

Wine List

Champagne & Sparkling

Corney & Barrow Sparkling Blanc de Blancs , NV -France £32. 95
 Savoie, Varichon et Clerc 200ml Glass £8. 40
 Dry with light yeasty fruit, shortcake notes, and a fine elegant mousse.

Divici Prosecco –Treviso, Italy Organic £4 1. 50

Mazio Pol

This charmer is made from Glera grapes, a varietal going back to the ancient Romans. It has a delicate and complex bouquet with fruity and floral notes of acacia and rose. Fresh and soft on the palate with well-balanced acidity. Best as an aperitif or with Shellfish.

Champagne Cuvee Reserve,Cote de Bar – France ,Organic methods £85.75

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 £ 19. 50

Lontue Valley, Chile 175ml Glass £5.50

Grassy fresh Sauvignon with an attractive herbaceous quality and refreshing acidity.

Santa Florentina Chardonnay - Argentina Organic £25

Famatina Valley

Brilliant lemon colour, with a lovely, vibrant aroma of apricots. Generous, fruit-driven palate with luscious, creamy/buttery notes in support. Nicely proportioned, good all-rounder.

Picpoul de Pinet Blanc – Languedoc, France £27

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 £27

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 £28

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.

Lofthouse Sauvignon-Blanc - New Zealand £31

Marlborough

This is a vibrant, green-fruited Sauvignon, with asparagus, pea-pod and cut grass notes. A crisp yet rich style which finishes long. Enhances Seafood meals.

Vouvray "Les Fosses Havang" - Loire, France	Biodynamic	£36
Didier Champalou		
This wine has an enticing nose of honey, cream and green apples. On the palate this off-dry white has sweet fruit with fresh balancing acidity. 100% Chenin Blanc. A must with crab.		
Gruner Veltliner Strass - Austria		£42
Weingut Allram		
A delicate and refreshing wine from one of Austria's top producers. A wine with a distinct appeal. It has spicy white pepper notes with a fine fruity palate. Great with pork and scallops.		
Sancerre Domaine de la Grande Maison - Loire, France	Organic	£44
Chammeau-Balland	Half Bottle	£22
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!		
Albarino Adegas Galegas - Rias Baixas , Spain		£45
Adegas Galegas		
Rias Baixas is located in the Galicia region in the far north western corner of Spain. Viognier-like aromas of tropical and stone fruits, with a hint of herbs, follow through on a fresh palate. Flavours of kiwi and apples predominate. Perfect with Lobster and Squid.		
Chablis Vincent Damppt - Burgundy, France		£47
Domaine Vincent Damppt	Half Bottle	£26
A classic Chablis with an aromatic and typically minerally approach. This winner has good balanced acidity and is a classic pairing for Scallops and Lobster.		
Riesling Jacobus - Rheingau, Germany	Biodynamic	£47
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	£48
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	£54
Jonathan Didier Pabiot	Half Bottle	£31
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 £ 20
 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 £ 35
 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 £ 19.50
 175ml Glass £5.50
 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 £24
 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.
- Lo Petit Fantet d'Hippolyte, Chateau Ollieux -France Organic £34
 Romanis, Corbieres
 A blend of mainly Carignan with a splash each of Grenache Noir and Syrah and is fermented with natural yeasts and no added sulfites. Notes of thyme, rosemary and black cherry with a hint of woody spice. A great partner for our venison or mushrooms.
- Quinto de Chocapalha Tinto - Portugal £34
 Estramadura
 A modern and complex example of the new wines of Portugal. A blend of indigenous grape varieties, Touriga Nacional, Tinta Roriz, Alicante Bouschet and Castelão. Supple and smooth, the palate is fresh and sweet with really nicely focused black fruits together with good acidity. Great with Duck and Venison.

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.

Gamay Raisins Gaulois - Beaujolais ,France	Organic methods nc	£40
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Marie & Matthieu Lapierre
 Marcel Lapierre describes 'natural wine' as something that respects the place it comes from and the grapes. Light and refreshing with slightly tart red cherry and redcurrant fruit. Perfect with pigeon and meaty fish.

Bourgogne Veilles Vignes - France		£50
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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	£44
Jerez, Spain	75ml glass	£7

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
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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.