

LEBANESE FINE WINE



The oldest winery of the Bekaa Valley,
founded by the Jesuits in 1857.

WHITE WINE

- | | Glass 125ml | Glass 175 ml | ½Bottle | Bottle |
|---|--------------|---------------|----------------|----------------|
| 1- Château Ksara
Blanc de Blancs | | | £ 14.00 | £ 26.00 |
| An aromatic blend of Sauvignon blanc (50%), Chardonnay (25%) and Chenin (25%). Three months in oak adds to the fruit driven style, vanilla hints and roundness. | | | | |
| 2- Wardy Sauvignon Blanc | | | | £ 27.00 |
| Vigorous and vivacious, pineapple and nectarine aromas and flavours. | | | | |
| 3- Clos Blanc | | | | £ 25.00 |
| An extremely pleasant wine that will delight the most rigorous tastes; its splendid freshness will makes it suitable for most starters. | | | | |
| | Glass 125ml | Glass 175 ml | ½Bottle | Bottle |
| 4- Kefraya La Dame | £4.50 | £ 5.50 | £14.00 | £ 25.00 |
| A lovely straw yellow colour and a sweet almond aroma with a hint of pear and apple. A delight on the palate with a lasting aftertaste. | | | | |

ROSÉ WINE

- | 5- Ksara Gris de Gris | | | | £ 26.00 |
|---|--------------|--------------|---------------|----------------|
| Blend of Cinsault, Grenache and Carignan to produce a fresh wine with a hint of spice. | | | | |
| | Glass 125ml | Glass 175 ml | ½Bottle | Bottle |
| 6- Kefraya La Rosee | £4.50 | £5.50 | £14.00 | £ 25.00 |
| Colour very deep, dark pink with hints of violet. The nose is full of red fruits. The red fruits aromas follow through to the palate: strawberries, cherries, redcurrant with a touch of cassis and rose. | | | | |
| 7- Wardy Rose du Printemps | | | | £ 28.00 |
| Blend of Cinsaut, Cabernet Sauvignon and Syrah. Fruity with attractive berry flavours. | | | | |

ARAK Traditional Lebanese spirit exclusively obtained from grapes and green anise, triple distilled, heated with vine wood embers, matured in clay jars.

- | | Glass 50ml | ¼ Bottle | ½ Bottle | Bottle |
|----------------------------|---------------|----------------------------|----------------|----------------|
| 8- Touma House Arak | £ 4.00 | £ 16.00
(14cl) | £ 25.00 | £ 40.00 |
| 9- Ksara Arak | | £ 21.00
(17.5cl) | | |
| 10- Musar(19cl) | | £ 23.00 | | |
| Kefraya(20cl) | | £ 23.00 | | |



RED WINE



	Glass 125ml	Glass 175 ml	½Bottle	Bottle
11- Reserve du Couvent Rouge 2009			£ 14.00	£ 26.00
This dark ruby wine exhibits the fruit of Cabernet Sauvignon with the spice of Syrah and Carignan. Six month in oak.				

12- Château Ksara Rouge 2007 **£ 35.00**
 Cabernet Sauvignon, Merlot and Petit Verdot, matured separately in oak for 18 months, after blending, bottled to mature for 4-5 years.

13- Massaya Red 2008 **£ 28.00**
 Masses of juice, Gamay fruit, velvety texture, succulent finish. Great Stuff!



14- Massaya Silver Selection 2006 **£ 43.00**
 Grenache, Cinsault, Cabernet and Syrah. Smooth and full bodied with a hint of oak.
a. Massaya Gold Selection Reserve 2008 **£ 58.00**
 Cabernet Sauvignon and Mourvèdre rich, opulent and mouth-filling, very serious wine



	Glass 125ml	Glass 175 ml	½Bottle	Bottle
15- Kefraya Breteches 08-09	£4.50	£5.50	£14.00	£ 25.00
Round fruity and fairly vigorous, dark ruby colour with aromas of mature wild and of dark cherries.				

16- Chateau Kefraya 2007 **£ 33.00**
 Dark in colour concentrated thoroughbred and complex bouquet (spices, menthol, black fruits and tobacco).

17- Comte de M 2006 **£ 72.00**
 A complex aroma of black fruit jam, tobacco, cedar and a spicy mineral note. Full-bodied, creamy with well melted tannins.

18- Wardy Cabernet Sauvignon 2007 **£ 27.00**
 Opulent, rich, dark and fruity.

19- Wardy Syrah 2007 **£ 27.00**
 Spicy and fruity, full bodied, finishing with fine wood tannins

20- Wardy Merlot 2007 **£ 27.00**
 Aromas of ripe plum and black cherry.

21- Wardy Les Terroirs 2009 **£ 25.00**
 Blended from Cabernet Franc, Cabernet Sauvignon, Marselan and Caladoc. Very good structure, smooth tannins with hint of fresh black cherries.



	½ Bottle	Bottle
22- Château Musar Rouge 2000/01	£ 25.00	£ 47.00
This is a Bordeaux/Cabernet style, very supple and well-balanced rich berry fruits, mulberries, blackberries and redcurrants.		

22a- Château Musar Hocha Père et Fils 2004 **£ 28.00**
 Full of richness, concentration and complexity.smoky leathery tobacco nose with currants, dates, mulberry and Christmas spice. Very intense with smooth fine tannin and marvellous length.



FRENCH WINE

FRENCH WHITE WINE

- | | Glass 175 ml | ½Bottle | Bottle |
|--|---------------|---------------|----------------|
| 23- Alwaha House Dry White | £ 4.25 | £ 9.00 | £ 15.00 |
| A blend of traditional classic French Mediterranean grapes Cinsault and Grenache. Good fruit comes together with soft, smooth tannins to produce an easy drinking wine with ripe fruit flavours and smooth finish. | | | |
| Note: ½ bottle is Sauvignon Blanc with touch of lime sorbet and passion fruit. | | | |
| 24- Chablis Delux | | | £ 32.00 |
| Driest white burgundy, most northern area; fermented and matured without oak to preserve the characteristic flinty style. | | | |
| 25- Sancerre, Les Collinettes, Joseph Mellot | | | £ 28.50 |
| A seductive Sauvignon with the aroma of gooseberries and powerful fruit flavours. | | | |
| 26- J. Moreau & Fils | | | £18.00 |
| Crisp and dry with refreshing apple acidity | | | |
| 27- Fortant Sauvignon Blanc VdP d'Oc | | | £ 23.00 |
| Picked at night in order to retain the freshness and acidity. Producing a lively and crispy wine with citrus and pineapple notes. | | | |

CHAMPAGNE

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| 28- Luis Dornier et Fils, Brut | £ 38.00 |
| A very stylish Champagne with a pronounced biscuity flavour and a fine elegant bouquet. | |
| 29- Baby Bottle Champagne Pipper | £ 21.00 |
| 30- Taittinger, Brut Reserve | £ 52.00 |
| Dry and elegant with subtle biscuity flavour. | |
| 31- Moët & Chandon, Brut Imperial | £ 48.00 |
| A delightful flowery Champagne with a long, biscuity flavour balanced by a good level of acidity. | |





FRENCH RED WINE

	Glass 175 ml	½Bottle	Bottle
32- Alwaha House Soft Red	£ 4.25	£ 9.00	£ 15.00

A blend of traditional classic French Mediterranean grapes, Columbard and Ugni Blanc. Vinified in modern stainless steel vats to retain the fresh fruit flavours of the grapes. This wine shows clean, crisp and dry citrus fruit flavours and a crisp acidity.

Note: ½ bottle is bright ruby red and oaked Merlot. Black and red cherry, spicy plums, with velvety textured palette.

33- Crusan Carignon Syrah	£ 19.00
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Blend of Carignon and Syrah, good fruity concentration and warm, spicy finish.

34- Côtes du Rhône, Gentilhomme, Ogier	£ 19.50
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An approachable, spicy red made from a blend of southern Rhône grapes.

35- J. Moreau & Fils	£ 18.00
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Nice medium bodied with nice berry fruit flavours.

REST OF THE WORLD

WHITE WINE

- 38- Kleine Zaize, Chenin Blanc, Coastal Region, South Africa** £ 19.00
A soft and creamy white wine with a hint of tropical fruit flavours on the finish.
- 39- Tierra Unoaked Chardonnay, Maule Valley Chile** £ 19.00
Light yellow in colour. Fresh fruit flavours, clean mouthful and lively crispy acidity.
- 40- Pinot Grigio, Friulvini, Grave del Friuli, Italy** £ 23.00
A crisp, fruity white wine with a delightful spicy aroma.
- 41- Nobile Sauvignon Blanc, Marlborough, New Zealand** £ 22.00
A rich cocktail of passion fruit, tangerine and ripe peach. A hint of grassy complexity and crisp dry lingering finish.

RED WINE

- 42- Finca Flichman, Tempranillo Mendoza, Argentina** £ 21.00
A light-bodied, easy-drinking Argentine red with fresh berry fruit flavour and a warm roasted finish.
- 43- Hardys "Riddle" Shiraz-Cabernet, Australia** £ 18.50
A fresh, easy-drinking Australian red, with a strong fruit character and ripe, soft tannins.
- 44- Kleine Zaize, Cabernet Sauvignon, Coastal Region, South Africa** £ 19.50
A deep coloured and richly blackcurranty red wine in the typical "New World" mould.
- 45- Veramonte Merlot, Maipo Valley, Chile** £ 21.00
A rich and full-bodied red wine with juicy blackberry fruit flavours and soft ripe tannins.
- 46- Faustino, Rioja, Spain 2008** £ 29.00
Rioja which spent a brief time in oak casks before bottling to give it roundness and a subtle touch of oak on the palette to balance the fresh fruits favours .



BAR LIST

APERTITIFS

	Alc. % Vol	Glass
47- Martini vermut (White, Dry, Red); 50ml	15%	£ 4.00
48- Campari; 50ml	28.5%	£ 4.00
49- Sherry; 50ml	15%	£ 4.00

SPIRITS

51- House spirits (including mixer); 50mls		£ 5.50
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DE LUX SPIRITS

52- Wide selection available; 50ml		£ 6.50
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COGNAC

	Alc. % Vol	Glass
53- Courvoisier; 50ml	40%	£ 5.25
54- Remy Martin V.S.O.P. ; 50ml	40%	£ 6.00

LIQUEURS

55- Wide selection available; 50ml		£ 5.00
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BEERS

56- Bottled beers; 330ml		£ 3.00
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MINERAL WATERS

57- Kingsdown water, still	75 cl	£ 3.00
58- Kingsdown water, sparkling	75 cl	£ 3.00

JUICES & SOFT DRINKS

59- Fresh juices		£ 3.00
60- Tomato juice		£ 3.50
61- Coke, Diet Coke, Sprite, Lemonade, Gingerale		£ 2.25

COFFEES & TEAS

62- Coffee & Tea		£ 2.50
63- Lebanese Coffee		£ 3.00
64- Irish Coffee		£ 8.00