

WHITE

175ml 250ml bottle

Réserve Saint Marc – Grenache blanc – France (2015) <i>a fresh, vibrant wine bursting with aromas of grapefruit, pear and summer flowers</i>	4.8	5.9	15.95
Los Arquillos Blanco – Spain (2016) <i>fabulous lemon curd and fresh pineapple fruit, elegant floral notes</i>	5.4	7	18.95
Muscadet de Sèvre et Maine Sur Lie – France (2015) <i>matured and sweet fruit of apricot and peach, delicate, fresh and lively on the palate</i>	5.5	5.3	21
Verdicchio dei Castelli di Jesi – classico – Italy (2016) <i>produced from grapes in the strictly defined 'classico' area, a delicate fruity wine, aromas of apricot</i>			18.5
Ugarte viura – Rioja – Spain (2016) <i>good mouth balance, fresh fruity sensations leading to a spectacular explosion of flavours</i>			22
Riesling Schier Mosel – Germany <i>full flavours of white grape, green apple and peach hints</i>			22.5
Big block - Chardonnay – Australia (2012) <i>packed with citrus fruits, aromas of hazelnuts combined with rich buttery flavours</i>			21.5
Giffords Hall – Bacchus – England (2014) <i>freshness and almost tropically extravagant fruit flavours</i>			23.95
Rapaura springs - Sauvignon blanc - New Zealand (2015) <i>delicious grapefruit, passionfruit, gooseberry flavours with an attractive herbal note</i>			28
Sancerre – Domaine Millet – France (2015) <i>pale yellow with green tinge, the nose is reminiscent of citrus and pineapple, dry powerful finish</i>			34.5

SPARKLING WINE OR CHAMPAGNE

125ml bottle

Villalta Prosecco DOC – Vino Spumante - Italy <i>delivers ripe assorted apple, pear, some citrus and a dash of nutty almond flavouring</i>	5.25		22.5
Casa Gheller – Cuvee Brut Rosato – Italy <i>fruity and flowery bouquet with delicate notes of unripe golden apple and small mountain flowers</i>			28.5
Fleury-Gille – Champagne – France <i>a delicate, dry gooseberry and nut taste, made from all three champagne grape varieties</i>			39.5
Fleury-Gille Cuvee Brut Rose – Champagne – France <i>dry baked apple and walnut nose, raspberry and strawberry flavours delivered with gentle toasted fruit</i>			46
Louis Roederer Brut Premier – Champagne – France <i>with delicate, persistent beading, rich yet subtle bouquet with hints of hawthorn, almonds and toast</i>			68
Louis Roederer Brut Vintage– Champagne – France <i>rich vanilla and walnut nose, which then delivers into a complex toasted honey and almond flavours</i>			99

RED

175ml 250ml bottle

Réserve Saint Marc – Syrah rouge – France (2014)			
<i>delicate wine offering a fragrance of blackcurrant, cherry and lilac</i>	4.8	5.9	15.95
Redwood - Merlot – California (2013)			
<i>packed with soft red fruits, and not a rough edge in sight, long lasting plummy flavours</i>	5.3	6.8	18
Alta Vista - Malbec – Argentina (2016)			
<i>intense fruit aroma of plums which create a fresh well-rounded redcurrant flavour</i>	6.5	8.3	25
Sole di Puglia – Negroamaro/Primitivo – Italy (2013)			
<i>dry and intense, aroma of ripe blackberry fruits, subtle bitter aftertaste</i>			21.5
Aspaldi Tempranillo - Rioja – Spain (2015)			
<i>classic rioja grape, cherry red, nose is fruity and enhanced with notes of vanilla and toast</i>			22
Le Versant - Pinot Noir – France (2015)			
<i>smooth tannins, gentle cranberry flavour, the finish long and responsive</i>			24.5
The Hidden Sea – Shiraz - South Australia (2013)			
<i>notes of plum, mulberry, olive, complex toast, hints of cocoa and sarsaparilla</i>			32
Eguren Ugarte Crianza - Rioja – Spain (2013)			
<i>firm acidity aged in barrels for 12-18 months, light red hue, broad range of aromas, extensive fruit</i>			37.5
Chianti Classico - Castello Fonterutoli – Italy (2013)			
<i>deep ruby/garnet colour. perfumed nose of black cherry, bramble and spice with hints of tobacco</i>			45

ROSÉ

175ml 250ml bottle

Réserve Saint Marc – Syrah Rosé – France (2014)			
<i>rose petal colour, lively red fruits, spicy notes</i>	4.8	5.9	15.95
Côtes de Provence Rosé – France (2014)			
<i>light pink, dry strawberry, redcurrant finish</i>			26

*All wines by the glass available in 125ml measures on request.
All vintages correct at time of printing.*