

SAFFRON RESTAURANT WINE LIST

HOUSE WINES

	175ml/250ml Glass	Bottle
Cuvée Jean Paul Dry White, Côtes de Gascogne	£2.95/ £3.50	£10.50
<i>Elegantly crisp with plenty of fruit and an abundance of character.</i>		
Cuvée Jean Paul Medium Dry White, France	£2.95/ £3.50	£10.50
<i>A softer and slightly sweeter version of the above with a lovely fruity finish.</i>		
Monte Arcos Viura/Chardonnay, Spain		£10.95
<i>Aromatic with soft, juicy, peach infused fruit flavours.</i>		
Monte Arcos Garnacha/Merlot Rosé, Spain	£3.10 / £3.65	£10.95
<i>Vibrant in colour and full of creamy strawberry fruit.</i>		
Cuvée Jean Paul Red, Vin de Pays du Vaucluse	£2.95/ £3.50	£10.50
<i>Fresh and juicy red, very much in the style of a baby Beaujolais</i>		
Monte Arcos Garnacha/Shiraz, Spain		£10.95
<i>Sweet raspberry and blackberry fruit with just a hint of spice and chocolate.</i>		

LIGHTER WINES

An ideal match with fish and seafood, but with the freshness and fruitiness to match with tomato and citrus dishes too.

Norte Chico Chardonnay, Chile		£12.95
<i>Fresh, unoaked Chardonnay with delicate citrus flavours rounded out with a hint of tropical fruit.</i>		
Allamanda Pinot Grigio, Italy	£4.00/ £4.75	£13.95
<i>Middleweight white with lovely floral aromas and a dry elegant finish.</i>		
Naked Grape Riesling, Germany		£13.95
<i>Packed full of ripe, sweet fruit, really refreshing and just off dry. This will be equally at home with spicy dishes as with fish and white meat.</i>		
Rueda, Alberto Gutierrez, Spain		£14.95
<i>Touches of ripe pineapple are combined with zesty grapefruit in this refreshing Spanish cracker.</i>		
Makutu Sauvignon Blanc, New Zealand		£17.95
<i>Lush tropical fruit and with a refreshing citrus and gooseberry twist.</i>		
Chablis Domaine de Vauroux, France		£22.95
<i>Archetypal crisp and flinty Chablis produced by one of Chablis' most dynamic estates.</i>		
Sancerre La Vigne Blanche, Henri Bourgeois		£27.95
<i>Fabulously complex Sancerre from one of the region's leading producers. Full of zesty gooseberry fruit with subtle floral hints.</i>		

Rich and Fruity Whites

Fuller-bodied styles of white that go well with richer, creamier dishes. Their weight also makes them a good partner for spicier food.

Rolleston Vale Semillon/Chardonnay, Australia		£12.95
<i>Fresh citrusy Chardonnay flavours are broadened out by the richer, more full-bodied tropical fruit of the Semillon.</i>		
Explorer Gewürztraminer, Concha Y Toro, Chile		£14.95
<i>Intensely perfumed, this is spicy and flavoursome with aromas of lychees and spring flowers. This is the perfect counterpoint to spicier dishes.</i>		
Mont Marçal Chardonnay, Capçanes, Spain		£16.95
<i>A really big bold style of wine, masses of sweet ripe fruit supported by toasty vanilla oak flavours.</i>		
Jordan Barrel Fermented Chenin Blanc, South Africa		£17.95
<i>Lush tropical fruit, laced with ripe melon and touches of honey all supported by hints of hazelnuts and cream from the barrel fermentation.</i>		

ROSE WINES

Allamada Pinot Grigio Rosé, Italy		£13.95
<i>Delightfully refreshing rose with delicate notes of raspberry.</i>		
Les Cerisiers Côtes du Rhône Rosé		£17.95
<i>Beautifully balanced, delicate, pale rosé. Refreshing and delicious</i>		

LIGHTER FRESH REDS

Lively styles of red, without too much tannin, making them equally at home with spicier dishes or with fish.

Norte Chico Merlot, Chile		Á	£12.95
<i>Soft, supple red that's packed with ripe plum and dark berries.</i>			
Rolleston Vale Shiraz/Cabernet, Australia		Á	£13.95
£4.00	£4.75		
<i>Medium bodied with soft spicy berry fruit.</i>			
Montepulciano d'Abruzzo Conviviale, Italy		Á	£13.95
<i>Lively, juicy berry fruit flavours with hints of chocolate and spice.</i>			
Faustino VII Rioja, Spain		Á	£16.95
<i>Delicious, soft, easy-drinking Rioja that has a gorgeous plummy fruit coupled with soft oak.</i>			
Omrah Pinot Noir, Australia		Á	£21.95
<i>Delicate and very refreshing with plenty of red summer berry flavours. If you're treating yourself to the Lobster Per-Peri try this for the perfect combination.</i>			

RICH AND SPICY REDS

Offering plenty of sweet ripe fruit and a touch of spice these go well with even the most intensely flavoured dishes.

The Lizard Shiraz, Vin de Pays d'Oc, France		Á	£13.95
<i>The sunshine of Southern France sings out in the New World influenced Shiraz. Rich dark blackcurranty fruit and a long finish.</i>			
Cousiño Macul Cabernet Sauvignon, Chile		Á	£15.95
<i>Concentrated yet velvety soft fruit is the hallmark of this impressive offering from one of Chile's oldest family winemakers.</i>			
Nieto Y Senetiner Reserva Malbec, Argentina		Á	£17.95
<i>Full and gutsy with a rich, warming finish. The perfect match to fuller flavoured meat dishes such as Kadhai Gosht Hyderabadi</i>			
Horse Mountain Pinotage, South Africa		Á	£19.95
<i>Luscious red and dark berry flavours with a hint of vanilla and cream – one of the finest Pinotages you are likely to come across.</i>			
Wente San Francisco Bay Zinfandel, California		Á	£20.95
<i>Absolutely packed with spicy fruit, vibrant plum with raspberry, blueberry and a hint of creamy, toasty oak.</i>			
Château d'Argadens, Bordeaux Superieur, France		Á	£21.95
<i>Stylish Claret that exudes charm and elegance. Classically styled, with smooth cassis infused fruit and just a hint of spice on the finish.</i>			
Fleurie, Domaine Berrod, France		Á	£25.95
<i>A great example of why Fleurie has such a following, poised, elegant with perfectly balanced fruit.</i>			

DESSERT WINES

Late Harvest Sauvignon Blanc Concha Y Toro ½ bottle, Chile		Ñ	£11.95
<i>Light and fresh with plenty of papaya and peach, with hints of honey, yet still wonderfully palate cleansing.</i>			

SPARKLING WINE & CHAMPAGNE

Palau Cava, Spain			£16.95
<i>Light and soft sparkling wine, with a nutty edge to the fruit.</i>			
Ray Maurin Brut Champagne			£34.95
<i>Creamy Champagne with a crisp dry finish.</i>			
Veuve Clicquot N.V. Brut Champagne			£48.95
<i>Stylish and refined with the balance and concentration that only great Champagne can deliver.</i>			
Laurent-Perrier Rosé Champagne			£68.95
<i>Laurent-Perrier's flag ship and the standard by which all rosé Champagnes are judged.</i>			
Dom Perignon Champagne			£129.95
<i>The final word in elegance and sophistication. Incredibly complex and elegant</i>			

White/Rosé Wines: Ê - Dry Î - Medium Ò - Very Sweet
Red Wines: Á - Light Ä - Medium Bodied Ä - Full Bodied

BEERS & LAGERS

Carling (1/2 & 1 Pt)	1.60	2.90
Cobra (1/2 & 1 Pt)	1.75	3.10
Kingfisher (330ml)		2.60
Strongbow (275ml)		2.20
Budweiser (330ml)		2.60
Guinness (330ml)		2.60
Pils (330ml)		2.60
Stella Artois (330ml)	2.50	
Bombadier Premium Bitter (500ml)	3.50	
Cobra non-alcoholic (500ml)		2.25
Bacardi Breezer (275ml)		2.75
Smirnoff Ice (275ml)		2.75

MINERALS

Fruit Juices	1.50	
J20	2.10	
Redbull	2.25	
Soft Drinks	1.40	
Lacchi (sweet or salted)	2.25	
Still Water (bottle) 75cl	2.95	
Sparkling Water (bottle) 75cl	2.95	
Spritzer	2.95	
Mixers	0.95	

LIQUEURS (25ml)

Baileys	2.25	
Benedictine	2.25	
Cointreau	2.25	
Drambuie	2.25	
Grand Marnier	2.25	
Sambuca	2.25	
Southern Comfort	2.25	
Tia Maria	2.25	

SHERRIES & PORT (50ml)

Harveys Bristol Cream	2.25	
Cockburns Ruby Port	2.25	
Late Bottled Vintage Port	2.75	

VERMOUTH (50ml)

Martini	2.00	
Cinzano Bianco	2.00	
Dubonnet	2.25	
Pimms No. 1	2.25	
Campari	2.25	

SPIRITS (25ml)

Remy Martin VSOP	2.50	
Martell Brandy	2.25	
Balvenie Single Malt	2.75	
Glenfiddich Single Malt	2.75	
Glenmorangie Single Malt	2.75	
Bells Whisky	2.25	
Jamesons	2.25	
Jack Daniels	2.25	
Johnny Walker Black Label	2.50	
Malibu	2.25	
Archers	2.50	
Vodka	2.25	
Absolut Vodka	2.50	
Amaretto	2.25	
Bacardi	2.25	
Gordons Gin	2.25	
Bombay Sapphire Gin	2.50	
Pernod	2.25	
Rum	2.25	

DELUXE SPIRITS (25ml)

Remy Martin XO	6.50	
Hennessy XO	6.50	
Johnny Walker Gold Label	6.95	
Royal Salute	7.95	
Hennessy Paradis	13.50	
Remy Martin Extra	13.50	