



## WINE LIST



# White Wine



**Marsanne Viognier Rare Vineyards, France** £7.45 £10.50 £31.00

Green and red apple aromas and a subtle stone fruit edge. Lovely fruit-driven flavours for rich seafood, tasty chicken, or spicy pork dishes.

**Pinot Grigio Da Luca, Terre Siciliane, Italy** £7.75 £11.25 £33.00

A richly flavoured Pinot Grigio, which has benefited from ripening in the Sicilian sunshine. A dash of Viognier gives the wine aromatic notes. Showing aromas of white flowers, pink grapefruit, and Cox's apple. The palate displays melon and guava flavours with a crisp acidity and rich finish.

**Sauvignon Blanc Mount Rozier, Western Cape, South Africa** £8.45 £11.75 £35.00

The wine has a clear pale lemon colour, with a touch of green. It has pronounced green apple notes, complimented by salty minerality and hints of kiwifruit. There is a lovely weight and round mouthfeel on the mid-palate, with balanced natural acidity bringing a freshness and length to the finish.

**White Malbec Osado, Mendoza, Argentina** £8.75 £12.25 £36.00

Much like its red counterpart Malbec grapes are hand-harvested but clusters were pressed softly at very low pressure so that they must did not take on any colour from the skin. It's very fresh on the nose, with aromas of red fruits, currants, strawberries, and delicate notes of white flowers. It brings the elegance and freshness of white wine together with the strength and texture of the original grape variety.

**Sauvignon Blanc Vidal, Marlborough, New Zealand** £10.00 £14.25 £42.00

Selected from the Awaterere and Wairau Valleys in Marlborough, New Zealand's premier Sauvignon Blanc growing region. Cool-fermented in stainless steel. Classic gooseberry and passion fruit aromas mingled with a crisp, grassy flavour.

**Vermentino Marius by M.Chapoutier, Pays d'Oc, France** £36.00

Marius Vermentino by Chapoutier is full of citrus and notes of grapefruit and ripe fruit on the nose. On the palate it is refreshing and fruity with lovely notes of ripe fruit, enhanced by a nice acidity, giving the wine good length on the palate.

**Picpoul de Pinet, Réserve Mirou, France** £38.00

The Picpoul grape has been grown around the sleepy village of Pinet, close to the Mediterranean coast, for centuries. Surprisingly bright and fresh for a wine produced in such a warm clime, it's rather like a fuller bodied Muscadet with plenty of citrusy fruit: as such it makes for a good food wine and is particularly good with seafood.

**Chardonnay Journeys End Haystack, South Africa** £40.00

Clear and bright, straw with a hint of green. Oak and fruit are perfectly matched, each having its say without dominating; citrus peel and melon enriched by a subtle, savoury biscuit overlay. The limey acidity seamed through the fruit flavours gives food-friendly freshness and promises a few years' ageing potential.

**Gavi Ca Bianca, Italy** £44.00

Made from the Cortese grape, grown in north-facing vineyards with a cool mesoclimate, 350m above sea level. The wine gets its name from the town of Gavi, situated in the south-east of Piemonte. The wine is fermented in stainless steel and aged briefly on its fine lees. It shows white flower and green fruit aromas, with a touch of honey and minerality on the palate.

**Albariño Paco & Lola Lolo Tree, Rías Baixas, Spain** £46.00

The Albariño grapes for Lolo come from young vines in the Val do Salnés sub-region of Rías Baixas. Cool-fermented it shows notes of green apple and lemon peel with a hint of stone-fruit, such as white-fleshed plum. The palate is fresh, with citrus notes and a balancing bitter note on the finish.

# White Wine



**Organic Gruner Veltliner Soellner Wogenrain, Austria** £48.00

Biodynamic and organic, this is a classic Austrian Gruner Veltliner. Straw yellow colour, with aromas of white fruits and acacia honey. Wide mouth-filling dry flavour with soft texture and a spicy finish. Goes well with many dishes, such as with white fish and white meat, semi-hard cheeses, and braised root vegetables, as well as spicy Asiatic dishes.

**Gewürztraminer Alsace, Tradition, Emile Beyer, France** £50.00

Aromatic and expressive, this classic Alsace Gewürztraminer bursts with rose petals, lychee, and exotic spice. Rich and textured on the palate, with notes of mandarin, peach, and a hint of ginger, balanced by a refreshing acidity. A perfect match for spicy Asian cuisine, strong cheeses, or foie gras.

**Bachus Chapel Down, Kent, England** £52.00

Crisp white wine, known for flavours and aromas of gooseberry, grapefruit, nettle, and elderflower, with a zesty, dry finish. It is considered a versatile food-pairing wine or enjoyed on its own with fish and chips.

**Chablis, Louis Jadot, France** £75.00

Light, straw-gold with green highlights, this wine shows white flowers and citrus fruits on the nose. The palate opens the fruit spectrum further and finishes with mineral notes.

**Petaluma Chardonnay, Piccadilly Valley, South Australia** £80.00

Petaluma's Piccadilly Valley Chardonnay is a benchmark expression of cool-climate Australian Chardonnay. Sourced from high-altitude vineyards in the Adelaide Hills, this wine showcases elegance, precision, and complexity. With Aromas of white peach, nectarine, lemon zest, and cashew, with hints of buttered toast and subtle flintiness. A vibrant acidity drives a long, elegant finish.

**Pouilly Fume Grand Cuvee des Edvins, France** £85.00

Joseph Mellot's flagship Pouilly-Fumé delivers the expected level of concentration and complexity. The grapes come from vines, with an average age of over 30 years, that are grown on Kimmeridgian marl soils. The wine is fermented slowly in oak barrels and aged for about a year, much of it in contact with the lees, prior to bottling. Forceful with mineral fruit and a whiff of tell-tale gun-smoke and flint, a wine that could define the appellation and gain converts to this racy style of Sauvignon Blanc.

# Orange Wine



**Organic Orange Gold White Gerard Bertrand, France** £12.50 £17.00 £50.00

The nose is complex, with an explosion of white flower notes, candied fruits, and white pepper. In the mouth, a flattering aromatic freshness, with precise flavours and a pleasing balance thanks to the structure that give body and spirit.

Wines by the glass are available as a 125ml measure on request. Wine prices refer to a regular 175ml glass, large 250ml glass and 750ml bottle.



# Red Wine



**Alandra Tinto, Herdade de Esporao, Alentejo, Portugal** £7.45 £11.25 £31.00

*Moreto, Castelão and Trincadeira grapes are employed to make this fruit-driven wine, the first and third can be used in the production of port – called Tinta Francisca and Tinta Amarella in the Douro. After de-stemming and crushing, the grapes are fermented at quite a high temperature and allowed to go through a malolactic fermentation with no oak ageing. Shows fresh, berry aromas on the nose and soft tannins on the finish.*

**Pinot Noir Mount Rozier, Coastal, South Africa** £8.45 £11.75 £35.00

*Vibrant light red plummy colour. Fruit forward nose with lots of red fruits like cranberry, ripe strawberry, plums, and hints of violets. Medium bodied fruit forward palette with red fruits and a smooth slight sweeter finish.*

**Rioja Crianza Don Jacobo, Bodegas Corral, Spain** £9.25 £13.25 £39.00

*Matured for a minimum of 12 months in American oak followed by at least a year in bottle before release. A blend of 90% Tempranillo with small additions of Garnacha and Mazuelo varieties. Abundant raspberry aromas mingle with sumptuous cherry; layered with a creamy barrique character.*

**Merlot Gran Reserva Luis Felipe Edwards, Chile** £10.00 £14.00 £41.00

*This is a classic Chilean Merlot from some of the best vineyards in one of the best regions for Merlot. Big and bold, aged for about a year in a mixture of new and second-use French oak barrels, it is absolutely packed to bursting point with dark plum, cassis, bramble fruits, blueberry, and winter spice.*

**Malbec Familia Zuccardi Brazos, Uco Valley, Mendoza, Argentina** 10.25 £15.00 £43.00

*Dark violet with blue hues with typical Malbec aromas reminiscent of ripe red and black fruits as cherries, plums, and blackberries. Medium bodied, with soft tannins and balanced acidity. Fruity and spicy finish.*

**Cabernet Sauvignon Angus The Bull, Central Victoria, Australia** £10.75 £15.50 £46.00

*Intense colour with bright purple hues. Vibrant black fruits with rich dark chocolate and subtle vanillin oak aromas. Medium to full bodied palate weight, characterised by satisfying tannins and a savoury masculine finish. An ideal accompaniment to red meat and premium cuts of prime beef.*

**The Guv'nor, Felix Solis, Spain** £35.00

*Made to a fruit-driven style it shows notes of vanilla from a short period of oak ageing. This is a no-nonsense wine, which shows plenty of rich, ripe, sweet red and dark fruit flavours and a juicy finish.*

**Syrah Grenache Marius by M.Chapoutier, Pays d'Oc, France** £38.00

*Powerful, complex blend of Syrah and Grenache with a dark, spicy, and concentrated profile underlined by silky tannins and structured palate, full of red fruit flavours.*

**Shiraz St Hallett Faith, Barossa Valley, Australia** £46.00

*Made from parcels of Shiraz from central and southern Barossa valley, grown in vineyards with rich loam soils over shale and red clay. The wine was matured in American and French oak for ten months before being blended and bottled. The nose shows notes of dark cherry, hints of chocolate and spice; dark fruits follow on the palate entwined with pepper spice and a savoury finish with soft tannins.*

# Red Wine



**Pinot Noir Waipara Hills, Central Otago, New Zealand** £48.00

*The Central Otago region, secluded in the middle of the southern end of the South Island, has over the last decade or so, become world famous for its Pinot Noir wines. Nearly all the fruit comes from the Golden Terraces Vineyard with 3% from the Woolshed Vineyard, harvested over a ten-day period. Gently de-stemmed, the grapes are cold soaked followed by a short ferment and pressing, the wine is matured in a mixture of tank and barrel for about nine months. Bramble fruit, cherry, spice, and a hint of smoke on the nose, black cherry and plum on the palate supported by oak spice, soft tannins and a bright, refreshing finish.*

**Cabernet Franc Zuccardi Q, Mendoza, Argentina** £55.00

*A wine of intense purplish red colour with aromas evoking herbs and fresh red fruits. Firm and elegant tannins in perfect harmony with its acidity.*

**Château Cissac, Haut-Médoc, Bordeaux, France** £58.00

*This wine is known for its deep garnet color with purple highlights and a bouquet rich in black fruits like blackberry and blackcurrant, accented by spice, tobacco, and subtle oak. On the palate, it offers a firm structure, velvety tannins, and a fresh, taut finish. Ideal with beef, lamb, and game meats. Its bold structure and earthy undertones complement rich, savoury dishes beautifully.*

**Pinot Noir Balfour Luke's, Kent, England** £60.00

*Classic cool climate Pinot Noir, delicately aromatic with red berry fruits, cherry, raspberry and spicy vanilla with soft but firm tannins.*

**Black Angus Cabernet, Australia** £65.00

*Dark red with crimson hues, lifted cassis, blackcurrant leaf and cedar. Ripe black fruits accompanied by a refreshing bright palate with classic Heathcote eucalypt-mint characters. Bold generous mid-palate displaying fruit intensity and ripe textured tannins. Exceptional concentration and purity combined with restrained structure and balance.*

**Amarone Classico, Bolla, Italy** £70.00

*One of the most original and most famous red wines of Italy. The main grape is corvina. The grapes are left to dry in baskets in well-ventilated rooms for up to 4 months. The maturation in vats is long. The result is a huge wine yet beautifully soft, powerful, rich, and complex with hints of spice and cocoa. Full of character, long and complete.*

**Châteauneuf-du-Pape Chapoutier La Bernardine, Rhone Valley, France** £80.00

*Chapoutier La Bernardine Châteauneuf-du-Pape is renowned for its complexity and ability to age gracefully. The diverse blend of grape varieties, coupled with the region's terroir, and producer's skills, result in a wine with layers of flavours and aromas. With time, they develop even greater complexity, offering rich tertiary characteristics such as leather, truffle, and dried fruits. This wine can be enjoyed in its youth but also have remarkable ageing potential, often improving over several decades.*

# Rosé Wine



**Journeys End Wild Child Rose, South Africa** £8.25 £12.00 £35.00

A pale pink colour with a fruit forward nose. Elements of Strawberry and Cherry blossom on the nose with a flinty mineral finish.

**Méditerranée Rose Berne Esprit, France** £10.50 £14.00 £40.00

Berne 'Esprit Méditerranée' Provence Rosé is a dazzling pink rosé wine that is deliciously fresh with generous aromas of crunchy fruit. Notes of fresh summer fruits such as brugnion and peach as well as red fruit notes. Ideal for lovers of fruity and gourmet wines.

**Cotes de Provence Rose Estandon Heritage, France** £48.00

Made from the classic Provençal rosé grapes of Cinsault, Grenache and Syrah, which are grown in the foothills of the Massif des Maures on sunny hillside slopes. The harvested grapes are treated to a very short, cool maceration to extract colour from the skins, prior to a controlled, cool fermentation. Pale salmon-pink in appearance with lychee-coloured hues; shows fresh aromas of peach and pear on the soft and well-balanced palate.

# Non-Alcoholic



**Sauvignon Blanc, France** £30.00

Delightful aromas of elderflower, lemongrass, gooseberry and sweet petrichor - showcasing the aromatic intensity and purity of classic Loire Sauvignon Blanc

**Chenin Blanc, France** £30.00

A refined and refreshing wine from the birthplace of Chenin Blanc, this classic example provides heady aromatics of honeysuckle, citrus, golden apple & fresh peach.

**Pinot Noir, France** £30.00

A refined and refreshing wine from the birthplace of Chenin Blanc, this classic example provides heady aromatics of honeysuckle, citrus, golden apple & fresh peach.

**Rose, France** £30.00

A beautiful blend of Pinot Noir, Cabernet Franc, Malbec and Gamay provide pronounced & complex aromas of roses, wild strawberry, raspberry & redcurrant.

# Sparkling & Champagne



**Classic Cuvée Albury Estate, England Local vineyard** £12.50 £65.00

All grapes are sourced from vineyards situated in the North Downs of the Surrey Hills. Pinot Noir (56%), Chardonnay (32%), Pinot Meunier (12%). Pale golden straw in colour with some perfumed floral strawberry and citrus notes on the nose. The palate is rich and creamy with a nicely developed complexity and creaminess enhancing its spicy undertones. Medium acidity and well balanced with a persistent mousse. Excellent as an aperitif but big enough to drink with most foods.

**Sparkling Rosé Albury Estate, England Local vineyard** £75.00

All grapes are sourced from vineyards situated in the North Downs of the Surrey Hills. Pinot Noir (56%), Chardonnay (32%), Pinot Meunier (12%). Rose pink in colour with some perfumed floral strawberry and citrus notes on the nose. The palate is rich and creamy with a nicely developed complexity and creaminess enhancing its spicy undertones. Medium acidity and well balanced with a persistent mousse. Excellent as an aperitif but big enough to drink with most foods.

**Champagne Taittinger Brut Réserve, NV, France** £14.50 £80.00

A very elegant and delicate Champagne with lots of green apple fruit and citrus character, backed up by subtle hints of biscuit and brioche from the three to four years ageing. A delight in the glass!

**Champagne Rosé Taittinger Prestige Brut, France** £15.50 £90.00

This lively pink Champagne has crushed wild raspberry and cherry notes, with a creamy texture and subtle toasty flavours on the finish.

**Champagne Vintage Taittinger Brut, France** £105.00

The Taittinger Vintage Brut is exclusively produced from first press wines from Grands Crus and Premier Cru vineyards. Aged in the cellars for 5 years. The vivid, lively nose exudes fruity and floral aromas giving way to almond notes with a hint of brioche. The palate is crisp and wonderfully precise. The finish is complex, with both elegance and length.

**1998 Taittinger Comtes de Champagne Blanc de Blancs Brut, France** £275.00

Very fine mousse on the palate with a creamy texture and persistence. Delicate with creamy, toasty, lees, spicy, baked green apple, mineral and citrus flavours. Fresh, crisp, dryer brut style with great finesse and acidity. If there is one Champagne, we can never get enough of it is the elegant Taittinger Comtes de Champagne

**Prosecco Da Luca, Italy** £8.50 £42.00

Pear and peach fruit on a lively, yet soft and generous palate which has the classic creaminess of Prosecco, being a little less dry than Champagne.

**Prosecco Rosé Da Luca, Italy** £10.00 £45.00

Fruity scents of pears and apples with overtones of blackberries. A good balance between the natural acidity and sugars in the Glera and Pinot Noir grapes makes this sparkling wine both delicate in colour and intense in flavour.

**Sparkling Nude Wild Life Botanicals** £34.00

Ultra-low in alcohol (0.5% ABV) yet ultra-high in goodness, this unique English bubbly is infused with an uplifting elixir of vitamins, minerals and botanicals each chosen for their health-giving properties. On the dry palate are tickly, delicate Champagne-like bubbles encapsulating the freshness and zing of lime and mango.

**Sparkling Blush Wild Life Botanicals** £34.00

Ultra-low in alcohol (0.5% ABV) Wild Life Botanicals Blush is full of juicy, wild strawberry aromas, followed by a notably rounded, mineral palate evoking rosehip tea, strawberries and cream, and Cornish orchard fruits such as crab apple and red apple.

If you have a food allergy, intolerance, or coeliac disease – please speak to the staff about the ingredients in your food and drink before you order. All prices include VAT at the current rate. On average, adults need 2000 kcal a day.



Wines by the glass are available as a 125ml measure on request. Wine prices refer to a regular 175ml glass, large 250ml glass and 750ml bottle.



125ml



175ml



250ml



750ml