



Bubbles

	125ml	Bottle
Prosecco, Vino Spumante, Extra Dry (<i>Friuli/Italy</i>) <i>Aromatic pear and apple flavours with a crisp palate.</i>	£7.65	£31.00
Cava Brut Rosé, Sumarroca (<i>Catalunya/Spain</i>) <i>Wild strawberries, raspberries and petals.</i>		£35.00
Pierre Mignon, Premier Cru, Champagne (<i>Champagne/France</i>) <i>Citrus hints on the nose overlaid with touches of brioche.</i>	£10.75	£44.00
Veuve Clicquot, Champagne, Yellow Label (<i>Champagne/France</i>) <i>Pleasing on the nose and explodes on the palate!</i>		£70.00
Bollinger, Champagne, Special Cuvée (<i>Champagne/France</i>) <i>Heavier style of Champagne with nice fruit and some complexity.</i>		£76.00
Laurent Perrier, Champagne Rosé (<i>Champagne/France</i>) <i>The fashion statement in Champagne!</i>		£96.00

White Wines

	250ml	Bottle
Airen/Sauvignon Blanc, Castillo del Moro (2015) (<i>La Mancha/Spain</i>) <i>Citrus, green apple and grapefruit.</i>	£6.00	£18.00
Trebbiano, IGT, Terre Allegre (2015) (<i>Veneto/Italy</i>) <i>A light, crisp white with zesty, citrus flavours and a clean refreshing finish.</i>		£18.50
Garganega/Pinot Grigio, Bella Modella (2016) (<i>Veneto/Italy</i>) <i>Delicate, citrusy, dry with a tangy finish.</i>	£6.50	£19.50
Rioja Blanco, Finca Manzanos (2015) (<i>Rioja/Spain</i>) <i>Rounded, long and pleasant on the palate.</i>	£8.00	£24.00
Sauvignon Blanc, Nostros Reserva (2016) (<i>Casablanca/Chile</i>) <i>Bursting with juicy citrus fruit.</i>		£25.00
Viognier, 'Vielles Vignes', Mont Rocher (2015) (<i>Languedoc/France</i>) <i>A haunting honeysuckle and apricot aroma.</i>		£26.00
Vinho Verde, Branco, Quinta do Homem (2015) (<i>V.Verde/Portugal</i>) <i>Fruity with floral notes.</i>	£8.75	£26.00
Muscadet Sur Lie, Domaine des Herbauges, 'La Roche' (2015) (<i>Loire/France</i>) <i>Charming, full-bodied Muscadet with minerality, honey and grapefruit.</i>		£27.00
Picpoul de Pinet, Domaine de Montredon (2016) (<i>Languedoc/France</i>) <i>Crisp, delicate exotic fruit on the nose and fresh, salty finish.</i>	£9.50	£28.00
Sauvignon Blanc, Sherwood, Stoney Range (2016) (<i>Waipara/New Zealand</i>) <i>Gooseberries and tropical fruit, lively fresh palate with rich, long finish.</i>	£9.75	£29.00
Verdicchio di Castelli Jesi Classico Superiore, 'Cima Signoria', Zaccagnini (2015) (<i>Marche/Italy</i>) <i>Elegant acacia and field flower aromas. Gentle, soft and intense on the palate.</i>		£31.00
Mâcon-Villages, Domaine Fichet (2015) (<i>Burgundy/France</i>) <i>A light, fruity Chardonnay in true Burgundian style.</i>		£34.00
Albariño, Lagar de Bouza (2015) (<i>Galicia/Spain</i>) <i>Crushed orange blossom, strong underlying minerality and zesty lime on the finish.</i>		£36.00
Riesling, Zephyr (2015) (<i>Marlborough/New Zealand</i>) <i>Aromas of ginger, green apple with a mouth-watering citrusy palate.</i>		£37.00
Gavi di Gavi, Tenuta Olim Bauda (2014) (<i>Piedmont/Italy</i>) <i>Simply stunning wine!</i>		£39.00
Chablis, Domaine Defaix (2014) (<i>Burgundy/France</i>) <i>Elegant, dry with long complex finish.</i>		£41.00





Red Wines

	250ml	Bottle
Tempranillo/Syrah, Campo Azafran (2014) (<i>La Mancha/Spain</i>) <i>Silky smooth with plump dark fruits, smoky spices and a succulent finish.</i>	£6.00	£17.50
Sangiovese, Terre Allegra (2015) (<i>Veneto/Italy</i>) <i>Savoury cherry and plum jam characters. Soft tannins and a bright ripe fruit.</i>		£18.00
Merlot, Costa Vera (2015) (<i>Central Valley/Chile</i>) <i>Soft, super juicy, ripe plummy fruit with a long full-flavoured finish.</i>	£6.50	£19.00
Shiraz/Cabernet, "The Wrong Un", One Chain (2014) (<i>South Australia</i>) <i>Lush black fruits with touches of woodspice and cassis.</i>	£6.75	£20.00
Pinot Noir, Nostros Reserva (2015) (<i>Casablanca/Chile</i>) <i>Bright fruit, violets and smokey flavours.</i>	£7.00	£21.00
Rioja, DeAlto (2015) (<i>Rioja/Spain</i>) <i>Laced with vanilla, mocha and liquorice.</i>	£7.50	£23.00
Malbec, Santa Rosa Estate (2015) (<i>Mendoza/Argentina</i>) <i>Ripe blackcurrant fruit with savoury and spicy notes on the palate.</i>	£8.00	£24.00
Primitivo, Salento, Casato di Melzi, Mabis (2014) (<i>Veneto/Italy</i>) <i>Blackberry and chocolate on the palate, with a very pleasant fruity sweetness.</i>		£25.00
Beaujolais - Villages, Domaine Colette (2014) (<i>Beaujolais/France</i>) <i>A light aromatic wine with buckets of juicy red fruit aromas. Lively and refreshing.</i>		£27.00
Côtes du Rhône, Guillaume Gonnet (2014) (<i>Rhône/France</i>) <i>Impressive forest floor sweetness, rounded out by peppery tannins.</i>		£29.00
Barbera d'Asti, La Villa, Tenuta Olim Bauda (2015) (<i>Piedmont/Italy</i>) <i>Rich concentrated nose depicting cherry and berry fruit aromas.</i>		£30.00
Rioja Crianza, Bodegas Luis Cañas (2013) (<i>Rioja/Spain</i>) <i>Intense spice and oak on layers of velvety cherry fruit and a slight hint of liquorice.</i>		£32.00
Malbec, Felino, Viña Cobos (2015) (<i>Mendoza/Argentina</i>) <i>Packed with layers and layers of fruit.</i>		£35.00
Crozes - Hermitage, 'Les Pierrelles' Domaine Albert Belle (2013) (<i>Rhône/France</i>) <i>Dark fruits, subtle spice combined with well-integrated wood.</i>		£38.00
Châteauneuf-du-Pape, Guillaume Gonnet (2013) (<i>Rhône/France</i>) <i>Cherries and blackberries with a hint of garrigue, liquorice and spice. A fine wine.</i>		£45.00

Rosé Wines

	250ml	Bottle
Pierre et Papa Rosé, IGP, Pays d'Hérault (2015) (<i>Languedoc/France</i>) <i>Bursting with red fruits. Very easy drinker for all seasons.</i>	£6.50	£18.50
Pinot Grigio Rosé, Bella Modella (2015) (<i>Veneto/Italy</i>) <i>Crisp, juicy and creamy fruits.</i>	£7.00	£20.00
Côtes de Provence Rosé, Cuvée Des Lices, Ravoire et Fils (2014) (<i>Provence/France</i>) <i>Fresh strawberries and white peach flavours.</i>		£28.00
Sancerre Rosé, Domaine Daulny (2014) (<i>Loire/France</i>) <i>Crisp, refreshing and full of summer fruit flavours.</i>		£40.00

Dessert Wines & Sherry

	100ml	
Torrentés, Tardio, Familia Zuccardi (2015) (<i>Mendoza/Argentina</i>) <i>Intense aromas of ripe peach, honey, pears and apricots.</i>	£12.50	£25.00
Pedro Ximenez, Bodegas Gutiérrez, Colosia (<i>Jerez/Spain</i>) <i>Caramelised raisins and molasses, with an intense sweet</i>		£28.00

