

RED WINES

BOTTLE

8. Malbec, Beefsteak Club - Argentina **B** £14.95

This Malbec has vibrant and intense flavours of ripe blackberry and plum with hints of milk chocolate. With its smooth tannins and long fruity finish, its the perfect wine to complement your favourite cut of steak.

125ml glass £2.75 175ml glass £3.75 250ml glass £5.10

9. Shiraz, Euca Hill - Australia **C** £14.95

Medium bodied with baked black plums and some bramble fruit. This is juicy and well balanced with soft tannins. Drink with classic chilli con carne.

125ml glass £2.75 175ml glass £3.75 250ml glass £5.10

10. Merlot, Rio Roca - Chile **B** £14.95

Appealing aromas of baked summer pudding and plump red fruits, this is full of soft, juicy red berry and cherry flavours. Medium bodied and well balanced this can be enjoyed with our homemade lasagne.

125ml glass £2.75 175ml glass £3.75 250ml glass £5.10

11. Cabernet Sauvignon, Pierre Lacasse - France **D** £14.95

An easy drinking, medium bodied wine with bramble fruit and light spice on the nose and palate. Ripe plums and a twist of tannin on the finish gives this red a pleasing structure. Perfect with grilled lamb chops.

125ml glass £2.75 175ml glass £3.75 250ml glass £5.10

CHAMPAGNE & SPARKLING WINES

BOTTLE

12. Champagne, Jules Feraud - France **2** £30.00

An extremely appealing nose of caramel and buttered toast, grilled nuts and pistachio shells. This is a flavoursome champagne with a nuts and crumble palate, fresh acidity and a long length.

13. Prosecco Spumante, Nuà - Italy **3** £20.95

Light and fresh with attractive aromas and flavours of melon and green apples. Well-balanced with fresh acidity and a lively mousse. Simply delicious!

14. Prosecco Spumante, One4One (20cl bottle) - Italy **3** £5.25

Crisp and delicate with a complex bouquet, fruity notes reminiscent of peach and green apple with notes of acacia and wisteria. Fresh light and balanced on the palate.

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WHITE WINES

BOTTLE

1. Sauvignon Blanc, Peregrino - Chile **2** £14.95

Well-balanced with restrained aromatics of citrus and minerals, lemony acidity and a lightly herbal finish. Delicious with Whitby scampi.

125ml glass £2.75 175ml glass £3.75 250ml glass £5.10

2. Pinot Grigio Gargenaga, Cortestrada - Italy **3** £14.95

Light, fresh and crisp with attractive aromas and flavours of lemon, apple and nuts. This is refreshing, well balanced and zesty with pretty citrus acidity. Enjoy with gammon steak.

125ml glass £2.75 175ml glass £3.75 250ml glass £5.10

3. Bouquet Blanc Muscat Colombard, Kleindal South Africa **5** £14.95

Aromatic and bursting with tropical fruit; papaya, lychee and pineapple. This is a delicious, off-dry wine that is full of fruit and flavour. Try this with butternut squash and chickpea curry.

125ml glass £2.75 175ml glass £3.75 250ml glass £5.10

4. Chardonnay, Euca Hill - Australia **3** £14.95

Honeysuckle, vanilla and tropical fruit notes on the nose and palate with well-balanced acidity. This is well rounded, Try with our curry of the day special.

125ml glass £2.75 175ml glass £3.75 250ml glass £5.10

5. Sauvignon Blanc, Neptune Point - Marlborough New Zealand **2** £17.50

Pure, flavourful, intense and well-structured with aromas and flavours of passion fruit and grass. Very Morerish! Top Brink recommends this with our freshly battered cod & chips.

ROSÉ WINES

BOTTLE

6. Pinot Grigio Rosé, Arcano - Italy **2** £14.95

A pretty pale pink colour with lots of ripe conference pear, honeydew melon and strawberry on the nose and palate. Dry and fresh with lifted acidity this would be a great accompaniment to a prawn cocktail.

125ml glass £2.75 175ml glass £3.75 250ml glass £5.10

7. Zinfandel Rose, Pink Orchid - California **6** £14.95

Flavourful and off-dry with notes of baked summer pudding, lychees, exotic fruit and tutti frutti. This will pair nicely with our Tandoori chicken.

125ml glass £2.75 175ml glass £3.75 250ml glass £5.10

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