SPARKLING

Bottega Poeti Prosecco Brut DOC, Italy £6.50 / £32

Pear and peach fruit on a lively, yet soft and generous palate VE

Bottega Poeti Rosé Prosecco DOC, Italy £7.50 / £35

A fine and persistent perlage (fizz), with a rich fruitiness and hints of apple, white peach, citrus and wild strawberry **v**

Sparkling Codorniu Ecologca Organic Zero, Spain £5 / £22 Fresh sweet tropical fruit, apple and citrus flavours Alcohol-free

125ml / Bottle

Silver Reign Brut, England £8.50 / £42

This light-bodied fun, fruity fizz is Prosecco-like. Crisp and fruity with flavours of citrus and stone fruit **VE RECOMMENDED**

Louis Dornier et Fils Brut, France £9.50 / £49

A light, fresh, vigorously youthful Champagne with a fine, elegant, slightly lemony nose, lively mousse and long, crisp palate VE

Taittinger Brut Réserve NV, France £12.50 / £65

The intensely fragrant character, subtle biscuity complexity and superb elegance VE

Taittinger Prestige Brut Rosé, France £75

Stylish and dry with delicious summer fruit aromas and a long, full-bodied flavour typical of Pinot Noir based Champagnes VE

Dom Pérignon Brut, France £170

Long and satisfying on the palate with layers of yeasty, nutty flavours, superbly fat and ripe. Complex, luxury Grand Cru Champagne made only in the best years VE

WHITE

175ml / 250ml / Bottle

DELICATE & LIGHT

Castillo de Mureva Organic Verdejo, Spain £6.80 / £9.40 / £28

A rich smooth body with balanced acidity and hints of fennel, herbs, citrus fruits, melon and peach V

Vinuva Organic Pinot Grigio, Italy £6.90 / £9.60 / £29

This Sicilian Pinot Grigio is light, delicately flavoured and refreshingly dry with hints of ripe apple VE

Esporão Bico Amarelo, Vinho Verde, Portugal £7.10 / £9.95 / £30

Exuberant citrus and tropical aromas with a creamy texture that leaves a long lingering and refreshing finish VE

Gerard Bertrand Heritage Picpoul White, Occitanie, France £7.70 / £10.95 / £31

Pale yellow colour with hints of green. Deliciously fresh on the palate with beautiful notes of lemon and an invigorating finish VE

Gavi di Gavi, Toledana, Domini Villa Lanata, Italy £36

An unoaked, fresh and minerally white wine. Moderate acidity with light, crisp flavours VE

Icauna Chablis, France £43

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Fresh, lively with a citrus and white blossom character backed by a finish tinged with minerality VE

HERBACEOUS & AROMATIC

Tekena Sauvignon Blanc, Chile £7.70 / £9.50 / £30 Refreshing with citrus and tropical fruit flavours and a crisp finish.

Vidal Sauvignon Blanc, New Zealand £8.30 / £10.90 / £33

Classically crisp and herbaceously intense with great complexity, a mingling of passion fruit and melon flavours **RECOMMENDED**

Gerard Bertrand 6eme Sens White. Occitanie France £7.80 / £10.60 / £31

Well balanced aromatic notes with a good level of acidity and a beautiful freshness that leads to a smooth finish v

Pulpo, Albariño Rías Baixas, Pagos del Rey, Spain £35

Aromas of white flowers, hints of peach and apricot lead to a fresh, fruity palate with an almost saline minerality **VE**

JUICY & RIPE

Mount Rozier Chardonnay, Stellenbosch, South Africa £7.60 / £9.95 / £29

Riper style chardonnay with apricots, yellow apples and white peach. A touch of oak gives some vanilla undertones, with a fresh crisp finish VE

Élevé Marsanne-Viognier, Pays d'Oc, France £7.60 / £9.95 / £29

Soft and aromatic with notes of peach blossom and citrus on the deliciously refreshing finish **VE**

Esporão Monte Velho Branco, Alentejo, Portugal £7.70 / £9.95 / £30

Citrus notes of lemon and white stone fruit, in a complex and enveloping set **VE RECOMMENDED**

Dashwood Pinot Gris, Marlborough, New Zealand £33

Soft textured, creamy and exquisitely balanced by a hint of honey and a gentle citrus backbone **v**

Gerard Bertrand Art de Vivre White, Occitanie, France £45

An elegant straw-yellow colour, decorated with green highlights that reflect its youth. The palate is fresh, elegant and harmonious **V** RECOMMENDED

FULL-FLAVOURED & OAKED

Kleine Zalze Vineyard Selection Chenin Blanc, South Africa £7.90 / £10.50 / £32

Ripe and silky-smooth with rich guava fruit and honeyed character

Viña Real, Rioja Blanco, Barrel Fermented, Spain £35 Beautifully balanced and quite delicious with pure, floral and citrus aromas leading into a rounded, creamy, rich palate VE

Zuccardi Q Chardonnay, Uco Valley, Argentina £44 Notes of white floral and fruits, fresh in the mouth with

great acidity and an attractive mineral character VE

Gerard Bertrand Cigalus Organic White, Occitanie, France £71

Full and silky, ripe, ample mouth with notes of vanilla, toast, butter and exotic fruits v

LOW ALCOHOL

Sancerre Les Collinettes, Joseph Mellot, France £45

Stylish and crisp aromas of gooseberries and powerful fruit flavours, with a clean finish VE

Torres Natureo Muscat, Spain £5.10 / £7.40 / £23

Green apples, peaches and citrus, bright and refreshing finish – very sophisticated flavours 0.5% ABV

DESSERT

125ml / Half Bottle

Errázuriz Late Harvest Sauvignon Blanc, Casablanca Valley, Chile £8.60 / £25

Honey, raisins, and dried apricots; tremendous texture and volume on the luscious and fresh palate

Muscat de Beaumes-de-Venise, Cave des Vignerons £9.60 / £28

Distinctive aromas of orange blossom and elderflower unfold a luscious sweetness in perfect harmony VE

V: Vegetarian VE: Vegan If you are unsure which wine to choose to complement your chosen dish please ask a member of our team who will be able to assist you.

RED

175ml / 250ml / Bottle

SIMPLE & DELICATE

Crusan Grenache-Merlot, Pays d'Oc,

France £6.70 / £9.10 / £26 A lovely soft round wine with fresh fruity blackberry and hints of pepper VE

Mount Rozier Pinot Noir, Coastal Region, Stellenbosch, South Africa £7 / £9.60 / £28 A purple tint on the rim with delicious flavours of ripe strawberry and rich red cherry VE

Pascal Clément Beaujolais-Villages, France £34 Aromas of red berries and a refreshingly light, soft palate with fresh, red fruit on the finish **VE**

SPICY & PEPPERY

Berri Estates Shiraz, Australia £7.30 / £9.60 / £29 Medium-bodied with raspberry, cherry and plum, complemented by vanilla spices

Lunaris Malbec, Callia, Argentina £7.40 / £9.90 / £30 Enticing aromas of cherry and plum with a warming spice and freshness to the finish VE

Rioja Crianza, Viña Real, Spain £8.60 / £11.50 / £34 Rich aromas of fruit cake and spice with a rounded silky texture and smooth tannins VE

Gocce Primitivo del Manduria, Feudi Salentini, Italy £45 A bouquet of wild berries and caramel with a smooth, rich ripe fruit finish and spicy aromatic notes

Vacqueyras, M. Chapoutier, France £49 A generous nose with notes of black fruit and white pepper. Full and rich on the palate, with a great freshness VE

MEDIUM-BODIED & SMOOTH

Casa Albali Tempranillo-Shiraz, Valdepeñas, Spain £6.90 / £9.10 / £27 Plenty of ripe cherry and plum fruit flavours, smooth finish

> **Tekena Merlot, Central Valley, Chile £7.50 / £9.90 / £30** Fruit-driven, raspberry and blueberry fruit leading to a soft finish **RECOMMENDED**

Esporão Monte Velho Tinto, Alentejo, Portugal £7.50 / £9.90 / £30 Black fruit and wild berries with intense rich finish VE

Vidal Pinot Noir Reserve, New Zealand £40 Raspberry sweetness showing through a youthful character, yet more structure and complexity developing from barrique ageing

Gerard Bertrand Art De Vivre Red, Occitanie, France £45

A beautiful brilliant ruby red colour, this complex and elegant wine offers delicious aromas of ripe red fruits, a round palate with well-balanced melted tannins **V RECOMMENDED**

OAKED & CONCENTRATED

Fiorebella Rosso Appassimento, Italy £7 / £9.60 / £29

A cherry, dried fruit, chocolate and prune bouquet; full-bodied, soft and round, with a spiciness and lingering finish **VE RECOMMENDED**

Journeys End Huntsman Shiraz Mourvedre, Stellenbosch, South Africa £8 / £11.40 / £33

A medium-bodied, generous and fruity wine with flavours of forest fruits, cassis and blackberries. There are also subtle hints of green bell pepper and eucalyptus on the long finish **VE**

Château des Bardes,

Saint-Émilion Grand Cru, France £56 Rich, fruit aromas; juicy, sweet tannins backed by soft touches of vanilla toastiness

St Hallett Blackwell Shiraz, Australia £63

An intense long finish with powerful aromas of blackberry, cocoa and nutmeg

> Gerard Bertrand Cigalus Red, Occitanie, France £72

Lush and opulent with velvety tannins, complex black fruit flavours of blackberries, black cherries and plums with a beautiful smooth finish **v**

SOPHISTICATED & COMPLEX

Serie A Malbec, Zuccardi, Argentina £43 Ripe red fruit aromas of prunes and cherries with black pepper and tobacco. Chocolate and spice on the soft and velvety palate VE

Esporão Reserva Tinto, Alentejo, Portugal £47 Aromas of mature red berries and vanilla spice; plenty of fruit on a long spicy finish VE RECOMMENDED

Réserve des Jacobins Côte de Beaune-Villages, Louis Jadot, France £57 Cherry blossom aromas mingle with gentle hints of spiced barrique character VE

Rioja Reserva, Contino, Spain £61

Ruby-red, very fruity with an intense nose showing strawberry, blueberry, vanilla and a balsamic finish; the palate is round, velvety and mouth-filling **VE**

Barolo, Enrico Serafino, Italy £66 Big, well-structured red, intensely elegant nose

with spicy notes of liquorice and vanilla VE

LOW ALCOHOL

Torres Natureo Syrah, Spain £5.10 / £7.40 / £23 Shows lovely, lively hedgerow fruit on a well balanced and juicy palate 0.5% ABV



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ROSÉ

175ml / 250ml / Bottle

Antonio Rubini Pinot Grigio Rosato, Italy £6.90 / £9.50 / £28

A delicate pink wine full of fresh, summer-fruit aromas and flavours **VE**

Riptide White Zinfandel, USA £6.90 / £9.40 / £28

Strawberry and sweet red fruit flavours balanced by a zesty clean finish

Chateau de Berne Esprit IGP Mediterranee Rosé, France £7.90 / £10.95 / £32

Juicy red berry, cranberry and peach aromas with a clean and elegant finish **VE**

Ultimate Provence, Cotes de Provence, France £46

Layers of raspberry, strawberry jam in the nose invite you to a gorgeous, yet spicy palate **RECOMMENDED**

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