



Wine List



Champagne and Sparkling

1. Prosecco, Brut Spumante, SINGLE SERVE 18.7CL BOTTLES £5.95
Pasqua, Non Vintage, Italy
Dry, light, easy-drinking bubbly from north-east Italy, in the region of Veneto. Glass and a half again of fizzy fun.

2. Prosecco, Brut Spumante, Revino, £19.95
Non Vintage, Italy
Dry, light, easy-drinking bubbly from north-east Italy, in the region of Veneto. With tangy apple and peach scents. Made from the Glera grape.

3. Sparkling Rosé Pinot Grigio, Vetricano, Italy £21.75
Fresh, inviting wine with easy strawberry and summer fruit flavours

4. Cava Brut Rosado NV, Catalunya, Spain £21.95
This Methode Traditionelle. A bright delicate rose with the aromas of fresh raspberries and summer fruits, creamy with a vibrant mousse. A favourite of Salvador Dali. Cava and is an excellent Champagne alternative.

5. Champagne, Veuve Clicquot Yellow Label Brut NV £59.95
This is a wonderful rich, smooth Champagne from a small traditional Champagne house. The richness comes from the available old reserves used in the blending

Whites Wines

Light, Elegant and Fresh wines

Perfect aperitif or with fish, shellfish, white meat, dishes cook in oils and salad dishes

Bin No. 125ml 175ml 250ml Bottle

6. Sauvignon Blanc, Ladera £2.95 £3.90 £4.95 £13.95
Verde, Central Valley, Chile
Limey fruit, a hint of herbs and a twist of melon.

7. Pinot Grigio, Garganega, £3.40 £4.50 £5.75 £15.95
Villa Borghetti, Italy
Delightful wine from Veneto. Dry and refreshing with a hint of almond on the finish.

8. New Zealand, Sauvignon Blanc, £4.10 £6.00 £7.95 £23.40
Yealands Land Made, Marlborough
Superb wine with wonderful crisp freshness and zing. Aromas of freshly-mown-grass and hints of lychee.

9 Chablis, Olivier Tricon, Burgundy, France £27.95
Classy classic, with crisp, citrus overtones and minerality.

Richer, fuller and generous

Highly recommended as an aperitif or served with creamy or spiced dishes

10. Chardonnay Reserve, £3.50 £4.60 £5.75 £16.45
Tooma River, Murray River, New South Wales, Australia
Packed with grapefruit, lime as well as tropical melon flavours with crisp citrus balance.

11. Piesporter Michelsberg, £3.25 £4.30 £5.50 £15.45
Mosel, Germany
Fresh, medium dry and clean with elderflower notes

Rosé Wines

Bin No. 125ml 175ml 250ml Bottle

12. Carignan–Cinsault Rosé, £3.20 £4.20 £5.35 £14.95
Le Sanglier, Caves Foncalieu, France
From an award winning producer based just outside the ancient walled city of Carcassonne in the sunny South of France. Rounded, ripe summer fruits

13 Zinfandel Rosé, £3.20 £4.20 £5.35 £14.95
Clockmaker, California
Medium dry with ripe red fruit on the palate.

Red Wines

Easy, vibrant and fruit driven

Pairs well with our red meats as well as tomato based pasta dishes and cheeses

Bin No. 125ml 175ml 250ml Bottle

14. Merlot, Ladera Verde, £2.95 £3.90 £4.95 £13.95
Central Valley, Chile
Soft plummy fruit.

15. Beaujolais-Villages, £4.25 £5.55 £6.95 £19.45
Vieilles Vignes, Château du Châtelard, Beaujolais France
Clean & fresh with cherryish fruit. Gorgeous.

Smooth, elegant and supple

Excellent with a variety of our richer foods such as red meats and duck or game as well as tomato based pasta dishes and cheeses

16. Rioja Crianza, Spain £3.20 £4.20 £5.35 £14.95
Rounded, amply stacked with crunchy red berry and hedgerow fruit.

17. Pinot Noir, Land Made, £4.75 £6.25 £7.85 £21.95
Yealands, Marlborough, New Zealand
Red cherry fruit and savoury spice.

Hearty, rich and full bodied

Excellent with our red meats, game and cheeses

18. Shiraz, £3.50 £4.60 £5.95 £16.45
Tooma River South Australia
Ripe red. Full of black fruit and chocolate flavours with a spicy peppery finish, which pairs particularly well with steak.

19. Malbec, Alta Vista Classic, £3.45 £5.10 £6.75 £19.80
Mendoza, Argentina
Big powerful dark wine with spicy aromas of ripe red fruit and liquorice on the palate. A perfect pairing with beef and our steaks. Sommelier Wine Awards 2015 – Silver Medal winner

20 Châteauneuf-du-Pape, £34.95
Clémentus' Boissy & Delaygue, Rhône, France
Top classic wine. Fruity and no hard edges, easy drinking... classy stuff.

Kindly note that we are passionate about our wines and insist that all our wines by the glass are preserved using our Vacuvin system.

Please speak to our staff about any food allergies or intolerances you may have