

**SPARKLING & CHAMPAGNE**

<b>PROSECCO, RIFLESSI, DOC</b> <i>Dry, fresh, crisp, sweet lemon, pear, soft.</i>	125 ml 7.00	1/2 Bottle	Bottle 35.00
<b>CREMANT DE LOIRE, DE CHANCEY, BRUT ROSE NV</b> <i>Almond, powdered cocoa, white fruit, dried flowers, rounded.</i>	8.00		48.00
<b>HENRIOT CHAMPAGNE, BRUT, SOUVERAIN NV</b> <i>Complex, elegant, ripe fresh green apple, classic brioche notes.</i>		45.00	80.00

**ROSE**

<b>GRENACHE ROSE, TENDEM DOMAINE BRUNO ANDREU</b> <i>Pale pink, light and dry, strawberry yoghurt pot.</i>	175 ml 8.00	250 ml 10.50	Bottle 30.00
<b>COTES DU RHONE ROSE, DOMAINE L'ANCIENNE ECOLE</b> <i>Crushed cranberry and raspberry, textured.</i>			35.00

**WHITE**

<b>VERDEJO, DIEZ SIGLOS, RUEDA</b> <i>Full bodied, citrus, white pear, fresh apricot notes and a lovely mineral quality on the finish.</i>	175 ml 8.50	250 ml 11.50	Bottle 33.00
<b>SAUVIGNON 'TENDEM' BRUNO ANDREU</b> <i>Full of mouth-watering green fruit, citrus notes and a little tropical fruit coming through on the finish.</i>	7.50	10.00	30.00
<b>PINOT GRIGIO, TERAZZE DEL LUNA</b> <i>Pale lemon in colour with a clean, floral nose. The palate shows delicate yet complex floral notes and some nice white fruit with fresh acidity on the finish and rich oily texture.</i>	8.00	11.00	32.00
<b>CHARDONNAY, LAKEFIELD, CRANSWICK</b> <i>Ripe peach and melon flavours with soft oak notes which produces a richly textured creaminess and a fresh, acid finish.</i>	9.50	12.00	34.00
<b>ALBARIÑO, BOAL DE AROUSA, GALICIA</b> <i>Fresh, fat, and quite sweet. Once more, we find notes of citrus and stone fruits.</i>			39.00
<b>INGRID GROISS GRUNER VELTLINER</b> <i>White pepper, crushed sage and a touch of citrus promise savoriness. The palate delivers with full-on white pepper spiciness, slender freshness, and lovely, pithy, salty, yeasty texture.</i>			37.00
<b>PICPOUL DE PINET DOMAINE DE BELLE MARE</b> <i>The bouquet shows white peach, bananas, perfume of white roses. This wine is crisp and bright, with subtle floral and mineral notes on the finish. Bracing acidity backs up this lively wine.</i>			40.00
<b>POUILLY FUME DOMAINE SEBASTIEN TREUILLET</b> <i>Leesy flinty, rich with lovely mouth feel, white honeyed fruits, spicy apple, soft, silky.</i>			46.00
<b>CHABLIS SEGUINOT BORDET, BURGUNDY</b> <i>Spiced apple, crushed lime, rich textured, savoury.</i>			55.00

**RED**

	<i>175 ml</i>	<i>250 ml</i>	<i>Bottle</i>
<b>SHIRAZ, PAARL HEIGHTS WESTERN CAPE, SOUTH AFRICA</b> <i>Warm, spicy, smooth texture, bramble fruit, peppery finish.</i>	<b>7.00</b>	<b>9.50</b>	<b>27.00</b>
<b>MERLOT 'TENDEM' BRUNO ANDREU, SOUTHERN FRANCE</b> <i>Elegant, refined soft red berry, cassis, spicy, savoury notes.</i>	<b>7.50</b>	<b>10.50</b>	<b>30.00</b>
<b>MALBEC MOLINILLO, MENDOZA, ARGENTINA</b> <i>Full bodied, dark berry fruit, smooth tannins, chocolatey and warm spice finish.</i>	<b>9.00</b>	<b>12.00</b>	<b>34.00</b>
<b>CABERNET SAUVIGNON RESERVA, CASAS DEL BOSQUE</b> <i>Aromas of blackcurrent and sweet cassis leading to intense blackberry and vanilla flavours, spicy, savoury notes, star anise and tobacco.</i>	<b>8.50</b>	<b>11.50</b>	<b>33.00</b>
<b>MERLOT, CHATEAU RIVAL BELLVUE</b> <i>Soft, ripe, well-structured, luscious wild berryfruit, toasty, spicy oak, liquorice</i>			<b>37.00</b>
<b>LE SALARE MONTEPULICIANO D'ABRUZZO</b> <i>Dark fruited, juicy, crunchy red fruit, lovely soft tannins</i>			<b>38.00</b>
<b>RIOJA RESERVA, GRAND BOHEDAL</b> <i>Soft wine with dark plum and cassis fruit, tobacco, liquorice and savoury notes, creamy fruit and sweet spice.</i>			<b>50.00</b>
<b>ATAMISQUE SEBRAL CABERNET FRANC</b> <i>Full bodied, dark berry fruit, smooth tannins, chocolatey finish.</i>			<b>55.00</b>
<b>VALPOLICELLA RIPASSO FUMANELLI</b> <i>Sweet fig and cherry fruit, silky core, juicy tannins, velvety finish.</i>			<b>50.00</b>

**PUDDING**

<b>KALIAN BERNASSE "GOURMANDISE" MONBAZILLAC HALF</b> <i>A lively little wine which offers floral aromas mixed with notes of pink grapefruit and marmalade. Honeyed notes and orange peel come through on the palate along with a balancing crisp acidity. It's sweet but not sickly sweet and works really well with hard cheese and fruit puddings.</i>	<b>40.00</b>
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*Service Charge - Most of our guests now prefer to pay via debit or credit card including a service charge for great service. To make this easier we have added an automatic service charge - we've made it a default 10% and you can change it to any level you wish including no service charge. Our teams have always shared service charge and this is no different - every penny you might want to give is shared equally by our teams through our "Fair Fund". There is no administration cost or anything retained by the company, what you may give is guaranteed to go to 100% to our team. Service charge is entirely optional, if you would like us to remove it, you need only ask.*