

## CHAMPAGNE & SPARKLING WINE

<b>Prosecco Bel Canto Veneto, Italy</b> Delicate and aromatic with fine bubbles. Flavours of fresh peach and pear with an elegant zest.	<b>£26.00</b> 125ml £5.00	<b>Paul Drouet Brut Champagne, France</b> Apple and brioche lead the way in this medium bodied, fruity and classically biscuity style of Champagne.	<b>£40.00</b> 125ml £8.00
<b>Bouvet Saumur Rosé Brut Loire, France</b> A delicate and inviting salmon pink with a raspberry and peach fruit character, a fine mousse and uplifting floral nose.	<b>£31.50</b> 125ml £6.00	<b>Taittinger Brut Réserve Champagne, France</b> Peach and acacia notes on the nose, and a citrus-fresh yet delicately honeyed palate.	<b>£55.00</b>
<b>Hambledon Selborne Rosé Hampshire, England</b> Lively aromas of rose petals, strawberry and redcurrant with a refreshing acidity and rich, complex flavour.	<b>£38.00</b> 125ml £7.00	<b>Bollinger Special Cuvée Champagne, France</b> Full-bodied Champagne, predominantly premier and grand cru wines. Ripe green apple and toasted brioche notes.	<b>£70.00</b>

## WHITE WINE

<b>Airen, Finca Nova Spain</b> A refreshing white, with delicate aromas of green apple, subtle lemon and pear on the palate.	<b>£18.00</b> 175ml £4.50 250ml £6.25	<b>Sauvignon Blanc, Tierra Rocosa Central Valley, Chile</b> Elegant and clean, this wine offers an abundance of passionfruit, grapefruit and lemon fruit flavours.	<b>£21.00</b> 175ml £5.25 250ml £7.00
<b>Chardonnay, The Old Gum Tree South East Australia</b> A creamy, yet refreshing texture with flavours of peach, nectarine and hints of vanilla.	<b>£20.00</b> 175ml £5.00 250ml £6.70	<b>Sauvignon Blanc, Kokako Marlborough, New Zealand</b> Clean and crisp, with refreshing pink grapefruit and tropical passionfruit.	<b>£26.00</b> 175ml £6.25 250ml £8.75
<b>Pinot Grigio, Crescendo Terre di Chieti, Italy</b> A clean and elegant wine with real finesse. Showing balanced flavours of pear, stone fruit and lime.	<b>£21.00</b> 175ml £5.25 250ml £7.00	<b>Picpoul de Pinet, L'Abeille Languedoc, France</b> Full of lively lemon fruit and lime zest flavours. A vibrant and zesty wine.	<b>£26.00</b> 175ml £6.25 250ml £8.75

<b>Viognier, Luis Felipe Edwards Riscos Colchagua Costa, Chile</b> Ripe peach, apricot and soft floral aromas with a soft and rounded texture.	<b>£22.00</b>	<b>Chablis, E Bonneville Burgundy, France</b> Fresh and harmonious, with nicely focused green fruit character and an elegant mineral texture.	<b>£37.00</b>
<b>Albariño, Martin Codax El Cante Rias Baixas, Spain</b> Nectarine, apricot and peach are in perfect balance with a zesty and well-defined citrus backbone.	<b>£27.00</b>	<b>Sancerre, Duc Armand (Organic) Loire, France</b> Elegant dry white wine, elderflower aromas with flavours of gooseberry and refreshing citrus.	<b>£40.00</b>

## ROSÉ WINE

<b>Rosé Bois des Violettes Pays d'Oc, France</b> Fresh and crisp, with very subtle strawberry fruit and a dash of sweet spice. A structured and vibrant wine.	<b>£21.00</b> 175ml £5.25 250ml £7.00	<b>Pinot Grigio Rosé, Ombrellino Veneto, Italy</b> A pale and delicate rosé with beautiful soft strawberry flavours, nuances of nectarine and perfumed floral notes.	<b>£22.00</b> 175ml £5.50 250ml £7.50
<b>Provence Rosé, Nicolas Rouzet Provence, France</b> Pale and delicate. Elegant aromas of roses and red fruits, hints of pepper and a long finish.	<b>£27.00</b> 175ml £6.50 250ml £9.25		

## RED WINE

<b>Tempranillo, Finca Nova Spain</b> Subtle notes of red cherry, raspberry and redcurrant. A medium bodied, soft, juicy red.	<b>£18.00</b> 175ml £4.50 250ml £6.25	<b>Lisboa, LB7 Portugal</b> Quintessentially Portuguese red, offering plenty of warm, jammy forest fruit flavours combined with heady aromas of violets and touches of spice.	<b>£23.00</b> 175ml £5.75 250ml £7.75
<b>Shiraz, The Old Gum Tree South East Australia</b> A classic, fruit driven Shiraz with intense, ripe raspberry, cherry, and spice overtones.	<b>£20.00</b> 175ml £5.00 250ml £6.70	<b>Malbec, Beauté du Sud Pays d'Oc, France</b> Blackberries, plums and blueberries, accompanied by a subtle touch of spice. Juicy, smooth and weighty palate.	<b>£24.50</b> 175ml £6.00 250ml £8.25
<b>Pinot Noir, Five Ravens Recas, Romania</b> Typical Pinot Noir. Light bodied, ripe strawberry and raspberry fruit with a hint of peppery spice.	<b>£20.00</b> 175ml £5.00 250ml £6.70	<b>Malbec, Quid Pro Quo Mendoza, Argentina</b> A perfect example of Argentinian Malbec. Elegantly structured, rich and ripe, showing plummy fruit and hints of smoke, chocolate, nutmeg and vanilla spice.	<b>£28.50</b> 175ml £6.75 250ml £9.50

<b>Nero d'Avola Appassimento, Nero Oro Sicily, Italy</b> Made by a winemaker who's scored a perfect 100 Parker Points, and recommended on Saturday Kitchen. Rich, indulgent, packed with sweet spice.	<b>£25.00</b>	<b>Rioja Reserva, Baron de Ebro Rioja, Spain</b> Exhibiting luscious bramble fruit, partnered with a spicy complexity, herbaceous notes and flavours of liquorice.	<b>£28.50</b>
<b>Chateauf-neuf-du-Pape, Philippine de Saint-Cyrille Rhône</b> Aromas of fresh red fruits, spices and a hint of chocolate. Silky smooth with a powerful intensity and complexity.	<b>£40.00</b>	<b>Rioja Gran Reserva, Marques de Riscal Rioja Alavesa, Spain</b> Superb Rioja from an iconic producer. A complex, warming palate of fruits, oak and spice with gentle tannins and a long finish.	<b>£47.00</b>