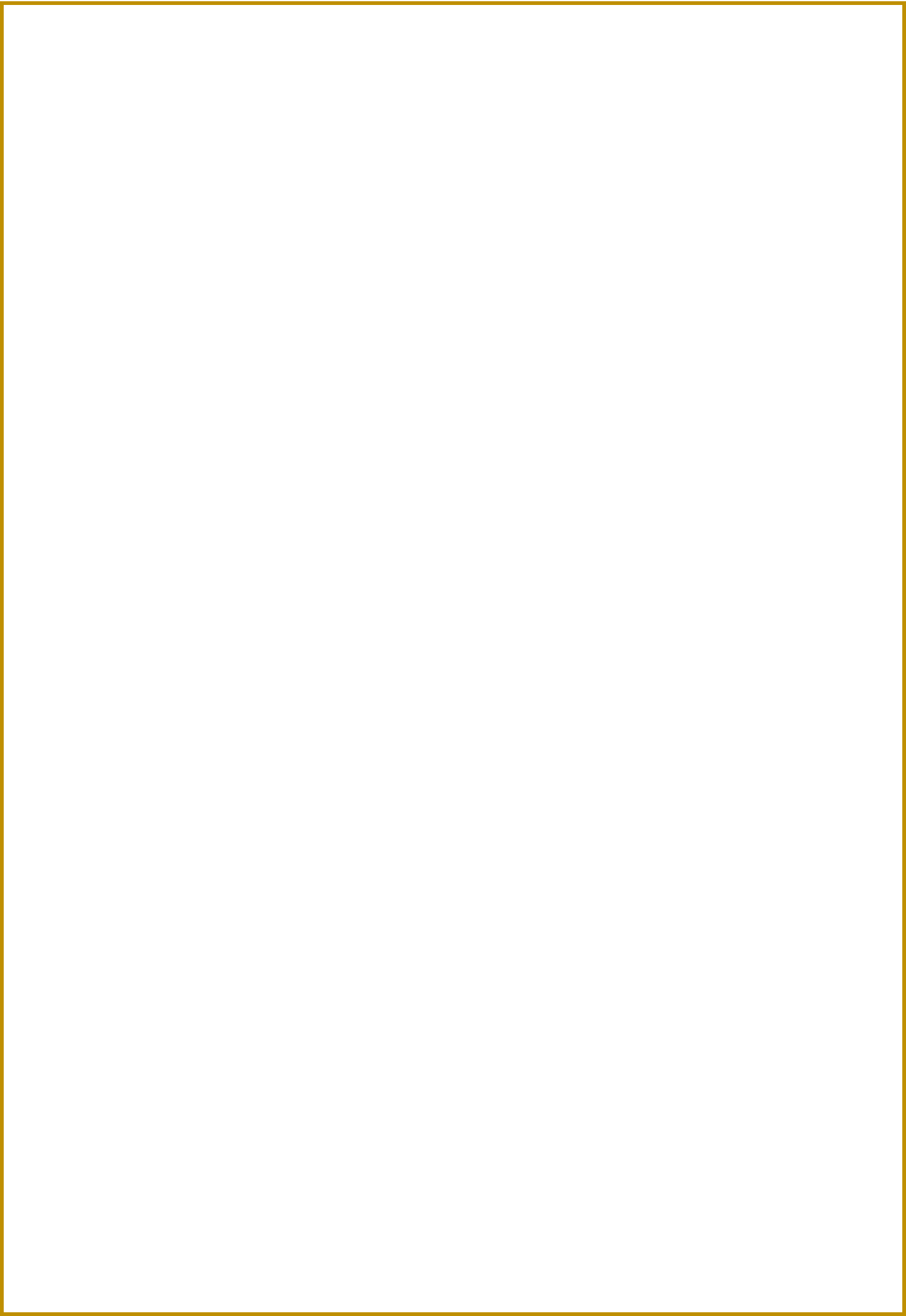




WINE LIST

SPARKLE

	200ML	BOTTLE
Prosecco Extra Dry, Favola, Italy <i>off-dry ~ pear ~ apple</i>	£10.00	
Prosecco Superiore Brut, Sacchetto, Italy <i>pear ~ apple ~ peach</i>		£32.00
Champagne Duval-Leroy, Brut Réserve NV, France <i>biscuity ~ dark chocolate ~ decadent</i>		£56.50

WHITE

	175ML	250ML	500ML	BOTTLE
LIGHT ~ MEADOW FRESH WITH SILKEN CITRUS NOTES <i>A perfect pair with seafood and salads</i>				
Grillo, 'Libellula' Terre di Vita, Italy <i>aromatic ~ white pepper ~ citrus</i>	£8.00	£10.50	£19.50	£30.00
Picpoul de Pinet, 'Notes Salines', Château de Pinet, France <i>grapefruit ~ saline notes ~ lip-smacking finish</i>	£9.50	£12.50	£23.50	£36.00

FRUIT ~ BRIGHTLY WOVEN TROPICAL FRUIT TONES

<i>Enjoy on their own or with lighter dishes</i>				
Chenin Blanc, Wild Garden, South Africa <i>mango ~ ripe pineapple ~ fruity finish</i>	£7.50	£9.50	£17.50	£28.00
Sauvignon Blanc, 'Tumbleweed Wild', Bruce Jack Wines, South Africa <i>green notes ~ zesty ~ herbaceous</i>	£8.50	£11.50	£21.50	£31.00

RICH ~ GOLDEN ORCHARD FRUIT WITH LAYERS OF CREAM & WARMTH

<i>Indulge by pairing with decadent pies and dishes with butter sauces</i>				
Chardonnay, Undurraga, Chile <i>vanilla ~ hint of honey ~ fresh palate</i>	£8.50	£11.50	£21.50	£31.00
'Dogajolo', Toscana Bianco, Carpineto, Italy <i>stone fruit ~ floral notes ~ aromatic</i>				£36.00

OUR SEASONAL CELLAR

'Vallado Prima' Branco, Quinta do Vallado, Portugal <i>subtle floral ~ peppermint ~ delicate</i>				£38.00
Sauvignon Blanc, Awatere, Spoke, New Zealand <i>apricot ~ citrus ~ white floral</i>	£10.50	£13.50	£25.50	£40.00
Côtes du Rhône Blanc, 'Parallèle 45', Paul Jaboulet Aîné, France <i>apricot ~ citrus ~ white floral</i>				£39.00

Vegan friendly

BERRY BLUSH ROSÉ

Syrah/Grenache Rosé, Le Campuget, Château de Campuget, France
fresh strawberries & cream ~ spicy

Rosato, Anemone, Alghero, Sella & Mosca, Italy
cherry ~ violet ~ lively finish

175ML 250ML 500ML BOTTLE

£8.00 £10.50 £19.50 £30.00

£8.50 £11.50 £21.50 £33.00

RED

LIGHT ~ SUPPLE, GRACEFUL & ELEGANT REDS

Versatile with white meat, mushrooms and game

Nero d'Avola, 'Libellula', Terre di Vita, Italy
hint of vanilla ~ sour cherry ~ smooth

£30.00

Garnacha, 'Vinas de Miedes', Bodegas San Alejandro, Spain
herbal ~ vanilla ~ juicy

£8.50 £11.50 £21.50 £33.00

Pinot Noir, Little Yering, Yering Station, Australia
pomegranate ~ spicy ~ cherry

£10.50 £13.50 £25.50 £39.00

BOLD ~ VELVETY & BOLD, FULL FRUIT WITH STRUCTURE

The ultimate pairing with strong meat dishes and steaks

Primitivo, 'Pu', San Marzano, Italy
plum & cherry ~ rosemary ~ vanilla

£8.50 £11.50 £21.50 £33.00

Malbec, 'Killka', Bodegas Salentein, Argentina
chocolate ~ juicy blackberry ~ ripe

£9.50 £12.50 £23.50 £36.00

SPICE ~ FIRESIDE WARMTH WITH DARK BERRY & FRAGRANT SPICE

Sip alongside Sunday roast, herby sausages and game dishes

Rioja Crianza, Rivallana, Bodegas Ondarre, Spain
savoury ~ chocolate notes ~ mellow

£9.50 £12.50 £23.50 £36.00

SMV, 'Romans Bay', Lomond Wines, South Africa
savoury ~ juicy red fruits ~ whiff of smoky complexity

£36.00

Cabernet/Merlot/Sangiovese, 'Centine Rosso', Banfi, Italy
cocoa ~ tobacco ~ ripe fruits

£10.50 £13.50 £25.50 £39.00

OUR SEASONAL CELLAR

Touriga Nacional, Vinhas de Pegões, Santo Isidro de Pegões, Portugal
toasty oak ~ blueberry & plum compote ~ rich

£32.50

'This is Not Another Lovely Malbec', Matias Riccitelli, Argentina
raspberry ~ ripe plum ~ graphite notes

£43.00

Shiraz, Cliff Edge, Mount Langi Ghiran, Australia
black & red berries ~ vanilla ~ spice

£47.00

Vegan friendly