

the exhibition wine list

white

- 1 • Pinot Grigio La Delizia
supple and fresh Italian with an intense bouquet of fresh apples and pears with excellent balance
175ml £3.60 • 250ml £4.60 • bottle £13.50
- 2 • Willowglen Semillon Chardonnay
fresh easy drinking Australian with crisp citrus and mild peach flavours and a subtle oak finish
175ml £3.60 • 250ml £4.60 • bottle £13.50
- 3 • Niel Joubert Chenin Blanc
distinctive, fruity, off-dry South African white with good balance and bouquet
175ml £3.60 • 250ml £4.60 • bottle £13.50
- 4 • Las Condes Sauvignon Blanc
fresh and fruity Chilean with distinctive citrus aromas and tropical fruit flavours
175ml £3.60 • 250ml £4.60 • bottle £13.50
- 5 • TerraSur Reserva Sauvignon Blanc
dry flavourful Chilean with a fruity palate and a fresh crisp finish
• bottle £14.20
- 6 • Pierre Henri Sauvignon Blanc
elegant nose, fresh, fruity palate and good acidity with hints of grapefruit from France
• bottle £11.80
- 7 • Tanguero Chardonnay
from Argentina with fresh fruity flavours and an excellent balance of sugar & acidity
• bottle £14.30
- 8 • Muscadet AC Hermine
a light, 'crispy' bone dry popular French wine
• bottle £13.30
- 9 • Brookford Colombard Chardonnay
crisp, refreshing and zesty Australian with lovely rich, ripe fruit
• bottle £15.90
- 10 • Esk Valley Estate Sauvignon Blanc
stunning dry wine from New Zealand with intense tropical flavours and a fresh finish
• bottle £20.50

red

- 11 • Willowglen Shiraz Cabernet
medium to full bodied Australian with plum fruit, toasty wood and a long, flavoursome finish
175ml £3.60 • 250ml £4.60 • bottle £13.50
- 12 • Las Condes Merlot
well balanced red from Chile, soft and fruity with hints of berries
175ml £3.60 • 250ml £4.60 • bottle £13.50
- 13 • Covilla Il Tinto Rioja
bright ruby red Spanish wine with an intense nose of soft berry fruits
175ml £3.60 • 250ml £4.70 • bottle £13.95
- 14 • Ackerman Merlot Carignan
with aromas of spice and red fruit, supple and round with firm tannins from France
• bottle £11.30
- 15 • De Bortoli Vat 10 Pinot Noir
red from Australia with cherry aromas and a good concentration
• bottle £17.95
- 16 • Anares Crianza Rioja Bodega Olarra
mature mellow Spanish red, well rounded, full bodied and complex
• bottle £15.30
- 17 • McGuigan Private Bin Shiraz
smooth full bodied Australian bursting with black fruit flavours, spicy overtones with a chewy finish
• bottle £15.30
- 18 • Montepulciano d'Abruzzo Montori
full bodied robust Italian with subtle smoothness
• bottle £14.50
- 19 • Veranza Tempranillo-Cabernet Sauvignon
delicious red berry fruit on the palate of this popular Spanish red wine
• bottle £14.30
- 20 • Niel Joubert Pinotage
medium bodied South African, lightly wooded with a fruity palate
• bottle £14.30

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rosé

21 • Marques de la Real Defensa Rosado
fresh, elegant and harmonious rosé from Spain with intense floral and fruity aromas, smooth and well balanced on the palate with great character
175ml £3.60 • 250ml £4.70 • bottle £13.90

22 • Pinot Grigio Blush la Delizia
pale salmon pink hue with copper reflections, a refined Italian, dry and light with fresh raspberry notes and gentle delicate flavours
175ml £3.60 • 250ml £4.60 • bottle £13.50

23 • River Garden Rosé Merlot-Shiraz
clean, bright, crisp, light and well balanced with fresh red fruit, guava and watermelon characters
• bottle £15.30

sparkling

24 • Codorniu Teresa Brut Reserva
classic Spanish cava with a touch of chardonnay, fresh and pleasant with a well balanced acidity
• bottle £15.90

champagne

25 • Moët et Chandon Brut Imperial N.V.
subtle, drier-styled champagne, classic, light and graceful with a floral bouquet and a satisfying finish, ample on the palate and well balanced
• bottle £38.00

26 • Charles Vercy N.V. Cuvée de Reserve
superior dry champagne, powerful and elegant with rich savoury aromas, good mousse and flavour
• bottle £30.50

hot drinks

freshly ground coffee
£2.00

cappuccino
£2.20

café latte
£2.30

espresso
£2.00

double espresso
£2.60

decaffeinated coffee
£2.00

hot chocolate
£2.30

a selection of teas
£2.00

with a kick

coffee with spiced rum
£3.90

coffee with Tia Maria
£4.00

coffee with Cognac
£4.00

hot chocolate with Cointreau
£4.00

hot chocolate with apricot brandy
£4.00