dishes.*

**Dry River / Chardonnay Australia (2)** £19.50  
£3.50  
£5.10  
*A bright, un-oaked wine - fleshy, fruity, fresh and round. Ideal with simple, delicate dishes, shellfish and pork.*

## White – Old World

**Liso Veinte / Viura Spain (1) (vg)** Bottle £18.00  
125ml £3.20  
175ml £4.70  
*Fresh and lively with crunchy green apple and lemon peel. Great with grilled fish and all salads.*

**Château L'Ermitage 'Auzan' / Côte de Rhône France (2) (vg)** £27.00  
*An amazing, bouncy blend of Roussanne, Grenache Blanc and Viognier. Citric, fresh and lengthy. Ideal with all fish, shellfish and white meat.*

**Antico Fregio / Pinot Grigio Italy (1) (vg)** £19.00  
£3.40  
£5.00  
*Light and dry with mellow orchard fruit on the palate. A true classic example yet Sicilian, bringing a touch more sunshine. Great with salads and antipasti.*

**La Renardière / Pouilly Fumé France (1) (vg)** £45.00  
*Floral and herbaceous, a concentrated wine with real elegance, complexity and power. Best with shellfish, grilled white fish or chicken and soft cheeses.*

**Pierre Lacasse / Sauvignon Blanc France (2)** £18.50  
£3.30  
£4.80  
*A zippy, fruity French Sauvignon with bright flavours of green apple, elderflower, pink grapefruit and gooseberry. Ideal with shellfish, simple fish and mild cheese.*

### TASTING GUIDE



## Red – New World

Adobe Reserva / Organic Cabernet Sauvignon

Bottle £21.00  
£3.70  
£5.50

**Chile (D) (vg)**

Attractive aromas of blackcurrant and spice, a smooth and velvety taste. Completely organic and biodynamic. Ideal with BBQ style food, burgers and grilled lamb.

Deen de Bortoli 'Vat 4' / Petit Verdot

£31.00

**Australia (E)**

It morphs and blossoms from the minute you open it, each sip slightly better than the last. Loads of character, a real punch-in-the-face red wine, in the most diplomatic kind of way. Great with rich meat dishes and game.

Santa Rosa / Malbec

£26.00  
£4.60  
£6.80

**Argentina (D) (vg)**

A full, robust wine bursting with plum and bramble fruit, underpinned by pleasant tannins. A great match for steak.

Dry River / Shiraz

£19.50  
£3.50  
£5.10

**Australia (D)**

Classic Aussie Shiraz with ripe plum, black cherry and sweet spice. A touch of eucalyptus adds to the complexity. Marries well with beefy stews and strong hard cheeses.

Rio Roca / Merlot

£19.00  
£3.40  
£5.00

**Chile (C)**

A soft, mellow and easy drinking Merlot with flavours of plum, cherry and a hint of cedar wood. Really good with pizza and tomato-based pasta dishes.

## Red – Old World

Doppio Passo / Primitivo del Salento

Bottle £25.00

**Italy (C)**

Plump black cherry, blueberry, raisin and lavender. Off-dry, round and super-smooth. Ideal with tomato, pizza and curried dishes.

Liso Veinte / Tempranillo

£18.00

**Spain (B) (vg)**

£3.20

£4.70

Medium-bodied with notes of dill, cranberry, redcurrant and blackberry. Nicely tannic. Ideal with tomato-based dishes, pasta and Mexican-style dishes.

Château L'Ermitage 'Auzan' / Côtes Du Rhône

£27.00

**France (D) (vg)**

Dark, peppery and full-bodied; red fruit and licorice underpinned by chalky tannins. Great with sausages, pies, Mediterranean dishes.

Château Calvimont Rouge / Graves

£48.00

**France (D)**

A fine-tuned Graves from a historic producer. Hedgerow fruit, well-judged tannins, very fresh on the finish. Ideal with veal and venison.

Le Fou / Pinot Noir

£24.00

**France (C)**

£4.40

£6.20

'Le Fou' translates as 'the madman' - only a mad man would try to produce the perfect Pinot Noir in southern France. Warm, rich with an exciting bite. Ideal with pink lamb, roast chicken or mushroom dishes.

Rioja Vega Señorial / Rioja Reserva DOCa

£38.00

**Spain (D)**

Clean cherry fruit woven with toast, toffee and vanilla, velvet-smooth. A special Rioja Reserva, aged for 3 years. Great with game, Indian-inspired dishes and hardcheeses.

## Local Gin

**Wicked Wolf** 25ml  
£2.90

**Exmoor**  
A combination of 11 select botanicals that finely balance fresh citrus and spicy pepper notes with the unique flavours of Juniper and coriander to produce a classic, premium spirit.

**Black Dog Gin** £2.90  
**Dartmoor**

This smooth, botanical infusion boasts strong citrus notes, flashes hints of wild flowers and finishes off with red berries.

**Admiral** £3.80  
**Dartmoor**

Named after the Red Admiral butterfly that frequents the gardens throughout Dartmoor. A navy strength Gin distilled with 18 botanicals including our Dartmoor flavours of Gorse, Hawthorn, Rowan berries, Chamomile, Navelwort and Nettles.

**Papillon** £2.80  
**Dartmoor**

Papillon gin marries classic botanicals with the Gorse, Hawthorn, Rowan Berries, Chamomile, and Devon Violets that blossom here on Dartmoor.

**Roku** £2.80  
**Japan**

Crafted by Japanese artisans, Roku is a multi-layered, perfectly balanced gin combining both traditional and 6 uniquely Japanese botanicals.

**Bathtub Gin** £2.90  
**Tunbridge Wells**

Ableforth's award winning Bathtub Gin combines delicious botanicals such as Juniper, coriander, cassia, cardamom, cloves and the very finest orange peel to deliver an unparalleled drinking experience.

## Gin

## Whiskies

**Benromach 10yr** 25ml  
£4.50

**Speyside**  
A great whisky, its maturity belies its 10 years of age - ginger, dry sherry, almost hoppy after a while.

**Cotswolds Single Malt** £4.00  
**England**

The first whisky ever distilled in the Cotswolds, it uses 100% locally grown, floor-malted barley, aged in ex-Bourbon barrels and reconditioned red wine casks. Rich, fruity and very sippable.

**Dalmore 12yr** £5.50  
**Highland**

Toasty, coffee-rich dram with beautifully spicy notes and a thick mouthfeel. Very rich for a 12yr.

**Dalwhinnie 15yr** £6.00  
**Highland**

One of the highest of all Highland distilleries, Dalwhinnie produces a welcomingly gentle spirit that's full of character. Smooth and soft with heather, honey and delicate spice, creamy not dry.

**Penderyn Madeira Edition** £5.00  
**Wales**

The Gold Medal award winning single malt whisky from the only distillery in Wales. This unique distilled single malt whisky is matured in bourbon barrels and finished in Madeira casks to impart a generous flavour of subtle complexity.

**Port Charlotte Scottish Barley Heavily Peated** £6.00

**Islay**  
Made from 100% Scottish-grown barley, peated to 40ppm which is then trickle distilled and combined with pure Islay spring water prior to bottling. An elegant, floral and peaty whisky.

**Teeling Single Grain** £5.50  
**Ireland**

A single grain whiskey that has been partly matured in Californian red wine barrels. Sweet and fruity with prominent vanilla flavours.

## Rosé

**Caves Alianca / 'Casal Mendes'** Bottle £19.00  
**Portugal (D) (vg)** £3.40  
£5.00  
*Light, refreshing and fruity, bursting with strawberries, raspberries and pear drops. A light spritz adds to the freshness. Marries well with strong shellfish and rice dishes.*

**Liso Veinte / Grenache Rosé** £18.00  
**Spain (I) (vg)** £3.20  
£4.70  
*Dry yet teeming with fresh, juicy strawberry fruit on the palate. Great with light salads and grilled fish.*

**Hecht & Bannier / Côtes de Provence Rosé Organic** £32.00  
**France (I)**  
*A very classy rosé of immense charm; plump, medium-bodied, crisp grape fruit and passion fruit.. Zippy and refreshing. Wonderful with light pasta dishes, grilled fish and goats cheese.*

## Port

**Croft / Pink Port** 100ml glass  
**Portugal (6)** £5.00  
*Delicious ripe cherry and raspberry fruit flavours, grapefruit and honey too. Great in cocktails, a contemporary classic.*

**Krohn / Colheita Port 2007** 100ml glass  
**Portugal (D)** £9.00  
*Silky and elegant with layers of dried fruit and clove. A wonderful example from the Douro region.*

**Krohn / Colheita Port 1961** 100ml glass  
**Portugal (E)** £30.00  
*Intense coffee, chocolate and raisins on the palate – a decadent treat.*

## Dessert Wine

**Domaine Grangeneuve / Monbazillac** 500ml Bottle  
**France (7)** £28.00  
100ml glass £7.00  
*Sweet, but not cloyingly so. Utterly luscious; think barley sugar and orange marmalade with a backbone of refreshing acidity.*

## Sparkling

**One4One / Prosecco** 20cl bottle  
**Spumante** £8.00  
**Italy (2) (vg)**  
*Crisp and refreshing, fully-sparkling Prosecco; succulent apple and pear notes.*

**Nua / Prosecco** Bottle  
**Italy (2) (vg)** £28.00  
*A deliciously light and fruity Prosecco. Green apple and peach with a mouth-filling mousse.*

**Nua / Sparkling Rosé** £28.00  
**Italy (2)**  
*A gloriously tasty, pink sparkling wine from the north of Italy. Dry, crisp and delicate; perfect celebration bubbly!*

## Champagne

**Jules Feraud / Brut NV**  
**France (I)** £45.00  
*A vibrant and characterful non-vintage Champagne; fresh and clean with hints of brioche.*

**Mumm / 'Cordon Rouge' NV**  
**France (I) (vg)** £80.00  
*Rich, fleshy fruits on the palate with toasted, nutty notes and subtle yeast overtones.*

(vg) = Wines suitable for vegans



Wines supplied by Regency Wines, Exeter.