



WINE LIST

WHITE

	175ml	250ml	Bottle
Sauvignon Blanc Caracara Reserve Central Valley, Chile - 12.5% abv - Vegan Vegetarian Fresh and fruity, well balanced with a pleasant finish of grapefruit, green apple and pineapple.	£5.7	£7.7	£23
Colombard Le Serin Blanc Comte Tolosan, France - 11% abv - Vegan Vegetarian Dry, zingy grapefruit flavours with a touch of honey.	£5.9	£7.9	£24
Pinot Grigio San Antonio Veneto, Italy - 11% abv - Vegan Vegetarian Fruit aromas with pear and melon flavours on the palate.	£6.2	£8.2	£25
Chardonnay Mr Goose South East, Australia - 13% abv - Vegetarian A delicious fusion of citrus, pear drop and fresh ripe melon flavours.	£6.7	£9.2	£27
Rioja Blanco Bodegas Ugalde Rioja, Spain - 13.5% abv A modern day white Rioja, clean, crisp and refreshing.	£6.9	£9.7	£29
Sauvignon Blanc Aroha Bay Marlborough, New Zealand - 13% abv Vibrant tropical fruits with grassy, leafy hints, both fresh and lively.	£6.9	£9.7	£29
Albarino Santiago Roma Rías Baixas, Spain - 13% abv Bright straw, lively with peach, apricot, almond and citrus flavours.	£8.2	£11.2	£33
Chablis Domaine Seguinot-Bordet Burgundy, France - 12.5% abv Fresh and vivacious in a whirlwind. Lively and pleasant, revealing lemon and verbena on a fine mineral background.			£40
ROSÉ	175ml	250ml	Bottle
Zinfandel Rosé Buffalo Ridge California, USA - 10% abv - Vegetarian Refreshing and easy drinking with sweetness and a divine hint of ripe red fruits that is all encompassing.	£5.7	£7.7	£23
Pinot Grigio Rosé San Antonio Veneto, Italy - 11% abv - Vegan Vegetarian A delightful, fresh rosé thanks to it's pink skins. Crisp and minimal, with lovely summer berry fruit taste.	£6.2	£8.2	£25
Provence Rosé #Lou by Peyrassol Côtes de Provence, France - 12.5% abv - Vegan Vegetarian Organic Seducing the taste buds with its vivacity and intense fruit flavours of gooseberry, fresh strawberry and white fruits. Simple, balanced and beautifully light, a seductive combination!	£8.5	£11.7	£35

RED

	175ml	250ml	Bottle
Reserve Merlot Caracara Central Valley, Chile - 13% abv - Vegan Vegetarian Black and red cherry, spicy plum and blackcurrants together wrapped up in a velvety textured palate.	£5.7	£7.7	£23
Cabernet Sauvignon Les Ambassadeurs VdF, France - 13% abv - Vegetarian Black fruits and cinnamon, velvety fabric and silk tannins.	£5.9	£7.9	£24
Shiraz Mr Goose South East, Australia - 14% abv - Vegetarian Exquisite black fruits combine with oak characters of coffee, vanilla and caramel on the finish.	£6.7	£9.2	£27
Malbec La Vaca Gorda Mendoza, Argentina - 13% abv Fine tannins with deep, vibrant oaky Malbec notes. Intense plum, damson and dark chocolate on the finish.	£6.9	£9.7	£29
Appassimento Botter Puglia, Italy - 14.5% abv Matured dry fruit are harmonious, balanced with right amount of acidity to provide a bitter but pleasant aftertaste.			£29
Pinot Noir Holmes Point Marlborough, New Zealand - 13.5% abv - Vegan Vegetarian Juicy cherry with the grippy bitterness of the dark cocoa. Luxurious on the palate with the slight taste of cherry jam.			£32
Rioja Crianza Excellens Rioja, Spain - 13.5% abv - Vegan Vegetarian Simply put.... a true classic Rioja. Smooth, elegant and beautiful.	£8.2	£11.2	£33
Bordeaux Supérieur Château Tayet Cuvée Prestige Bordeaux, France - 13.5% abv Flavours of black fruit, black olives and a hint of tobacco combine with silky tannins...perfect!			£34
CHAMPAGNE & SPARKLING			
Prosecco Spumante San Antonio Veneto, Italy - 10.5% abv - Vegan Vegetarian Delicately fruity, slightly aromatic bouquet.	125ml		Bottle £6.5 £30
Prosecco Spumante Rosé San Antonio Veneto, Italy - 10.5% abv - Vegan Vegetarian Antique dusty pink, with a fresh, fruity bouquet.			Bottle £30
Champagne Brut Joseph Perrier 'Cuvée Royale' Champagne, France - 12% abv Fine and complex with a fruity touch.			Bottle £59
Champagne Rosé Laurent-Perrier 'Cuvée Rosé' Champagne, France - 12% abv Distinguished, elegant and crisp with a natural infusion of fruity flavour. It offers the sensation of plunging into a basket of freshly picked red berries.			Bottle £120

We serve wine in 125ml measures also, please ask at the bar.