

# White Wine

- 1. Talevera Macabeo Sauvignon, Carinena, Spain** £13.00  
*Zesty white shows notes of apple and pineapple.*
- 2. Between Thorns Chardonnay, South Eastern Australia** £14.30  
*Tropical aromas, followed by flavours of juicy nectarine and peach.*
- 3. Tekena Sauvignon Blanc, Central Valley, Chile** £15.05  
*Refreshing, with citrus and tropical fruit flavours and a crisp finish.*
- 4. Cullinan View Chenin Blanc, Western Cape, South Africa** £15.40  
*Deliciously fresh and creamy with peachy fruit character. A classic South African style.*
- 5. Vinuva Pinot Grigio delle Venezie, Italy** £15.60  
*Delicately flavoured with notes of green apple and pear, the palate is unoaked and refreshing.*
- 6. La Campagne Viognier, Pays d'Oc, France** £15.80  
*Classic peachy-apricot flavour.*
- 7. Waipara Hills Sauvignon Blanc, Marlborough, New Zealand** £21.80  
*Generous and lifted, showing powerful aromas of nettle and snow pea: the palate bursts with fresh citrus, grapefruit and melon notes.*



# Red Wine

- 8. Talevera Tinto, Carinena, Spain** £13.00  
*Unoaked, the wine is made to a light, refreshing style and shows notes of fruits of the forest, mixed with sweet spice.*
- 9. Between Thorns Shiraz, South Eastern Australia** £14.30  
*Fruit-driven Shiraz with aromas of cherry and raspberry, complemented by hints of spice and vanilla.*
- 10. Luna del Sur Malbec, San Juan, Argentina** £14.55  
*Plenty of ripe, soft berry fruit flavours with the usual pinch of spice associated with Malbec as well as cinnamon and vanilla notes from some brief oak ageing.*
- 11. Tekena Merlot, Central Valley, Chile** £15.05  
*Fruit-driven, raspberry and blueberry fruit leading to a soft finish.*
- 12. Solandia Nero d'Avola, Terre Siciliane, Italy** £15.95  
*This wonderful indigenous grape produces Shiraz like flavours and spice with the extra bit of juicy fruit, liquorice and vanilla.*
- 13. Château Haut Roudier, Bordeaux, France** £18.20  
*Deep cherry red with coulis-style berry fruit, youthful cherry vibrancy and a rich concentration displaying a delicious freshness.*
- 14. Contrade Primitivo, Puglia, Italy** £18.55  
*Dark ruby red with violet reflections with aromas of wild berries, cocoa and nutmeg with slightly vanilla finish.*
- 15. Errázuriz Cabernet Sauvignon, Aconcagua Valley, Chile** £18.60  
*Bright red in colour with intense strawberry, blackcurrant and cherry aromas. Rich in the mouth, with fleshy fruit and a spicy character.*
- 16. Veramonte Merlot, Casablanca Valley, Chile** £18.90  
*Richly full of blackberry and cherry aromas with hints of mint and a creamy velvet texture.*
- 17. Marqués de Morano Rioja Reserva, Spain.** £22.90  
*Matured raspberry and cherry fruit with hints of vanilla spice on the lingering, velvety finish.*





## Rosé Wine

- 18. Whispering Hills White Zinfandel, California, USA** £14.10  
*Loads of fresh summer-fruit flavours and lively acidity.  
 Medium-bodied to appeal to most palates, California's own Zinfandel.*

## Single Serve Wines

- 19. Stowells Sauvignon Blanc, Central Valley, Chile** £4.40  
*The cool Curicó Valley and sea breezes enhance these fresh  
 gooseberry flavours.*
- 20. Stowells Merlot, France** £4.40  
*Rich flavoured, juicy and ripe with a delicious plummy character.*
- 21. Stowells White Zinfandel, California, USA** £4.40  
*A delicious strawberry and raspberry fruit salad with  
 a sprinkling of sugar on the finish.*
- 22. Galanti Prosecco, Italy** £6.50  
*Shows the typical fruit spectrum of apple and pear with a  
 hint of peach; followed by a fine, persistent, soft fizz.*



## Sparkling Wine & Champagne

- 23. Codorniu Brut, Cava, Spain** £17.05  
*Refreshing Cava with delicious floral aromas and a dry finish.*
- 24. Galanti Prosecco, Italy** £18.00  
*Shows the typical fruit spectrum of apple and pear with a  
 hint of peach; followed by a fine, persistent, soft fizz.*
- 25. Bouche Pere et Fils Champagne, France** £30.00  
*A ripe, biscuity Champagne with a fine mousse and a long  
 elegant finish.*

## Port - Masonic Dining Only

- Cockburn's Ruby Port** £19.90  
*Approximately 16 glasses per bottle.*
- Graham's Late Bottled Vintage Port** £21.00  
*Approximately 16 glasses per bottle.*



## Cognac - Masonic Dining Only

- Martell VS Fine Cognac** £32.00  
*Approximately 28 glasses per bottle.*

