

# SPARKLING WINE & CHAMPAGNE

Da Luca Prosecco, Italy  
*Pear and peach fruit on a lively, yet soft and generous palate.*

Chapel Down Brut, England  
*Lively refreshing mousse, good depth, crisp fruit with ripe red apples, peach and light tropical fruit aromas.*

Gancia Pinot di Pinot Rosé, Italy  
*The bouquet shows fresh fruit and floral notes and the palate is refreshing and just off-dry.*

Veuve Clicquot Yellow Label Brut, France  
*Reflecting the traditions of the past, this is full, yet dry and has a rich, creamy style with biscuity flavours.*

Moët & Chandon Brut Impérial, France  
*A well known blend of older reserves with young wines to ensure a consistency of this flowery aroma and warm biscuit hints.*

Lanson Père et Fils, Brut, France  
*Distinctively crisp and zesty, the palate shows elegant fruit and the finish plenty of freshness.*

Lanson Brut Rosé, France  
*Aromas of honey, flowers and fresh berries on the nose with elegant, restrained creamy fruit on the palate.*

Dom Pérignon Brut, France  
*Long and satisfying on the palate with layers of yeasty, nutty flavours, superbly fat and ripe. Complex, luxury Grand Cru Champagne made only in the best years.*

# ROSÉ WINE

Vendange White Zinfandel, California, USA  
*A brief time with juice and skin together gives this delicate colour, delicious strawberry aroma and zingy freshness.*

Antonio Rubini Pinot Grigio Rosé delle Venezie, Italy  
*Refreshing rosé with aromas of wild flowers, raspberry and strawberry.*

Bottle  
Number of bottles

£34.00  ☐

£44.00  ☐

£37.00  ☐

£80.00  ☐

£70.00  ☐

£52.00  ☐

£65.00  ☐

£195.00  ☐

Bottle  
Number of bottles

£25.00  ☐

£28.00  ☐

# WHITE WINE

## TRUSTED GEMS

Da Luca Pinot Grigio, Italy  
*Bright, fruity and fresh with a touch of pear.*

Bottle

Number  
of bottles

£29.00

☐

Durbanville Hills Chardonnay, South Africa  
*Close to the ocean and up in the hills, this is fresh and vibrant with toasty vanilla flavours.*

£28.00

☐

Le Bosq Blanc, France  
*Zesty, zingy and lively with hints of passion fruit flavours.*

£23.00

☐

Sancerre, La Gravelière, Joseph Mellot, France  
*Tantalisingly fresh and fruity Sauvignon Blanc with citrus and mineral notes.*

£44.00

☐

Cuvée des Vignerons Blanc, France  
*A crisp and refreshing blend with citrus and apple notes.*

£20.00

☐

## WELL-KNOWN FAVOURITES

Dashwood Sauvignon Blanc, Marlborough, New Zealand  
*A classical Kiwi Sauvignon. Mouthwatering & succulent, aromatic & fruity. Bursting with tropical fruit.*

£35.00

☐

Flagstone Noon Gun, South Africa  
*Intense, aromatic, tropical fruit flavours spiked with a wedge of orange peel and a sprinkling of baking spice.*

£26.00

☐

Leiras Albariño, Rías Baixas, Spain  
*Racy, ebullient & mineral, a white wine to waken the senses. Perfect with seafood and white fish.*

£38.00

☐

Mâcon-Villages, Bouchard Aîné & Fils, France  
*Elegant and sophisticated Chardonnay from Burgundy. Creamy, fresh and citrusy with ripe fruit.*

£37.00

☐

Kleine Zalze Sauvignon Blanc, South Africa  
*Bursting full of zesty grapefruit and lime flavours with a hint of tropical fruit. Dynamic and snappy.*

£31.00

☐

## A BIT OF A SENSATION

Bay of Fires Pinot Gris, Tasmania  
*Irresistible and aromatic with a sublime texture and full of apricot fruit. A great alternative to New Zealand Sauvignon.*

£41.00

☐

Picpoul de Pinet, Jean-Luc Colombo, France  
*Energetic and brisk white from Southern France. Zesty and fresh. Perfect with white fish and seafood.*

£33.00

☐

Alandra Branco Alentejo, Portugal  
*Engaging and attractive Portuguese white. Crisp and delicious with hints of orange peel.*

£25.00

☐

Tenuta del Porconero Fiano, Italy  
*Organic, dry and floral with green apple and pear; jasmine and broom on the palate alongside citrus and savoury notes.*

£35.00

☐

Gavi La Doria, Cascina La Doria, Italy  
*If you like Pinot Grigio, you'll love this. Dry, mineral, floral and beautifully balanced.*

£33.00

☐

# RED WINE

175ml

250ml

Bottle

Number  
of bottles

## TRUSTED GEMS

Short Mile Bay Shiraz, Australia

*Richly fruity with bright black cherry fruit and peppery notes*

£27.00

☐

Chianti Classico La Pievanella, Italy

*Sourced from grapes in the premium heart of the region, this is intensely fruity yet fresh and dry.*

£31.00

☐

Granfort Cabernet Sauvignon, France

*Charming and rich, full of blackcurrant fruits and a satisfying finish.*

£27.00

☐

Altoritas Merlot, Chile

*Smooth, soft and full of blackberry and plum fruit flavours.*

£23.00

☐

Viña Pomal Centenario Rioja Crianza, Spain

*Winston Churchill's Rioja of choice! Ripe and fruity with creamy black fruit flavours.*

£33.00

☐

Cuvée des Vignerons Rouge, France

*A delightfully fruity Southern French blend with berry fruit and a hint of spice.*

£20.00

☐

## WELL-KNOWN FAVOURITES

Waipara Hills Pinot Noir, New Zealand

*Seductive, smooth and velvety with a lovely freshness.*

£37.00

☐

Durbanville Hills Pinotage, South Africa

*South Africa's own grape variety! Fruity, warm and spicy with a smooth finish.*

£29.00

☐

Portillo Malbec, Argentina

*Bright and juicy with blackberry fruit and a spicy finish.*

£31.00

☐

Fleurie Château de Fleurie, Domaine Loron, France

*The Queen of Beaujolais! Light-bodied, but very fruity and full of flavour.*

£39.00

☐

Côtes du Rhône, M. Chapoutier, France

*Cherry and spice, supple and silky, fresh and savoury.*

£35.00

☐

## A BIT OF A SENSATION

Salentein Barrel Selection Malbec, Argentina

*Dark, brooding, robust, alluring and spicy. Malbec - made for meat*

£41.00

☐

Rare Vineyards Carignan, France

*Made from gnarly old vines to concentrate the wild fruit flavours. Earthy and rich.*

£28.00

☐

The Guv'nor, Spain

*A no-nonsense multi-regional blend bursting with ripe berry fruit flavours.*

£25.00

☐

Passori Rosso, Italy

*The grapes are dried on the vine, concentrating the fruit, producing a rich, smooth and voluptuous wine.*

£34.00

☐

Château La Fleur Plaisance, Montagne

Saint-Émilion, France

*Mostly Merlot from the hills surrounding the lovely village of St Emilion. So smooth and delicious with a good structure.*

£39.00

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