

SPARKLING WINES

Food Pairing: Bubbles, a classically wonderful mouth cleansing aperitif and THE choice for the discerning diner when pairing with fish dishes. They are also a great counterbalance for aromatic and spicy meals.

ONE 4 ONE PROSECCO DOC SINGLE SERVE WINE	VEGAN	£8.00
BOTTER PROSECCO DOC ROSÉ TREVISIO, ITALY		£28.00
ANNA DE CODORNIU ROSE CATALUNYA-PENEDES, SPAIN	VEGETARIAN	£28.00
JULES FERAUD CHAMPAGNE FRANCE	VEGAN	£42.00
VEUVE CLICQUOT FRANCE		£70.00
LAURENT PERRIER ROSÉ FRANCE		£85.00

WHITE WINES

DRY, CRISP & FRUITY WHITES

Food Pairing: These are delicately flavoured, dry wines driven by a racy acidity. Ideally these wines are paired with fish dishes, light salads, and tomato based dishes.

ANCIENS TEMPS WHITE LANGUEDOC, FRANCE	VEGAN	£18.50
SENIORIAL BLANCO RIOJA RIOJA, SPAIN		£21.00
Brilliant, pale straw yellow colour with greenish hues. Fruity, varietal bouquet. Lively, fresh mouthfeel with good balance.		
PASQUA LETTERS PINOT GRIGIO VENETO, ITALY		£22.00
	175ML GLASS	£6.00
	250ML GLASS	£8.00

ZESTY, HERBACEOUS & AROMATIC WHITES

Food Pairing: These are unoaked, zesty, intense and more eclectic wines. Paired with more complex meals; aromatic and sweeter styles are wonderful with spicier dishes.

ESCAPADA VINHO LISBOA WHITE LISBOA, PORTUGAL		£20.00
A beautiful off-dry, light and refreshing white wine. Notes of white pear, blossom, melon and lemon sherbets. A real crowd pleaser!	175ML GLASS	£5.75
	250ML GLASS	£7.50
MIRROR LAKE SAUVIGNON BLANC MARLBOROUGH, NEW ZEALAND		£27.00

MED TO FULL BODIED, RIPE WHITES

Food Pairing: Fuller, richer wine often with oak are great when paired with spicier, richer dishes and marry well with butter and creamier sauces.

PERCHERON CHENIN BLANC VIOGNIER VEGAN WESTERN CAPE, SOUTH AFRICA		£22.00
	175ML GLASS	£6.00
	250ML GLASS	£8.00
TEMPUS TWO PINOT GRIS AUSTRALIA		£23.50

A refreshing wine that highlights flavours of pear and hints of citrus, with lifted floral notes. This is a vibrant wine that would perfectly suit a range of dishes from creamy pasta to chargrilled seafood.

RED WINES

SOFT, FRUITY OR FINER REDS

Food Pairing: Softly structured with silky rounded, soft red fruit and good freshness. Pair with tomato-based sauces, vegetable based dishes, chicken dishes, game and pork

ANCIENS TEMPS RED
LANGUEDOC, FRANCE

£18.00

PASQUA LETTERS MERLOT
VENETO, ITALY

£22.00

175ML GLASS £6.00
250ML GLASS £8.00

COTES DU RHONE ST MICHEL BERNARD
RHONE, FRANCE

£23.00

A charming, juicy wine with lovely fruit purity, bursting with red cherry, raspberry and cranberry.

SPICY, MORE INTENSE MEDIUM BODIED REDS

Food Pairing: With a naturally peppery edge and warming red & black fruit flavours these wines pair with a wide selection of rare to medium cooked beef and lamb dishes. Great to turn up the heat on spicier dishes.

BOTTER PRIMITIVO SALENTO, DOPPIO VEGAN
SALENTO, ITALY

£23.00

Medium-bodied, intense, rich, warm with juicy red plums, cranberry, and a touch of fig. A wine pushing way above its weight - amazing!

SEPTIMA OBRA MALBEC VEGETARIAN
MENDOZA, ARGENTINA

£26.00

175ML GLASS £7.40
250ML GLASS £9.50

RICH, CONCENTRATED & OAKED FULL BODIED REDS

Food Pairing: These wines have weight, complexity and may offer a powerful elegance. Pair with full-flavoured dishes, stews, and well cooked beef dishes.

BON COURAGE PEPPER TREE SHIRAZ VEGAN
ROBERTSON, SOUTH AFRICA

£25.00

RAMON BILBAO CRIANZA VEGAN
RIOJA, SPAIN

£27.00

175ML GLASS £7.75
250ML GLASS £9.80

A lovely Crianza Rioja, with aromas of fresh dark fruit, such as blackberries and blackcurrants and hints of blackberry. It has a lovely ripeness and generous fruit character, whilst retaining good structure.

ROSÉ WINES

Food Pairing: Rosés can range from being very dry to very sweet and this is the key to partnering. Counter spicy heat with sweeter wines; drier styles are great all rounders.

ANCIENS TEMPS ROSE LANGUEDOC, FRANCE	VEGAN	£19.00
MIRABELLO ROSE PINOT GRIGIO VENETO, ITALY		£20.00
	175ML GLASS	£5.75
	250ML GLASS	£7.50
PINK ORCHID WHITE ZINFANDEL CALIFORNIA		£20.00
	175ML GLASS	£5.75
	250ML GLASS	£7.50

PREMIUM CELLAR SELECTION

WHITE WINES

L'ONCIALE CHABLIS BURGUNDY, FRANCE	VEGAN	£32.00
A clean crisp, dry Chablis with a good balance and a well-structured finish on the palate.		
DOMAINE DU PRE SEMELE SANCERRE LOIRE, FRANCE	VEGAN	£36.00
A classic Sancerre with ripe gooseberry fruit and zesty acidity. The style is full and round yet fresh and well-balanced.		

ROSÉ WINES

DOM DE LA VIEILLE TOUR PROVENCE ROSE PROVENCE, FRANCE	VEGETARIAN	£29.00
This is a perfect, pale, raspberry-pink wine that is very drinkable. Delicate aromas are followed by lovely sweet fruit from Grenache grapes. Clean and well-balanced with good depth.		

RED WINES

FAM PASQUA AMARONE VALPOLICELLA VENETO, ITALY	VEGETARIAN	£40.00
Medium depth of colour with herbs, spice, damsons, red and black cherries and mulberries.		
CHATEAU MAUCOIL CHATEAUNEUF-DU-PAPE RHONE, FRANCE	VEGAN / ORGANIC	£42.00
Made from organically grown grapes, the wine has lovely ripe spicy fruit, red berry flavours with a herby edge and so is a classic CDP very much of its place, warm and rich but well-balanced too with a nice lift to the finish.		

Wines served by the glass are available in 125ml measures on request