



**SAUVIGNON BLANC**

*With naturally high acidity, Sauvignon Blanc is always tangy, tart, nervy or zesty and this character pervades even sweet and dessert versions. Sauvignons are very versatile in accompanying food and can handle components such as tomatoes, peppers, garlic, smoked cheese or other pungent flavours that would clash with or overpower many Chardonnays and almost all other dry whites.*

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| <b>3 &lt; &gt;</b> | <b>SAUVIGNON BLANC, Santa Helena, 12%, 2021</b><br><i>Central Valley, Chile</i><br><i>Crisp and refreshing, with aromas of tropical fruit and a long fruity finish. Best with fish, light pasta sauces and goats cheese.</i>  | <b>£23</b> | -          | <b>£7</b> |
| <b>6 &lt; &gt;</b> | <b>SAUVIGNON BLANC, Hunters, 12.5%, 2020/2021</b><br><i>Marlborough, New Zealand</i><br><i>Lifted medley of aromas including gooseberry, cut red capsicum, tropical passion fruit and newly mown hay. The palate is concentrated with gooseberry and melon flavours and the finish is typically crisp and refreshing.</i> | <b>£37</b> |            |           |
| <b>7</b>           | <b>SANCERRE, Christian Salmon, 13%, 2020/2021</b><br><i>Loire, France</i><br><i>Clean, pure and dry with a gooseberry and citrus infused nose. The palate is lively and packed with elderberry and grapefruit, finished with a mineral crispness.</i>   | <b>£40</b> | <b>£26</b> |           |

**CHARDONNAY**

*Burgundy is the ancestral home of the Chardonnay grape. Very versatile lending its character to the base wines of California and Australia. The lighter unoaked Chablis complements the texture of sole or trout. Slightly firmer fish such as monkfish benefit from fuller bodied wine and match a New World Chardonnay.*

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| <b>8 &lt; &gt;</b>  | <b>CHARDONNAY, Our Town Hall, Franschoek Cellar, 13.5%, 2020</b><br><i>South Africa</i><br><i>A thoroughly modern Chardonnay. Light, fresh and bright with ripe tropical fruit flavours and a lingering finish. There is the merest lick of oak ageing for added complexity making this ideal as an aperitif or as an accompaniment to fish or chicken dishes.</i> | <b>£23</b> | -          | <b>£7</b> |
| <b>10 &lt; &gt;</b> | <b>CHARDONNAY, Heggies Vineyard, 13%, 2017</b><br><i>Eden Valley, Australia</i><br><i>This wine has a pale lemon-yellow colour with an intense, lively nose and a citrus tang. An excellent minerality that contributes to the length and finesse. An outstanding wine, especially with Scallops or butter sauces. Vegan</i>                                       | <b>£40</b> |            |           |
| <b>11</b>           | <b>CHABLIS, Joelle Vrignaud, 12.5%, 2020</b><br><i>Burgundy, France</i><br><i>Bright citrus and apple aromas teamed with a touch of minerality to finish. Boasting just 5 hectares in total, this Domaine focuses on organic farming and sustainable practices. Vegetarian ½ bottles 2018</i>  | <b>£45</b> | <b>£27</b> |           |

**RIESLING**

*Riesling is a very versatile, ubiquitous and prolific fine white grape. The wine produced has a youthful floweriness which develops in maturity to complex oily scents. Riesling complements smoked fish and the positive acidity softened by Müller-Thurgau works very well with fatty meats like duck and pork.*

- 16 < > SOLITAR RIESLING TROCKEN, SA Prum, 12%, 2020** £30  
 Mosel, Germany  
*The modern face of German wine. A dry expression, the amazing Riesling grape with aromas of apricot and peach, fresh fruit flavours and a mineral character on the finish. Vegan*
- 17 < > RIESLING, Seifried, 10.5%, 2019/2020** £35  
 Nelson, New Zealand  
*From one of New Zealand's leading family owned wineries. A finely balanced wine with sweetness on the finish, juicy and delicious.*

**WHITE REGIONAL VARIETALS**

- 21 RIOJA BLANCO, Valdepalacios, 12.5%, 2019/2020** £28  
 Rioja, Spain  
*Made from Viura grapes, pale in colour with greenish tones. It has an intense fruity aroma that indicates its youth. Light, balanced flavour, very pleasant and tasty. Vegetarian*
- 22 < > PICPOUL DE PINET, Malassagne, 13%, 2020** £28  
 Languedoc, France  
*Aromatic and subtle, showing stoned fruit on the nose. The palate is clean and fresh with flavours of lemon, apple and peach. Superb with seafood.*
- 23 PINOT GRIGIO, Terre Magre, Piera, 13%, 2019/2020** £30  
 Friuli, Italy  
*Elegant aroma with notes of apple, pear, and exotic fruit. Fresh acidity is balanced with smoothness. Made in stoney vineyards high in Friuli giving a subtle mineral freshness.*
- 25 GAVI DI GAVI, La Meirana, Broglia, 13.5%, 2020** £30  
 Piedmonte, Italy  
*Great texture and precision, with distinctive greengage and almond notes on the palate. Fresh and dry, this is particularly characterful Gavi.*
- 28 PINOT BLANC, Famille Hugel, 12.5%, 2018/2019** £35  
 Alsace, France  
*An Alsace classic, a great aperitif. Dry and juicy. An excellent companion to sea and river fish and white meat. Vegan*

**DESSERT WINE**

- 30 LATE HARVEST VIOGNIER/SAUV BLANC, Luis Felipe Edwards, 12%, 2019 - £21**  
*Colchagua Valley, Chile*  
*Good floral aromas, nicely balanced with good fruits and balanced freshness.*  
*Match with sticky toffee pudding or sweet fruit desserts.*  
*Available by the glass (125ml) £8*
- 31 ER/SAUV BLANC, Luis Felipe Edwards, 12%, 2019 - £26**  
*Valley, France*  
*Good floral aromas, nicely balanced with good fruits and balanced freshness.*  
*Match with sticky toffee pudding or sweet fruit desserts.*
- 32 GRUNER VERTLINER EISWEIN, Stift Klosterneuburg, 11%, 2018 - £40**  
*Lower Austria, Austria*  
*Honeyed and rich expressive nose showing crystal clear yellow stone fruit,*  
*quince, black radish and peppery spiciness. Generous and juicy palate.*  
*Decanter Gold Medal winner 2022*

**ROSE**

- 1d JOSEPH PERRIER, Cuvee Royal Brut Rose Champagne, 12% £80**  
*Well-structured, combined with fruity and fresh notes, this*  
*Rose Champagne makes an excellent aperitif but also light dishes or dessert.*  
*A blend of Chardonnay, Pinot Meunier and Pinot Noir.*
- 2c PROSECCO ROSATO, Villa Sandi, 11.5% £40**  
*Veneto, Italy*  
*Sparkling Rose wine. Fruity, light and bright rose colour.*  
*Dry, fresh and zesty flavour. Vegan*
- 33 < > PINOT GRIGIO BLUSH, La Delfina, 12%, 2020 £23 - £7**  
*Veneto, Italy*  
*Crisp, dry, balanced and easy-drinking this is an ideal wine*  
*to enjoy on its own or with light meals and white meats. Vegan*
- 34 < > ZINFANDEL ROSE, Barefoot, 8.5% £23**  
*California, USA*  
*A sweeter, lighter rose from the United States. Full of fruit flavours,*  
*try it as on its own or with your appetisers.*
- 36 CHATEAU SAINTE CROIX, Charmeur Rose, 13%, 2020 £35**  
*Cotes de Provence, France*  
*This fine wine combines finesse, elegance and power in the mouth.*  
*A beautiful salmon hue, try it as on its own or with your appetisers.*  
*30% Cinsault, 20% Syrah & 50% Grenache*

PLEASE NOTE THAT ALL VINTAGES ARE CORRECT AT THE TIME OF PRINTING BUT ARE SUBJECT TO CHANGE.

**CABERNET SAUVIGNON**

*Cabernet Sauvignon requires more sunlight than any other red varietal. It can therefore attain higher levels of ripeness in the New World, thus unnecessary to blend with other varietals. Cabernet Sauvignon favours rare dark meats such as lamb whilst dairy products soften the tannins and highlight the fruit character.*

- 40 < > CABERNET SAUVIGNON, Santa Helena, 13%, 2020/2021** £23 - £7  
*Central Valley, Chile*  
*Dark, ruby red, fresh on the palate with a crisp acidity, smooth tannins and a round finish. Best with red meats and game birds.*
- 41 CABERNET SAUVIGNON, Southern Hills, Wente, 13.5%, 2018** £32  
*San Fransisco Bay, USA*  
*Deep coloured, round and packed with blackcurrant fruit flavours brought together with well balanced soft oak.*
- 42 CABERNET SAUVIGNON, Gran Coronas Reserva, Torres, 14%, 2015** £35  
*Middle Penèdes, Spain*  
*Cabernet and Tempranillo are classically expressed here with aromas of small red and black berries. On the palate, the wine is full and silky with dense, well-structured tannins leading to a complex, enduring finish. Vegan*

**MERLOT**

*Merlot is responsible for the soft fruity wines of St Emilion and Pomerol but is also widely planted worldwide. It has a thinner skin than other red wine grapes, which produces a less tannic wine. When finished in oak it can take on the subtle overtones of chocolate.*

- 44 < > MERLOT, Torreón de Paredes, 13.5%, 2019** £23 - £7  
*Cachapoal Valley, Chile*  
*Ruby red, this wine is deliciously soft and juicy with aromas of ripe black fruit, cherry and mulberry. Fruity, smooth and medium bodied.*
- 46 < > MERLOT, The Y Series, Yalumba, 14%, 2019** £28  
*South Australia*  
*Full of welcoming aromatics; this is an expressive and vivacious Merlot. The wine has hints of exotic spices and finishes fresh and lively. Perfect with a traditional cassoulet or spinach and red onion pasta. Vegan*
- 48 MERLOT, Atrium Reserve, Torres, 14%, 2018/2019** £35  
*Middle Penèdes, Spain*  
*This has intense varietal aromas of jammy fruits and plums. The palate is ample and generous, with sweet tannins that evolve towards a sensuous and persistent finish. Vegan*

**SYRAH / SHIRAZ**

*Syrah makes deep plummy-purple coloured, soft but alcoholic wine. Usually peppery, this can complement Haggis and other piquant foods well. In the southern hemisphere the traditional savoury bouquet is overlaid by delicate, riper, exotic fruit flavours.*

- 50 < > SHIRAZ, Baker Station, Franschoek Cellar, 14%, 2020** £23 - £7  
*South Africa*  
*This fruit filled wine is a lovely rich plum colour, full bodied yet silky smooth with spicy black fruit characters, peppery spice and soft tannins.*
- 51 < > SHIRAZ, Dark Chocolate, Chocolate Box, Rocland Estate, 14.5%, 2019** £35  
*Barossa Valley, Australia*  
*Selected fruit from family owned vineyards in the Northern Barossa Valley. Aromas of coffee, chocolate and spice fill the glass, supported with sweet vanilla oak. A long, silky, smooth finish awaits.*
- 54 < > MCRAE WOOD SHIRAZ, Jim Barry, 14%, 2013** £75  
*Clare Valley, Australia*  
*A charismatic and robust wine, it has won many international awards. The nose displays intense aromas of dark berries with hints of violets and nutmeg. The palate is dense with excellent length on the finish.*

**BORDEAUX VARIETALS**

*Cabernet Sauvignon, Cabernet Franc, Merlot and Petit Verdot. The soil tends to be light gravel, producing a very fleshy, beefy wine. However the maritime climate does create vintage variations both in style, weight and quality.*

- 56 CHATEAU BEAUBOURG, 14%, 2019** £32  
*Côtes du Bourg, Bordeaux, France*  
*Merlot dominated blend from the up and coming Cotes de Bourg AOC appellation. Best enjoyed with beef or veal. A potent bouquet with aromas of ripe fruit, notes of red fruit and spice.*
- 58 CHATEAU CISSAC, 13.5%, 2016/2018** £45 £27  
*Haut Medoc, Bordeaux, France*  
*Chateau Cissac is well known for producing great wines year in year out. A large proportion of Cabernet Sauvignon gives the wine great backbone and flavours of blackcurrant and tobacco.*
- 61 CHATEAU LANGOA BARTON, 13%, 2010** £120  
*Saint-Julien, Bordeaux, France*  
*Exceptionally fragrant this wine displays enticing aromas of both red and black fruits. The fruit continues strongly on the palate, but the wine retains a very fine elegance, while the tannins and acidity imbue it with an excellent structure, and there is excellent persistence and length on the finish.*

**TEMPRANILLO**

*The most important Spanish red grape. Tempranillo ages well in oak to produce a deeply coloured, strawberry and vanilla scented wine.*

- 62 < > RIOJA, Paternina, Monte Haro, 14%, 2018** £28  
 Rioja, Spain  
 80% Tempranillo and 20% Garnacha, Classic Rioja  
 with all the hallmarks! Juicy, jammy fruit mingle with spice  
 on the nose and a soft, rounded and medium bodied palate. Vegan
- 63 TINTO PESQUERA, Crianza, 14%, 2016** £45  
 Ribero del Duero, Spain.  
 A straight up Tempranillo, the nose displays intense dark fruit  
 and spicy aromas moving to a sumptuous palate finishing with touches of spice.

**RED REGIONAL VARIETALS**

- 66 < > PINOT NOIR, Stoneburn, 13%, 2018** £35  
 Marlborough, New Zealand  
 This wonderfully smooth and generous Pinot Noir  
 offers ripe cherry, plum and raspberry fruit combined  
 with a touch of sweet spice followed by a soft and elegant finish.
- 68 VALPOLICELLA, Classico Ripasso, Cantina Negrar, 12%, 2019/2020** £35  
 Veneto, Italy  
 Made using dried grapes also used for Amarone production  
 giving the wine real depth, with cocoa and dark cherry flavours.
- 69 PINOTAGE, Delheim, 14%, 2017** £38  
 Stellenbosch, South Africa  
 Big, bold and rich Pinotage from a cracking producer!  
 Full-on nose of rich bramble fruit and spicy, meaty aromas.  
 The palate is concentrated and full of dark fruit.
- 71 MORGON LA CHANAISE, Dominique Piron, 13%, 2018** £40 £27  
 Burgundy, France  
 From one of the richer crus of Beaujolais, this Morgon  
 has a deep nose earthy with berry fruits. Cherry and mushroom  
 notes on palate with well-balanced tannins.
- 72 MALBEC, Opalo, Mauricio Lorca, 14%, 2017** £40  
 Uco Valley, Mendoza, Argentina  
 From stunning vines in Vista Flores comes a Malbec  
 with all the varietal purity you would expect but unadorned by oak.  
 High notes of violets and floral character backed up with the sweet fruit  
 that gave Malbec its name. Perfect with venison and beef. Vegan
- 74 CHATEAUNEUF- DU- PAPE, 'La Paillouse', Pierre Amadiou, 14.5%, 2019** £60  
 Rhone Valley, France  
 Delicate red fruit with fig aromas on the nose.  
 Weighty and powerful on the palate with smooth black fruit  
 and liquorice flavours. Vegan

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