



The Waterside Wine List

Whites	Reds
<p><u>House:</u> Catarratto Siciliane (Sicily) Crisp & zesty from the hillsides of sun drenched Sicily. Perfectly balanced, with floral aromas, deep fruit & a citrus twist £19</p> <p><u>House:</u> Pinot Grigio (Italy) A beautifully, light, vibrant white to be appreciated for its zesty citrus character and refreshing quality. Best enjoyed on its own or with a seafood dish £19</p> <p>Muscadet de Sevre et Maine Sur Lie (France) Delightfully dry, with toasty undertones from the lees: a clean, dry, light winner from the Loire Valley. Excellent with white fish £26</p> <p>Picpoul de Pinet Domaine Des Laurier (France) Very distinctively refreshing wine with crisp zesty notes. A refined delicate wine from Languedoc £26</p> <p>Sauvignon Blanc (New Zealand) Marlborough district. With a plethora of fresh tropical fruit & gooseberry aromas as well as nuances of elderflower, a well-balanced rich & crispy wine reflecting the beauty of its Marlborough origin. A classic Kiwi, bracing & tropical £28</p> <p>Albariño Rias Baixas (Spain) Deliciously youthful, rich & aromatic. A beautiful balance of honeyed tropical fruits with a streak of refreshing acidity. 100% Albariño, great with spicy food & seafood dishes £28</p>	<p><u>House:</u> Garnacha, (North Eastern Spain) Here the cooling Cierzo wind creates a unique micro climate. ideal for growing Garnacha grapes. Medium bodied red with aromas of ripe berry fruits and warm spicy flavours £19</p> <p><u>House:</u> Shiraz (South Eastern Australia) Smooth & full bodied with ripe black fruit flavours - what the Aussies do so well! Ideal with all types of red meat dishes & cheeses £19</p> <p><u>House:</u> Sangiovese (Italy) A luscious medium bodied red with savoury cherry & undertones of damson. Soft tannins & bright ripe fruit finish. A terrific easy drinking food wine to enjoy with pasta, meat and Italian seafood dishes £19</p> <p>Rioja Crianza (Northern Spain) From the Bodegas in the North, Crianza spends at least one year in oak barrels. Deep red, raspberry, cherry & spicy oak on the fragrant nose, complemented by vanilla, mocha & licorice, with a smoky note sneaking in on the back half. Finishes with an echo of vanilla £26</p> <p>Carignan Pays D`OC (France) The Carignan is sourced from gnarly old vines whose roots penetrate deep into the soil to draw the maximum flavour possible. Full of spicy peppery notes and dry red berry fruits, it is deep crimson red in colour with soft rounded tannins £28</p>
Rosé	Sparkling
<p><u>House:</u> Pinot Grigio Rosé (Italy) Fresh dry & elegant, crammed with summer fruit flavours. A classic Italian rosé, tasty with salads, chicken or fish dishes £19</p>	<p>Pinot Grigio or Chardonnay Brut £29 Cava Rosado, (ideal with pasta & paella) £29 Prosecco Italia Spumante 200ml £8.50</p>

House Wines: (by the glass) 125ml = £3.95 175ml = £5.50 250ml = £6.95

Dessert Wine: Chateau d`Exindre Muscat (by the glass) 125ml = £6.95