

WINE

WHITE

		250ml	175ml
1. VERDEJO Seniorio de Chical, Spain	£24.00	£8.00	£5.75
<i>Soft and easy drinking with green apple flavours giving a fresh finish</i>	1/2 Litre		
	£16.00		
2. COLOMBARD SAUVIGNON Crusan, Cote de Gascogne, France	£25.50	£8.50	£6.00
<i>Medium, zesty and herbaceous</i>	1/2 Litre		
	£17.00		
3. CHENIN BLANC Hazy View, S. Africa	£28.00	£9.30	£6.70
<i>Fruity, medium dry with honey flavours</i>	1/2 Litre		
	£18.60		
4. PINOT GRIGIO Cielo, Italy	£29.00	£9.60	£6.90
<i>Fresh & dry wine with floral aromas</i>	1/2 Litre		
	£19.30		
5. CHARDONNAY Domaine de Montmarin, France	£30.50	£10.15	£7.25
<i>Juicy, fruit driven with ripe green apple</i>	1/2 Litre		
	£20.30		
6. GRECANICO Conte di Matarocco, Sicily	£32.00		
<i>Dry and flinty with clear citrus & floral notes</i>			
7. VIOGNIER Montrose, C' de Thongue, France	£32.00		
<i>Soft, peachy and aromatic</i>			
8. PICPOUL DE PINET Haut Bridau, Languedoc, France	£33.00		
<i>Dry and aromatic, the perfect accompaniment to seafood dishes</i>			
9. PINOT GRIS , Leefield Station, Marlborough, New Zealand	£35.00		
<i>Ripe, white fruit flavours, versatile food wine</i>			
10. SOAVE CLASSICO , Cantina Bolla, Verona, Italy	£35.00		
<i>Soft white, rounded, hints of almond</i>			
11. MACON-UCHIZY Talmord, Burgundy	£38.00		
<i>Full, complex chardonnay with ripe pear flavours and a crisp finish</i>			
12. ALBARINO , Bagoas Ledas, Aquitania, Spain	£38.00		
<i>Light and fruity with a crisp acidic tang.</i>			
13. SAUVIGNON BLANC Lake Chalice, NZ	£39.00		
<i>Zesty and tart with gooseberry notes and a lengthy finish</i>			

SPARKLING

28. PROSECCO	£33.00	£7.50 per 125ml glass
<i>Light and fresh, a great aperitif</i>		
29. CAVA Vilarnau, Brut Reserve	£38.00	
<i>An abundance of green fruits with hints of floral characters beautifully balanced with plenty of depth</i>		
30. CHAMPAGNE , Jacques Boncoure	£55.00	
<i>Dry, full bodied champagne</i>		



RED

		250ml	175ml
14. GARNACHA Borsao, Spain	£24.00	£8.00	£5.75
<i>Light and juicy red with a soft, peppery finish</i>	1/2 Litre		
	£16.00		
15. NERO D'AVOLA da Vero, Sicily	£25.50	£8.50	£6.00
<i>Rich, ripe & fruity with a dry finish. Organic</i>	1/2 Litre		
	£17.00		
16. CARMÉNÈRE Echeverria, Chile	£28.00	£9.30	£6.70
<i>Dark and fruity, pwith a touch of green pepper-corn. Perfectly pairs with our rich meat dishes</i>	1/2 Litre		
	£18.60		
17. MALBEC Origen, Chile	£29.00	£9.60	£6.90
<i>Soft, smooth and aromatic with a tannic touch.</i>	1/2 Litre		
	£19.30		
18. MERLOT Echeverria, Chile	£30.90	£8.60	£6.90
<i>Full and fruity with clear plum and damson elements</i>	1/2 Litre		
	£20.60		
19. SHIRAZ Franschhoek, South Africa	£32.00	£10.60	£7.60
<i>Notes of mulberry, plum, pepper and modest oak spice. Soft, ripe tannins</i>	1/2 Litre		
	£21.30		
20. CARIGNAN Rare Vineyards, France	£34.00	£11.30	£7.90
<i>Medium, full bodied and fruit driven</i>	1/2 Litre		
	£22.60		
21. PINOTAGE Franschhoek, South Africa	£32.00		
<i>Rounded, with a strawberry scent. Soft and fruity</i>			
22. MINERVOIS Via Nostrum, France	£33.00		
<i>Very pleasing blend of 80% Syrah and 20% Grenache. Soft, medium bodied with a dry gently spicy finish</i>			
23. COTES DU RHONE André Brunel, France	£34.00		
<i>Dry with red berry fruits and hints of black pepper</i>			
24. CABERNET FRANC , Laroque, Cité de Carcassonne, France	£35.00		
<i>Medium bodied, fresh and red berry fruitiness.</i>			
25. MONTEPULCIANO D'ABRUZZO Umani Ronchi, Italy	£36.00		
<i>Light and lively red, cherry and soft spice</i>			
26. PINOT NOIR RESERVE Echeverria, Chile	£36.50		
<i>Award winning: smooth, light, balanced red</i>			
27. CHATEAU PRIEURE DE BLAIGNAN , Medoc, France	£42.00		
<i>Red and black fruits with hints of spice. Fine and silky with a lingering finish</i>			

ROSE

		250ml	175ml
31. PINOT GRIGIO Allamanda, Pavia, Italy	£24.00	£8.00	£5.75
<i>Fresh, light and easy drinking blushes</i>	1/2 Litre		
	£16.00		
32. WHITE ZINFANDEL , California	£27.00	£9.00	£6.40
<i>Soft and sweet with strawberry and summer fruit</i>	1/2 Litre		
	£18.00		

A selection of our fine wines are supplied by our award winning sister restaurant

