

Wines by the glass

White

#1 Rivalry Chenin Blanc, Swartland, South Africa

Tropical fruit, balanced, crisp. (2) Vegan

Bottle £21.00 - 250ml £7.25 - 175ml £5.95 - 125ml £4.95

#2 Intorno Catarratto Pinot Grigio, Sicily, Italy

Dry, soft, balanced, pear, almond. (1) Vegan

Bottle £23.00 - 250ml £7.95 - 175ml £6.50 - 125ml £5.50

#3 Urmeneta Sauvignon Blanc, Central Valley, Chile

Grapefruit, pineapple, mango, herbal notes. (1)

Bottle £23.00 - 250ml £7.95 - 175ml £6.50 - 125ml £5.50

Red

#4 Alta Baliza Cabernet Sauvignon, Central Valley, Chile

Spiced red berries, firm and structured. (C) Vegan

Bottle £21.00 - 250ml £7.25 - 175ml £5.95 - 125ml £4.95

#5 Santa Helena Merlot, Central Valley, Chile

Soft, ripe, rounded, plummy spice. (C)

Bottle £23.00 - 250ml £7.95 - 175ml £6.50 - 125ml £5.50

#6 Malbec, Mendoza, Argentina

Blueberry, chocolatey, spice. (C) Vegan

Bottle £23.00 - 250ml £7.95 - 175ml £6.50 - 125ml £5.50

Rosé

#7 Island Fox Zinfandel Rosé, California, USA

Fruity, raspberries, melon. (4) Vegan

Bottle £21.00 - 250ml £7.25 - 175ml £5.95 - 125ml £4.95

#8 Tanti Petali Pinot Grigio Rosato, Sicily, Italy

Light, refreshing, delicate pear flavour. (1) Vegan

Bottle £23.00 - 250ml £7.95 - 175ml £6.50 - 125ml £5.50

Sparkling

#9 Prosecco Borgo SanLeo, Veneto, Italy

Floral, fruity, fresh and appley. (1) Vegetarian

Bottle £25.00 – 125ml £7.50

Wine Guide:

White, Rosé & Sparkling Wines: 1 (driest) to 5 (sweetest) | Red Wines: A (lightest) to E (deepest)

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Please ask a member of staff should you require guidance.

(V) Vegetarian | (VE) Vegan

Whites

#10 Muscadet de Sèvre et Maine, Loire, France
Dry, crisp, fresh, sea breeze notes. (1) Vegan
Bottle £25.00

#11 Àpulo Fiano, Puglia, Italy
Peach, grapefruit and lemon peel. (2)
Bottle £25.00

#12 Lago Vinho Verde, Portugal
Tropical, freshness, aromatic. (1) Vegan
Bottle £26.00

#13 Walt Riesling, Pfalz, Germany
Peaches, stone fruits, apricot. (2)
Bottle £26.00

#14 Deen Vat 7 Chardonnay, De Bortoli, New South Wales, Australia
Caramel, vanilla oak, spice. (2) Vegan
Bottle £28.00

#15 Orchard Lane Sauvignon Blanc, Marlborough, New Zealand
Tropical, passion fruit, citrus. (1)
Bottle £30.00

#16 Eidos de Padriñan Albariño, Rias Baixas, Spain
Fresh, rich, complex. (1) Vegan
Bottle £34.00

#17 Chablis Alain Geoffroy, Burgundy, France
Fragrant, fruit, minerally. (1)
Bottle £40.00

#18 Montagny, Louis Latour, Burgundy, France
Ripe fruit, lemon, marzipan. (2) Vegetarian
Bottle £48.00

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Reds

#19 Yallaroo Shiraz, South East Australia

Fresh, juicy, fruity. (C)

Bottle £25.00

#20 Casa Vinironia Appassimento, Puglia, Italy

Full, soft, plum, raisin, spice, vanilla. (D) Vegan

Bottle £25.00

#21 Azabache Reserva, Rioja, Spain

Laced with vanilla, chocolate and silky tannins. (D) Vegan

Bottle £27.00

#22 Côtes du Rhône Rouge, M. Chapoutier, Rhône, France

Fruity, white pepper, delicate tannins. (C) Vegan

Bottle £28.00

#23 The Den Pinotage, Painted Wolf, Paarl, South Africa

Summer berries, savoury spice and cedar. (C) Vegan

Bottle £28.00

#24 Outnumbered Pinot Noir, Wairarapa, New Zealand

Ripe, fragrant, spicy. (B) Vegan

Bottle £30.00

#25 Chianti Classico, Castello di Albola, Chianti, Italy

Spice, herbal, balanced. (D)

Bottle £34.00

#26 Le Moulin Rosé de Malescasse, Bordeaux, France

Well-rounded, elegant, silky tannins. (D)

Bottle £40.00

#27 Saint Joseph, Colombo & Fille, Rhône, France

Dense and full, cherry and clove. (D)

Bottle £50.00

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Rosé Wine

#28 Coteaux Varois en Provence Rosé Domaine Teisseire, Côtes de Provence, France
Summer fruits, crisp, dry. (1) Vegan
Bottle £30.00

Champagne

#29 Joseph Perrier Cuvée Royale Brut - France
Balanced and fresh, an over-performer. (1) Vegan
Bottle £55.00

Dessert Wine

#30 Deen Vat 5 Botrytis Semillon De Bortoli - Australia
Marmalade and dried fruit peel. (5) Vegetarian
37.5cl Bottle £25.00 - 100ml £7.00

Fortified Wine

#31 Taylor's Late Bottled Vintage - Portugal
Redcurrant, raspberry, blueberry with liquorice hints.
50ml £5.00

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