

WHITE WINE



Whites By The Glass

- KOKAKO SAUVIGNON BLANC (NEW ZEALAND)** *An elegant Sauvignon Blanc with aromas of gooseberries and tropical fruit leading to a crisp and refreshing finish* ... 5.70/6.90/7.80/23
- OMBRELLINO PINOT GRIGIO CATARRATTO (ITALY)** *Light and refreshing. Faint hints of stone fruit, joined by flavours of lemon, lime and a honeyed edge* ... 4.90/5.80/6.90/20
- SMITH & WRIGHT CHARDONNAY (AUSTRALIA)** *Expect juicy notes of peach and lemon blossom, a creamy slather of vanilla and a crisp, refreshing finish.* ... 5.00/6.00/7.20/21
- LA GRANDE OLIVETTE PIQUEPOUL SAUVIGNON (FRANCE)** *All the tropical fruit flavours which develop in intense sunshine – and all the cool-climate zing of a citrusy G&T. It's lemony. It's peachy. It's got a lovely herbal edge* ... 5.50/6.40/7.30/21

Whites By The Bottle

- VEGAN^{AN} BARON DE BAUSSAC VIOGNIER (SPAIN)** *A fleshy white, with bright aromas of ripe apricot and peach hints of grapefruit and fresh pineapple* ... 22
Food Pairing - Thai Dishes, Coconut Curries, Cheese Dishes
- 1697 GRILLA SICILIA (ITALY)** *Green apple, stone and citrus fruit* ... 24
Pairing - shellfish, vegetarian
- CLIVRUS SOAVE CLASSICO (ITALY)** *Not fruit-driven; mineral and floral notes that clean the palate. On the nose there is the nectar of field flowers such as camomile, elderflower, and iris. Mineral on the palate with an almond finish, typical of Classic Garganega.* ... 22
Food Pairing - Mediterranean Dishes, Chicken
- ZACCAGNINI VERDICCHIO DOCG (ITALY)** *Dry and light with hints of citrus fruits, apricot, peach, lemon, almond* ... 23
Food Pairing - Camembert, Cheese Dishes, Seafood
- PAZOS DE LUSCO ALBARINO (SPAIN)** *Clean, presenting powerful aromas of ripe fruit, particularly Golden Delicious apple, and white flowers. T. Extremely lively with with citric notes of grapefruit and hints of butter with a full and smooth mouthfeel* ... 28
Food Pairing - Spiced Cauliflower Pie, Mushroom Tagliatelle, creamy chicken dishes
- PECORINO FEUDO ANTICO BIO (ITALY)** *Italian - Dry, crisp and full flavoured, with a bouquet of flowers and pleasant ripe fruit finish.* ... 23.50
Food Pairing - Seafood and Shellfish
- VEGAN^{AN} PICPOUL PIO D'LSABELLE, PICPOUL DE PINET (SOUTH OF FRANCE)** *A snappy nose of lemons and lime fruit, with vibrant green apple. A racy wine with a lip tingling finish. Perfect with seafood and shellfish* ... 24
Food Pairing - All Seafood, but particularly shellfish, prawns, scallops and oysters
- TEIXADAL TREIXADURA (SPAIN)** *Medium straw to the eye, this wine has a nose of nectarine and passion fruit. Flavors of grapefruit, lychee, lemon zest and a note of jasmine wind down to a soft finish – easy drinking* ... 23.50
Food Pairing - Pasta Dishes, Pizza, Seafood
- KUHLMANN PLATZ GEWURZTRAMINER (FRANCE)** *This is a rich and full Gewürztraminer, with notes of lychee, mango and white pepper* ... 21
Food Pairing - pork and lamb dishes, sausages
- MAIN DIVIDE RIESLING 2016** *This Riesling is slightly off-dry in style. It has notes of honeysuckle, ripe apricot and lime, with a mineral undercurrent and zippy acidity.* ... 20
Food Pairing - Curries
- DOMINIO DE LA FUENTE - VERDEJO (SPAIN)** *Organic clear & crisp, very easy drinking! Great with shellfish, vegetarian, cured meat & pork* ... 22

Prices are for 175ml & 250ml glasses - 125ml measures are also available
Please note due to availability we may at times have to substitute our wines with a similar product
All prices include 20% vat

RED WINES



Reds By The Glass

- HILLVILLE ROAD SHIRAZ (AUSTRALIA)** *Soft Juicy Shira, raspberry, black cherry and vanilla* ... 4.6/5.50/6.80/19.00
- CRESCENDO MERLOT (CHILE)** *Smooth with a soft and plummy texture* ... 4.90/5.80/6.70/21.00
- BEAUTÉ DU SUD MALBEC (FRANCE)** *Southern french, rich, dark fruit, rounded intense palate* ... 5.80/6.7/7.60/22.5
- THE LONG COAST CABERNET SAUVIGNON (AUSTRALIA)** *It's rich and full-bodied, with notes of black fruits, spice and cedar. It has soft tannins which won't overpower the subtle flavours* ... 5.90/6.80/7.70/23

Red By The Bottle

- DUETTE INDOMITA PINOT NOIR (CHILE)** *It has flavours of red berries, dried cherry, gunflint and tobacco* ... 24.00
Food Pairing - Rich Beef Dishes (Braised Beef, Stews)
- CONDE DE CASTILE RIOJA CRIANZA 2017** *With pruney earthy flavour and complex layers of mulberry cream, vanilla and nutmeg* ... 22
Food Pairing - Steak, Burgers
- CHATEAU DE SAINTE GEMME BORDEAUX** *This blend of Cabernet Sauvignon and Merlot has ripe notes of cherry, blueberry, cedar and forest floor, supple tannins and a long finish* ... 28
Food Pairing - Lamb Chops, Steaks
- FAMIGLIE VENETE VALPOLICELLA RIPASSO SUPERIORE ORGANIC (ITALY)** *Ruby-red, this wine offers intense aromas of wild cherries, redcurrant and hints of toasting with sweet and round tannins on the palate.* ... 28
Food Pairing - BBQ Food, Pork & Tomato Pasta Dishes, Spicy Meats
- PAVILLON LA TOURELLE BORDEAUX SUPÉRIEUR** *Expect fresh notes of black fruits, spice, menthol and a hint of liquorice* ... 19
Food pairing - Braised Beef, Steak, rich meat dishes
- BARON DE BAUSSAC CARIGNAN (FRANCE)** *silky texture, intense aromas of spice with a pleasant touch of vanilla on the finish* ... 24
Food Pairing - Lamb Dishes, Tagine, Lamb Chops, Roast Pork or Steak
- VIÑALBA 'RESERVE' MALBEC 2020, MENDOZA (ARGENTINA)** *It's rich and chocolatey with plenty of ripe black fruits* ... 22
- HERDADE DE GAMBIA (PORTUGAL)** *Each sip of Herdade de Gâmbia ripples with intense notes of plum, dark cherry and subtle spice.* ... 19
Food Pairing - Beef and Chicken Dishes, or great on it's own!
- MOZZAFIATO PRIMITIVO (ITALY)** *Flavours of dried prune, date and plump cherry, with swathes of sweet spice. A mouth coating chocolatey red wine (2020)* ... 23
Food Pairing - Curries, Tomato Dishes, Burgers
- COMTE DE BAULIEU 2018, HAUT-MÉDOC (FRANCE)** *Expect flavours of briar fruit and plum* ... 25
Food Pairing - Grilled Lamb

SPARKLING & ROSE WINE



Sparkling

- ROMEO & JULIET TREVISO, PASQUA (PROSECCO)** *A lightly aromatic five-star Prosecco. Gentle flavours of pear, clemantine and white apple are lifted by soft acidity* ... 23.95
- PASQUA 'ROMEO & JULIET' PROSECCO DOC ROSÉ** *Prosecco is made in a dry style, resulting in elegant, velvet-smooth bubbles* ... 23.95
- PROSECCO BEL CANTO** *A delicious sparkler with aromatic pear flavours on the nose followed by a crisp palate of succulent apple and pear.* ... 19.50
- GRAHAM BECK BRUT NV SPARKLING CHARDONNAY/PINOT NOIR** *Pinot/Chardonnay Sparkling Wine, a crisp dry fresh alternative to Prosecco!* ... 22
- PROSECCO BEL CANTO (PROSECCO) 20CL** *Delicate and aromatic with fine bubbles. This wine carries lots of fresh peach, pear and an elegant zest* ... 5.50
- VEUVE CLICQUOT BRUT NV (CHAMPAGNE)** *Rich notes of apricot, vanilla and brioche, drift through a mouth filling mousse* ... 49.95

Rose

- CRESENDO ZINFANDEL ROSE** *A fresh elegant pink wine with a delicate aroma of cherries and hints of wild berries, mellow yet refreshing* ... 4.90/5.80/6.70/19.50
- HANGLOOSE WHITE ZINFANDEL ROSE (ITALY)** ... 4.9/5.80/6.80/20
- OMBRELLINO PINOT GRIGIO DELLE VENEZIE ROSÈ (ITALY)** *Flavours of summer berries with delicate fresh citrus. A pale and delicate rose with beautiful soft strawberry nuances of nectarine and perfumed floral notes.* ... 4.90/5.80/6.70/ 17.50
- M DE MINUTY ROSE, COTES DE PROVENCE** *Pale honeysuckle pink and offering a clean nose of citrus fruit, offset by subtle floral and candied notes. Fresh acidity makes for an incisive and lively palate with a rounded feel* ... 24