



OUR TOP PICKS

ASK A TEAM MEMBER ABOUT OUR HAND-PICKED WINE OF THE MONTH, ESPECIALLY CHOSEN TO MATCH OUR SEASONAL FOOD MENU

SPARKLING

notes.

		125ml /	Half Bottle / Bottle
(Prosecco Primi Soli A classic Prosecco with a floral hint of peach and green apple. The palate is light and highly refreshing with a subtle citrus hint.	7.00	29.95
V	Prosecco Rose Ca'del Console With a delicate pale pink colour and an elegant nose of acacia flowers, this light-bodied dry rosé is delightfully refreshing.	7.50	31.95
(Delamotte NV One of the oldest Champagne houses, Delamotte's wines remain hand crafted and of fantastic quality with a lovely balance of fresh, rich fruit and floral		31.00 / 56.00



WHITE

	—	
	FRESH, CRISP WHITES	175ml / 250ml / 500ml / Bottle
(La Brouette Blanc, Plaimont, France 2020 A refreshing blend of local grapes from Gascony. Lemon, green apple and hints of stone fruit with vibrant, zesty acidity.	5.75 / 7.75 / 15.00 / 22.95
V	Sauvignon Blanc, Mancura, Chile 2022 Vibrant, zesty and extremely refreshing.	6.30 / 8.40 / 16.25 / 24.00
	Chardonnay, First Fleet Australia 2021 Red apple and melon fruit fills a palate that is dry yet well rounded.	7.00 / 9.00 / 17.00 / 24.95
V	Pinot Grigio, Bello Tramonto, Italy 2022 A classic Pinot Grigio with aromas of green apple, pear and delicate citrus. The palate is light and fresh with a crisp, zesty finish.	6.50 / 8.75 / 16.95 / 24.95
V	Sauvignon Blanc, Ana, Marlborough, New Zealand 2022 Refreshing Sauvignon Blanc with cut grass aromas and gooseberry flavours.	8.25 / 11.50 / 22.75 / 33.95
(Albariño, Pazo la Maza, Adegas Galegas, Rías Baixas 2021 Refreshing and intense combining delicate orchard fruits and citrus.	35.50
V	Gavi di Gavi, Fratelli Antonio e Raimondo 2021 Ripe pear and white flowers.	37.35
	DISCOVER SOMETHING NEW	175ml / 250ml / 500ml / Bottle
(*)	Vinho Verde Janelas Antigas 2021 Aromas of lime zest, apricot and orange peel. The palate has a tingling spritz leaving mouth watering freshness and the finish is long and well balanced. PAIRS PERFECTLY WITH: Light seafood dishes	28.95
(*)	Picpoul de Pinet, Domaine Morin-Langaran 2022 Full of juicy lemon fruit and mineral freshness alongside delicate floral acacia and hawthorn blossom. The palate is elegant and fresh with an excellent acid structure. PAIRS PERFECTLY WITH: Shellfish	7.50 / 11.00 / 21.50 / 31.95
Y	Riesling Homer, New Zealand 2020 Kaffir lime leaf, green apple and honeysuckle. PAIRS PERFECTLY WITH: Seafood	39.95



gingerbread.



Gewürztraminer, Orchidées Sauvages, Muré, Alsace 2019

PAIRS PERFECTLY WITH: Lightly spiced food

Aromatic and exotic notes with rose petals, lychee and



39.95

WHITE

FULL BODIED FOODIE WHITES 175ml / 250ml / 500ml / Bottle Chenin Blanc, Niel Joubert Byter, South Africa 2022 7.00 / 9.00 / 17.75 / 26.50 Baked apple, melon and peach, with stoned fruit flavours and a fragrant finish. PAIRS PERFECTLY WITH: Roast pork dishes and South Asian spiced dishes Viognier, Terre de Lumiere, France 2021 28.25 Orange blossom notes and ripe, orchard fruit flavours. Chardonnay, Louis Latour, France 2022 10.50 / 14.50 / 28.00 / 41.00 Classic well-balanced wine with fresh ripe citrus-fruit flavours, smooth texture and a subtle but complex length. 49.95 Sancerre La Croix Saint Laurent Loire Valley 2021 Aromas of gooseberries, grass and a hint of stony minerality. 50.00 **Chablis Vincent Dampt 2021** Classic elegance, counterbalancing flinty minerality and soft, creamy fruit. 65.00 Chablis 1er Cru, Vaillon, Vincent Dampt 2021 Citrus, orchard fruit with balance of minerality

ROSÉ

and creaminess.

175ml / 250ml / 500ml / Bottle

Pinot Grigio Rosé, Bello Tromento, Italy 2022

A light-bodied dry rosé is refreshing with a pale pink colour and an aroma of acacia flowers.

6.50 / 8.75 / 16.95 / 24.95

La Source Gabriel, Provence 2022

Classic Provence rosé, pale and delicate, yet fruity with floral notes and rich stone fruit.

PAIRS PERFECTLY WITH: Light fish and seafood

10.00 / 14.00 / 27.50 / 41.00

Whispering Angel, Provence, France 2022

Aromas of citrus and white flowers and flavours of grapefruit and red berries. **PAIRS PERFECTLY WITH: Shellfish**

Whispering Angel, Provence, France 2022 Magnum

I taste even better in a magnum - you'll probably have 2 bottles anyway...!

13.00 / 18.00 / 35.00 / 52.00







99.00

RED

LIGHTER AND FRUITY REDS	
	175ml / 250ml / 500ml / Bottle
La Brouette Rouge, Plaimont, France 2021 Plum-rich, savoury spiced and velvety Grenache and Syrah blend from low-yielding old vines in the sun-baked Languedoc- Roussillon.	5.75 / 8.00 / 16.00 / 22.95
Merlot Mancura, Chile 2020 A rich and complex wine that delivers deep flavours of blackberries, dark cherries and subtle hints of chocolate and vanilla.	23.95
Montepulciano d'Abruzzo Roccastella, Italy 2020 Sophisticated, pure and expressive Montepulciano with ripe, dark fruit and alingering savoury spice. PAIRS PERFECTLY WITH: Poultry and roasted vegetables	7.95 / 10.95 / 21.00 / 31.25
Pinot Noir, Baron Phillippe de Rothschild, France 2021 Crushed raspberry and ripe strawberry with flavours of fresh red fruits.	7.75 / 10.75 / 20.50 / 29.95
Merlot, Trevenezie, Cecilia Beretta 2021 Soft and velvety with a smooth, milk chocolate finish.	8.00 / 11.00 / 21.45 / 32.00
Fleurie Domaine Lathuiliere Gravallon, Beaujolais 2021 Fresh and pure with juicy cherry fruit combined with delicate but impressive structure. PAIRS PERFECTLY WITH: Poultry and roasted vegetables	43.95
Pinot Noir, Louis Latour, France 2021 Its nose reveals notes of blackcurrant buds. Its round and fresh palate offers notes of cherry for a soft finish.	10.50 / 14.50 / 28.00 / 41.00
ADVENTUROUS REDS	175ml / 250ml / 500ml / Bottle
Chateau Musar Jeune, Lebanon 2020 Lighter style from Lebanon's legendary Chateau Musar. Aromatic with blackcurrant, raspberry and cherry jam flavours and a warm, spicy finish.	39.95
Chateau La Courolle St-Émilion 2018 Seductive, accessible, Merlot-rich blend, a wonderful insight into Saint Emilion style.	43.00
	70.00
Chateauneuf du Pape Grande Reserve Chateau Beauchene, France 2019 Perfectly concentrated, spicy and rich. PAIRS PERFECTLY WITH: Roast Beef	
France 2019 Perfectly concentrated, spicy and rich. PAIRS PERFECTLY WITH: Roast Beef Amarone Classico Terre di Cariano 2013 Spicy, dark cherry and mocha with fresh, wild berry notes and a long, sophisticated finish.	75.00
France 2019 Perfectly concentrated, spicy and rich. PAIRS PERFECTLY WITH: Roast Beef Amarone Classico Terre di Cariano 2013 Spicy, dark cherry and mocha with fresh, wild berry notes and a	75.00





RED

	POWERFUL BIG REDS	175ml / 250ml / 500ml / Bottle
	Shiraz, Puertas Antiguas, Chile 2022 Black fruit, violet notes and a hint of peppery spice.	6.50 / 8.95 / 16.95 / 25.25
(Pinotage, Franschhoek Cellar, South Africa 2020 Black cherry, clove and raspberry aromas, with a palate of ripe mulberry and a subtle hint of spice.	26.95
(Malbec, Chamuyo, Mendoza Argentina 2020 Juicy and supple with ripe summer fruits, herbs and warm spice. PAIRS PERFECTLY WITH: Poultry through to red meats	7.95 / 10.95 / 21.50 / 32.00
(Cabernet Sauvignon Castel Firmian, Italy 2021 Spicy notes, hints of eucalyptus and sweet fruit, and a fragrant scent of oak. PAIRS PERFECTLY WITH: Roasted meats	32.50
	Côte du Rhône Villages, Clavel, France 2019 A fabulous Côtes du Rhône that gives a wonderful flavour of plum, damson, and redcurrant flavours. The palate has a rich, herbacious feel and the finish is full, rounded and rich. PAIRS PERFECTLY WITH: Poultry and roasted vegetables	34.95
(Primitivo, Muchietto, Italy 2021 Rich fruit, sweet spices, velvety tannins and an uplifting fresh finish for balance.	34.95
	Rioja Crianza, Promesa, Spain 2019 Strawberry, blackberry and rhubarb fruit flavours taking on a vanilla and cocoa smoothness. PAIRS PERFECTLY WITH: Pork dishes and chorizo	35.00
	Chianti Classico, Pèppoli, Antinori Vintage 2020 Intense red fruit aromas and delicate notes of vanilla and chocolate.	49.00







DESSERT WINE & PORT

75ml / Bottle

Graham's Late Bottled Vintage Port

5.00 / 32.00

Graham's is one of the most iconic names in Port and this is brimming with dried fig, raisin and date. The palate has sumptous richness with notes of toasty oak, spice and bright berry fruits. Sublime!

PAIRS PERFECTLY WITH: Strong cheese

Sauternes, France 2018

8.75 / 41.50

A vivacious Sauternes with honey, lemon tart and apricot aromas. Flavours of quince and crème brûlée are balanced by bright, fresh acidity.

PAIRS PERFECTLY WITH: Blue cheese or chocolate



Want to be the first to know about our latest Wine Of The Month and wine events? Sign up here:



Why not give the perfect gift?
From a £10 voucher to an overnight stay
with wine, our gift shop caters for all occasions
Shop gifts here:

