

# COCKTAIL/WINE LIST

## INTRODUCTION

The following lists consists of wines we feel reflect some of the world's most interesting regions and styles – old, new, established, white, red, pink... The selection is varied and is chosen with Gemma's menu in mind – food friendly wines dominate.

Below each wine description is a suggestion of a suitable food pairing.

Please take these as a guide only, part of the fun of food and wine is experimenting, we all enjoy different combinations, what works for some won't for others.

If you drink what you enjoy with the dish you most want to eat you won't go far wrong.

Sourced from:



Vintages will occasionally change. When one runs out we will replace it with the next available.

## HOUSE SELECTION

### White Wine

#### **175ML 250ML BOTTLE**

£7.50 | £10.00 | £30

#### **1 Petit Ballon Blanc, IGP Cotes de Gascogne, France**

Zesty citrus fruit and mouthwatering freshness

£9.50 | £13.00 | £38

#### **2 Mucchietto Fiano, IGT Puglia, Italy**

Delivers peach, honeysuckle and tropical fruit notes in abundance

£11.50 | £15.50 | £46

**3 Eradus Sauvignon Blanc, Awatere Valley, New Zealand**

Intense citrus minerality, elegant ripe fruit and refreshing acidity

£17.00 | £22.50 | £62

**4 Chablis 2025, Vincent Dampt, Burgundy**

Baked apple, white blossom and lively minerality

**Red Wine**

£7.50 | £10.00 | £30

**5 El Campesino Cabernet Carmenere , Colchagua, Chile**

Smooth and smoky, concentrated dark berry fruit

£7.50 | £10.00 | £30

**6 Sanziana Pinot Noir, Recas Cramele, Romania**

Black cherry and raspberry, creamy, smooth and spicy

**Rose Wine**

£8.70 | £12.00 | £35

**7 Sanziana Pinot Grigio Rosé, Recas Camele, Romania**

Gently floral with smooth, creamy red berried fruit

**White Wine**

**Fruity and Aromatic**

A group of wines which go fantastically with mildly spiced dishes or those with a touch of heat. The varieties here produce wines with complexity and character, usually medium bodied with more exotic fruit characteristics. Riesling and Gewurz are classic options with their heady aromas but Rjgialla made from the rare Ribolla Gialla is a star wine; fragrant yet elegant.

£48

**8 Adam Who? Riesling Eden Valley 2024**

Ripe pear and honeydew melon, refreshing orchard fruit

£47

**9 Gavi di Gavi Fratelli Antonio e Raimondo 2025**

Pear, apple and peach notes, aromatic floral character

£45

**10 Gewurztraminer 2023, Cave de Cleebourg, Alsace, France**

Striking flavours with lychee and rose petal to the fore

£39

**15 Chardonnay Pasqua IGT Puglia 2023, Italy**

Unoaked Chardonnay, apple and apricot fruit with bright, refreshing acidity

£45

**30 Rjgialla 2025, La Tunella, Colli Orientali del Friuli, Italy**

Made from the indigenous Ribolla Gialla; intense plum, peach and apple fruit

### **Crisp and Refreshing**

Wines with high natural acidity fit in this category, generally from cooler wine regions they tend to be light or medium bodied with a fresh green fruit character. Sauvignon Blanc is perhaps the go to variety in this style but there are lots of others that provide that bright citrus acidity and lift. Picpoul from southern France is a classic pairing for oysters, a lively; zesty choice.

£41

#### **14 La Combe de Grinou Sauvignon Blanc/Semillon 2024, Bergerac**

Lemon zest and greengage with hints of honey

£70

#### **13 Pouilly-Fumé Les Chaumiennes 2025, A&E Figeat, Loire**

Crisp citrus fruit with classic flint and aromatic smokiness

£46

#### **16 Nelson Sauvignon Blanc 2024, Paarl, South Africa**

Vibrant wine with cut grass and green pepper character

£42

#### **17 Picpoul de Pinet 2025, Domaine de Morin Langaran, France**

Refreshing, lots of crisp apple and lemon flavours

£71

#### **18 Sancerre 2024, Domaine de la Grande Maison, Loire**

Bright, mineral character with lively lemon and grapefruit flavours dominating

£42

#### **19 Grüner Veltliner 2024, Kalk & Loess, Weingut Frank, Austria**

Elegant, light, crisp, peppery and refreshing. Classic Austrian Grüner Veltliner

### **Rich and Full Bodied**

These are the decadent wines on the list. Textured and multi-faceted, oak is generally employed to enhance the wine rather than overpower the natural qualities of the individual varieties. The exception is the Chablis; the minerality produced by this unique terroir adds all the personality needed. Hawkes Bay in the North Island of NZ has a burgeoning reputation for its Chardonnay and Syrah and the Elephant Hill example on the list comes from the famous Te Awanga vineyard which is situated on the coast a stones throw from the Pacific.

£57

#### **20 Veigadares Albarino 2022, Adegas Galedas, Spain**

Lightly oaked and opulent, tropical yet refreshing

£80

**22 Chablis Vaillons 1er Cru 2023, Vincent Dampt, Burgundy**

Textured palate with baked orchard fruits, offers complexity and class

£124

**23 St Aubin En Remilly 1er Cru 2022, Oliver Leflaive, Burgundy**

Forget Puligny and Meursault, St Aubin is the coming village in Burgundy and the Premier Cru En-Remilly its finest vineyard, Combine with the wine making excellence of Oliver Leflaive and you get a rather special Burgundy

£69

**32 Elephant Hill Chardonnay 2019, Hawkes Bay, New Zealand**

Elephant Hill can make a serious claim to be the best white wine producer in New Zealand. Their Chardonnay is elegant not unlike Burgundy in style, with pure orchard fruit and a complex finish

**Rosé Wine**

£46

**36 Chateau La Tour de L'Eveque 2025, Provence, France**

An organic top class Provence rosé, silkily textured with a defined strawberries and cream character

**Half Bottles**

£22

**35 La Tunella Pinot Grigio, Friuli, Italy**

£25

**37 Rioja Crianza, Bodegas Zugober, Spain**

**Red Wine**

The old adage goes 'white with fish, red with meat' but don't be tied by old-fashioned thinking. The lighter Fleurie and Pinot Noir will go with most dishes on the menu and are both delicious slightly chilled. Meatier fish such as salmon, halibut and monkfish pair well with the smoother, medium bodied wines like Soraie, Barroccio and Rioja.

£41

**24 Il Barroccio Nero d'Avola 2024, Terre Siciliane**

Black plum with warm spice and smooth tannin

£48

**25 Fleurie La Madone 2025, Lathuiliere Gravillon, Beaujolais, France**

Juicy and fresh with delicate crunchy redcurrant fruit

£56

**26 Fossil Point Pinot Noir 2022, Edna Valley**

Cherry-scented and floral, intense, ripe red fruit flavours, black tea and subtle cedar

£46

**27 Soraie IGT Veneto 2023, Cecilia Beretta, Italy**

Rich and velvety, black cherry and vanilla, 'baby Amarone'

£53

**28 Belezos 50/50 Rioja 2025, Bodegas Zugober, Spain**

Floral violets, strawberry fruit and liquorice

£62

**29 Licanten Malbec 2021, Idahue Estate, Chile**

Dark smooth berried fruit, subtle spice and fine tannins

£43

**31 Mucchietto Primitivo IGT Puglia 2025**

Dark smooth berried fruit, subtle spice and fine tannins

## **Champagne Delamotte**

*Depuis 1760, Le Mesnil-Sure-Oger*

*Champagne Delamotte is not only one of the oldest Champagne houses, but also, arguably, one of the most refined in style and pedigree. Established in 1760 in the prestigious village of Le Mesnil, Champagne Delamotte is Chardonnay's most dedicated advocate. Indeed, most of Delamotte's vineyards are planted with Chardonnay, all of which enjoy the exalted grand cru status common to the very best Champagnes.*

**Delamotte Brut NV, Le Mesnil, Champagne**

Ripe apple and lemon, freshly baked bread complexity

Glass £17.00 (125ml) Bottle £89

**Champagne/Cremant**

**Cremant de Jura Blanc de Blancs NV, Tissot-Maire**

Champagne's little cousin, outstanding value for money

£54

**Pol Roger Brut NV, Epernay**

Floral and elegant with biscuit complexity

£95

**Laurent- Perrier Brut Rose, Tours-sur-Marne**

Defined raspberry, cherry and redcurrant fruits

£140

**Laurent- Perrier Grand Siecle NV**

LP's deluxe cuvee, smooth and sophisticated, a complete champagne

£280

**Prosecco**

### **Sylvoz Prosecco Le Colture Brut NV, Treviso Italy**

Pear fruit, zingy lemon sherbet and red apple

Glass £10.00 (125ml) Bottle £38

### **Sylvoz Le Colture Rose NV, Treviso, Italy**

Red berries, rose petal, very fine bubbles

. Bottle £38

### **Sherry**

#### **Fino Jarana , Emilio Lustau, Jerez**

Beautiful Straw yellow colour, bone dry and flinty on the palate, this ultra-dry Fino is a great match for almost all dishes.

£9.00

### **Port**

#### **Fonseca 2008 LBV**

Fonseca's 1988 Late Bottled Vintage Port is an excellent, sweet, intense, full-bodied port. The attractive spicy, chocolatey, blackberry and cherry flavours make this a very appealing and complex wine.

£9.00 (50ml)

#### **Cockburn's Fine Ruby Port NV**

This rich and full-bodied wine is bursting with flavors of ripe black cherries, plum, and dark chocolate, with just a hint of spice on the finish

£8.50 (50ml)

## **DESSERT WINES**

#### **Pedro Ximenez, San Emilio, Jerez**

Intense dried fruit character, a dessert on its own and delicious poured over vanilla ice cream

Glass (75ml) £10.50

#### **Nelson Family Special Late Harvest Chenin Blanc**

Ripe pineapple, dried apricots and ripe peach with a delicious, honeyed note

Glass (75ml) £10.50 Bottle £41.00

#### **Quady Elysium Black Muscat 2022, California**

Dark ruby red colour, intense sweet black fruits, ideal with chocolate dessert

Glass (75ml) £10.50 Bottle £41

#### **Sticky Mickey Late Harvest Sauvignon Blanc Eradus 2024**

Opulent aromas of apricots, dried fruit and honey on the nose

Glass (75ml) £10.50

## **Malt Whisky**

**Speyside Typically honeyed, fruity and elegant**

**Glenfiddich 12 / 40%**

Fresh and fruity. The benchmark Speyside 7.00

**Glenfiddich 15 / 40%**

Richer and rounder, finished in a solera vat 9.00

**Glenfiddich 18 / 40%**

Named in small batches. Warm and distinguished 12.00

**Glenlivet 12 / 40%**

Smooth, vanilla-forward, velvety finish 7.00

**Macallan Double Cask 12 / 40%**

Fudge, citrus & soft spice. Classic Macallan balance 7.00

**Macallan Double Cask Gold / 40%**

Light citrus notes, cinnamon, ginger & toasted apples 7.00

**Macallan Rare Cask / 43%**

An intense, sweet raisin note, coupled with a rich, velvety smooth feel 28.00

**Balvenie Double Wood 12 / 40%**

Bourbon then sherry cask. Honey, vanilla, cinnamon 7.50

**Aberlour 12 / 40%**

Traditional oak and sherry subtly balanced flavour 5.50

**Knockando 12 / 40%**

Delicate and floral with nutty, lightly smoky layers. One of Speyside's quieter gems 7.50

**Glenrothes / 40%**

Smooth vanilla, rich spices and fruity marmalade 7.00

**Blended Scotch****Ballantine's 17 / 40%**

Honey, vanilla, oak and spicy liquorice. A blend with real depth 7.00

**Ballantine's Special Reserve / 40%**

Rich & creamy flavour. Notes of vanilla, oak and sweet floral aromas 7.00

**Lowland Light, gentle, often triple-distilled****Auchentoshan American Oak / 40%**

Vanilla and coconut up front, finishing with a crisp grapefruit kick 8.50

**Auchentoshan Three Wood / 43%**

Bourbon, Oloroso and PX sherry casks give it blackcurrant, plum, hazelnut and butterscotch 7.50

**Japan****Hakushu 12 / 43%**

A peated Japanese single malt. Fresh, green and gently smoky 10.00

**USA****Glen Breton / 40%**

Notes of vanilla, sweet honey, and ripe apple 8.00

**Islay Smoky, peaty, coastal****Bowmore 12 / 46.3%**

Lemon, heather honey and Bowmore's trademark soft earthiness 7.50

**Bunnahabhain 12 / 46.3%**

The gentler side of Islay. Sweet fruit, nuts, vanilla and a delicate sea breeze 7.50

**Laphroaig 10 Sherry Oak / 40%**

A big peaty slap, hints of seaweed and a surprising sweetness. You know if you know 7.00

**Laphroaig 10**

intense peat smoke, a briny, seaweed-like edge, and a touch of vanilla 7.00

**Highland Broad range, often rich and full-bodied**

**Glenmorangie 10 / 40%**

Scotland's favourite single malt. Smooth 7.00

**Dalmore 12 / 40%**

Bourbon then sherry cask. Soft vanilla and honey deepened by rich Oloroso 9.50

**Glengoyne 10 / 40%**

Green apple, toffee and a gentle nuttiness 7.00

**Inchmurrin 12 / 46%**

Notes of peach, apricot, toffee and vanilla 7.00

**Inchmoan 12 / 46%**

Roasted coffee, green apple, clove & aniseed spice 7.00

**Loch Lomond Original 12 / 40%**

Peach and pear, and creamy vanilla 7.00

**Campbeltown**

**Glen Scotia Double Cask**

Rich and spicy with notes of toffee, fudge, and dark fruits 7.00

**Glen Scotia 18**

Rich and deep vanilla and fruit character. Notes of ripe apricot, pineapple, dark chocolate and ginger 10.00

**Islands Sea air, smoke, character**

**Highland Park 12 / 40%**

Zesty, spicy, with subtle Orkney heather-peat smoke on the finish 7.00

**Highland Park 18 / 43%**

Deep, intensely fruity, effortlessly smooth 12.50

**Talisker 10 / 45.8%**

Sea salt, peat smoke and that famous peppery finish. Skye in a glass 7.00

**Isle of Jura 10 / 40%**

Light, clean, ex-bourbon character, an island malt without the peat 7.00

**Ledaig 10 / 46.3%**

A handcrafted peated malt from the Isle of Mull that deserves to be better known 7.00

**All Spirits & liqueurs served as a 25ml measure**

## Brandy

£6.00

**Hennessy VS**

£18.50

**Hennessy XO**

£7.50

**Remy Martin VSOP**

£8.50

**Courvoisier VSOP**

£7.50

**Hine VSOP**

£7.50

**Armagnac**

£6.00

**Jules Clarion**

£7.50

**Avalen Calvados**

## Liqueurs £5

**Aperol**

**Amaretto Disaronno**

**Butterscotch Schnapps**

**Campari**

**Crème De Cassis**

**Chambord**

**Cointreau**

**Drambuie**

**Frangelico**

**Glavva**

**Grand Marnier**

**Limoncello**

**Martini Rosso**

**Midori**

**Noilly Prat**

**Passoa**

**Peach Schnapps**

**Pernod**

**Sambuca**

**Tia Maria**

## Other Whisky £5

Black label  
Famous Grouse  
Jack Daniels  
Jack Daniels Tennessee Honey  
Jameson Whiskey  
Makers Mark

Gins £5

Bombay Sapphire (House)  
Caorunn  
Garden Shed Gin  
Hendricks  
Harris  
Malfy Blood Orange  
Pink Gin  
The Botanist  
Tanqueray  
Tanqueray 0%

## **APERITIF & COCKTAILS**

**Fino Jarana Sherry/ Emilio Lustav Jerez 7.95**

**Aqua De Gamba 17**

*Delamotte Champagne, Elderflower liqueur*

**Gamba Mary 13**

*Vodka, Tomato Juice, Seasoning*

**Mezcal Negroni 13**

*Mezcal, Vermouth, Campari*

**Strawberry Daiquiri 13**

*Rum, Strawberry, Lime*

**Lemon Bon Bon 13**

*Limoncello, Vodka, Butterscotch, Pineapple*

**Spicy Mango Margarita 13**

*Tequila, Cointreau, Mango, Spiced Mango*

**Spritz 13**

*Hugo - St Germain, Mint, Prosecco, Sod*

*Limoncello - Limoncello, Prosecco, Soda*

*Blood Orange - Malfy Blood Orange Gin, Prosecco, Soda*

**French Martini 13**

*Vodka, Chambord, Pineapple*

**Rusty Nail 13**

*Scotch Whisky, Drambuie, Bitters*

*Please ask your server for classics & mocktails.*