

Wine List

White Wine

27.00

DRY, CRISP AND FRUITY WHITE Food Pairing: These are delicately flavoured, dry wines driven are paired with fish dishes, light salads, and tomato based dis		cidity. Id	eally these	wines
ANCIENS TEMPS WHITE Languedoc, France VEGAN Packed with green apples and gooseberries, the nose dancing with citrus.	5.20	7.05	13.60	20.00
SAN GIORGIO PINOT GRIGIO Veneto, Italy vEGETARIAN A very classic Pinot Grigio with notes of nuts, pear, melon and even some be	5.60 anana.	7.65	14.80	22.00
ZESTY, HERBACEOUS & AROMATIC WHITE Food Pairing: These are unoaked, zesty, intense and more ecle meals; aromatic and sweeter styles are wonderful with spicier		Paired wi	th more co	omplex
PASQUIERS SAUVIGNON BLANC VERMENTINO Languedoc, France VEGAN A blend of Sauvignon Blanc and Vermentino from southern France. Aromat blends with aromatic Vermentino to give a tangy, more complete flavour. E: are balanced by clean, zingy fruit, resulting in a wonderfully aromatic smoo	xotic fruit aron	7.65 nas	14.80	22.00
ESCAPADA VINHO LISBOA WHITE (lower ABV with a Vinho Verd Lisboa, Portugal A beautiful off-dry, light and refreshing white wine. Notes of white pear, bla and lemon sherbets. A real crowd pleaser!				22.00
RIVERSDALE SAUVIGNON BLANC Wairarapa, New Zealand .ight and fresh with grass, gooseberry, asparagus and citrus aromas and flo	6.60 avours with ze	9.15 sty acidity.	17.80	27.00
MED TO FULL BODIED, RIPE WHITE Food Pairing: Fuller, richer wine often with oak are great wher richer dishes and marry well with butter and creamier sauces.		n spicier,		
PERCHERON CHENIN BLANC VIOGNIER Western Cape, South Africa VEGAN Vibrant and aromatic with delicious generous fresh apricot, white peach an	5.80 nd hints of pas	7.95 sion fruit	15.40	23.00

Vibrant and aromatic with delicious generous fresh apricot, white peach and hints of passion fruit on the nose. On the palate it has tight, white, fleshy stone fruit with a balancing sandy texture. Bright acidity and minerality delivers a delicious balance.

COTERIE SEMILLON SAUVIGNON BLANC

Coastal Region, South Africa VEGAN A harmonious blend of barrel fermented, old vine Franschhoek Semillon with Sauvignon Blanc from high altitude vineyards in Stellenbosch. Complex aromas of lemongrass, grapefruit, nectarines, fennel, hazelnut and easy tasted oak. High class!

Red Wine

SOFT, FRUITY OR FINER RED

Food Pairing: Softly structured with silky rounded, soft red fruit and good freshness. Pair with tomato-based sauces, vegetable based dishes, chicken dishes, game and pork

ANCIENS TEMPS RED Languedoc, France VEGAN A round and full-bodied wine with a ripe fruit character. Rich flavours of dark f give way to hints of pepper and gentle, spicy oak.	5.20 Truit	7.05	13.60	20.00
VINECRAFTER MERLOT Western Cape, South Africa There are intense cranberries, crushed herbs on the nose of this wine, along wi on the palate. This is a smooth, super-ripe and juicy wine with a silky tannin st				22.00 Dak
SPICY, MORE INTENSE MEDIUM BODIED RED Food Pairing: With a naturally peppery edge and warming red & these wines pair with a wide selection of rare to medium cooked up the heat on spicier dishes.				: to turn
PERCHERON SHIRAZ MOURVEDRE Western Cape, South Africa VEGAN Wonderfully lifted perfumed nose with bright fleshy raspberry fruit and a touch gaminess on the finish.	5.80 n of savoury	7.95	15.40	23.00
BALANCE WINEMAKERS PINOT NOIR Western Cape, South Africa VEGETARIAN A refined yet rich wine with nuances of warm spice, cherry and raspberry flavours. The perfect match for game game birds or venison, as well as grilled beef and strong, hard cheese.				23.00 ish,
QUINTA DA PLANSEL TOURIGA TINTO 2. Alentejo, Portugal 2. A deep coloured, big, bold but an incredibly approachable Portugese blended red wine. 2. Wild dark berries, violet, coffee and sweet vanilla overtones. A real Iberian gem. 2.				
RICH, CONCENTRATED OR OAKED FULL BODIED RED Food Pairing: These wines have weight, complexity and may off flavoured dishes, stews, and well cooked beef dishes.	er a powe	rful elego	ince. Pair	with full-
BOTTER PRIMITIVO SALENTO, DOPPIO Salento, Italy VEGAN Medium-bodied, intense, rich, warm with juicy red plums, cranberry, and a tour A wine puching way above its weight - amazing.	ch of fig.			23.00
MALBICHO MALBEC Argentina VEGAN Aromas of red fruits and plums alongside floral and subtle, toasty vanilla notes The style here is soft, juicy and very well balanced with delicious red and dark				26.00
RAMON BILBAO CRIANZA Rioja, Spain VEGAN A lovely Crianza Rioja, with aromas of fresh dark fruit, such as blackberries and It has a lovely ripeness and generous fruit character, whilst retaining good stru	6.60	9.15	17.80	27.00

Rosés can range from being very dry to very sweet and this is the key to partnering. Counter spicy heat with sweeter wines; drier styles are great all rounders.

ANCIENS TEMPS ROSE Languedoc, France VEGAN With an attractive pale pink colour, this is a light and refreshing rosé. Cinsa		•	,	
of rosés, and this dry, unoaked example can be enjoyed as an aperitif or wit	n a wide rang	ge of Medit	erranean ais	snes.
ROSE SAN GIORGIO PINOT GRIGIO Veneto, Italy VEGETARIAN Delicate, dry and fresh, this is light in colour with notes of pear, bubblegum	5.60 and rosehip.	7.65	14.80	22.00
GOLD COUNTY ZINFANDEL BLUSH California VEGETARIAN Med-sweet, lush red fruit, rhubarb and custard creams. Fun in a glass.	5.60	7.65	14.80	22.00
DOM DE LA VIEILLE TOUR PROVENCE ROSE France VEGETARIAN This is a perfect, pale, raspberry-pink wine that is very drinkable. Delicate a sweet fruit from Grenache grapes. Clean and well-balanced with good dept		owed by Ic	ovely	27.00
Sparkling				bottle
Food Pairing: Bubbles, a classically wonderful mouth cleansing aperitif and THE choice for the				ne

Food Pairing: Bubbles, a classically wonderful mouth cleansing aperitif and THE choice for discerning diner when pairing with fish dishes. They are also a great counterbalance for a spicy meals.			
CODORNIU CLASICO BRUT NV Catalunya-Penedes, Spain VEGAN Crisp and refreshing, this classic Cava smells of citrus fruit and fresh apples, and f	single serve wine nas a fruity, zingy taste.	8.00	
CODORNIU ZERO SPARKLING WINE Catalunya-Penedes, Spain VEGAN Codorníu Zero is a delicious alcohol-free sparkling wine obtained by dealcoholizi and tropical fruit combine perfectly with any occasion that requires an alternative character and harmonious balance.	-	16.00	
NUA PROSECCO Veneto, Italy VEGAN Light, fresh and well-balanced with attractive aromas and flavours of melon and	green apples.	27.50	
CHAPEL DOWN SPARKLING BACCHUS Kent, England Chapel Down Sparkling Bacchus 2018 is characterised by aromas of pineapple, g The palate is tropical and floral with a crisp texture and a refreshing finish.	rapefruit and elderflower.	37.00	

Burgundy, France

LOUIS REGNIER GRAND RESERVE CHAMPAGNE	42.00
A luminous gold Champagne made in equal measures from the 3 main grapes of the region. The palate shows lovely full ripe fruitiness, enhanced with hints of honey, toast and balanced with an effervescent freshness.	
VEUVE CLICQUOT France	68.00
euve Clicquot Yellow Label manages to reconcile two opposing factors - strength and silkiness - and to hold then in perfect balance with aromatic intensity and freshness. This makes it ideal as an aperitif and perfect as a Cham to enjoy with a meal.	
Premium Cellar Selection	bottle
L'ONCIALE CHABLIS	35.00

A clean crisp, dry Chablis with a good balance and a well-structured finish on the palate. SANCERRE DOMAINE DE LA PERRIERE 35.00 Loire, France Bright appearance with green highlights. Well-balanced and fruity on the nose with aromas of white flowers, vineyard peach and acacia. On the palate, this wine is supple and well-structured and develops mineral and white fruit notes. CHAT D'ESCLANS WHISPERING ANGEL ROSE 36.00 Provence, France Pale salmon in colour, this is delicate and fresh with plenty of crisp strawberry fruit and a long finish. The new benchmark for Provence rose. 32.00 TORO DE PIEDRA GRAN RESERVA CARIGNAN Maule Valley, Chile VEGAN Deep cherry red in colour; intense, complex nose of raspberry and strawberry with floral notes, cedar and forest floor; lively entry in the mouth, fresh acidity with rounded tannins finishing in fresh notes of red fruits. 37.00

FAM PASQUA AMARONE VALPOLICELLA	37.0
Veneto, Italy vegetarian	
Medium depth of colour with herbs, spice, damsons, red and black cherries and mulberries.	

