

White wine

By the glass

Pinot Grigio Sanziana, Transylvania, Romania
Domaine Les Escasses, Gascogne, France
Vinho Verde, Quinta de Lixa, Portugal
Sauvignon Blanc, Mayfly, Marlborough New Zealand

bottle / 125ml / 175ml

22.5 / 3.75 / 5
22.5 / 3.75 / 5
23/3.85/5.20
26/4.50/6.20

Bubbles

Pierre Mignon Champagne
Frank Massard Cava
Sumarocca Cava & Rose Cava

bottle/glass

58.00
35.00
26/4.50

Quinta de Chocapalha Arinto

28.00

Aromatic, dry & zesty notes balanced nicely with its minerality. Ideal with grilled fish & white meat.

Pacherenc Sec, La Folie de Roi, France

28.00

Textured citrus and a mineral back bone. A stunning wine, great with salads & tomato based fish dishes.

Albarino, Pazo la Maza, Adegas y Galegas, Spain

26.00

The classic Galician that lends itself to seafood & shellfish perfectly.

Belezos Rioja Blanco, oak aged, Bodegas Zugober, Spain

29.00

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

Picpoul de Pinet Domaine du Morin, Langaran, France

25.00

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

Marama Sauvignon Blanc, Seresin Estate, Marlborough, New Zealand

45.00

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

Bonfire Hill Chenin Blanc, Western Cape, South Africa

26.00

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

Zephyr Riesling, Marlborough, New Zealand

35.00

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

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

30.00

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

Alice, Verdeca IGT, Puglia, Italy

30.00

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

The Great Escape Chardonnay,

32.00

Thistledowns benchmark, cool climate chardonnay does not disappoint. Try it with creamy fish dishes, mussels....

Red Wine

BY THE GLASS

Pinot Noir Sanziana, Transylvania, Romania	22.5 / 3.75 / 5
Carignan, Cote du Peyriac, France	24 / 4.40 / 5.40
Monastrell, Jumilla, Spain	19 / 3.20 / 4.60
Montepulciano d'Abruzzo, Italy	23 / 3.90 / 5.50

Ruca Malen Malbec, Valle de Uco, Mendoza **29.50**
Ripe, rich cherries and plums topped off with a flash of liquorice spice. A must with venison.

Carinena Particular, Bodegas San Valero, Aragon, Spain **24.00**
Full throttle red, ripe & earthy and waiting for a steak, or venison or a beefburger!

Soraie, IGT, Veneto, Cecilia Beretta, Italy **29.00**
Did someone say Amarone? Kind of... Plummy rich & velvety, have it with roast red meat & ragu

Mencia, Salterio DO Bierzo, Adegas y Galegas, Spain **26.50**
Cherries, blackberries & light floral notes. Lends itself to Spanish style tomato based white meat and some fish.

Nero d'Avola, Il Barroccio Rosso, Sicily, Italy **19.50**
Ripe, dark cherries and sundrenched plums make for a super smoothie. Great with the chicken ciabatta.

Polemico, Pais, Vina Laurent, Itata Valley Chile **29.50**
Bright fruit, red cherries, violets and caramel undertones. A cheerful wine to enjoy on its own or with food.

El Mago, Grenache, Frank Massard, Terra Alta, Catalonia, Spain **25.00**
An elegant, silky & vibrant wine. Liquorice, herbs & cherries – just a few of my favourite things!

Planeta Frappato, Vittorio, Sicily, Italy **33.00**
Ruby red with violet & roses. A gorgeous soft red and fantastically versatile burgers, soft cheese and some fish.

Urlar Pinot Noir, Wairarapa, New Zealand **38.00**
Sweet dark plums, exotic notes and savoury spices. Enjoy this elegant yet powerful wine with the lamb.

Humilitat, Frank Massard, Priorat, Spain **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.

Cote du Rhone Villages rouge, Dom de la Berthete **32.00**
Instantly appealing with generous fruit & full bodied flavours interwoven with liquorice and soft spice.

Bonfire Hill, S.C.P, Western Cape, South Africa **28.00**
Summer fruits, spice, oak and a hint of leather. This is the one for the burger on a Saturday afternoon.

Pinot Noir Santa Macarena, Espinos y Cardos, Chile **24.00**
Bright, aromatic & fresh, goes with anything – a seriously cool PN.

Luis Canas, Rioja Crianza, DOC, Rioja, Spain **34.00**
Intense spice & oak and velvety cherry fruit – yum! Gorgeous classic Spanish with a hint of eucalyptus.

Chateau Grande Gamelle, Entre-deux-Mers, Bordeaux, France **27.00**
A smooth, gentle wine with great fruit expression and aromatic length. A fat slab of venison or beef!