

Wine Menu
(125ml / 175ml / bottle)

White wine

Fauno Blanco ~ Viura / Sauvignon blend ~ Spain, Valencia	£3.20	£4.45	£19
<i>Dry, fresh & crisp, citrus & stone fruit</i>			
El Coto Rioja Blanco ~ Viura grape ~ Spain, Rioja	£3.70	£5.15	£22
Chardonnay ~ Castillo de Eneriz ~ Spain, D.O.C.Navarra	£3.90	£5.45	£23.25
<i>Unoaked, bursting with tropical & stone fruit aromas</i>			
Sauvignon Blanc ~ Honu ~ New Zealand, Marlborough	£4.25	£6	£25
Verdicchio Classico ~ Monte Schiavo ~ Italy, Castelli di Jesi			£24
<i>Notes of lemon and bitter almond, very light fizz</i>			
Gavi DOCG ~ Cortese grape 'Tenimenti Ca' Bianca' ~ Italy			£25
Muscadet Sur Lie ~ Marquis de Goulaine ~ France, Loire, Sevre & Maine			£26
<i>Old school glamour, dry, zesty & lively with a slight spritz !</i>			
Alvarinho ~ Vila Nova ~ Portugal			£28
<i>A fresh zesty & mineral white wine ('R' Kel's favorite)</i>			
The Rude Mechanicals ~ Viognier & Pinot Gris ~ Australia			£28
<i>Deliciously aromatic, with floral & spicy notes</i>			
Riesling ~ Rag & Bone ~ Australia, Eden Valley (lime on the rocks !)			£30
Sancerre ~ Sauvignon Blanc ~ Domaine du Pre Semele ~ France, Loire Valley			£40
<i>Crisp, dry, zesty, ripe gooseberries; small family owned domaine. Perfect with fish & sunny days</i>			
Chablis 1er Cru ~ Chardonnay ~ J.L.Quinson ~ France, Burgundy			£40

Red wine

Merlot ~ Santa Alba ~ Chile, Curico	£3.50	£4.85	£20.75
<i>Soft & fruity, succulent blueberry & cassis</i>			
Shiraz / Mataro ~ Sixty Clicks ~ Australia, Victoria	£4.05	£5.70	£24.25
<i>A twist of spice and soft, chocolatey fruit</i>			
Malbec ~ Los Haroldos, Chacabuco ~ Argentina, Mendoza	£4.05	£5.70	£24.25
<i>Smoky, raspberry, plum & cassis, stunner</i>			
Carignan 'Vielles Vignes' ~ Mont Rocher ~ France			£22
<i>Ripe red berry & vanilla notes, soft rounded palate</i>			
Cabernet Sauvignon ~ Santa Alba ~ Chile, Curico Valley		£24	
<i>Full bodied, dark bramble fruit, toasty finish</i>			
Organic Monastrell ~ Honoro Vera, Spain, Jumilla			£24
Fleurie A.C. ~ Gamay ~ Louis Latour 'Les Garans' ~ France, Beaujolais			£30
Roseville ~ Puisseguin-St.Emilion ~ Merlot blend ~ Ch.Guibeau ~ France			£30
Valpolicella Ripasso ~ Corvina blend ~ Montresor ~ Italy			£32.50
Rioja Crianza ~ Tempranillo ~ Voché ~ Spain			£35
<i>Beautifully rich, mature fruit, spice & velvet tannins</i>			
Chateaufeuf du Pape ~ Grenache Blend ~ Domaine Cigale			£48
Pinot Noir – Super Nanny ~ New Zealand, Central Otago (tastes better than life itself)			£50

Dessert wine

Muscat de Beumes de Venise ~ M.Chapoutier (375ml) France, Rhone Valley			£25
--	--	--	-----

Rose wine

Les Oliviers ~ Grenache blend ~ Southern France	£3.70	£5.20	£22
<i>Ripe summer fruits with a crisp, dry finish</i>			
Malbec Rose ~ Chacabuco ~ Los Haroldos, Mendoza, Argentina			£26
<i>Medium sweet, ripe red fruits, light & refreshing</i>			

Sparkling wine

Prosecco ~ Di Maria ~ Italy	<i>Delicately fruity with a smooth finish</i>	£6	£25
Rosato Spumanté ~ Di Maria ~ Italy	<i>Dry, well rounded pink fizz</i>	£25	

Champagne

Perrier Jouet Brut N/V			£60
Veuve Clicquot Brut N/V			£70
Laurent Perrier Rosé			£85
Dom Perignon ~ (vintage will vary ~ please ask)			£200