

## WHITE WINES

<b>10 Pinot Grigio, Rosa Bianca, 2016</b> <i>Italy: dry, soft and well balanced</i>	<b>£23.00</b>
<b>11 Bosstok, Chenin Blanc, Rhebokskloof, 2017</b> <i>S. Africa: tropical fruit, mouth-watering minerality and zingy acidity</i>	<b>£29.00</b>
<b>12 Casa Felipe, Sauvignon Blanc</b> <i>Chile: citrus fruit aromas and soft creamy texture</i>	<b>£20.00</b>
<b>13 Petit Ballon, Cotes de Gascogne</b> <i>France: lemon, green apple and hints of stone fruit</i>	<b>£19.00</b>
<b>20 Viognier, Baron De Badassiere, 2016</b> <i>France: intense fruity aromas with hints of apricot and peach</i>	<b>£27.00</b>
<b>21 Picpoul de Pinet Mirande, Languedoc, 2016</b> <i>France: crisp and full, with a spicy aniseed bouquet</i>	<b>£29.00</b>
<b>22 Muscadet-sur-lie, JF Guilbaud, 2016</b> <b>Jean Francois de Grand Mouton</b> <i>France: perfect balance of tangy tropical notes, jasmine and minerals</i>	<b>£31.00</b>
<b>23 Sauvignon de Touraine, Chereau Carre, 2016</b> <i>Loire: crisp and fruity, with a clean, fresh flavour</i>	<b>£27.50</b>
<b>24 Sauvignon Blanc, Lofthouse, Marlborough, 2016</b> <i>N. Zealand: lovely fleshy fruit character, crisp acidity to the finish</i>	<b>£33.00</b>
<b>25 Pouilly Fume, Les Loges, 2016</b> <i>Loire: Flinty, concentrated and full of gooseberry fruit</i>	<b>£38.00</b>
<b>26 Chablis, Domaine Vincent Dampit 2015</b> <i>France: purity, precision and elegance of this appellation.</i>	<b>£43.00</b>
<b>27 Rioja Blanco, Rio Del Ray, 2015</b> <i>Spain: citrus and pear combine with soft acidity</i>	<b>£27.00</b>
<b>28 Riesling Fontanino, 2015</b> <i>Italy: a revelation, pleasingly off dry, backbone of acidity, apple and citrus</i>	<b>£25.00</b>
<b>29 Reserve de Gassac Blanc, Languedoc, 2016</b> <i>France: soft stone fruit and floral aromas</i>	<b>£27.00</b>
<b>30 Gavi di Gavi, Fratelli Antonio e Raimondo</b> <i>Italy: ripe pear, white flowers dominate, pleasing weight, delicate finish</i>	<b>£36.00</b>

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### EXCLUSIVE WINES

<b>70 Chateau Vieux Lartigue, Grand Cru, St-Emilion, 2014</b> <i>Bordeaux: expertly blended; premium Merlot, Cabernet Sauvignon and Franc</i>	<b>£43.00</b>
<b>71 Chateau Soussans, Margaux, 2014</b> <i>Bordeaux: soft and silky with perfumed strawberry jam on the nose. Ripe plum and cream come through on the palate which has supple tannins and an attractive, lively red fruit finish.</i>	<b>£59.00</b>
<b>72 Pinot Noir, Elephant Hill, 2014</b> <i>New Zealand: a modern classic; treading a fine line between energetic fruit and savoury undertones with quiet self assurance. The nose is fragrant and rose scented and the palate has uplifting redcurrant and strawberry fruit, underscored by a more-ish sprinkling of tarragon and tapenade. Silky tannins seamlessly integrated.</i>	<b>£47.00</b>
<b>73 Chateauneuf-du-Pape, Chais du Batard, 2015</b> <i>Rhone: A big mouth-filling hearty wine. Very beautiful profound ruby-red colour, this wine is enhanced by ripe red fruits and spicy aromas, and a truffle finish. Powerful and heady wine, full-bodied, with excellent, supple length.</i>	<b>£49.00</b>
<b>74 Gigondas, La Gille, Domaine Perrin, 2013</b> <i>Rhone: 'a smokin' wine that offers elegant, perfumed notes of kirsch, bouquet garni and black cherries' Jeb Dunnuck, Wine Advocate 2014</i>	<b>£55.00</b>
<b>75 Barolo, La Tartufaia, Azienda Giulia Negri, 2012</b> <i>Italy: The strength and the velvet; its ruby red colour stretching towards the orange; the aroma is very rich, spacing from fresh prunes, towards spices and finally reaching the notes of minerals and flowers, such as violets and roses. The taste is fresh, intense, lengthy and full-bodied, with rich and smooth tannins.</i>	<b>£77.00</b>
<b>80 Rully Rabourcé, 1er Cru, Olivier Leflaive, 2013</b> <i>France: a gloriously juicy wine, full of melon, apricot and the brightest citrus flavours, given structure by the wood and the tangy, zesty edge</i>	<b>£59.00</b>
<b>81 Puligny-Montrachet, Les Meix, Olivier Leflaive, 2016</b> <i>France: bright gold in colour with flashes of green. The nose shows orchard fruits, perfumed by white flowers. On the palate a perfect balance of minerality and opulent creamy fruit.</i>	<b>£95.00</b>
<b>82 Sancerre, Domaine du Nozay, 2017</b> <i>France: Fresh, rich and creamy with herbaceous, grassy notes and exuberant ripe, gooseberry fruit. Clean and crisp with a complex mineral finish, this single vineyard Sancerre is considered to be one of the best of the region.</i>	<b>£47.00</b>

## RED WINES

<b>16 Merlot Reserva, Rappel Valley, 2015</b> <i>Chile: award-winning wine; organic, vegan, soft and fruity with gentle tannins</i>	<b>£25.00</b>
<b>17 La Brouette Rouge Celliers Jean d'Alibert IGP, 2017</b> <i>France: plum-rich, savoury spiced and velvety Grenache and Syrah blend</i>	<b>£19.00</b>
<b>18 Cabernet Sauvignon, Dominio de Toyo, 2015</b> <i>S. Africa: juicy cabernet, deep colour, ripe with dark fruits and spice</i>	<b>£19.00</b>
<b>19 Bonardo Malbec, Casa Solera, 2016</b> <i>Argentina: yummy cherries with vanilla hints, round palate and lingering finish</i>	<b>£23.00</b>
<b>50 Merlot 'Belvedere', Cecilia Beretta, 2017</b> <i>Italy: soft and spicy, full of red berries but ultimately tangy and more-ish</i>	<b>£27.00</b>
<b>51 Chateau Haut Rian, Cotes de Bordeaux</b> <i>France: classic Bordeaux nose of blackcurrant and spice a fantastic value Claret</i>	<b>£33.00</b>
<b>52 Beaujolais-Villages, Cave de la Croisée, 2016</b> <b>Feraud &amp; Fils</b> <i>France: juicy and lively with great structure and texture</i>	<b>£31.00</b>
<b>53 Cabernet Sauvignon, Quinta de Chocopalha, 2014</b> <i>Portugal: mature fruit with a long elegant finish and balanced acidity</i>	<b>£39.00</b>
<b>54 Primitivo Mocavero, 2016</b> <i>Italy: delightful, full-bodied and juicy, cassis and sweet spice, dark kirsch cherry</i>	<b>£33.00</b>
<b>55 Collezione Montepulciano d'Abruzzo, 2015</b> <i>Italy: lovely, soft, approachable fruit, balanced with an easy drinking style</i>	<b>£23.00</b>
<b>56 Rioja Organic Artesa, 2016</b> <i>Spain: fresh redcurrant and cherry hints, a classic Rioja</i>	<b>£28.00</b>
<b>58 Malbec, Achaval Ferrer, 2015</b> <i>Argentina: Lustrous plum-bramble, oozing vitality, beautifully balanced</i>	<b>£45.00</b>
<b>59 The Southerly Shiraz, 2016</b> <i>Australia: violet perfume, sweet spice, rich fruit, deep and earthy palate</i>	<b>£31.00</b>
<b>60 Pinotage, Rhebokskloof</b> <i>South Africa: ripe, full-bodied complex smoky palate and rich fruit character</i>	<b>£35.00</b>
<b>61 Novas Pinot Noir, 2016</b> <i>Chile: delicious ripe summer fruit, soft tannins, long elegant finish</i>	<b>£31.00</b>

# • WINE LIST •

## BY THE GLASS

### SPARKLING WINES

	125ml £	175ml £	250ml £
<b>1 Prosecco, Di Maria, DOC, NV</b> <i>Italy: Delicately fruity with a slightly aromatic bouquet</i>	<b>7.50</b>		
<b>2 Delamotte Champagne, NV</b> <i>France: Sister house to the mythical Champagne Salon. Wonderful fruit and minerality</i>	<b>12.00</b>		

### WHITE WINES

<b>10 Pinot Grigio, Rosa Bianca, 2016</b> <i>Italy: dry, soft and well balanced</i>	<b>4.50</b>	<b>6.00</b>	<b>8.50</b>
<b>12 Casa Felipe, Sauvignon Blanc, 2016</b> <i>Chile: citrus fruit aromas and soft creamy texture</i>	<b>4.50</b>	<b>6.00</b>	<b>8.50</b>
<b>13 Petit Ballon Blanc,</b> <i>France: lemon, green apple and hints of stone fruit</i>	<b>4.00</b>	<b>5.50</b>	<b>7.00</b>

### ROSE WINES

<b>14 Pinot Grigio, Rosato, Rosa Bianca, 2016</b> <i>Italy: dry and fresh, leading to a crisp finish</i>	<b>4.50</b>	<b>6.00</b>	<b>8.50</b>
<b>15 Source Gabriel Rosé, Côtes de Provence</b> <i>France: classic Provence, creamy red berry flavours and gentle floral notes</i>	<b>6.50</b>	<b>8.50</b>	<b>11.50</b>

### RED WINES

<b>16 Merlot Reserva, Adobe, 2015</b> <i>Chile: pure, soft and fruity with gentle tannins</i>	<b>5.00</b>	<b>6.50</b>	<b>8.25</b>
<b>17 La Brouette Rouge, Jean d'Alibert</b> <i>France: A medium bodied red wine with ripe baked fruit flavours</i>	<b>4.00</b>	<b>5.50</b>	<b>7.00</b>
<b>19 Bonardo Malbec, Casa Solera, 2016</b> <i>Argentina: red and black fruits, soft tannins and hints of spice</i>	<b>4.50</b>	<b>6.00</b>	<b>8.00</b>

## DESSERT WINES

<b>90 Quinta do Infantando, Ten Year Old Tawny Port</b> <i>Mature dried fruits, cinnamon and spicy notes</i>	<b>35ml £3.50</b>	<b>70ml £6.00</b>
<b>91 Quinta do Infantando, Late Bottled Vintage Port</b> <i>Dark chocolate, liquorice, blackberry and cocoa</i>	<b>£3.50</b>	<b>£6.00</b>
<b>92 Montbazillac Jour de Fruit, 2014</b> <i>Bordeaux: medium sweet wine, lemony and refreshing</i>	<b>£2.50</b>	<b>£4.50</b>
<b>93 Akashi Tai, Plum Infused Sake, N/V</b> <i>Luxurious plum liqueur made with the finest ingredients</i>	<b>£3.50</b>	<b>£6.50</b>
<b>94 Tokaji, Classic Cuvee, 2007</b> <i>An affordable introduction to 'The King of Wines'</i>	<b>£4.00</b>	<b>£7.00</b>
<b>95 Château Septy, 2011</b> <i>The secret with dessert wines is balance; delectable nose, rich fruits with honeyed notes.</i>	<b>£2.00</b>	<b>£3.00</b>

## ROSÉ WINES

<b>14 Pinot Grigio, Rosata, Rosa Bianca, 2015</b> <i>Chile: award-winning wine; organic, vegan, pure, soft and fruity with gentle tannins</i>	<b>£24.00</b>
<b>15 Source Gabriel Rosé, Côtes de Provence</b> <i>France: classic Provence, creamy red berry flavours and gentle floral notes</i>	<b>£33.00</b>

## SPARKLING BOTTLES

<b>1 Prosecco, Di Maria, NV</b> <i>Italy: Delicately fruity with a slightly aromatic bouquet</i>	<b>£29.00</b>
<b>2 Delamotte Champagne, NV</b> <i>France: Sister house to the mythical Champagne Salon. Wonderful fruit and minerality</i>	<b>£57.00</b>
<b>3 Sparkling Rose Brut 'Le Colture' NV</b> <i>Italy: Delicate rose pink colour, fresh ripe red fruit; easy drinking</i>	<b>£29.00</b>
<b>4 Gocce di Luna, Alcohol Free, NV</b> <i>Italy: Light and fresh with hints of green apple and grapes</i>	<b>£15.00</b>
<b>5 Pol Roger Brut Reserve N/V</b> <i>France: the perfect aperitif champagne; elegance and finesse</i>	<b>£67.00</b>
<b>6 Moët et Chandon Vintage, 2008</b> <i>France: floral bouquet; crisp with creamy richness</i>	<b>£101.00</b>
<b>7 Laurent Perrier, Demi Sec, NV</b> <i>Aromas of dried fruit, almonds and hazelnuts</i>	<b>£69.00</b>
<b>8 Ruinart Rose, NV</b> <i>Cherry and fresh red berries, with spicy notes</i>	<b>£105.00</b>
<b>9 Laurent Perrier Half Bottles, NV</b> <i>Clear and bright with a light golden hue</i>	<b>£36.00</b>

Should you prefer something a little softer, we do have a drinks menu available. Please ask a member of our team for recommendations or assistance, as they are only too happy to help.