

## Wines Served by the Bottle

### Champagne

Bin		
1	Baron de Beaupre Non-Vintage Champa	£60.00
2	Gardet Brut Tradition NV - Chigny-les-Roses, Champagne <b>V</b>	£70.00
3	Gardet Brut Tradition NV - Chigny-les-Roses, Champagne, half bottle <b>V</b>	£38.00
4	Laurent-Perrier Brut NV - Tours-sur-Marne, Champagne <b>V</b>	£85.00
5	Gardet Brut Rosé NV - Chigny-les-Roses, Champagne	£85.00
6	Laurent-Perrier Cuvée Rosé - Tours-sur-Marne, Champagne	£120.00

### Sparkling Wine

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|----|---|--------|
| 7  | <b>Prosecco Il Fresco D.O.C., Villa Sandi - Treviso, Italy</b>  | £40.00 |
|    | <i>Fresh and soft to the palate with pear and apple notes and an agreeably fruity and harmonious finish.</i>  |        |
| 8  | <b>Il Fresco Rosé, Villa Sandi, Veneto, Italy</b>   | £45.00 |
|    | <i>The nose is brimming with strawberry, cream, and cranberry and leads to a refreshing palate laden with subtle raspberry hints. It's dry on the finish and wonderfully light.</i>                         |        |
| 9  | <b>Prosecco Millesimato D.O.C.G Valdobbiadene, Villa Sandi - Veneto, Italy</b>  | £55.00 |
|    | <i>On the palate, it's soft and generous, with just the merest hint of sweetness; the flavours are of ripe golden apple with a touch of acacia honey. Fresh and clean on the finish, it's very moreish!</i> |        |
| 10 | <b>Prosecco Valdobbiadene, Superiore di Cartizze D.O.C.G, Vigna La Rivetta,</b>   | £65.00 |
|    | <i>Villa Sandi- The highest quality available from a small parcel of land in the heart of the prosecco region. Beautifully poised with super fine bubble-exceptional!</i>                                   |        |

**V** – vegan

Food Allergies and intolerances:

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## White

### Bin

- |    |  |        |
|----|--|--------|
| 11 | <b>Sauvignon Blanc, Colombard 'Le Charme', Christian Cabri IGP Pays du Gers, France</b>          | £26.00 |
|    | <i>Flavours of citrus fruit combined with blackcurrant leaf aromas and a great roundness.</i>    |        |
| 12 | <b>Rioja Blanco, Rioja Vega, Rioja, Spain <b>V</b></b>   | £27.00 |
|    | <i>Fresh, clean and crisp in the mouth with good length and balance.</i>                         |        |
| 13 | <b>Pinot Grigio, 'Ca' Tesore', Venetie, Italy</b>  | £25.00 |
|    | <i>Classic ripe fruit with a hint of pear drop and lemon.</i>                                    |        |
| 14 | <b>Gruner Veltliner, Talisman, Hungary</b>   | £25.00 |
|    | <i>Bright aromas of citrus fruit and green herbs, balanced with white pepper and warm spice.</i> |        |
| 15 | <b>Chardonnay, 'Pitch Fork', McLaren Vale, Austral</b>   | £27.00 |
|    | <i>Citrus and tropical fruit on the nose with a good creamy Mid-palate and lingering finish.</i> |        |
| 16 | <b>Sauvignon Blanc, 'Kuraka', Marlborough, New Zealand</b>                                       | £35.00 |
|    | <i>Crisp, zesty and refreshing with plenty of asparagus, gooseberry tones.</i>                   |        |
| 17 | <b>Pinot Grigio Villa Sandi, Italy</b>   | £29.00 |
|    | <i>Light stone fruits, floral notes and a hint of lemon drops, crisp dry finish.</i>             |        |

## Fine Wine - White

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|----|--|--------|
| 18 | <b>Chablis 'Domaine Philippe Testut', Burgundy, France</b>   | £55.00 |
|    | <i>Wonderful flavoursome Chablis with citrus tones and a long finish.</i>                                    |        |
| 19 | <b>Sancerre 'Le Perrier', Domaine Jean Thomas, Lorie, France</b>   | £50.00 |
|    | <i>Crisp and refreshing with a lovely mineral character, this wine is elegant with ripe exotic flavours.</i> |        |

**V - vegan**

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## Red

### Bin

- |    |   |        |
|----|---|--------|
| 20 | <b>Merlot 'Le Charme', Philippe Lebrun - IGP Pays d'Oc, France</b>  | £26.00 |
|    | <i>Dark and red fruit such as cherries, with a hint of chocolate.</i>                                       |        |
| 21 | <b>Primitivo "Appassimento", Carlomagno - Puglia, Italy V</b>   | £27.00 |
|    | <i>Flavours of dried fruit, slight raisin character, plums, damsons, garrigue and a hint of spice.</i>      |        |
| 22 | <b>Malbec, 'Las Pampas', Mendoza, Argentina</b>   | £26.00 |
|    | <i>This ripe and lush example combines a lively red colour with smooth tannins and a red fruit flavour.</i> |        |
| 23 | <b>Rioja Vega Tempranillo, Rioja, Spain V</b>   | £27.00 |
|    | <i>Hints of oak from barrel ageing, coupled with citric and stone aromas.</i>                               |        |
| 24 | <b>Shiraz, 'Pitch Fork', McLaren Vale, Australia</b>  | £27.00 |
|    | <i>Lifted aromatic of spice and red fruit.</i>  |        |
| 25 | <b>Pinot Noir 'Lautarul', Cramele Recas - Banat, Romania</b>  | £26.00 |
|    | <i>Layers of complex black cherry, raspberry and cinnamon, with a long and lingering finish.</i>            |        |

## Fine Wine – Red

- |    |  |        |
|----|--|--------|
| 26 | <b>Chateaufeuf Du Pape, Télégramme, Le Vieux Télégraphe, V Domaines Brunier</b>    | £69.00 |
|    | <i>An open expressive wine, with easy cherry fruit and a soft velvety texture.</i> |        |
| 27 | <b>Barolo, Giribaldi, Piemonte, Italy</b>  | £65.00 |
|    | <i>Full body with soft silky tannins and a juicy finish.</i>                       |        |

## Rosé

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|----|---|--------|
| 28 | <b>Zinfandel Rosé, Route 606 - California, USA</b>  | £26.00 |
|    | <i>For those who enjoy a sweeter Rosé, this has ripe, juicy flavours. Watermelon and strawberry, which lead to a long sweet finish.</i> |        |
| 29 | <b>Pinot Grigio, 'Ca' Tesore', Delle Venezie, Italy</b>   | £26.00 |
|    | <i>Summer fruits galore, with an elegant palate and soft yet lingering finish.</i>  |        |

### V - vegan

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## Wines Served by the Glass

### Champagne & Sparkling Wine

<b>Gardet Brut Tradition NV Chigny-les-Roses, Champagne</b> <b>V</b>	125ml £15.00
<b>Prosecco Il Fresco D.O.C., Villa Sandi - Treviso, Italy</b>	£8.50

### White

<b>Sauvignon Blanc 'Le Charme', Christian Cabri</b> <b>V</b> <b>IGP Pays du Gers, France</b> <i>Flavours of citrus fruit combined with blackcurrant leaf aromas and a great roundness.</i>	175 ml £7.00
<b>Pinot Grigio, 'Ca' Tesore', Venezia, Italy</b> <i>Classic ripe fruit with a hint of pear drop and lemon.</i>	£7.00

### Rosé

<b>Zinfandel Rose, Route 606 - California, USA</b> <i>For those who enjoy a sweeter Rosé, this has ripe, juicy flavours. Watermelon and strawberry which lead to a long sweet finish.</i>	£7.00
<b>Pinot Grigio, 'Ca' Tesore', Delle Venezie, Italy</b> <i>Summer fruits galore with a super elegant palate and soft yet lingering finish.</i>	£7.00

### Red

<b>Merlot 'Le Charme', Philippe Lebrun - IGP Pays d'Oc, France</b> <i>Dark and red fruit such as cherries with a hint of chocolate.</i>	£7.00
<b>Malbec, 'Las Pampas', Mendoza, Argentina</b> <i>This ripe and lush example combines a lively red colour with smooth tannins and a red fruit flavour.</i>	£7.50

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