



Red wine by the glass

	175ml	250ml	bottle
2010 Bergerie de la Bastide	£3.75	£5.35	£14.00

This is a lovely fruity blend, mostly Grenache from a small village cooperative in Languedoc. If you want light and fruity without pretention enjoy.

2007 Chateau Cazalis de Fondouce, Coteaux du Languedoc	£5.25	£7.50	£22.50
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60% Shiraz 25% Grenache 15% Mourvedre. Round, smooth with bags of fragrant and juicy berries both on the nose and the palate. This un-oaked wine shows ripe and smooth tannins with peppery note on the finish.

2009 Ventoux cuvée Véronique	£7.50	£10.25	£30.00
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The nose is very blackcurrant then fresh fruits with some accents of liquorice and very slightly spiced. On the palate he is terribly fruity, fleshy on great structure supported by a good balance and a beautiful consistency.

MAIN COURSES

Guilt head bream served with coriander, hazelnuts and pickled cockles dressing	£16.50
Supreme of corn fed chicken with tarragon and mushroom sauce	£14.50
Duck leg confit maison served with her jus	£16.75
Rib eye steak served with Maroilles fondue (north of France cheese)	£16.50
Fillet of pork with apricot and red wine jus	£14.50
Stuffed field mushrooms with mixed pepper served with our salsa verde	£9.95

ALL THE MAIN COURSES COME WITH THE VEGS OF THE DAY ☺