



## Wine List

### White

	175ml	250ml	Bottle
<b>El Tiempo &amp; Lugar, Viura, Spain 10%</b> 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
<b>Concha y Toro Mountain Range, Sauvignon Blanc, Chile 10.5%</b> 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
<b>Flagstone, Chenin Blanc, South Africa 13.5%</b> 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
<b>Principato, Pinot Grigio, Italy 12%</b> 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
<b>Boomerang Bay, Chardonnay, Australia 13%</b> 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.	6.80	9.00	27.00
<b>Covila, Rioja Blanco, Spain 12.5%</b> An elegant wine, fresh and fruity with flavours of apple and pear and an aromatic finish. Goes well with fish, shellfish and light snacks.	-	-	28.00
<b>La Font Française, Picpoul de Pinet, France 12.5%</b> 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
<b>Honu, Sauvignon Blanc, New Zealand 12.5%</b> 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

<b>Villa Elsa, Pinot Grigio Rosé, Italy 11%</b> 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)	5.50	7.40	22.00
<b>Tail Side, White Zinfandel Rosé, USA 10.5%</b> 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



## Wine List

### Red

	175ml	250ml	Bottle
<b>Concha y Toro, Cabernet Sauvignon, Chile 12%</b> 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
<b>Coastal Reserve, Merlot, Spain 10.5%</b> 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
<b>Boomerang Bay, Shiraz, Australia 13.5%</b> 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.	6.80	9.00	27.00
<b>7 Fires, Malbec, Argentina 13%</b> 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
<b>Château Chamaille, Cotes de Bourg, France 13%</b> 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
<b>Monologo, Rioja Crianza, Spain 13.5%</b> 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
<b>Acordeón, Malbec, Argentina 13.5%</b> 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
<b>Bellino, Prosecco, Italy 10.5%</b> 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
<b>Charles Mignon Reserve Brut, Champagne, France 12.5%</b> 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