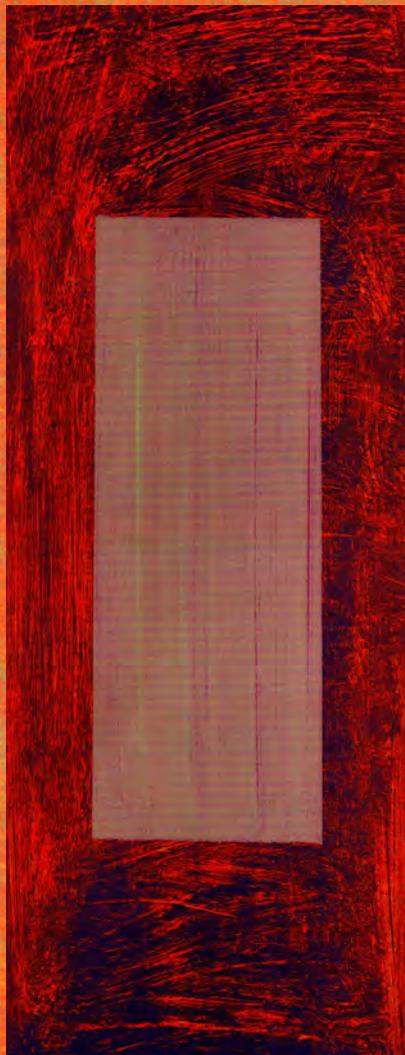


# wine list



**XS**  
RESTAURANT

## White Wine

### Very dry, light, delicate white

Ideally suited to partner light, delicately flavoured fish, shellfish and light salads, they are particularly good with Mediterranean dishes.

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|----|---|-------------|-------------|--------------|
| 1. | <b>Belvino Pinot Grigio delle Venezie, Italy</b>  | <b>4.95</b> | <b>6.95</b> | <b>19.95</b> |
|    | Delicately flavoured with notes of green apple and pear, with just a hint of sweetness. |             |             |              |

### Dry, herbaceous or aromatic white

Great with white fish, chicken and other white meat dishes, particularly when cooked with green herbs or in creamy sauces. The most aromatic and less dry wines work well with lightly spiced dishes.

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|----|---|-------------|-------------|--------------|
| 2. | <b>Casa Albali Verdejo-Sauvignon Blanc Valdepeñas, Spain</b>  | <b>4.35</b> | <b>6.25</b> | <b>17.95</b> |
|    | A refreshing aromatic wine: shows notes of apple and tropical fruit.  |             |             |              |
| 3. | <b>Waipara Hills Sauvignon Blanc, Marlborough, New Zealand</b>  |             |             | <b>24.95</b> |
|    | Generous and lifted, showing powerful aromas of nettle and snow pea: the palate bursts with fresh citrus, grapefruit and melon notes. |             |             |              |

### Juicy, fruit-driven ripe white

The higher quality wines show more sophistication in the way the fruit and structure are balanced. They have the weight of flavour to cope with strongly flavoured seafood, chicken and pork dishes which may be lightly spiced or have light creamy sauces.

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|----|--|--|--|--------------|
| 4. | <b>Short Mile Bay Chardonnay, South-Eastern Australia</b>  |  |  | <b>18.95</b> |
|    | Unoaked, a tropical fruit flavoured wine with notes of spring blossom and honey.                       |  |  |              |
| 5. | <b>Piesporter Michelsberg, J Brader, Germany</b>   |  |  | <b>20.95</b> |
|    | This tiny village and dramatic steep vineyards give a distinctive mineral character, fresh and lively. |  |  |              |

### Full-flavoured, nutty, oaked white

These wines match well with even spicier and richer sauces.

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|----|--|--|--|--------------|
| 6. | <b>Blackstone Winemaker's Select Chardonnay, Monterey County, USA</b>  |  |  | <b>22.95</b> |
|    | Crisp, lively acidity, delicious tropical fruit flavours, great depth and richness, a delicate touch of tasty oak on the finish. |  |  |              |

## Red Wine

### Light, simple, delicate red

These are the most flexible reds to match with food. Great with tomato-based sauces and many southern European dishes based around vegetables, chicken, pork or salmon.

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| <b>7.</b> | <b>Casa Albali Tempranillo-Shiraz, Valdepeñas Spain</b>  | <b>4.35</b> | <b>6.25</b> | <b>17.95</b> |
|           | Plenty of ripe cherry and plum fruit flavours, smooth finish.  |             |             |              |
| <b>8.</b> | <b>Élevé Pinot Noir, Vin de France</b>   |             |             | <b>20.95</b> |
|           | From the foothills of the Pyrenees, soft, lightly oaked cherries and blueberries with a hint of spice. |             |             |              |

### Juicy, medium-bodied, fruit-led red

These wines make great partners for fuller-flavoured pork and chicken dishes, particularly those with dark, rich sauces. Delicious with grilled lamb, roast beef, game, char-grilled vegetables or baked pasta.

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|------------|--|-------------|-------------|--------------|
| <b>9.</b>  | <b>Altoritas Merlot, Central Valley, Chile</b>   | <b>4.65</b> | <b>6.55</b> | <b>18.95</b> |
|            | Soft, light and fruity Merlot with plummy aromas and a hint of spice.  |             |             |              |
| <b>10.</b> | <b>Callia Cabernet Sauvignon, San Juan, Argentina</b>  |             |             | <b>19.95</b> |
|            | Blackberry and blackcurrant fruit shows on the palate with a lovely, soft and gently spiced finish.              |             |             |              |
| <b>11.</b> | <b>Viña Pomal Centenario Rioja Crianza, Spain</b>  |             |             | <b>24.95</b> |
|            | Black fruit, liquorice and subtle mineral notes, cocoa and toasty notes from barrel ageing: supple and balanced. |             |             |              |

### Spicy, peppery, warming red

A good selection with strongly flavoured beef and lamb dishes. The richest, ripest wines when paired with spicy foods, act as if to turn the heat up.

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| <b>12.</b> | <b>Short Mile Bay Shiraz, South-Eastern Australia</b>  |  |  | <b>18.95</b> |
|            | Ripe blackcurrant and bramble fruit, with a hint of black pepper spice on the finish.            |  |  |              |
| <b>13.</b> | <b>Portillo Malbec, Uco Valley, Mendoza, Argentina</b>   |  |  | <b>22.95</b> |
|            | Plums, blackberries and a touch of vanilla: fresh fruit flavours, supported by a touch of spice. |  |  |              |

## Rosé Wine

Delicious summer-fruit flavoured wines, generally European wines are the driest with 'new world' wines having a touch more fruit richness to them; white Zinfandels are sweet. They can be quite flexible with food as long as the sweetness level of the dish is matched. Chicken, fish and summer-cuisine can all be enhanced with a chilled glass.

### Dry, elegant rosé

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| <b>14.</b> | <b>Casa Albali Garnacha Rosé, Valdepeñas, Spain</b>                | <b>17.95</b> |
|            | Generously flavoured rosé with ripe raspberry and red plum aromas. |              |

### Rich, fruity rosé

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|------------|---|-------------|-------------|--------------|
| <b>15.</b> | <b>Whispering Hills White Zinfandel, California, USA</b>  | <b>4.65</b> | <b>6.55</b> | <b>18.95</b> |
|            | Loads of fresh summer-fruit flavours and lively acidity. Medium-bodied to appeal to most palates, California's own Zinfandel. |             |             |              |

## Champagne & Sparkling

Elegant and refined Champagne is the highest expression of sparkling wine and sets up any occasion for celebration. With a mouth-watering quality they make ideal partners for fish and other seafood, as well as light chicken dishes, salads and many lightly flavoured starters.

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| <b>16.</b> | <b>Galanti Prosecco Extra Dry, Italy</b>   | <b>21.95</b> |
|            | Fine, persistent, soft fizz surrounds a fruit spectrum of apple, pear with a hint of peach.  |              |
| <b>17.</b> | <b>Galanti Pinot Grigio Spumante Rosé, Italy</b>   | <b>21.95</b> |
|            | Light and fresh rosé with ripe, red summer fruit flavours.   |              |
| <b>18.</b> | <b>Piper-Heidsieck Brut, Champagne</b>   | <b>50.00</b> |
|            | A classic Pinot Noir dominated Brut Champagne: plenty of freshness with citrus notes, such as grapefruit, followed by Granny Smith green apple, and crunchy, juicy pear " ample and intense. |              |