

# wine list

## sparkling & champagne

### Folonari Prosecco DOC

**Veneto, Northern Italy. (ve)**

Spritz and bright. Fine stream of bubbles and elegant flavours  
7.50 • 32.00

### Bollinger

**Brut Special Cuvée**

**France 14%**

Incredibly smooth and creamy fruit with an elegance and finesse equalised by very few other Champagnes.

90.00

### Tinwood Brut NV

**West Sussex, England (ve)**

**12%**

Aromas of citrus, melon, toast & honey. Chardonnay lending finesse and crispness while pinots add depth and complexity. Elegantly balanced with a refined finish.

55.00

### Laurent-Perrier

**La Cuvée Brut**

**France 12.5%**

It's a uniquely fresh fizz made predominantly from Chardonnay - a superb marriage of white blossom, citrus and peach, with delicate toasty notes.

75.00

### Folc

**English Sparkling Rose**

**England 12%**

One of the most delicate and tender English rosés we've tasted. This will give Provence rosé a run for its money; very fresh, with suggestions of elderflower, strawberry and cranberry, seriously delicious.

60.00

## rosé

### J. L. Quinson

**Cote de Provence**

**France 12.5%**

This rose wine is crisp, dry, and delicate with distinct strawberry notes.

39.00

### Il Caggio PG Blush

**Italy 11.0% (ve)**

Pale Rosé colour with raspberry fruit flavours and a delicate finish.

4.90 • 6.90 • £9.50 • 28.00

## white wine

### Kleindal

**Chenin Blanc**

**South Africa 13%**

Fruit salad aromas and a zesty fresh palate, light bodied and crisp finish

4.90 • 6.90 • 9.50 • 28.00

### Little Beach 'Te Onepoto'

**Sauvignon Blanc**

**New Zealand 12.5%**

Refreshing and zesty citrus aromas, pink grapefruit and passionfruit.

6.50 • 9.50 • 12.80 • 38.00

### San Giorgio Pinot Grigio

**Italy 12.0%**

Clean, crisp, lots of flavour. Crafted by the Pasqua family. Award winning.

5.30 • 7.40 • 10.50 • 31.00

### Tiempo & Tierra

**Chardonnay**

**Spain 13% (ve)**

A delicious Chardonnay with aromas of citrus, green apple, and tropical fruit.

5.80 • 8.00 • 11.50 • 34.00

### The Tin Mine White

**Stellenbosch, South Africa**

**13.5%**

This white blend displays apricot, pear & citrus aromas, floral hints, subtle oak spice and layered elegant finish.

38.00

### Villa Blanche

**Picpoul de Pinet**

**France 13.0%**

Gleaming bright with a subtle nose. Aromas of white flowers, elderberry and aniseed are underscored by salinity.

38.00

### Maison Jaffelin Pinot Noir

**France 12.5%**

Bright berry aromas of cherry & raspberry, earthy undertones. Smooth & elegant, juice red fruit flavours & hint of spice

5.10 • 8.50 • 11.50 • 34.00

### The Vinecrafter

**Merlot**

**Chile 13.0%**

Vibrant aromas of ripe cranberries & crushed herbs, cinnamon & oak, elegant finish.

4.90 • 6.90 • 9.50 • 28.00

### Old Station Malbec

**Argentina 13.5% (ve)**

Vibrant red and violet, with forest fruit, plumb and cherry aromas, a medium body and round tannins.

5.50 • 7.60 • 10.80 • 32.00

### Heilan Coo Shiraz

**Australia 14% (ve)**

Expressive, bright, contemporary. Chocolate fruit with palate of ripe fruit, fresh bramble, gentle spicy finish

34.00

### Viña Cerrada

**Tempranillo Rioja**

**Spain 12.0% (ve)**

The nose features espresso, black berries and a touch of wood. Powerful characters of plum, oak, ripe black fruits and prunes.

32.00

### Mommessin

**Beaujolais Villages**

**France 12.0% (ve)**

Pronounced nose of black berries and plums with a well-structured, velvety smooth and rounded body.

45.00

### Montecí

**Valpolicella Ripasso**

**Italy 14.0%**

Inviting aromas of black berries, plum and spice come together on this. It's concentrated and smooth with flavours of blackberry, pepper and cinnamon.

55.00

### The Tin Mine Red

**Stellenbosch, South Africa 14%**

Complex nose of blackberry, cranberry & dark cherries. The palate impresses with ample dark fruit that are underpinned with elegant oak.

35.00

### Albanta Albarino

**O'Rosal**

**Spain 12.5%**

This Albariño is left on its lees to add creamy nuance to the pure orchard fruit, citrus and mineral flavours. It has a real saline tang and brisk acidity on a long, weighty palate.

44.00