

# CHAMPAGNE



*Bottle*

## MOËT & CHANDON, BRUT IMPERIAL

*France*.....£65

Vibrant green apples, citrus fruits, brioche

## MOËT & CHANDON, ROSÉ IMPERIAL

*France*.....£78

Red fruits, hints of rose and peach

## MOËT ICE IMPERIAL

*France*.....£77

Mango, nectarine and raspberry - best served over ice

## DOM PERIGNON, BRUT

*France*.....£199

Almond, powdered cocoa, white fruits and dried flowers

## SPARKLING WINE

*125ml / Bottle*

### PROSECCO, RIFLESSI, DOC BRUT NV

*Italy*.....£4.95 / £26

Dry, fresh, crisp, Lemon sherbet, pear and creamy bubbles

### PROSECCO, FANTINEL "ONE & ONLY" ROSE BRUT

*Italy*.....£5.95 / £34

Dry rich red fruits

### CHANDON, METHODE TRADITIONELLE BRUT

*Argentina*.....£39

Citrus fruit, white peach and hints of bread



## WINE BY THE GLASS

*175ml / 250ml*

### WHITE

#### CHENIN BLANC, PAARL HEIGHTS

*South Africa*.....£4.90 / £6.50

Guava, citrus baked apple, minerality

#### FALERIO, SALADINI PILASTRI

*Italy*.....£5.50 / £7.50

Full, citrus, white pear, fresh apricot, mineral

#### CHARDONNAY, LAKEFIELD

*Australia*.....£6.50 / £8.50

Pineapple and cream, vanilla, toast, melon, lime

### RED

#### SHIRAZ, PAARL HEIGHTS

*South Africa*.....£4.90 / £6.50

Warm, spicy, smooth texture, bramble fruit, peppery finish

#### MERLOT, SYRAH TENDEM

*France*.....£5.50 / £7.50

Elegant, refined soft red berry, cassis, spicy, savoury notes

#### AGLIANICO, JANARE

*Italy*.....£6.50 / £8.50

Velvety texture, Christmas cake mix, soft, sweet rich dark cherry fruit

### ROSÉ

#### GRENACHE ROSÉ, CHAPRICHOS

*Spain*.....£5.50 / £7.50

Summer pudding, strawberry, raspberry with redcurrant crisp finish

## WINE LIST

## WHITE

- CHENIN BLANC, PAARL HEIGHTS** *Bottle*  
*South Africa*.....£19.50  
Guava, citrus baked apple, minerality
- FALERIO, SALADINI PILASTRI**  
*Italy*.....£22.50  
Full, citrus, white pear, fresh apricot, mineral  
- better than many Pinot Grigios
- CHARDONNAY, LAKEFIELD**  
*Australia*.....£26  
Pineapple and cream, vanilla, toast, melon, lime
- PICPOUL DE PINET, VILLA BLANCHE**  
*France*.....£26.50  
Weightier Picpoul, lees aged, ripe citrus, exotic mango,  
orange
- FIANO, JANARE**  
*Italy*.....£27.50  
Floral, versatile, lemon and lime, mineral notes,  
touch of honey
- VERDEJO, YLLERA, RUEDA**  
*Spain*.....£27.50  
Zesty lemon and lime pith nose, white pear and apple,  
fresh and delicious
- SAUVIGNON BLANC, TARINGI**  
*New Zealand*.....£28  
Intense, zesty gooseberry, passion fruit, racy, cut grass
- ALBARINO, TERRA ASOREI**  
*Spain*.....£29  
Peach, apricot, rich, mineral, complex, clean
- GRUNER VELTLINER, INGRID GROISS**  
*Austria*.....£35  
White pear, honeyed lime and lemon, rich and savoury  
with lovely texture
- LUGANA, NUNZIO GHIRALDI**  
*Italy*.....£33  
Complex, lime tree blossom, lemon grass, super  
herbaceous - our antidote to New Zealand Sauvignon
- CHABLIS, DOMAINE GILBERT PICQ**  
*France*.....£45  
Baked apple pie notes, peach wrapped in a mineral core  
with super lengthy finish

## ROSÉ

- GRENACHE ROSÉ, CAPRICHOS**  
*Spain*.....£22.50  
Summer pudding, strawberry, raspberry  
with redcurrant crisp finish

## RED

- SHIRAZ, PAARL HEIGHTS** *Bottle*  
*South Africa*.....£19.50  
Warm, spicy, smooth texture, bramble fruit,  
peppery finish
- MERLOT SYRAH TENDEM**  
*France*.....£22.50  
Elegant, refined soft red berry, cassis, spicy,  
savoury notes
- AGLIANICO, JANARE**  
*Italy*.....£26  
Velvety texture, Christmas cake mix, soft,  
sweet rich dark cherry fruit
- CABERNET SAUVIGNON RESERVE,  
CASAS DEL BOSQUE**  
*Chile*.....£27  
Cassis, vanilla, chocolate raisins, silky texture, mocha
- PINOT NOIR, RESERVA CASA SILVA**  
*Chile*.....£27.50  
Soft, dark red fruits - strawberries, cherries, cream,  
mocha, complex
- COTES DU RHONE, ROUGE DOMAIN,  
L'ANCIENNE ECOLE**  
*France*.....£28  
Plum, bramble jam, all spice – ripe and elegant, soft,  
warming
- MALBEC, MOLINILLO**  
*Argentina*.....£28  
Deep and dark with black fruit pastel notes, round  
and chewy palate, dark ripe berry fruit, prune and  
toasty notes.
- PRIMATIVO, MACREME, PASTINI**  
*Italy*.....£28.50  
Plum, prune, juicy cassis notes, rich and deep  
with creamy finish
- RIOJA, CRIANZA BODEGAS BOHEDAL**  
*Spain*.....£30  
Rich ripe red and black fruits, toast, leather, tobacco,  
creamy texture, deep
- SHIRAZ, KILLERMANS RUN, KILKANOON**  
*Australia*.....£42  
Rich, full, dark bramble, spicy, black fruits  
with silky finish
- CHATEAU LA FLEUR CRAVIGNAC,  
GRAND CRU ST EMILLION**  
*France*.....£55  
Deep ruby, velvety dried berries, plum, cigar box,  
powerful, smokey finish