




# WHITE WINE, SPARKLING & ROSÉ

## WHITE


	Bottle	125ml	175ml
Domaine les Escasses, Cotes de Gascogne, France	24.00	4.25	5.50
Pinot Grigio, Sanziana, Transylvania, Romania	24.00	4.25	5.50
 Albarino, Pazo la Maza, Adegas y Galegas, Spain	26.00	4.50	5.85
Vinho Verde Quinta da Lixa, Portugal	26.00	4.50	5.85
 Sauvignon Blanc, Mayfly, New Zealand	28.00	4.95	6.30

## BUBBLES

	Bottle	125ml
Pierre Mignon Champagne	62.00	
 Frank Massard Cava	36.00	
Sumarocca Cava & Rose Cava	28.00	4.95
 <b>Quinta de Chocapalha Arinto</b>	29.00	
Aromatic, dry & zesty notes balanced nicely with its minerality.		
 Ideal with grilled fish & white meat.		

### Pacherenc Sec, La Folie de Roi, France

Textured citrus and a mineral back bone.

 A stunning wine, great with salads & tomato based fish dishes.

29.00

### Belezos Rioja Blanco, oak aged, Bodegas Zugober, Spain

Beautiful, big & buttery. Definitely the winner of all the new wines this year! Gorgeous with the cod or brie.

30.00

### Picpoul de Pinet Domaine du Morin, Langaran, France

Floral & delicate; balanced with a hint of citrus & exotic fruit.  
Seafood, seafood, seafood!

26.00

### Marama Sauvignon Blanc, Seresin Estate, Marlborough, New Zealand

Stunningly rich Savvy B that doesn't quite do what you might expect, but so, so much more.

45.00

### Bonfire Hill Chenin Blanc, Western Cape, South Africa

Welcome to complex ripe aromas of citrus & peach, backed up by some herbal notes and vanilla.

27.00

### Zephyr Riesling, Marlborough, New Zealand

Super sharp acidity, crisp & stunning lime with bone dry vibrancy.  
Salads, seafood & scallops.

36.00

### Fiano-Greco, Cloud Cuckoo Land, Wild & Wilder, S. Australia

Great fruit, grown by great people with a lot of love!  
A vibrant & textural wine, tangy & delicious.

32.00


### Alice, Verdeca IGT, Puglia, Italy

Aromatic white flowers with citrus, pear & pineapple.  
Goes well with the Nicoise salad.

31.00

### The Great Escape Chardonnay

Thistledowns benchmark, cool climate chardonnay does not disappoint.

 Try it with creamy fish dishes, mussels...

34.00

 Vegan

 Organic

# RED WINE

RED	Bottle	125ml	175ml
 Pinot Noir Sanziana, Transylvania, Romania	24.00	4.25	5.50
 Carignan, Cote du Peyriac, France	26.00	4.50	5.85
Monastrell, Jumilla, Spain	24.00	4.25	5.50
 Montepulciano d'Abruzzo, Italy	24.00	4.25	5.50
Mencia, Salterio DO Bierzo, Adegas y Galegas, Spain	26.00	4.50	5.85
<b>Licanten Malbec, Valle Central, Chile</b>	30.00		
Ripe, rich cherries and plums topped off with a flash of liquorice spice. Absolutely stunning.			
 <b>Carinena Particular, Bodegas San Valero, Aragon, Spain</b>	25.00		
Full throttle red, ripe & earthy and waiting for a steak, or venison or a beefburger!			
<b>Soraie, IGT, Veneto, Cecilia Beretta, Italy</b>	31.00		
Did someone say Amarone? Kind of... Plummy rich & velvety, have it with roast red meat & ragu			
<b>Nero d'Avola, Il Barroccio Rosso, Sicily, Italy</b>	21.00		
Ripe, dark cherries and sundrenched plums make for a super smoothie. Great with the chicken ciabatta.			
<b>Polemico, Pais, Vina Laurent, Itata Valley Chile</b>	31.00		
Bright fruit, red cherries, violets and caramel undertones. A cheerful wine to enjoy on its own or with food.			
<b>El Mago, Grenache, Frank Massard, Terra Alta, Catalonia, Spain</b>	26.00		
An elegant, silky & vibrant wine. Liquorice, herbs & cherries – just a few of my favourite things!			
<b>Planeta Frappato, Vittorio, Sicily, Italy</b>	34.00		
Ruby red with violet & roses. A gorgeous soft red and fantastically versatile burgers, soft cheese and some fish.			
<b>Urlar Pinot Noir, Wairarapa, New Zealand</b>	39.00		
Sweet dark plums, exotic notes and savoury spices. Enjoy this elegant yet powerful wine with the lamb.			
<b>Humilitat, Frank Massard, Priorat, Spain</b>	36.00		
Black fruit, summer berries & cinnamon. Deliberately lighter than typical Priorat showing a lighter, fruitier style. Goes well with ripe blue cheese and anything mushroomy.			
<b>Cote du Rhone Villages rouge, Dom de la Berthete</b>	33.00		
Instantly appealing with generous fruit & full bodied flavours interwoven with liquorice and soft spice.			
<b>Bonfire Hill, S.C.P, Western Cape, South Africa</b>	29.00		
Summer fruits, spice, oak and a hint of leather. This is the one for the burger on a Saturday afternoon.			
<b>Pinot Noir Santa Macarena, Espinos y Cardos, Chile</b>	25.00		
Bright, aromatic & fresh, goes with anything – a seriously cool PN.			
 <b>Luis Canas, Rioja Crianza, DOC, Rioja, Spain</b>	35.00		
Intense spice & oak and velvety cherry fruit – yum! Gorgeous classic Spanish with a hint of eucalyptus.			
<b>Chateau Grande Gamelle, Entre-deux-Mers, Bordeaux, France</b>	28.00		
A smooth, gentle wine with great fruit expression and aromatic length. A fat slab of venison or beef!			