

WHITE

	125ML	175ML	250ML	BTL
Honu Sauvignon Blanc (NZ) ^{V, VG} Classic, fresh, crisp & zesty. Pairs with white meat, seafood & Asian cuisine	£5.70	£8.10	£10.80	£32.00
Finca Ramos Sauvignon Blanc (CHI) ^V Well-balanced with a fruity finish. Pairs with fresh salads & herby dishes	£5.20	£7.30	£9.65	£27.50
Boomerang Bay Chardonnay (AUS) Citrus with a crisp acidity and lingering finish. Pairs with salads & white meat	£4.65	£6.45	£8.80	£26.00
Ca' del Lago Pinot Grigio (IT) ^{V, VG} A crisp, citrus palate with refreshing finish. Pairs with Italian dishes, seafood & salads	£4.45	£6.15	£8.25	£24.00
La Font Francaise Picpoul De Pinet (FRA) Well balanced & very fresh. Great with cheeses, seafood, salads	£5.45	£7.65	£10.25	£30.50
La Lancelotta, Gavi (IT) ^{V, VG} Fresh citrus and stone fruit aromas, with light floral notes. The palate has apple and pear characters balanced by hints of apricot, white spice and crisp lemony acidity on the finish	£5.80	£8.20	£11.05	£32.50
ChiChiBio Pecorino Terre di Chieti (IT) ^{V, VG} Refreshing acidity brings out the mouthwatering flavours of citrus, pears and peaches balanced with notes of acacia flowers and jasmine				£31.50
You & Me Albariño (ES) ^{V, VG} Fruit, floral white petal and tropical notes, such as pineapple and kiwi. On the palate the acidity reinforces its freshness and liveliness and at the same time the fruit and tropical notes linger on the palate				£41.50

ROSÉ

	125ML	175ML	250ML	BTL
Le Tutu Grenache Rosé (ES) ^{V, VG} A juicy, fresh first impression. Pairs with salads and Mediterranean dishes	£5.80	£8.20	£11.05	£32.50
Canyon Road White Zinfandel Light-bodied with a smooth crisp finish. Pairs with burgers & fruit	£4.45	£6.15	£8.25	£24.00
Villa Elsa Pinot Grigio Rosé 'Blush' pink colour, with a crisp citrus finish. White meats, salads, seafood	£4.95	£6.90	£9.35	£26.00
AIX Vin de Provence Rosé (FRA) A swirl lifts the intense nose of fresh peach juice, raspberries, and white floral blossom to the fore. Fresh stone fruit, raspberries, and the classic cranberry tang lead the palate and balance the fine acidity on the finish				£50.00

RED

	125ML	175ML	250ML	BTL
Les Esperons Pinot Noir (FRA) ^{V, VG} Intense aromas of black fruits. Pairs with burgers, pork & lamb	£5.75	£8.15	£10.90	£31.00
Arrumaco Bobal (ES) Intense aromatic fragrance to red fruits with floral touches followed by spicy notes. The palate is elegant with ripe fruits. Firm but well polished tannin gives it a kind and remarkable length and depth	£5.20	£7.30	£9.90	£27.50
Boomerang Bay Shiraz (AUS) A full-bodied red wine. Pairs with red meats, sausage & mash	£5.15	£7.70	£9.65	£27.50
Terre di Vita Nero d'Avola (IT) ^{V, VG} Intense, persistent and fine on the palate with plenty of plum and juicy red-fruit flavours. Finishes with hints of chocolate and dark raspberries	£6.25	£8.85	£11.85	£35.00
Andes Peak Merlot (CHI) ^{V, VG} Smooth with red fruit aromas. Pairs with meats, shepherd's pie, burgers & veggie dishes	£4.30	£5.90	£7.95	£24.00
Trivento Tribu Malbec (ARG) ^{V, VG} Berries & herbs on the nose, medium body & soft rounded tannin. Steak & pasta dishes	£5.05	£7.05	£9.45	£27.00
Valbello Primitivo (IT) ^{V, VG} Ruby red colour. The bouquet is characterful with hints of pepper and spice. Soft and full bodied. Great with red meat	£4.70	£6.50	£8.80	£26.40
Rothschild Cabernet Sauvignon (FRA) ^V The nose opens with vibrant aromas of ripe, fresh fruit, followed by delicate hints of fine oak and a touch of vanilla after aeration. On the palate, silky tannins balanced by bright acidity. The finish is long, flavourful, and fruit-driven				£31.50
Solar Viejo Rioja, Crianza (ES) Red fruits with vanilla notes. Pairs with lamb, meats & chorizo				£35.00

SPARKLING

	125ML	BTL
Il Cortigiano Prosecco (ITA) ^V Bouquet & taste of green apples. An excellent aperitif. Pairs with antipasti, light pasta & seafood	£5.20	£29.50
Santa Loretta Rosé Prosecco (ITA) Crisp and refreshing, offering flavours of red berries, peach, and a touch of floral elegance. Pairs with seafood	£7.10	£34.00
Prestige De Sacres Champagne (FRA) ^{V, VG} Aromatic notes of juicy pear & apricot with aromas of hazelnut & fresh bread. Great with fish & chips	£10.25	£43.00
Prestige De Sacres Rosé Champagne (FRA) ^{V, VG} Berry notes, watermelon & raspberry after a few swirls! A lovely summery feel. Seafood & lightly spiced dishes	£12.50	£45.00
Moët & Chandon Rosé Imperial Champagne (FRA) A lively, intense bouquet of red fruits (wild strawberry, raspberry, cherry). Floral nuances of rose. A slight hint of pepper		£85.00
Laurent-Perrier La Cuvée Champagne (FRA) ^{V, VG} Pale gold with a steady stream of soft bubbles. Delicate citrus fruit aromas with hints of white flowers. Perfect balance of freshness and finesse, complex and creamy		£90.00
Laurent-Perrier La Cuvée Rosé Champagne (FRA) Unusually made by the saignée method, with plenty of stylish strawberry fruit, full of vivacity and easy-drinking charm. A wonderfully refreshing aperitif, it also works well with a variety of dishes		£120.00
Veuve Clicquot - Yellow Label (FRA) ^{V, VG} A fine balance between the fruity aromas from the grape varieties and the toasty aromas following the ageing in the bottle. Freshness and forcefulness so typical of Yellow Label with a symphony of fruit tastes following from toasty brioche heaven		£95.00



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