

# WINE LIST

Selected in collaboration with Jon Campbell, award winning wine legend

175ml 375ml 75cl  
Glass Carafe Bottle

## White

### *House*

Terre Allegre Trebbiano, Italy

£5.75 £12.00 £23.50

As light and as fresh as a daisy, with citrus zest and herbal undertones

Campo Flores Organic White, Spain

£6.25 £13.00 £25.00

Vibrant, complex and brimming with orchard fruits and a pithy lick of grapefruit

### *Italian Classics*

Bella Modella Pinot Grigio, Italy

£6.25 £13.00 £25.00

A gentle, calming white with orchard fruit and a fun, refreshing finish

Sibiliana Grillo, Sicily

£7.25 £15.00 £29.00

Mineral driven with lemon and lime, finishing with a saline twist

La Battistina Gavi, Italy

£9.00 £18.50 £36.00

Aromatic and mouthwatering with crunchy red apple, white peach and Amalfi lemon

### *Sauvignon Blanc*

Cape Wild Sauvignon Blanc, South Africa

£6.85 £14.50 £28.00

Lively and fresh with tropical fruit, lime and a sprinkle of herbs

Esk Valley Sauvignon Blanc, Marlborough

£9.00 £18.50 £36.00

A punchy showdown between passion fruit and grapefruit. A captivating finish, freshly cut herbs.

Hippolyte Reverdy Sancerre

£26.00 £48.00

A proper posh option if you're looking to impress your date or your palate. Flinty, elegant and refined.

### *Sauvignon Alternatives*

Picpoul Mare Nostrum, France

£19.00 £36.50

The perfect summer white, great with our seafood dishes. White peach and elderflower, a zippy finish.

Luzada Albarino, Spain

£20.00 £37.50

A frisky mouthful of sherberty grapefruit, wild herbs and a splattering of sea-spray

### *Chardonnay*

Cape Wild Chardonnay, South Africa

£7.25 £15.00 £29.00

Bright stone fruit and melon, with a touch of oak-ageing rounding things off beautifully

Felino Chardonnay, Argentina

£45.00

Top-drawer Chardonnay with well integrated oak adding a toasty spiciness alongside citrus and pineapple

### *Alternative Beauties*

Cami del Drac Grenache Roussanne, France

£37.50

Textured and rounded with delicious notes of acacia, nectarine and garrigue herbs. Really worth a try.

Ecker-Eckhof Gruner Veltliner, Austria

£38.50

Green apple, asparagus and white pepper - a classic, energetic Gruner from it's spiritual home

### *Fine*

Domaine Alexandre Chablis

£45.00

Crushed oyster shell, green apple and citrus combine to provide a sleek mouthful and a broad smile

Greywacke Wild Sauvignon Blanc, South Africa

£56.00

Fermented in oak, it's toasty and smoky but still retains it's signature fruit and herbaceous profile

Paul Hobbs Russian River Chardonnay, California

£80.00

Creamy and delicious with weight, texture and elegance. Ample ripe fruits balanced with delicate acidity

## No/Lo Wines

Luna de Murviedro Sparkling Tempranillo Rosé 0%

£20.00

Easy-drinking and refreshing, you hardly notice the missing alcohol!

Dr Thanisch 0% Riesling

£30.00

Limey and racy- classic Riesling that still thrills and lets you drive home!

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## Red

### *House*

#### Castel del Moro Tempranillo Syrah, Spain

A supple, plush-fruited, satisfying mouthful, combining fragrant dark berry fruit and a wee lick o' liquorice.

£6.25 £13.00 £25.00

#### Sierra Grande Merlot, Chile

A smooth, dapper red that slips down a little too easily. Plum and cherry fruit with a hint of spice.

£6.50 £13.50 £25.50

### *European Classics*

#### Camino Real Crianza Rioja

Ripe dark fruits merge seamlessly with coffee, vanilla and moody, woody notes. Classic Crianza Rioja.

£8.25 £17.50 £32.50

#### Collequieto Montepulciano d'Abruzzo

Plump cherry and plum dance on the palate before being told to sit down by a firm but fair tannic structure.

£8.25 £17.50 £32.50

#### Lionel Osmin 'Villa du Golfe' Pinot Noir, France

Sultry Pinot Noir, laden with silky summer fruits leading to a fine finish, a sprinkle of mint and pepper.

£20.00 £38.00

### *Bold, fruity reds*

#### Wild Cape Shiraz, South Africa

Rugged old vines provide a bold mouthful of crushed damson and berry fruit

£6.85 £14.50 £28.00

#### Los Olivos Malbec, Argentina

A chunky chap that delivers a crunchy blow of blackberry, plum and white pepper.

£8.25 £17.50 £32.50

#### Beatrice Apassimento, Italy

A stand-out at our staff tasting. A sassy play between bitter and sweet, with ripe spicy fruit stealing the show.

£18.50 £34.50

### *Stunning Alternatives*

#### Ciconia Tinto, Portugal

A hearty mix of noble Portuguese varieties, a knock out blow of black and blue fruit and a savoury backdrop

£19.50 £36.50

#### Massaya Le Colombier, Lebanon

A captivating red that combines the bold flavours of the Rhone with the exotic, fragrant charm of the Levant

£20.00 £38.00

### *Premium*

#### The Chocolate Block, South Africa

Seriously delicious, with a heady mix of ripe berry fruit, but dangerously soft and cuddly

£50.00

#### Ch Perron Lalande de Pomerol

A classy, impressive red that shows best whilst wearing red cords and a cravat

£55.00

#### Lopez de Heredia Rioja Reserva 2012

An icon of the wine world, renowned for its captivating fragrance and understated beauty

£80.00

## Rose

#### Mirabello Pinot Grigio Rose

Subtle raspberries and red apples in typical blush style

£6.25 £13.00 £25.00

#### Burlesque White Zinfandel

Strawberry ice cream in a glass! Off-dry with generous ripe fruit and a glint in its eye

£6.25 £13.00 £25.00

#### Chateau Saint Pierre Rosé, Provence

Fragrant and elegant with a smorgasbord of fruit spanning berries, tropical and stone fruits

£9.00 £18.50 £36.00

#### Minuty Prestige

An inviting, expressive nose, with blood orange and wild strawberry fruit and a deft finish

£55.00

## Sparkling & Champagne

125ml 75cl

#### Lunetta Prosecco

Light and fruity with peach, apple and pear complimented by gentle bubbles

£7.00 £30.00

#### Lunetta Prosecco Rosé

Red apples, raspberries and strawberries with creamy bubbles to finish

£7.00 £30.00

#### Taittinger NV Champagne

Delicately poised and balanced with a classy waft of brioche and fine orchard fruit

£13.75 £75.00

#### Taittinger Rosé Champagne

Vibrant and sophisticated. Perfectly ripened strawberries intertwined with crunchy redcurrants

£95.00

All wines by the glass are also available as a 125ml and 250ml measure