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	£8.50
BOTTER PROSECCO DOC ROSÉ TREVISO, ITALY		£28.50
ANNA DE CODORNIU ROSE CATALUNYA-PENEDES, SPAIN	VEGETARIAN	£30.00
JULES FERAUD CHAMPAGNE FRANCE	VEGAN	£45.00
VEUVE CLICQUOT FRANCE		£75.00

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 VEGAN £19.50

LANGUEDOC, FRANCE

PASQUA LETTERS PINOT GRIGIO £22.50

VENETO, ITALY 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 £20.50

LISBOA, PORTUGAL

175ML GLASS

£5.75

A beautiful off-dry, light and refreshing white wine. Notes of white

250ML GLASS

£7.50

A beautiful off-dry, light and refreshing white wine. Notes of white pear, blossom, melon and lemon sherbets. A real crowd pleaser!

MIRROR LAKE SAUVIGNON BLANC £28.50

MARLBOROUGH, NEW ZEALAND

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.

SENORIAL BLANCO RIOJA £22.00

RIOJA, SPAIN

Brilliant, pale straw yellow colour with greenish hues. Fruity, varietal bouquet. Lively, fresh mouthfeel with good balance.

PERCHERON CHENIN BLANC VIOGNIER VEGAN
WESTERN CAPE, SOUTH AFRICA
175ML GLASS £6.00

250ML GLASS **£8.00**

TEMPUS TWO PINOT GRIS £24.00

AUSTRALIA

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

£19.50

LANGUEDOC, FRANCE

PASQUA LETTERS MERLOT

£22.50 £6.00

VENETO, ITALY

175ML GLASS

250ML GLASS £8.00

COTES DU RHONE ST MICHEL BERNARD

£24.50

RHONE, FRANCE

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

£24.50

SALENTO, ITALY

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

SEPTIMA OBRA MALBEC

£28.00

MENDOZA, ARGENTINA

£7.75 175ML GLASS

250ML GLASS £9.75

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.

RAMON BILBAO CRIANZA

VEGAN

VEGETARIAN

£26.00

RIOIA. SPAIN

175ML GLASS 250ML GLASS

£6.95 £9.25

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.

BON COURAGE PEPPER TREE SHIRAZ VEGAN

£27.50

ROBERTSON, SOUTH AFRICA

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

VEGAN

£19.50

LANGUEDOC, FRANCE

MIRABELLO ROSE PINOT GRIGIO

£20.50

VENETO, ITALY

175ML GLASS

£5.75 250ML GLASS £7.50

PINK ORCHID WHITE ZINFANDEL

£20.50

CALIFORNIA

175ML GLASS £5.75 250ML GLASS £7.50

PREMIUM CELLAR SELECTION

WHITE WINES

L'ONCIALE CHABLIS

£34.00

BURGUNDY, FRANCE

A clean crisp, dry Chablis with a good balance and a well-structured finish on the palate.

DOMAINE DU PRE SEMELE SANCERRE VEGAN

£38.00

LOIRE, FRANCE

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

VEGETARIAN

£30.00

PROVENCE ROSE PROVENCE, FRANCE

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

£42.00

Medium depth of colour with herbs, spice, damsons, red and black cherries and mulberries.

CHATEAU MAUCOIL

VEGAN / ORAGNIC

£44.00

CHATEAUNEUF-DU-PAPE RHONE, FRANCE

Made from organically grown grapes, the wine has lovely ripe spicy fruit, red berry flavours with a herby edge and so is a classic CNP very much of its place, warm and rich but well-balanced too with a nice lift to the finish.