

Sparkling

**Rustico NV, Nino Franco
Prosecco di Valdobbiadene
Superiore DCG**

*Refreshing & balanced with a long finish.
One of the best prosecco available.*

Venet

8.5

42

Junmai Ginjo Sparkling Sake *(100ml)

*Well balanced, light fruit notes with hints
of citrus & melon*

Hyogo

*10

**Champagne Jean-Paul Deville
Carte Noire NV**

*Chardonnay, Pinot Noir & Pinot Meuniere.
A lovely biscuity glass of bubbles.*

Champagne

11.5

55

Furleigh Estate Rosé Brut NV

*A rose by any other name...A pale
pink sparkling wine with a gentle mousse
& lively red fruits. In the vanguard of
English wines.*

Dorset

60

Bride Valley, Blanc de Blanc 2014

*A lean citrus edge on the palate with fine
mousse & racy acidity*

Dorset

65

Champagne Perrier-Jouët NV

Delicate, elegant & balanced.

Champagne

75

Champagne Ruinart Rosé NV

*Fresh & subtle, ripe with cherries
& freshly picked berries.*

Champagne

110

**Champagne Bollinger
La Grande Année 2007**

*One of the great vintage Champagnes,
a mature, supple & full wine with
a mesmerising long finish.*

Champagne

150

Red

		125ml	500ml	750ml
Bergerie de la Bastide 2017 <i>Grenache, Merlot & Cinsault. Light, easy & fruity.</i>	Languedoc	4.5	16	22
Château de Plaimont Côtes du Gascogne 2017 <i>Cabernet, Merlot & Tannat. Deft fruit driven style with cherry notes & black pepper.</i>	Gascony			23
Côtes du Rhône, Sol'Acantalys 2014 <i>Artisan production of Grenache, soft Syrah, Carignan & Mourvedre, perfect with grilled meat.</i>	Rhone	5	18	24
Rioja Bodegas Classica, Montesc 2016 <i>Tempranillo & Garnacha. Lovely with lamb, pork & light game.</i>	Rioja			26
Santa Julia Organica Malbec, Mendoza 2017 <i>Round & supple with soft tannins, excellent example of South American Malbec.</i>	Mendoza	5.5	20	28
Rosso Piceno 'Cuvee Bacchus' Ciu Ciu 2017 <i>A blend of Sangiovese & Montepulciano. Full flavoured with spicy cherry & red fruit flavours.</i>	Marche	6	22	30
Château Pineraiet Burcet filles 2015 <i>Up to date style Malbec & Merlot. Smooth & sumptuous, goes nicely with red meats, game & mature hard cheeses.</i>	Cahors			31
Lirac Rouge les Hautes 2016 <i>Full bodied with rich red & dark fruit. A hint of spice with a lovely long finish.</i>	Rhone	6.5	24	32
Cabernet Franc, Conte Brandolini 2014 <i>Pure Cabernet Franc, that works surprisingly well with grilled & roast fish, also good with ripe cheese.</i>	Friuli			32

		125ml	500ml	750ml
Château Grand Village, Bordeaux Supérieur 2012 <i>Mature Cabernet Sauvignon & Merlot. Lovely ripe fruit will work well with full flavoured meat dishes.</i>	Bordeaux	7	26	36
Cruz de Alba Crianza 2015 <i>Archetypal Tempranillo. A firm structure works well with richer meats, lamb & venison.</i>	Ribera del Duero			40
Château La Canorgue, Luberon 2015 <i>Chunky Rhone style blend of Syrah, Grenache & Carignan. Nice ripe tannins & fruit will flourish with all red meat.</i>	Provence			41
Pinot Noir 2017, Domaine Mader <i>Deceptively full given the light colour, bio-dynamic cherry & raspberry fruit flavours that can still hold their own with fowl & fish.</i>	Alsace	8	30	42
Les Grand Eparcieux, Domaine Chasselay, 2016 <i>A juicy, youthful & lively example of Beaujolais.</i>	Beaujolais			43
Château Cros Lamarzelle St Emilion 2014 <i>Dark fruit, plums & hints of liquorice. Impressive length & smooth tannins.</i>	Bordeaux			45
Rioja Gran Reserva, Ramon Bilbao 2010 <i>Powerful structured attack. A good, long finish with perfect balance between fruit tannin & acidity.</i>	Rioja			46
Gigondas, Domaine Saint Gayan 2013 <i>Grenache, Syrah, Mourvedre. Superb example of the Southern Rhone, spicy, deep & powerful.</i>	Rhone			48
Bourgogne Pinot Noir, Domaine Heresztyn 2015 <i>Classic Pinot from Gevrey Chambertin. Raspberry notes, good with all meats & washed rind cheeses.</i>	Burgundy			50
Valpolicella Ripasso, Col de la Bastia, Antonio Fattori, 2016 <i>A modern take on Amarone using the Ripasso method, soft & balanced, excellent with game, spices & Parmesan.</i>	Veneto			50
Chateau Cantemerle 2005, Sem Cru Haut Medoc <i>A structured, silk-laden finish. Sweet cassis fruit accompanied by a spicy edge and a long, fresh lift.</i>	Bordeaux			55

125ml 500ml 750ml

125ml 500ml 750ml

White

Grolleau Gris Domaine du Haut Bourg 2017

The Grolleau Gris grape makes an ideal crisp aperitif, good with anything from the sea.

Loire 4.5 16 22

Sauvignon Domaine du Haut Bourg 2017

Old world Sauvignon Blanc, gooseberries & grass with some rounded acidity.

Loire 5 18 23

Rioja Blanco Pharos, Bodega Classica 2017

The Viura grape, sprightly & intriguing on its own, rich enough for dinner.

Rioja 26

Picpoul de Pinet, Cave de L'Ormarine, 2017

Undeniably fashionable for a reason. Crisp & fruity, an ideal match to shellfish.

Languedoc 6 22 29

Soave Danieli, Antonio Fattori 2017

The local Garganega grape, a textbook expression of peach, pear & apricots.

Veneto 31

Brandollini Pinot Grigio Ramato 2016

Cool summers bring depth to the flavours & extended skin contact results in the copper tint.

Friuli 33

Vouvray Sec, Domaine Aubert 2016

Chenin Blanc as it should be. A great aperitif or versatile partner to fish & salads.

Loire 35

Macon Solutre-Fuisse, Vincent Besson 2015

Light, fruity Chardonnay with elderflower notes & good structure.

Burgundy 7 26 38

Albariño Abadia de San Campio, Bodegas Terras Gauda 2017

Probably Spain's greatest white grape. Clean & bright. Great with all shellfish.

Rías Baixas 39

Le Petit Clos Sauvignon Blanc Marlborough 2016

Vibrant tropical fruit with a refreshing citrus finish. Crisp & clean with a gentle mineral edge.

Marlborough 7.5 28 40

Gewürztraminer, Domaine Bruno Sorg 2016

Spicy tropical fruit is followed by a broad, unctous palate with lychee character.

Alsace 42

Chablis Domaine Garnier et Fils 2017

Chardonnay from schist & Kimmmeridgean soils, cut grass aromas blend with flint & minerality.

Burgundy 43

Pouilly Fuissé, Vincent Besson 2016

Round, delicate, well balanced lightly oaked Chardonnay. Perfect with veal & all fish.

Burgundy 46

Sancerre La Vigne Blanche, Henri Bourgeois 2017

Elegant & mineral Sauvignon Blanc, goes well with most fish & goats cheese.

Loire 48

Crozes-Hermitage, Alain Graillot 2016

A blend of Marsanne & Roussanne. Flinty enough to handle rich chicken & fish dishes.

Rhone 55

Mersault Les Tillets, Dom Barthelemot 2016

Faultless Burgundy, pretty white orchard fruit, lemon/lime & floral hints.

Burgundy 80

Puligny Montrachet Clavoillons, Domaine Alain Chavy 2011

The pinnacle of old world Chardonnay; - a top vineyard, a fine producer & the best vintage in the last decade. Beautifully balanced fruit & minerals.

Burgundy 95

Private Collection

**Chateauneuf du Pape,
Cuvee Etienne Gonnet,
Domaine Font de Michelle 1998**

*Grand family Rhone from the last great
90's vintage. Drink before it disappears.*

Rhone

75

**Chateau Pape Clement,
Cru Classe Graves 1998**

*A shining example of Bordeaux in a great
vintage. Power, style & elegance.*

Bordeaux

80

**Brunello Di Montalcino,
Gaja, Pieve Santa Restituta 2008**

*All the things great Brunello should be - spicy,
earthy, floral, savoury & sumptuous on the palate
with it. Grand Gaja indeed.*

Tuscany

98

**Volnay 1er Cru Champans,
Domaine Marquis D'Angerville 2002**

Quintessential. Elegant nose & firm fruit.

Burgundy

100

Rosé

**Henry Nordoc Cinsault Rosé
2017**

*Cinsault & Syrah. Palest pink.
Dry, fresh & zingy, lovely with sunshine.*

Languedoc

5

18

23

Bandol, Domaine Bunan 2017

*Mourvedre, Grenache & Syrah. This stylish,
serious, organic Provencal rose is great
with food or on its own.*

Provence

49

Sweet

100ml

375ml

750ml

**Monbazillac, Domaine
de l'Ancienne Cure 2014**

*Heady orange blossom bouquet & complex
dried fruit palate offset by a fine acidity.*

Monbazil

7

25

42

**Shiraume Ginjo Umeshu,
Plum Sake**

*Sweet with rich prune, almond flavours.
Refreshing clean finish*

Hyogo

10

**Château Filhot, 2eme Cru Classé
Sauternes 2010 (Half bottle)**

*Ripe, textured & mouthfilling. Marmalade
& marzipan flavours balanced by a crisp,
fresh finish.*

Sauternes

50

