



Red

**Languedoc IGP Oc Cab. Sauvignon – Dne Maurel 2017**

A bold but fruity red. Perfect with all those smokey meats from the Josper!  
€19/€5

**Chile Carmenère Siegel 2018**

The Carmenère is spicy and fruity, a great wine to accompany lamb!  
€26/€6.50

**Spain Rioja Conde Valdemar 2015**

From Spain's famous Rioja region, the Tempranillo grape has become a global hit.  
The Conde Valdemar is a great example of why. Powerful but elegant!  
€29/€7.50

**Savoie Mondeuse Arbin Coteau d'Albert Idylle 2016**

From the steep slopes of Arbin, the home of the peppery Mondeuse grape.  
A medium bodied spicy little number! Think lamb and pork.  
€36

**USA California Zinfandel – De Loach 2016**

Fruit Bomb ! Strawberries and Blackberries to the fore. Think Duck, think steak, think chocolate  
desserts.  
€41

**South Africa “Golden Monkey” Post House 2017**

This is a big, robust wine from our friends down South! Grenache, Syrah, Mourvèdre all combine  
to give a fruity, leathery, tobacco wine. Steak!  
€44

**Argentina Mendoza Malbec 505 Lujan de Cuyo 2017**

Rich, fruity, well balanced and long in the mouth. Time to taste a great Malbec from Argentina!  
Great with the beef and duck!  
€47

**Bordeaux Lalande de Pomerol – Cht Belle Graves 2014**

Overlooking the famous wineries of Petrus and l'Evangile we find this great Lalande de Pomerol.  
Essentially Merlot, its rich, round and elegant. Exquisite!  
€60

**Italy Valpolicella Ripasso Superiore “il Vegro”- Brigaldara 2016**

Rich, generous, full-bodied. il Vegro is not a wine for the faint hearted. Think steak and  
chocolate desserts!  
€69

**Burgundy Beaune 1er Cru – Domaine du Clos 2010**

The essence of elegance! A fantastic organic vineyard and an exceptional vintage. One to savour.  
Perfect with pork, chicken and darker fish.  
€90