



## Red Wines

	<b>Bottle</b>	<b>Glass (175m)</b>	<b>Glass(250m)</b>
<b>Cabernet Sauvignon, La Delizia - Italy (12%)</b> <i>A light and fruity wine with soft mellow flavours</i>	<b>£11.50</b>	<b>£3.00</b>	<b>£4.10</b>
<b>Rucahue Merlot – Chile (13.5%)</b> <i>Intense and complex on the nose with a really juicy finish in the mouth.</i>	<b>£13.30</b>	<b>£3.30</b>	<b>£4.75</b>
<b>Bottle Tree Shiraz / Cabernet – Australia (13.5%)</b> <i>A Shiraz dominant blend bursting with blackcurrant fruits with typical spice and pepper in the finish.</i>	<b>£14.00</b>	<b>£3.50</b>	<b>£5.00</b>
<b>Malbec / Tempranillo, Monte – Argentina (13.5%)</b> <i>The structure and body of Malbec combines effortlessly with the Tempranillo's jammy finish.</i>	<b>£14.70</b>	<b>£3.80</b>	<b>£4.90</b>
<b>Domaine de Bachellery Pinot Noir – France (12.5%)</b> <i>Ripe cherry and plum flavours are wrapped in fine fruit tannins and seductive toasty oak</i>	<b>£15.95</b>	~~~	~~~
<b>Rioja Cosecha, Sierra Cantabria – Spain (13.5%)</b> <i>Aged briefly in oak giving intense aromas with hints of vanilla and notes of spicy oak.</i>	<b>£16.00</b>	~~~	~~~
<b>St Emilion Montagne, Ch.Maison Neuve – France (12.5%)</b> <i>Rich intense nose with blackcurrant and prunes backed by subtle tannins and sweet berry fruit.</i>	<b>£19.50</b>	~~~	~~~
<b>Sangiovese, Fiore di Maggio – Italy (12.5%)</b> <i>A de-classified Chianti with a deep ruby colour, floral nose and cherry fruit flavours.</i>	<b>£16.00</b>	~~~	~~~

## Sparkling Wine & Champagne

<b>Prosecco, Astoria Lounge – Italy (11%)</b> <i>Luscious blend of Prosecco &amp; Chardonnay grapes creating a cheeky little sparkler with elegance and finesse on the palate</i>	<b>£19.95</b>	~~~	~~~
--	---------------	-----	-----



Manchester  
Conference  
Centre

**Champagne Pannier Brut Selection NV (12%)** £35.95 ~~~ ~~~  
*Delightful aromas, fruity palate, elegant finish.*

## White Wines

	Bottle	Glass(175m)	Glass (250m)
<b>Chardonnay, La Delizia – Venetie, Italy(12%)</b> <i>Fresh and fruity Chardonnay with a clean &amp; crisp finish on the palate.</i>	£11.50	£3.00	£4.10
<b>Rucahue Sauvignon Blanc – Chile (12.0%)</b> <i>Succulent flavours of grapefruit and citrus with gooseberry and aromatic herbs on the nose</i>	£13.30	£3.30	£4.75
<b>Bottle Tree Semillon/Chardonnay – Australia (12.5%)</b> <i>Aromas of citrus fruits with hints of honeysuckle balanced by Chardonnay fruit on the palate</i>	£14.00	£3.50	£5.00
<b>Pinot Grigio, La Castella – Venetie, Italy (12.0%)</b> <i>A unique fresh and fruity bouquet reflected on the palate yet holds a crisp and dry finish.</i>	£13.00	£3.30	£4.60
<b>Livingstone Chenin / Colombard – South Africa (12.5%)</b> <i>A perfect marriage of these two grapes with white fruit flavours enhanced by South Africa's sunshine</i>	£12.50	~~~	~~~
<b>Viura/Verdejo. Arroyo de la Vega –,Spain(12%)</b> <i>Rioja's famous white grape is blended with Rueda's Verdejo giving a delightful blend of style &amp; substance.</i>	£15.00	~~~	~~~
<b>5th Generation Unoaked Chardonnay - Australia (14%)</b> <i>An unoaked style allowing the tropical fruit flavour to flourish on the palate</i>	£16.50	~~~	~~~
<b>Chablis, Domaine Pico Race – France (12.5%)</b> <i>Fresh and lively fruit on the palate with crisp</i>	£19.00	~~~	~~~



Manchester  
Conference  
Centre

*apples and classic minerality in the finish*

## Rose

<b>Torre Abalde Rose, Bodegas Eguren – Spain (13%)</b>	<b>£13.50</b>	<b>£3.40</b>	<b>£4.80</b>
--	---------------	--------------	--------------

*Fresh fruit flavours with wild strawberries and jammy fruit on the palate.*