

	VALIAE FIQ.1							
		175ml	l L	Bottle				
äi	White Wine	17.	250ml	B				
_	Vermentino, Sensas IGP d'Oc - France, Languedoc	5.9	8.4	24				
	Pale lemon in colour with notes of lime zest, green apple and white peach. The palate is well balanced with a fresh, citrus acidity and a subtle blossom note on the finish. (V, Vg) Unoaked.							
	Serve with seafood such as crab or oysters.							
2.	Pecorino, Tor Del Colle - Italy, Abruzzo A crisp and fresh Pecorino from Abruzzo; lemon-green in colour. blosso, white and exotic fruits. The palate is dry with a zesty citrus acidity and notes of white peach, pear and green apples. The wine has a well-balanced structure supported by good acidity with a long and persistent finish (V,Vg) Unoaked Seafood, salads, salty snacks, aperitif			29				
3.	Pinot Grigio di Piave La di Motte - Italy, Friuli Straw yellow in colour with lively highlights. This wine has an elegant bouquet with typical varietal aromas of white flowers and stone fruits. Soft on the palate with notes of ripe apples, peach, melon and pear with a well-balanced acidity and a long and lingering finish. (V,Vg), Unoaked Seafood, Cheese	7.4	10.6	31				
4.	Sauvignon Blanc, Wairau River Family - New Zealand, Marlborough Classic expression of the dry, gooseberry, grass and passion fruit style of New Zealand Sauvignon Blanc. Clean and crisp it is bursting with a flinty minerality with flavours of grapefruit, gooseberry, herbs and white stone fruit. Expressive on the palate, finishing with great length. Lightly oaked Seafood, Shellfish, Vegetables	7.9	11.3	33				
5.	Chardonnay Sur Lie 'Bon Vallon' De Wetshof - South Africa, Robertson The nose is delicate with aromas of lemon, honeysuckle blossom and peach. The wine was matured on its lees to produce a vibrant, lemony dry wine with a yeasty and delicate nutty finish. (V,Vg) Unoaked	8.2	11.8	34.5				
6.	Salmon, Tuna, White Meats & Duck Vinho Verde 'Azal' AB Valley Wines - Portugal, Minho A light and zesty white from northwest Portugal. This Azal has delicate floral and citrus notes on the nose. The palate is very fresh with a zingy acidity and notes of green apple, white peach, grapefruit and a hint of elderflower. (V,Vg) Unoaked Serve chilled with prawn cocktail, oysters or a fresh summer salad.			35.5				
7.	Viognier, Paraiso Sur, Colchagua Valley - Chile, Limari A wonderful aromatic expression of viognier, with a fruity nose full of apricot, lychee and subtle floral notes. The palate is well-rounded and has a pleasant lingering finish. (V, Vg) Organic, lightly oaked. Grilled escalopes, chicken, lighter meats and grilled fish			36				
8.	Albarino, Pazos de Mirasoles, La Mancha Biodynamic - Spain, La Mancha The nose gives aromas of pungent citrus, tropical fruits and hints of wildflowers. A soft textured palate balanced with its vibrant acidity, apple, lemon and melon, leaves a fruity and harmonious finish. (V, Vg) Unoaked Pairs perfectly with seafood such as crayfish, prawns or with soft cheeses like the local manchego			36				
9.	Gavi di Gavi, Conti Speroni - Italy, Piedmont Straw yellow with light green glints, this refreshing Gavi di Gavi has notes of springtime blossom and green apples on the nose. These attractive aromas follow through to the palate combining with notes of white peach and a zippy grapefuit finish. (V,Vg) Unoaked			43.5				
10.	Serve with shellfish or salad nicoise. Chablis Domain Alain Gautheron (Organic) - France, Chablis The Gautheron estate Chablis offers fresh, floral aromas, appley fruit and complex, rich mineral character derived from the subtle influence of the chalky vineyard soils. Fermentation and maturation is in vat to preserve the fresh steely flavours and lively balanced citrus finish. (V, Vg) Unoaked.			60				
11.	Seafood, Shellfish, Ham & Cheese. Sancerre, Domaine Bailly Reverdy - France, Central Vinyards Sancerre Rouge is made from Bailly-Reverdy's oldest vines grown on Caillottes soils with marl and flint. These old vines are small in size and low yielding, but give great concentration to the wine. A dark ruby colour with ripe cherries on the nose. The palate is elegant and soft with notes of blueberries, cherries and an almost smoky, flint character. The perfect balance of fruit and freshness. (V, Vg) Unoaked Ideal with goat's cheese (dry and young), grilled fish, poultry and seafood.			62				
12.	Montagny 1er Cru'Les Deux Terres', Sandrine Deletang - France, Burgundy This wine is aged in small oak casks for 12 months with regular battonage, of which 30% are new casks. Floral notes of acacia and honeysuckle lead to flavours of white peach and ripe pear with a fantastic freshness on the finish. (V, Vg) Oaked Grilled fish, roast chicken, paella and goats cheese.			74				
13.	Mersault, Domain Joseph Pascal - France, Cote d'Or It is a typical, generous Meursault with an excellent textured palate. Concentrated fruits like pithy lemons, clementines and some herbal notes. The classic rich toasty notes and a chalky minerality are tight but expressive on the finish. A wonderful wine (V, Vg) Oaked A complex wine that will enhance seafood, cold meats and poultry.			97				
14.	Noughty White, Thomson & Scott, Non-Alcoholic - United Kingdom De-alcoholised by vacuum distillation and then the wine is lightly carbonated. Elegant pale colour with a crisp and ripe apple scent accompanied by a touch of sweetness. Subtle flavours with a lingering finish. (V, Vg) Unoaked Great alternative to wine for aperitif and party nibbles such as chicken or plaice goujons and goats cheese tarts			28				
Bin	Rosé							
	Pinot Grigio Ramato Rose, Il Barco - Italy, Veneto Il Barco Ramato is a delicate salmon pink rosé made naturally using selected copper skinned Pinot Grigio grapes. This is a rare wine style that has become greatly sought after and very fashionable in Italy. It has the delicate perfumed aromas of peach and rose petals and soft, red fruit flavours on the palate. (V,Vg) Unoaked Fish, White Meats	6.3	9.2	25.5				
16.	Domaine dela Grande Courtade Rose, Famillie Fabre - France, Languedoc Produced from organic fruit grown at the small estate, Grande Courtade (meaning `large sunny courtyard`) near Beziers in the Languedoc, this is a delicate salmon pink rosé made by the `saignée` method of bleeding the fermenting juice from the skins, to preserve the fruit flavours and aromas. It is dry with a perfumed bouquet of wild strawberry and cranberry on the palate and a refreshing and crisp acidity. (V, Vg) Unoaked. Organic Mediterranean style tapas and paella but also soft cheese like goats cheese.			33.5				
17.	Chateau Paradis, Coteaux d'AIX en Provence - France, Provence Rich and intense on the nose, the Chateau Paradis rose offers perfumed aromas of flowers, pear and citrus. On the palate, the wine is well balanced with red fruit flavours, a fresh acidity and a long, fruity finish. (V,Vg) Unoaked Cold Meats, Smoked Salmon			38				
18.	By OTT Rose, Domaine OTT - France, Cotes de Provence A dry and elegant rose from a historic Chateau in Provence. Pale partridge eye pink in colour with aromas of ripe stone fruits, cherry blossom and a touch of fresh raspberry on the nose. The palate is crisp and refined with summer berries and a fresh grapefruit acidity. (V) Unoaked Seafood, Shellfish			58.5				

Seafood, Shellfish



	BAR BRASSERIE	ᆮ	ᆮ	<u>•</u>
.⊆	Red Wine	175ml	250ml	Bottle
	Coreto Tinto, DFJ Vinho - Portugal, Lisboa	6	8.6	24.5
17,	An easy drinking wine which has delicious soft fruit flavours of raspberries and redcurrants. The wine is made from selected Portuguese Tinta Roriz, Touriga Nacional, Caladoc, Castelao and Alicante Bouschet grapes with the addition of Shiraz to add a touch of spicy complexity. (V,Vg) Unoaked Roasts, Barbecue Meats, Cheese, Pasta, Vegetarian Dishes.	Ü	0.0	24.5
20.	Cabernet Merlot, Terres Fleurs - France, Les Vignobles Foncalieu This is a bright juicy wine which reflects the fresh fruit character and natural structure of these grapes. The nose has soft and mellow aromas of red plums. The palate is very supple with silky tannins and flavours of ripe berries, cherries and plums. Well balanced and easy drinking with an elegant finish. (V, Vg) Unoaked	6.9	9.8	28
21.	Drinks well on its own or with red meat and cheeses. Primitivo di Salento Doppio Passo - Italy, Puglia This bold and powerful red from Brindisi is made in a similar way to a Ripasso wine using a portion of dried Primitivo grapes and fermenting the wine a second time on the dried skins. The result is a fresh and aromatic red with an amazing concentration of plum, blackberry, cherry and chocolate flavours. (V,Vg) Unoaked Spicy Pasta Dishes, Pork, Beef, Game, Full Flavoured Hard Cheeses			31.5
22.	Bobal, Bodegas Cepa de Pelayo - Spain, Manchuela In the mouth it has a lovely fresh sensation with notes of strawberry, currants, and blueberries. The balance between fresh acidity and a friendly and well-polished tannin give it a remarkable length and depth in this Ole de Aromas. (V, Vg) Organic, lightly ooaked.			32
23.	Cured meats, risottos, soft meats, tapas, appetisers. Pinot Noir Long Barn - USA, California A pale ruby red in colour with a soft nose of red cherries. On the palate, notes of bramble fruit and cherries combine with a subtle sweet spice character and a fresh acidity. Well structured with soft tannins and a silky mouthfeel, the fresh fruit flavours linger on the palate. Lightly oaked. Enjoy alongside roasted chicken or pork.	8.4	11.5	34.5
24.	Malbec, 'Alpatco' Familia Schroeder - Argentina, Patagonia The combination of low yields of the vineyard and minimal intervention during the winemaking process results in a fresh, pure and expressive wine. The palate is smooth with a velvety mouthfeel, this is a fresh and fruity wine with plenty of blackcurrant, black cherry, plum and violet notes. (V) Unoaked. Barbecued Meats, Rabbit, Chicken	8.6	12.2	35
25.	Chateau Le Gardera - France, Bordeaux Superieur Busting full of ripe berry fruits with generous tannins, balanced acidty and a subtle toast and sweet spice character from 12 months ageing in French barrels. The vineyards have Haute Valeur certification which means that sustainable farming methods are applied to the entire vineyard. Lightly oaked. Lamb, Beef, Casseroles			36.5
26.	Hacienda el Ternero Crianza `Torno`Rioja Alta - Spain, Rioja This fantastic Crianza was aged for 12 months in French oak barrels before resting in bottle. The nose is perfumed with violets and cherries. The palate is fresh and structured with notes of black fruits with spices and hints of caramel from the oak influence on the finish. (V,Vg) Oaked. Slightly Spiced Meats, Mature Hard Cheeses.			40.5
27.	Chianti Superiore, Castello Trebbio - Italy, Tuscany Captivating floral and red fruit aromas, with hints of spice. The palate is round and smooth with well integrated tannins. Discreet structure and lovely freshness on the finish. Organic. (V, Vg) Oaked.			39
28.	Appetisers such as cured meats, or with ragu based pasta dishes. Fleurie 'Cotes de Poncie' Domaine Patrick Tranchand - France, Beaujolias Located at an elevation of 320 metres in the climat of Poncie, the vines are an average of 65 years old and sit on soils composed of sand and granite. The wine is aged for 8 months in a combination of concrete and stainless steel tanks. Bright ruby red with fresh raspberries on the nose. The palate is soft with a silky mouthfeel and subtle tannins, notes of red cherries and violets on the finish. (V, Vg) Unoaked. Pork chops, grilled fish or roast turkey.			49.5
29.	Cotes du Ventoux Rouge, Villa des Nymphes - France, Rhone Soft and floral aromas of blackberries, iris and earthy tones are followed by a smooth, textured and spicy palate with flavours of black pepper and fresh red fruits, supported with fine structure and a lovely long finish. (V, Vg) Organic. Unoaked. Charcuterie, regional cheeses from the savoire and cold meats.			51
30.	Chateau Louvie, St Emilion Grand Cru - France, Bordeaux - St Emilion & Pomerol The blend of 80% Merlot and 20% Cabernet Sauvignon creates a wine with a soft, smooth palate and plenty of berry and plum fruits, combined with a woodland scent and a long savoury finish. (V,Vg) Oaked Roasted game, prime rib steak.			58
31.	Chassagne Montrachet 1er Cru Les Chaumes, Morey Coffinet - France, Burgundy An enticing boquet of red fruits, dominated by notes of dark cherries, cranberries & raspberries. Savoury with slight spice, fantastic complexity. Velvet smooth, elegant & evolving nicely with a long mineral finish. (V) Lightly oaked. Seafood, white meat, and vegetarian dishes			99
32.	Noughty Red, Thomson & Scott, Non-Alcoholic - United Kingdom Dealcoholised to 0.5% using a gently spun cone technology under vacuum and at low temperature to ensure that the wine retains its distinctive body, colour and flavour. A great alternative to any elegant alcoholic red wine. (V, Vg) Unoaked Enjoy on its own or with dishes with rich sauces such as pasta, or finish with a cheese course			28
Bin	Champagne and Sparkling			
	Prosecco Spumante Brut, Le Monde, Fruili Grave - Italy, Prosecco Pale and delicate wine with fine mousse and persistent fine bubbles. The bouquet is very fresh and fruity. On the palate, the lively mousse is balanced by tropical fruit flavours and hints of flowers and green apple leading to a light and fresh finish. (V,Vg) Unoaked	8.4	12	34.5
34.	Perfect as an aperitif or serve with hors d'ouvres and light risotto's. Della Vite Sparkling Rose, Non-Alcoholic - France, Languedoc Made from selected Grenache grapes from the south of France, this sparkling rosé is carefully de-alcoholised. Alluring aromas of red berries, with a crisp, clean mouthfeel. (V, Vg)			38
35.	Enjoy this dry sparkling rosé served chilled with savoury canapés Champagne Lombard Brut, France - France, Champagne This brut champagne is a beautiful straw yellow in colour with reflections of gold. The nose is fresh and fruity with touches of vanilla and there is an abundance of fine persistent bubbles.			66
36.	Perfect on its own as an aperitif or with caviar or smoked salmon. Champagne Lombard 1er Cru Extra Brut Rose - France, Champagne The palate is dry with notes of fresh strawberries, raspberries and red cherries. The wine is beautifully balanced with a fresh acidity and a long fruit forward finish, the perfect rose Champagne for any occasion!			75
37.	Perfect on its own as an aperitif or with caviar or smoked salmon. Champagne AR Lenoble'Mag Series' Extra Brut (Half Bottle) - France, Champagne Full flavoured, biscuity and very well balanced with an elegant and refined finish and superb length on the palate. (V, Vg)			47
39.	The perfect aperitif and accompaniment to canapes. Champagne Bollinger Special Cuvee - France, Champagne Champagne Dom Perignon - France, Champagne			100 288
- 1 40.	Dessert Wine Sauternes, Chateau Les Mingets (375ml Bottle), France, Sauternes A concentrated, luscious character, intense flavours of caramelized fruits, pear melon and almond, rounded and balanced by good acidity.			34.0

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