



## Champagne & Sparkling

Corney & Barrow Sparkling Blanc de Blancs, NV – France £35  
Savoie, Varichon et Clerc 200ml Glass £8.60  
**Dry with light yeasty fruit, shortcake notes, and a fine elegant mousse.**

Prosecco Frizzante, La Jara – Veneto, Italy Organic £38  
Marion Brothers

**In 1999, brothers Massimo & Pablo Marion began to work their ancestral family land in the Veneto region, using organic farm practices to produce vibrant grapes. 'La Jara' is the word for gravel in the regional dialect of the Veneto, a reference to the gravelly soils that cover the area and impart unique qualities to their wines. Very light mousse with ripe yellow fruit characters. Excellent with seafood.**

Champagne Cuvee Reserve, Cote de Bar – France, Organic methods £88  
Pierre Gerbais

**This Cuvee is a Champagne to make the heart sing! Boutique grower, boutique Champagne, boutique flavours! It is stylish and has lovely toasted brioche, peach, and cream flavors.**

## The Whites

House Recommendation		
Sauvignon Blanc, Panul Estate – Chile		£22
Lontue Valley, Chile	175ml Glass	£5.80
<b>Grassy fresh Sauvignon with an attractive herbaceous quality and refreshing acidity.</b>		

Picpoul de Pinet Blanc – Languedoc, France £29  
Domiane Morin Langaran

**A Crisp taste of Mediterranean summer. Notable for its full golden color and rounded fruit backed up by keen acidity, redolent of melon and lime. Lush and expansive - great with Seafood, especially Crab.**

Pinot Grigio Organic, Fidora IGT – Italy Organic £30  
Venezia

**The certified organic winery La Jara has been in the same family since 1891. This is exactly what Pinot Grigio should taste like - a delicate balance of peachy, fruit, tempered with freshness. Suitable with Fish, Seafood and Venison.**

Rioja Blanco Rioja – Spain £31  
Hacienda Grimon

**An exemplary wine from a small, family-run vineyard in the Alta Rioja. Hand-harvested, organically grown grapes offer up a light and fruity choice that pairs well with shellfish and white fish.**

Sancerre Domaine de la Grande Maison – Loire, France Organic £46  
Chammeau-Balland Half Bottle £27

**Vivid, incisive gooseberry & lemongrass with subtle, refreshing dry, mineral finish. Serve as an appetiser, with delicately flavoured fresh Fish, or best of all the local Scallops!**

Chablis Vincent Damppt – Burgundy, France £49  
Domaine Vincent Damppt Half Bottle £28

**A classic Chablis with an aromatic and typically mineral approach.  
This winner has good balanced acidity and is a classic pairing for Scallops and Lobster.**

Riesling Jacobus – Rheingau, Germany Biodynamic £51  
Peter Jacob Khun

**So good! A dry and surprisingly uplifting Riesling showing delicious lime and apricot  
flavours and a lovely elderflower finish. A favourite of ours, as it slips down equally  
well with Cheese, White fish, Crab, Scallops and Sea urchin**

Gewurztraminer Beblenheim – Alsace, France Biodynamic £53  
Domaine Trapet

**Crisp and bright with floral aromas, a lovely mineral core, creamy textures and a  
classic Gewurz spice on the finish. A hedonistic accompaniment to Shellfish.**

Pouilly Fume – Loire, France Biodynamic £56  
Jonathan Didier Pabiot Half Bottle £33

**An absolutely stunning Pouilly-Fume made by Jonathan Pabiot, who is consistently  
voted among the best young winemakers in France. Clear mineral notes as well as  
smoky tones, lemon, citrus, white flowers and some fresh hay. A must with seafood.**

Montagny 1er Cru "Bonnevaux" – France £63  
Olivier Leflaive

**Ripe weighty Chardonnay with length and depth of flavour. A classic white with  
balanced & integrated oak influence. Partners most Fish superbly**

## The Rosés

Petit Ballon Rosé Producteurs IGP – France £ 22  
Compte Tolosan

**A fruity, easy drinking rosé. It offers layers of fresh strawberries and cream with supple  
tannins and lively acidity.**

Chateau la Tour de l'Eveque AOC – Cotes de Provence £ 36  
Chateau la Tour de l'Eveque

**A juicy, refreshing rosé. Pale pink in colour with fresh raspberry and rose hip flavour.  
A fine but moreish glassful, Tour makes the perfect aperitif, or a superb match for  
light fish recipes and Asian cooking.**

## The Reds

House Recommendation

Panul Merlot – Chile £ 22  
175ml Glass £5.80

**Rich, ripe red fruits on the nose, with hints of mint and cassis. Long firm palate, with  
balanced acidity and tannin. Rounded, balanced and soft.**

Malbec Chamuyo – Argentina £25  
IP Mendoza

**A really gutsy Malbec from a young and exciting wine team. The vineyards lie below  
the Andes, enjoying the ideal combination of hot sun by day and cooling breezes by night.  
A juicy, supple wine with ripe summer fruits, herbs and warm spice. Great with Lamb.**

Mucchietto IGT Primitivo del Salento – Italy £30  
Apulia

Made from small parcels of southern Italy's star grape, Primitivo. The palate is crammed with juicy plums and blueberries, cinnamon and dark chocolate. The wine has velvety tannins and an uplifting fresh finish. Brilliant with Lamb or beef.

Belezos Rioja Crianza – Spain £31  
Bodegas Zugober Half Bottle £17

This gem is a blend of Tempranillo and Mazuela (Carignan). Medium ruby in color, it exhibits a nicely developed and expressive nose of cedar, spice, and red currants.. this is a bench-mark old-school Rioja. A must for beef and spicy dishes.

Château la Courolle – France Organic £38  
Montagne St Emilion Half Bottle £22

Château la Courolle has a beautiful colour, is fleshy, has a very nice bouquet and is a typical wine from the St Emilion region. Wonderfully supple, sappy cherry-rich blend which coats the palate. Very keenly balanced, it has a sensual, silky texture.

Bourgogne Veilles Vignes – France £50  
Giles Jourdan

Stunning Pinot Noir that performs way beyond its humble classification. Has a classic nose of wood smoke, red fruits and is deliciously concentrated. Excellent with any game dishes on the menu.

## Dessert Wines

PX Hildago Triana, Jerez 50cl £46  
Jerez, Spain 75ml glass £7.40

Deep caramel in colour. Bursting with treacle, toffee, raisins and prunes. The palate is opulently sweet, a velvety texture with flavours of figs and caramel. The ultimate sticky wine.

Monbazillac Cuvée des Anges – France 37.5cl £38  
Grande Maison

Monbazillac, situated near the town of Bergerac east of Bordeaux, is home to one of the world's great dessert wine areas. A lusciously rich dessert wine with poise, complexity and good length.

Visciolata Del Cardinale, Le Marche, Italy 50 cl £49  
Cardinale 75ml glass £8

A remarkable Cabernet Sauvignon-based cherry wine. Made with sun-dried sour cherries it is not overtly sweet with hints of clove-spice and oaky-dryness.

A touch of frangipani appeals to the sweet-toothed, as does a hint of cherry cola.

Rubis Chocolate Velvet 50 cl £51  
75ml glass £8.50

Rubis is an indulgent blend of fortified tempranillo wine and premium chocolate flavour. Notes of rich cherry and red fruit enveloped in velvety premium dark chocolate means Rubis is great as an after-dinner treat or on any special occasion.

## Port

Grahams Late Bottled Vintage Port 75cl £47  
Rich black fruits, sweet spices & liqueur chocolates. 75ml glass £5  
The perfect end to a meal.

Warre's Ottima 10 Year Old Tawny Port 50cl £46  
Gold medal-winner, 2014 Decanter World Wine Awards. 75ml glass £7  
Gentle dried fruit with an attractive toasty, savoury character.  
Rich and suave with the complexity of age.