

CHAMPAGNE & SPARKLING WINE

- 1. Prosecco Bel Canto Veneto, Italy** **£26.00**
Delicate and aromatic with fine bubbles. Flavours of fresh peach and pear with an elegant zest. (Vegetarian) 125ml £5.50
- 2. Bouvet Saumur Rosé Brut Loire, France** **£32.00**
A delicate salmon pink with a raspberry and peach fruit character, fine mousse and uplifting floral nose. (Vegan) 125ml £6.50
- 3. Hambledon Selborne Rosé Hampshire, England** **£38.00**
Lively aromas of rose petals, strawberry and redcurrant with a refreshing acidity and rich, complex flavour. (Vegan) 125ml £7.50
- 4. Paul Drouet Brut Champagne, France** **£40.00**
Apple and brioche lead the way in this medium bodied, fruity and classically biscuity style of Champagne. (Vegan) 125ml £8.50

- 5. Taittinger Brut Réserve Champagne, France** **£55.00**
Peach and acacia notes on the nose, and a citrus-fresh yet delicately honeyed palate. (Vegan)

- 6. Bollinger Special Cuvée Champagne, France** **£70.00**
Full-bodied, predominantly premier and grand cru wines. Ripe green apple and toasted brioche notes.

WHITE WINE

- 10. Airen, Vidriada Spain** **£19.00**
A refreshing white, with delicate aromas of green apple, subtle lemon and pear on the palate. 175ml £4.90
250ml £6.50

- 11. Chardonnay, The Old Gum Tree South East Australia** **£20.00**
A creamy, yet refreshing texture with flavours of peach, nectarine and hints of vanilla. 175ml £5.10
250ml £7.00

- 12. Pinot Grigio, Crescendo Terre di Chieti, Italy** **£21.00**
A clean and elegant wine with real finesse. Showing balanced flavours of pear, stone fruit and lime. (Vegan) 175ml £5.25
250ml £7.25

- 13. Viognier, Luis Felipe Edwards Riscos Colchagua, Chile** **£23.00**
Ripe peach, apricot and soft floral aromas with a soft and rounded texture. 175ml £5.75
250ml £7.75

- 14. Sauvignon Blanc, Tierra Rocosa Central Valley, Chile** **£22.00**
Elegant and clean, this wine offers an abundance of passionfruit, grapefruit and lemon fruit flavours. 175ml £5.50
250ml £7.50

- 15. Sauvignon Blanc Ribolla Gialla Brda, Slovenia** **£26.00**
Beautifully refreshing and zesty, packed with pink grapefruit and tropical notes yet balanced with the softer characters from the Ribolla Gialla grape. A perfect alternative to New Zealand Sauvignon Blanc. (Vegan) 175ml £6.25
250ml £8.75

- 16. Picpoul de Pinet, L'Abeille Languedoc, France** **£26.00**
Full of lively lemon fruit and lime zest flavours. A vibrant and zesty wine. (Vegan) 175ml £6.25
250ml £8.75

- 17. Albariño, Martin Codax El Cante Rias Baixas, Spain** **£27.00**
Nectarine, apricot and peach are in perfect balance with a zesty and well-defined citrus backbone. (Vegan)

- 18. Chenin Blanc (Organic), Reyneke South Africa** **£30.00**
Nectarine, apricot and peach are in perfect balance with a zesty and well-defined citrus backbone. (Vegan)

- 19. Sauvignon Blanc, Kokako Marlborough, New Zealand** **£35.00**
Clean and crisp, with refreshing pink grapefruit and tropical passionfruit.

- 20. Chablis, Domaine Passy le Clou Burgundy, France** **£39.00**
Fresh and harmonious, with nicely focused green fruit character and an elegant mineral texture. (Vegan)

- 21. Sancerre (Organic), Duc Armand Loire, France** **£44.00**
Elegant dry white wine, elderflower aromas with flavours of gooseberry and refreshing citrus. (Vegan)

ROSÉ WINE

- 30. Tempranillo Garnacha, Marques del Puente Nuevo Spain** **£21.00**
A fresh, ripe strawberry fruit character make this an approachable style of rosé. 175ml £5.25
250ml £7.25

- 31. Pinot Grigio Rosato delle Venezie, Ombrellino Veneto, Italy** **£22.00**
A pale and delicate rosé with beautiful soft strawberry flavours, nuances of nectarine and perfumed floral notes. (Vegan) 175ml £5.50
250ml £7.50

- 32. Provence Rosé, Nicolas Rouzet Provence, France** **£27.00**
Pale and delicate. Elegant aromas of roses and red fruits, hints of pepper and a long finish. (Vegetarian) 175ml £6.50
250ml £9.25

RED WINE

- 40. Tempranillo, Vidriada Spain** **£19.00**
Subtle notes of red cherry, raspberry and redcurrant. A medium bodied, soft, juicy red. 175ml £4.90
250ml £6.50

- 41. Shiraz, The Old Gum Tree South East Australia** **£20.00**
A classic, fruit driven Shiraz with intense, ripe raspberry, cherry, and spice overtones. 175ml £5.10
250ml £7.00

- 42. Pinot Noir, Five Ravens Recas, Romania** **£21.00**
Typical Pinot Noir. Light bodied, ripe strawberry and raspberry fruit with a hint of peppery spice. (Vegan) 175ml £5.25
250ml £7.25

- 43. Merlot Reserva, Terra Vega Colchagua Valley, Chile** **£23.00**
This wine delivers a solid core of concentrated fruit, blackberry preserves and damson plums. (Vegan) 175ml £5.75
250ml £7.75

- 44. Lisboa, LB7 Portugal** **£23.00**
Quintessentially Portuguese red, offering plenty of warm, jammy forest fruit flavours combined with heady aromas of violets and touches of spice. (Vegan) 175ml £5.75
250ml £7.75

- 45. Malbec, Beauté du Sud Pays d'Oc, France** **£24.50**
Blackberries, plum and blueberries, accompanied by a subtle touch of spice. Juicy, smooth and weighty palate. (Vegan) 175ml £6.00
250ml £8.25

- 46. Malbec, Catena Mendoza, Argentina** **£28.50**
A perfect example, from a producer who pioneered high-altitude Malbec in the Andes. Elegantly structured, rich and ripe, showing plummy fruit and hints of smoke, chocolate, nutmeg and vanilla spice. (Vegan) 175ml £6.75
250ml £9.50

- 47. Cabernet Merlot, Wild Ocean Stellenbosch, South Africa** **£24.00**
A richly-textured, velvety wine with ripe plum and blackcurrant fruit aromas and a touch of vanilla oak. Soft and juicy. (Vegan)

- 48. Nero d'Avola Appassimento, Nero Oro Sicily, Italy** **£25.00**
Made by a winemaker who's scored a perfect 100 Parker Points, and recommended on Saturday Kitchen. Rich, indulgent, packed with sweet spice. (Vegan)

- 49. Rioja Reserva, Baron de Ebro Rioja, Spain** **£28.50**
Exhibiting luscious bramble fruit, partnered with a spicy complexity, herbaceous notes and flavours of liquorice.

- 50. Cru Bourgeois Haut Médoc, Chateau Caronne St Gemme Bordeaux, France** **£35.00**
From one of the most reliable Cru Bourgeois producers. Rich, dark fruit flavours, blackberry, classic Cabernet cassis.

- 51. Chateauf-neuf-du-Pape, Les Clefs du Céllier Rhône, France** **£40.00**
Aromas of fresh red fruits, spices and a hint of chocolate. Silky smooth with a powerful intensity and complexity.

- 52. Rioja Gran Reserva, Marques de Riscal Rioja, Spain** **£47.00**
Superb Rioja from an iconic producer. A complex, warming palate of fruits, oak and spice with gentle tannins and a long finish. (Vegan)