

‘Wine Specials’

Just as Mark’s daily ‘Specials’ complement our seasonal menu, we bring you this short list of ‘wine specials’ to offer you additional and interesting choices, especially if you dine regularly with us.

These are wines we’ve come across that we think you would like to try. They come and go from time to time, responding to the changing seasons, or appearing to complement particular dishes from Mark’s kitchen.

Les Jardins, Domaine St Antonin, Faugères FRANCE £24.95

A really engaging lighter red with the typical spice of Syrah, ideal in Summer but also with duck for example year round. You’ll find liquorice and herb flavours with plenty of soft fruit and ripe tannins balanced with lovely freshness.

Made by Frédéric Albaret, there’s 20% each of Carignan and Grenache in with the Syrah to round out the wine

Muscadet Sèvre-et-Maine Sur Lie, Domaine de la Chauvinière 2017

FRANCE £24.50

Nothing quite suits a long summer lunch more than a bottle of Muscadet. And here’s a delightful example, with honeyed ripe fruit, pears and citrus, but still bone dry.

It’s kept over winter on the lees which adds body and a slight spritz that’s oh so refreshing. Ideal with white fish and seafood

Te Tera, Pinot Noir, Martinborough, NEW ZEALAND £32.50

New Zealand is renowned for its world-class pinot noir wines, labour-intensive to produce and often expensive. But this delicious pinot from Martinborough, a place crammed with boutique wineries, offers fantastic value.

Typically light-bodied, with a bouquet of fresh raspberry and white-pepper spice, it’s full of redcurrant and cranberry fruit with a hint of mocha, and subtle tannins that add texture and finish. The perfect partner for roast lamb.