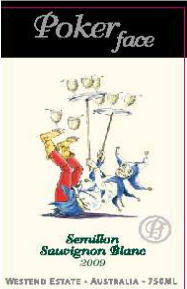


# BUTLERS



## Whites by the glass...

	175ml	250ml	Bottle	
<b>1. Pinot Grigio, San Alessandro ITALY</b> Spring-fresh and full-flavoured, with a hint of exotic spice.	<b>4.25</b>	<b>5.75</b>	<b>16.95</b>	
<b>2. Sauvignon Blanc, Fairfelds NEW ZEALAND</b> Classic Marlborough character - exuberant fruit.	<b>4.95</b>	<b>6.75</b>	<b>19.95</b>	
<b>3. Semillon/Sauvignon "Poker Face" AUSTRALIA</b> Juicy and generous, with a food-friendly finish.	<b>4.25</b>	<b>5.75</b>	<b>16.95</b>	
<b>4. Cataratto, Ca di Ponti ITALY</b> A rich, ripe style, with a lovely fruity finish.	<b>3.85</b>	<b>4.95</b>	<b>14.75</b>	

## Rosé by the glass...

<b>5. Loire Rosé, Domaine Pré Baron FRANCE</b> Deliciously dry - designed with food in mind.	<b>5.25</b>	<b>6.95</b>	<b>21.00</b>	
<b>6. Shiraz Rosé, Emiliana CHILE</b> Richer, riper, more full-bodied style. Just off-dry.	<b>4.25</b>	<b>5.75</b>	<b>16.95</b>	

## Reds by the glass...

<b>7. Merlot "Emiliana" CHILE</b> Quite a rustic, full-bodied style with plenty of weight.	<b>4.25</b>	<b>5.75</b>	<b>16.95</b>	
<b>8. Shiraz, Rosedale AUSTRALIA</b> Rich and ripe, with exuberant, up-front flavours!	<b>4.95</b>	<b>6.75</b>	<b>19.95</b>	
<b>9. Cabernet Sauvignon, Casa de Lago PORTUGAL</b> A lovely juicy style, full of sunshine and up-front fruit!	<b>4.25</b>	<b>5.75</b>	<b>16.95</b>	
<b>10. Nero d'Avola, Ca' di Ponti ITALY</b> Pleasantly full-bodied, chewy style made with food in mind.	<b>3.85</b>	<b>4.95</b>	<b>14.75</b>	

All pouring wines available in 125ml measures

# White Wines

## 11. ORGANIC Gewurtztraminer, 2009 CHILE

The dry, windswept vineyards of Chile lend themselves to organic production. A cracking take on the spicy speciality of Alsace - dry, but positively oozing juicy fruit. There is a freshness of flavour, balanced by a full body.

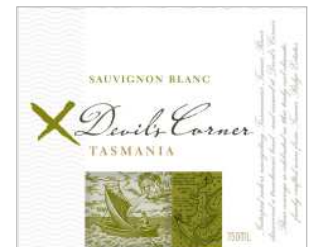
£17.50



## 12. Sauvignon Blanc "Devil's Corner", 2009 TASMANIA

Tasmania is the new Marlborough! It has a similar cool climate, but the wine is a little bit more voluptuous, and more food-friendly. It has a rich aroma, and a nice dry finish. Highly recommended.

£23.50



## 13. Pinot Grigio, Durvillea 2009 NEW ZEALAND

Proof, if it were needed, that Pinot can be on of the truly great grapes of the wine world. In New Zealand it delivers the Holy Grail of winemaking - sweet, mouth-watering fruit on the palate, backed up by a crisp, dry finish. An excellent all-rounder, made with food in mind.

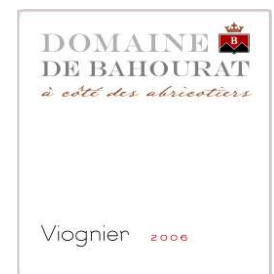
£25.00



## 14. Orvieto Classico, Baroncini 2009 ITALY

Lovely clean, classically Italian style. Bone-dry with restrained fruity elegance. A lingering lick of shimmering acidity gives it the bite to cut through our richest sauces. Perfect with anything seafoody. The Baroncini family have made wine on the estate since 1489!

£17.50



## 15. Gavi di Gavi "Nuovo Quaddro" 2009 ITALY

They call this "the Chablis of Italy" because it blends fruit and complexity to perfection. Lovely ripe character, full of mouth-filling texture. A cracking all-rounder, with flavours which last forever, lingering on the palate and developing in the glass.

£24.00



## 16. Viognier, Domaine de Bahourat 2009 FRANCE

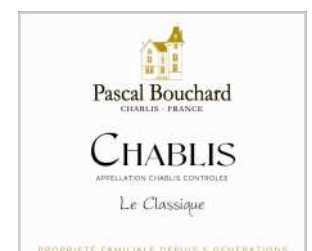
Rich and full-bodied, with gluggable fruit. There is a hint of sweetness on the palate (think crushed autumn fruits) with a lovely aroma of fresh spring flowers (two seasons in one glass!) and a nice dry finish. A particularly good match for fish or chicken.

£18.95

## 17. Chablis, Pascal Bouchard 2009 FRANCE

Wonderfully approachable Burgundy which bursts with explosive, up-front flavours. In a classic, unoaked style with hints of mineral it has lush, ripe fruit and long flavours which go on and on...

£25.00



# Red Wines

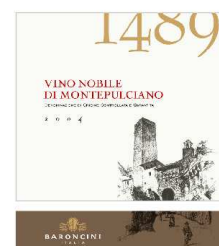
**18. ORGANIC Rioja, Artesa 2008 SPAIN £18.50**

The clean, dry air of the Spanish mountains suits organic viticulture. This is absolutely delicious, brimming over with smooth, ripe flavour. No chemicals were used on the vines, resulting in a lovely satiny texture.



**19. Vino Nobile de Montepulciano, 2007 ITALY £23.50**

An affordable take on one of Italy's most famous wines. Made in an up-front manner, the fruit carrying the oak with ease. Soft tannins, and a characteristic bitter-sweet twist at the end. Great with pasta, pork and game dishes.



**20. Fleurie, "Les Garants" 2008 FRANCE £24.50**

The flower of Beaujolais, as smooth as satin and soft as silk! The lightest, most elegant wine on the list, it is packed with flavour and low in tannin. The ideal red wine to have with lighter, or fish dishes, and at lunchtime.



**21. Chianti, Prunatelli 2007 ITALY £17.95**

Positively dripping with juicy, generous fruit. The toothsome speciality of Tuscany in all its exuberant glory! This is a nice, light, eminently quaffable style which goes well with a huge range of food styles.

**22. Pinot Noir, "Roaring Meg", Mt Difficulty, '09 NEW ZEALAND £28.50**

The silky, sophisticated Pinots of Central Otago give Burgundy a run for its money. Mt Difficulty produces light, elegant, easy-drinking wines with real complexity of flavour. An all-round food wine. Worth every penny.



**23. Carignan, Vieilles Vignes, Mont Rocher 2009 FRANCE £17.50**

Carignan is the unsung hero of Chateauneuf, Corbières, and lots of other well-known reds. Here it stands proud on its own merit, the jammy, juicy fruit beautifully integrated with food-friendly tannin. Cracking value!

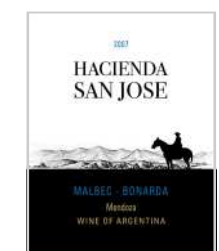
**24. Barolo, Bussia, Poderi Colla 2004 ITALY £45.00**

One of the truly great Barolo vintages. Opens in the glass to reveal persistent, chewy tannin with cracking Nebbiolo fruit. Big wine in every way - if you feel like pushing the boat out, this is the one to get on board. Go for it!



**25. Malbec, "San José", 2008 ARGENTINA £17.50**

Lightened with a splash of Bonarda, this deliciously smooth, gluggable style with immense power balancing soft texture. Deep, dark and jam-packed with flavour.



# Sparkling & Champagne

- 26. Sparkling Rosé Veuve Valmante** FRANCE **£16.50**  
 Excellent fizz grown on the same latitude as Champagne.  
 Dry and very refreshing.
- 27. Prosecco, Araldica** ITALY **£19.95**  
 Italy's famous fizz is quite rich and ripe, the hotter climate  
 resulting in a style which is just off-dry. Exuberant and full of  
 life, it positively crackles with happiness!
- 28. Champagne Gremillet, Brut Reserve** FRANCE **£39.50**  
 Cracking "house" champagne - Crisp, dry and very classy.  
 The perfect drink for a summers' day...
- 29. Veuve Cliquot "Yellow Label"** **£45.00**  
 Absolutely fabulous! Toasty, biscuity and rich.
- 30. Bollinger Special Cuvée** **£49.00**  
 Deliciously dry and classy with fine bubbles and delicate flavour.



# Dessert Wines

- 31. Pedro Ximenez Sherry, Fernando de Castilla** SPAIN (75 ml glass) **£4.50**  
 The perfect way to end your meal. A rich, fruity  
 sherry which complements perfectly a wide range  
 of our desserts. The fruit is so rich, ripe and raisiny  
 you may choose to pour it over your pudding!  
 Especially good with chocolate and ice-cream dishes.
- 32. Tawny Port, Taylor's 10-year-old** PORTUGAL (75 ml glass) **£4.95**  
 Aged until the normal ruby colour fades to an  
 elegant tawny... The sweetness becomes less  
 cloying, the texture more subtle. Brilliant with  
 any creamy cheese, and a wonderful way to  
 revitalise your taste buds at the end of a meal.
- 33. Monbazillac** FRANCE (375ml bottle) **£12.50**  
 From the neighbouring wine region to Sauternes, (75ml glass) **£3.50**  
 this is a deliciously sweet wine made from a blend of Semillon,  
 Sauvignon and Muscadelle which have been affected by  
 the famous 'noble rot'.
- 34. Mas Amiel, Charles Dupuy** FRANCE (375ml bottle) **£19.95**  
 From the tiny appellation of Maury in the Côtes (75ml glass) **£4.95**  
 du Rousillon in the South of France. Made from  
 Grenache, this is ideal desert wine to go with  
 chocolate.

