

Welcome to Artisam

Open 7 days a week, The Artisam is a truly distinct fusion-style Chinese restaurant in the scenic village of Corbridge. Its stonewalls and wooden beam structure together with the warm vibrant atmosphere offer you a perfect and unique dining experience for every occasion.

Our professional and very experienced team, led by restaurateur Stewart Shek invites you to come and taste our range of authentic dishes; cooked with the finest ingredients and delivered at the highest standard.

We take pride in introducing to you our signature dishes 'Blue Plate Seafood Platter', 'Four Seasons' and 'Salt and Pepper King Prawns' - all very well received.

Consistent deliverance of our modern menu appreciated in relaxed ambience - makes The Artisam a sensational dining experience.

Artisam Signature Dishes

STARTERS Pan Asia Cuisine

Baked Fresh Lobster *(Please give one day's notice)* Seasonal Price
*Delicately baked whole lobster, filled with a golden
ginger & spring onion sauce*

Seafood Tempura £11.00
*Deep fried Japanese appetiser served with
a chilli and soy sauce dip*

Pan-fried Scallops £11.00
Served with a Thai salad dressing

Jumbo King Prawns £11.00
Chilli garlic butter

Chicken Tai-pei (spicy) £8.50
Served with crispy onion

Bean Curd Tai-pei (spicy) (v) £6.00

Chicken in Oyster Sauce £5.50
Stir fried served on a pancake

Blue Plate Seafood Platter
(minimum order of 2 people) per head £13.00
*Consists of butter jumbo king prawns,
salt & chilli calamari, pan fried scallops and
deep fried fish in BBQ sauce*

Please Note:

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Artisam Signature Dishes

MAIN COURSE Pan Asia Cuisine

Pan-fried Sea Bass £14.00
Pak choi with ginger & spring onion

Pan-fried King Prawns £13.00
Served with ginger & spring onion topped with a tangy lemon sauce

Pan-fried Chicken £11.00
A marinated chicken breast sautéed in a succulent Korean spicy sauce

Saigon Chicken £11.00
Chicken with lemon grass & a touch of spice

Ma Por Beancurd £9.50
Stir fried king prawns, chicken and tofu in a spicy chilli & garlic sauce

Guandong Pork £11.00
Shredded pork served with pickled vegetables

Bei-jin Pork £11.00
Sliced pork topped with hot bean sauce

Fillets of Beef £14.50
Tenderly fried in a creamy ground black pepper sauce

Fillets of Beef (Go Chu Sang Style) £14.50
Korean hot bean chilli sauce

Roast Duck in Mango Curry £14.00
Duck breast in a sweet mango curry sauce

Thai Green Chicken Curry £11.00
Cooked with seasonal vegetables, coconut milk and fresh coriander

Portuguese Chicken £11.00
A creamy coconut flavouring

Four Seasons £14.00
Sweet & sour chicken, salt and chilli pepper king prawns, fillet of beef in black bean sauce and Bei-jin pork

Pan Fried Duck £14.00
In plum sauce

The Artisam Banquet

£24.00 PER HEAD

TWO PERSONS

Crab meat & sweetcorn soup

Spicy salt & pepper king prawns
Aromatic duck served with pancakes

Beef fillet in Cantonese sauce (hot plate)
Thai green chicken curry
Yeung chow fried rice

Fresh oranges
Chinese tea or filtered coffee

FIVE PERSONS

Crab meat & sweetcorn soup

Spicy salt & pepper king prawns
Aromatic duck served with pancakes

Beef fillet in Cantonese sauce (hot plate)
Thai green chicken curry
Pork with ginger & spring onion
King prawns in garlic sauce
Sweet & sour chicken
Yeung chow fried rice

Fresh oranges
Chinese tea or filtered coffee

THREE PERSONS

Crab meat & sweetcorn soup

Spicy salt & pepper king prawns
Aromatic duck served with pancakes

Beef fillet in Cantonese sauce (hot plate)
Thai green chicken curry
Pork with ginger & spring onion
Yeung chow fried rice

Fresh oranges
Chinese tea or filtered coffee

SIX PERSONS

Crab meat & sweetcorn soup

Spicy salt & pepper king prawns
Aromatic duck served with pancakes

Beef fillet in Cantonese sauce (hot plate)
Thai green chicken curry
Pork with ginger & spring onion
King prawns in garlic sauce
Sweet & sour chicken
Beef with black pepper sauce
Yeung chow fried rice

Fresh oranges
Chinese tea or filtered coffee

FOUR PERSONS

Crab meat & sweetcorn soup

Spicy salt & pepper king prawns
Aromatic duck served with pancakes

Beef fillet in Cantonese sauce (hot plate)
Thai green chicken curry
Pork with ginger & spring onion
King prawns in garlic sauce
Yeung chow fried rice

Fresh oranges
Chinese tea or filtered coffee

Please Note:

Parties of eight or more, dishes will be larger plus one extra dish chosen by the manager.

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The Art Banquet

£22.00 PER HEAD

TWO PERSONS

Crab meat & sweetcorn soup

Salt & pepper spare ribs
Aromatic duck served with pancakes

Sliced chicken in lemon sauce
King prawns in barbecue sauce
Yeung chow fried rice

Fresh oranges
Chinese tea or filtered coffee

THREE PERSONS

Crab meat & sweetcorn soup

Salt & pepper spare ribs
Aromatic duck served with pancakes

Sliced chicken in lemon sauce
King prawns in barbecue sauce
Stir fried pork with cashew nuts
Yeung chow fried rice

Fresh oranges
Chinese tea or filtered coffee

FOUR PERSONS

Crab meat & sweetcorn soup

Salt & pepper spare ribs
Deep fried crispy wontons
Aromatic duck served with pancakes

Sliced chicken in lemon sauce
King prawns in barbecue sauce
Stir fried pork with cashew nuts
Beef with green peppers in black bean sauce
(hot plate)
Yeung chow fried rice

Fresh oranges
Chinese tea or filtered coffee

FIVE PERSONS

Crab meat & sweetcorn soup

Salt & pepper spare ribs
Deep fried crispy wontons
Aromatic duck served with pancakes

Sliced chicken in lemon sauce
King prawns in barbecue sauce
Stir fried pork with cashew nuts
Beef with green peppers in black bean sauce
(hot plate)
Chicken with leek and spring onion
Yeung chow fried rice

Fresh oranges
Chinese tea or filtered coffee

SIX PERSONS

Crab meat & sweetcorn soup

Salt & pepper spare ribs
Deep fried crispy wontons
Aromatic duck served with pancakes

Sliced chicken in lemon sauce
King prawns in barbecue sauce
Stir fried pork with cashew nuts
Beef with green peppers in black bean sauce
(hot plate)
Chicken with leek and spring onion
Beef in Szechuan sauce
Yeung chow fried rice

Fresh oranges
Chinese tea or filtered coffee

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The Sam's Banquet

£20.00 PER HEAD

TWO PERSONS

Chicken & sweetcorn soup

Spring rolls with sweet & sour sauce
Salt & pepper spare ribs

Sweet & sour pork
Mongolian chicken
Yeung chow fried rice

Fresh oranges
Chinese tea or filtered coffee

THREE PERSONS

Chicken & sweetcorn soup

Spring rolls with sweet & sour sauce
Salt & pepper spare ribs

Sweet & sour pork
Mongolian chicken
Beef in oyster sauce
Yeung chow fried rice

Fresh oranges
Chinese tea or filtered coffee

FOUR PERSONS

Chicken & sweetcorn soup

Spring rolls with sweet & sour sauce
Salt & pepper spare ribs

Sweet & sour pork
Mongolian chicken
Beef in oyster sauce
Cod fish in barbecue sauce
Yeung chow fried rice

Fresh oranges
Chinese tea or filtered coffee

FIVE PERSONS

Chicken & sweetcorn soup

Spring rolls with sweet & sour sauce
Salt & pepper spare ribs

Sweet & sour pork
Mongolian chicken
Beef in oyster sauce
Cod fish in barbecue sauce
Chicken with green peppers in black
bean sauce
Yeung chow fried rice

Fresh oranges
Chinese tea or filtered coffee

SIX PERSONS

Chicken & sweetcorn soup

Spring rolls with sweet & sour sauce
Salt & pepper spare ribs

Sweet & sour pork
Mongolian chicken
Beef in oyster sauce
Cod fish in barbecue sauce
Chicken with green peppers in black
bean sauce
Shredded beef in plum sauce
Yeung chow fried rice

Fresh oranges
Chinese tea or filtered coffee

Please Note:

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Soups and Appetisers

A LA CARTE

SOUPS

| | |
|--------------------------------------|-------|
| Chicken & sweetcorn soup | £3.20 |
| Crab meat & sweetcorn soup | £3.50 |
| Peking hot & sour soup (spicy) | £3.50 |
| Preserved cabbage & sliced pork soup | £3.20 |
| Wonton soup | £3.20 |
| Shredded duck soup | £3.50 |
| Chicken & Chinese mushroom soup | £3.20 |
| Bean curd with mixed seafood soup | £4.50 |
| Tum yum (Thai) seafood soup | £4.80 |

APPETISERS

Peking duck

*Sliced roast duck served with fresh vegetables,
hoi sin sauce and pancakes*

whole £32.00
half £16.00

Aromatic duck

*Marinated in Chinese herbs, shredded and
served with vegetables, hoi sin sauce and pancakes*

whole £34.00
half £18.00
quarter £9.50

House special platter (minimum of 2 person)

per person £7.00

*Consists of spring rolls, salt & pepper chicken fillets,
spare ribs in barbecue chilli sauce and crispy chicken wontons*

Dim sum

| | |
|---------------------------|-------|
| Siu Mai (pork dumplings) | £5.50 |
| Har Gow (prawn dumplings) | £5.50 |

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Appetisers (cont')

A LA CARTE

| | |
|--|--------|
| Stuffed crab claws with black bean sauce | £8.50 |
| Prawn meat on toast with sesame seeds | £8.00 |
| Deep fried chicken wontons with sweet & sour sauce | £6.00 |
| Spring rolls (six) meat or vegetable | £6.00 |
| Salt & pepper spare ribs | £6.00 |
| King Do spare ribs (hot & sour taste) | £6.00 |
| Honey roast spare ribs | £6.00 |
| Spare ribs in barbecue sauce | £6.00 |
| Spare ribs in plum sauce | £6.00 |
| Spicy salt & pepper king prawns | £9.50 |
| Spicy salt & pepper squid | £9.50 |
| Spicy salt & pepper scallops | £11.50 |
| Spicy salt & pepper fish fillets | £9.00 |
| Spicy salt & pepper chicken fillets | £6.50 |
| Kings prawns in a barbecue sauce | £9.50 |
| Dry fried seaweed with pepper & garlic | £4.00 |
| Lettuce parcel with hoi sin sauce (minced pork) | £10.00 |
| Spicy salt & pepper dry fried fillet of beef | £11.50 |
| Deep fried king prawn in chilli and garlic sauce | £9.50 |
| Deep fried chicken in chilli and garlic sauce | £6.50 |

Main Courses

A LA CARTE

COD DISHES

| | |
|---|--------|
| Deep fried cod fillets in Szechuan sauce | £10.00 |
| Deep fried cod fillets in sweet & sour sauce | £10.00 |
| Deep fried cod fillets with seasonal vegetables | £10.00 |
| Deep fried cod fillets with ginger & spring onion | £10.00 |
| Deep fried cod fillets in black bean sauce | £10.00 |
| Deep fried cod fillets in plum sauce | £10.00 |

SEA BASS DISHES

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| Steamed sea bass with ginger, spring onion & soy sauce | £13.00 |
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DUCK DISHES

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|--|---------------|
| Hong Kong style roast duck | (half) £11.00 |
| Sliced duck with fresh ginger & spring onion | £11.00 |
| Sliced duck with green peppers in black bean sauce | £11.00 |
| Sliced duck with baby corn | £11.00 |
| Sliced duck with pineapple | £11.00 |
| Sliced duck with Chinese mushrooms | £11.00 |
| Sliced duck with seasonal mixed vegetables | £11.00 |
| Sliced duck with asparagus | £11.00 |
| Sliced duck with leek in black bean sauce | £11.00 |
| Sliced duck in satay sauce (Malaysian curry) | £11.00 |
| Aromatic duck with plum sauce | £13.00 |

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Main Courses

A LA CARTE

Chicken £9.50

Prawn £12.50

Beef £9.50

Pork £9.50

Choose from the following sauce:

Sweet & sour sauce (deep fried, not available with beef)

Plum sauce (deep fried)

Fresh ginger & spring onions

Asparagus & cashew nuts

Oyster sauce

Baby corn

Pineapple

Chilli & garlic

Green peppers & black bean

Leeks & black bean

Satay sauce (Malaysian curry)

Crispy seaweed with garlic & pepper

Chilli & sesame oil

Kung po

Lemon (only available with chicken)

Spring onions, leeks & chilli

Chinese mushrooms

Spicy barbecue

Cantonese

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Main Courses

A LA CARTE

SCALLOP DISHES

| | |
|--|--------|
| Stir fried scallops with seasonal mixed vegetables | £13.00 |
| Stir fried scallops with green peppers in black bean sauce | £13.00 |
| Stir fried scallops with fresh ginger & spring onion | £13.00 |

SQUID DISHES

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| Stir fried squid with ginger & spring onion | £10.00 |
| Stir fried squid with green peppers in black bean sauce | £10.00 |
| Stir fried squid with dry seaweed, pepper & garlic | £10.00 |
| Stir fried squid with seasonal mixed vegetables | £10.00 |
| Stir fried squid in a spicy Szechuan sauce | £10.00 |

MUSSELS DISHES

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|---|-------|
| Stir fried mussels in a black bean sauce | £9.50 |
| Stir fried mussels with fresh ginger & spring onion | £9.50 |
| Stir fried mussels in a garlic and chilli sauce | £9.50 |

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Main Courses

A LA CARTE

HOT PLATE DISHES

| | |
|-------------|--------|
| King prawns | £13.50 |
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| Beef fillet | £14.50 |
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|---------|--------|
| Chicken | £10.50 |
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Choose from the following sauce:

Ginger & spring onion

Green peppers & black bean

Satay sauce

Cantonese sauce

Rice & Noodles

SIDE ORDER

RICE

| | |
|-----------------------|-------|
| Yeung chow fried rice | £2.70 |
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| Egg fried rice | £2.50 |
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| Boiled rice | £2.40 |
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| Chicken fried rice | £4.00 |
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| King prawn fried rice | £11.00 |
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NOODLES

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|-------------------|--------|
| Special chow mein | £11.00 |
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|----------------------|--------|
| King prawn chow mein | £12.50 |
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| Chicken chow mein | £9.50 |
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| Beef chow mein | £9.50 |
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| Sliced pork chow mein | £9.50 |
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| Mixed seafood chow mein | £13.00 |
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| Shredded duck chow mein | £10.00 |
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| Spicy Singapore vermicelli | £6.50 |
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| Chow mein noodles & bean sprouts | £3.50 |
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| Vegetable chow mein | £7.00 |
|---------------------|-------|

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Artisams

VEGETARIAN MENU

SOUP

| | |
|--|-------|
| Hot & sour soup (a spicy soup with shredded mixed vegetables) | £2.80 |
| Bean curd with mixed vegetables soup | £2.80 |
| Mixed vegetable soup | £2.80 |

APPETISERS

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|--------------------------------------|-------|
| Vegetable spring rolls | £5.00 |
| Crispy fried seaweed pepper & garlic | £3.50 |
| Salt & pepper deep fried bean curd | £5.50 |
| Vegetable parcel served with lettuce | £6.50 |

MAIN COURSES

| | |
|---|-------|
| Stir fried bean curd tofu and seasonal mixed vegetables | £5.50 |
| Stir fried mixed vegetables in sweet & sour sauce | £5.50 |
| Stir fried bean sprouts with spring onion | £5.50 |
| Stir fried vegetables in oyster sauce | £5.50 |
| Stir fried vegetables in black bean sauce | £5.50 |
| Stir fried vegetables in chilli & garlic sauce | £5.50 |
| Stir fried vegetables in satay sauce (Malaysian curry) | £5.50 |
| Stir fried vegetables in kung po sauce | £5.50 |
| Stir fried vegetables with garlic | £5.50 |

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Wine List

Whilst we always endeavour to keep all the listed beverages in stock, there may be times due to circumstances beyond our control, when we may have to offer an alternative.

CHAMPAGNE

1. H BLIN N.V. BRUT £34.00

Our House Champagne. Elegant and fruity, from a brilliantly run co-operative in the Marne Valley.

2. MOET ET CHANDON N.V. BRUT IMPERIAL £48.00

The most famous name in Champagne. Soft, biscuity and not too dry, distinctly flowery and deservedly popular.

3. DOM PERIGNON VINTAGE 2000 £145.00

This reverent old classic is still produced from vineyards owned by the Abbey of Hautvillers, home to the legendary figure of Dom Perignon. For those wishing to mark an occasion, sometimes only Dom will do!

4. BOLLINGER SPECIAL CUVEE N.V. BRUT £55.00

A big robust Champagne well suited to dining. A rich biscuity nose with a hint of summer fruits on the palate, full flavours of nuts and toast and some citrus characters abound balanced by excellent acidity.

5. LANSON BLACK LABEL N.V. BRUT £38.00

A refined and elegant Champagne. Hints of spring flowers with just a touch of toast and honey. This is followed by strong fruit and balancing citrus flavours.

6. LAURENT PERRIER ROSE N.V. BRUT £86.00

Laurent Perrier still make a traditional rose. The wine has a coral pink colour and faint strawberry flavour which stem from the Pinot Noir skins delicately staining the juice. A fantastic pink champagne.

SPARKLING WINE

7. BLANC DE BLANCS N.V. BRUT LOUIS PICAMELOT £19.50

Fresh and zingy in style and predominantly made from Ugni Blanc. A lovely wine with lots of character. Made using 'methode traditionnelle. FRANCE

HOUSE RECOMMENDATIONS

WHITE

8. SAUVIGNON BLANC VIN DE PAYS D'OC BELLEFONTAINE £14.00

By the glass 175ml £4.00 / 250ml £4.70

Vinified with care by selected southern growers to capture the fragrant grapefruit flavours associated with the Sauvignon Blanc grape. A rich wine with underlying crispness. FRANCE

9. SEMILLON CHARDONNAY STONEY VALE £14.00

By the glass 175ml £4.00 / 250ml £4.70

Lemon and vanilla oak on the nose followed by a clean, fruity balance palate with a hint of toast. The crispy citrus flavour of semillon are teamed with the peachy note of chardonnay for a beautifully balanced crisp yet rounded wine. AUSTRALIA

RED

10. MERLOT VIN DE PAYS D'OC BELLEFONTAINE £14.00

By the glass 175ml £4.00 / 250ml £4.70

Ripe, plummy fruit and southern warmth with a little complexity on the finish. FRANCE

11. SHIRAZ CABERNET STONEY VALE £14.00

By the glass 175ml £4.00 / 250ml £4.70

A classic blend. Full flavoured and smooth with a soft, ripe blackcurrant and bramble character, full of Aussie sunshine. AUSTRALIA

Wine List

ROSÈ WINES

12. WHITE ZINFANDEL ROUNDHILL £16.50
A fruity and refreshing blush with flavours of red fruits. CALIFORNIA

13. RIOJA ROSADO EL COTO £15.50
Light, dry and refreshing. A classy and scented rose with flavours of raspberry and rose hip fruit. SPAIN

WHITE WINES

14. PIESPORTER MICHELSBERG RIESLING QBA £14.50
Light and fragrant, very popular easy drinking wine from the Mosel. GERMANY

15. CHENIN RESERVE MAKANA £15.90
Zesty lime aromas allied to fruit salad and ripe melon flavours, lead to a fresh palate and stunningly crisp, lingering aftertaste. SOUTH AFRICA

16. PINOT GRIGIO IGT GARGANEGA LA BORGATA £16.50
Mouth filling white wine with ample fruit but dry. ITALY

17. VERDELHO DON CRISTOBAL £17.00
This unique wine in Argentina, takes its origin from Portugal, is characterized by its fruity aromas with floral tones and its freshness highlighted by its balanced acidity in the mouth. ARGENTINA

18. GEWURZTRAMINER RESERVE TORRES £17.50
Aromatic, spicy bouquet with lasting aftertaste. A must with Chinese dishes. CHILE

19. RIOJA BLANCO EL COTO £15.50
This vibrant white is light and dry with refreshing citrus flavours. SPAIN

20. CHARDONNAY RUNAMOK £16.50
Aromas of rich fruit cake, dark chocolate and citrus fruit flavours, with a fragrant hint of sweet vanilla-oak and a soft, rounded finish. AUSTRALIA

21. SAUVIGNON BLANC CHARDONNAY
CHAMELEON JORDAN £19.90
A blend of Sauvignon Blanc and Chardonnay with shows the changing characteristics of the grassy Sauvignon Blanc and citrusy Chardonnay. SOUTH AFRICA

22. SAUVIGNON BLANC VIDAL £19.90
Pure gooseberry and guava aromas lead into a palate that is brimming with tropical fruit flavours. A lively natural acidity and a crisp, well balanced finish. NEW ZEALAND

23. CHARDONNAY ROUNDHILL £19.50
A rich golden wine with aromas of fresh citrus fruits and honeysuckle. Full-bodied with toasted hazelnuts and vanilla flavours. Refreshing and elegant. CALIFORNIA

24. CHABLIS A.C. DOMAINE BERNARD DEFAIX £29.00
Freshness and good mineral flavours with plenty of richness and unctuous feel. FRANCE

25. SANCERRE A.C. DOMAINE THIROT £30.50
A classic Sancerre, with ripe gooseberry fruit and a flinty backbone. FRANCE

26. POUILLY FUME A.C. LA CHATELLIERE £34.00
Stylish and pungent nose with aromas of asparagus and greengage. Fresh with a slightly creamy finish. Full rounded and weighty. FRANCE

27. MEURSAULT A.C. HENRI DE VILLAMONT £45.00
Pure Chardonnay from the heart of Burgundy. Big presence in the glass with a silky texture and flavours of pineapples and melons. FRANCE

Wine List

RED WINES

**28. COTES DU RHONE A.C. RESERVE
GRAND VENEUR** £18.50

Plums and fragrant black pepper aromas; more akin to black raspberry in flavour, with mouth-watering acidity and drying tannins. Black fruit and a hint of black pepper in the finish. Very drinkable. FRANCE

29. MERLOT SANTA DIGNA TORRES £17.90

A fruity and full-bodied ruby red with the richness of plum and blackberry on the nose and a supple finish. CHILE

30. SHIRAZ RUNAMOK £17.80

Deliciously refreshing combination of tropical liquorice, balanced by juicy blackberry and mint flavours with subtle hints of spice and sweet oak. AUSTRALIA

**31. BEAUJOLAIS VILLAGES A.C.
DOMAINE DU CHATELARD** £17.90

Light fruity red with raspberry and blackberry flavours, synonymous of the Gamay grape. FRANCE

32. RIOJA CRIANZA VINTAGE EL COTO £18.90

Specially selected Tempranillo grapes, modern wine making techniques and a combination of lively red fruit and one year in new oak make this Rioja crianza one the most easy-drinking and food-friendly wines in the world. SPAIN

33. ZINFANDEL SHIRAZ ROUNDHILL £16.50

An explosion of ripe berry aromas and rich plum flavours. Full-bodied with toasty vanilla oak and a velvety smooth finish. CALIFORNIA

**34. GRENACHE VINA BORGIA CAMPO
DE BORJA DDO** £18.90

Fresh Bright red fruit balanced by a fine structure and ample bouquet.

35. CABERNET SAUVIGNON BROWN BROS £21.00

Medium bodied, rich crimson colour, with aromas of summer berries, cedary oak and herbaciousness. Rich berry fruits on the palate with firm but balanced acidity. AUSTRALIA

36. MALBEC PASCUAL TOSO £16.50

This wine is smoky, with blackberry and liquorice fruit that keeps a firm grip through the finish. It is rich and long with accents of vanilla and lingering oak. ARGENTINA

37. CHIANTI CLASSICO D.O.C.G. VILLA CAFFAGIO £23.90

A lovely bright cherry red, spicy cloves on the nose with a wonderfully refined black cherry and plum fruitiness. ITALY

38. PINOT NOIR TYRELLS OLD WINERY £19.50

Twelve months in French and American oak barrels give this wine structure and add to the classic sweet raspberry flavours. An outstanding wine. AUSTRALIA

**39. CHATEAUNEUF DU PAPE A.C.DOMAINE
DU GRAND VENEUR** £41.00

An intense rubis colour; nose reticent but full and unctuous on the palate with plenty of fruit extract. Fairly robust wine with good tannins, densely textured with a silky feel to it. FRANCE