



Wine List

White

	175ml	250ml	Bottle
El Tiempo & Lugar, Viura, Spain 10% A light, refreshing and floral palate with flavours of apples, pears, white flowers and grapefruit. A mouth-watering partner for salad and seafood dishes. (VG)	5.80	7.70	23.00
Concha y Toro Mountain Range, Sauvignon Blanc, Chile 10.5% Crisp and refreshing with tangy flavours of lemon, citrus, grapefruit and gooseberry. Great with white fish, shellfish, chicken or lightly spiced Oriental dishes.	6.00	8.00	24.00
Principato, Pinot Grigio, Italy 12% Delicate floral and fruity aromas with a crisp citrus palate and a limey refreshing finish. Drink with light starters, summer salads and fish dishes. (VG)	6.50	8.70	26.00
Flagstone, Chenin Blanc, South Africa 13.5% Medium-bodied with green apple notes and an explosion of pineapple leading to a creamy finish. Perfect with chicken, mild to spicy rice dishes and seafood.	-	-	27.00
Boomerang Bay, Chardonnay, Australia 13% Soft, fruit driven flavours of peach, pineapple, melon and citrus with a crisp acidity and a gentle lingering finish. Pair with meaty fish, shellfish or chicken dishes.	7.00	9.40	28.00
Covila, Rioja Blanco, Spain 12.5% An elegant wine, fresh and fruity with flavours of apple and pear and an aromatic finish. Goes well with fish, shellfish and light snacks.	-	-	29.00
La Font Française, Picpoul de Pinet, France 12.5% An intense nose of white fleshed fruits, this is a fresh and vivacious wine with a balanced finish. Drink alongside oysters, fish and other seafood.	-	-	31.00
Honu, Sauvignon Blanc, New Zealand 12.5% Fresh, crisp and zesty with aromas of citrus and passionfruit and an intense palate of limes and gooseberry. Delicious with fish & chips, salads and lightly spiced dishes. (VG)	8.30	11.00	33.00

Rosé

Villa Elsa, Pinot Grigio Rosé, Italy 11% A dry, blush pink wine with delicate wild strawberry flavours, balanced by a crisp citrus finish. Excellent as an aperitif or with lightly salted dishes (V)	5.80	7.70	23.00
Tail Side, White Zinfandel Rosé, USA 10.5% A medium-sweet wine bursting with succulent strawberry, raspberry and cranberry flavours. Great alongside creamy pasta dishes, or something with a little bit of spice.	6.00	8.00	24.00



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Red

	175ml	250ml	Bottle
Concha y Toro, Cabernet Sauvignon, Chile 12% A ruby red, medium-bodied wine with fresh fruit flavours and soft tannins on the palate. Drink alongside red meats, cheese and spicy dishes.	6.00	8.00	24.00
Coastal Reserve, Merlot, Spain 10.5% Medium to full-bodied with rich plum, blackberry and a hint of liquorice. A warm vanilla spice on the finish. Wonderful served with lamb and lightly spiced or tomato based dishes. (VG)	6.30	8.40	25.00
Boomerang Bay, Shiraz, Australia 13.5% Full-bodied red wine with flavours of ripe plum and raspberry, accompanied by black pepper and a hint of aniseed. Great with stew, burgers, steak and Italian pasta dishes.	7.00	9.40	28.00
7 Fires, Malbec, Argentina 13% Ruby red wine with a fresh and fruity nose. Features plum, blackberry and vanilla supported by sweet, rounded tannins. Perfect with steak and lamb dishes. (VG)	7.30	9.70	29.00
Château Chamaille, Cotes de Bourg, France 13% A powerful red wine with a nice balance between acidity and tannins. Full of blackcurrant and spice with a smooth and elegant finish. Great with poultry, beef and veal (VG).	-	-	33.00
Monologo, Rioja Crianza, Spain 13.5% Aromas of ripe fruit, jam and cherries. Easy to drink with flavours of ripe, toasted fruits and a touch of vanilla. Partner with grilled meats, pasta, rice or mushroom dishes.	-	-	34.00
Acordeón, Malbec, Argentina 13.5% A deep purple, medium-bodied, smooth and vibrant wine with flavours of blackberry, plums and spices. Drink alongside game, barbecued meats or grilled beef or lamb dishes (VG)	-	-	37.00

Sparkling

	12ml	Bottle
Bellino, Prosecco, Italy 10.5% A fine persistent soft fizz surrounds flavours of apple and pear with a hint of peach in this crisp, fresh Prosecco. Enjoy with light chicken dishes, seafood or salads. (V)	5.40	31.00
Charles Mignon Reserve Brut, Champagne, France 12.5% Fruity and easy going, featuring ripe apples and pear before a classic dry finish - this is a truly superb Champagne. Pair with fresh seafood or fried chicken. (VG)	-	55.00