

Wine List

RED

PASQUIERS GRENACHE NOIR

LANGUEDOC, FRANCE – 23.95

250ML £8.25 175ML £6.95

Medium-bodied with soft red fruit & blackcurrant flavours. A versatile red that pairs excellently with beef, chicken and lamb dishes.

CAFÉ VIN CINQ SHIRAZ

SOUTH/EAST AUSTRALIA – 26.95

250ML £9.25 175ML £7.95

A rich fruited, full-bodied red with an almost smoky characteristic. Fantastic with barbecued meats, especially beef.

BODEGA NAVAJAS TINTO RIOJA

RIOJA, SPAIN – 26.95

250ML £9.25 175ML £7.95

This is Rioja at its precocious youthful best, with intense raspberry and black cherry fruit overlaid with a flourish of vanilla and coconut from 4 months in American oak. It is beautifully balanced with medium weight and cushioned by fine grain tannins.

CARTA VIEJA MERLOT

CHILE – 26.95

250ML £9.25 175ML £7.95

Elegant expressions of fresh red fruit such as raspberry and strawberry, plum jam aromas with soft notes of vanilla. Silky and full on the palate, soft tannins with toffee notes and a touch of roasted coffee.

CARTA VIEJA CABERNET SAUVIGNON

MAULE VALLEY, CHILE – 28.95

A deep purple yet medium bodied example of Cabernet Sauvignon. Aromas of juicy plums with jammy blackcurrant and berry flavours. Smooth tannins make this a dream with both our lamb and beef dishes.

BELLEFONTAINE MERLOT

LANGUEDOC, FRANCE – 30.50

A rich, vibrant and aromatic Merlot with soft plum and cherry flavours. Silky tannins and gentle acidity make this medium-bodied red a delight when paired with much of our menu.

LE FOU PINOT NOIR

AUDE VALLEY, FRANCE – 31.95

An excellent Pinot Noir – Light-bodied yet full of ripe tannins and jammy red fruits. This red will even compliment grilled fish and rich pasta dishes.

DON CRISTOBAL MALBEC

MENDOZA, ARGENTINA – 32.50

This full-bodied, meaty red has been enhanced by taking time in French oak barrels, allowing it to develop great character and depth. Delicious when paired with barbecued or grilled meats.

CÔTES DU RHÔNE GRENACHE

RHONE, FRANCE – 33.95

A classic blend of Rhône varieties – ripe, characterful bramble and blackcurrant fruit with smooth tannins. There's a great deal of depth behind this supple red making it a brilliant choice with grilled meats and Mediterranean pasta dishes.

LE CADET DU CHATEAU LA CLAYMORE

MERLOT, CABERNET, MALBEC

ST ÉMILION, BORDEAUX, FRANCE – 36.95

This Merlot dominated red hails from the famous St Émilion. With beautiful ripe fruit and succulent tannins, this easy-drinking Bordeaux pairs wonderfully with our red meats and cheeses.

MIOPASSO PRIMITIVO

PUGLIA, ITALY – 39.40

An almost too easy to drink red from the great Stefano Girelli in southern Italy. Juicy blackberry and plum fruit leap out of the glass. Soft tannins support the dark berry fruit and developing mocha spice, a rich but refreshing glass of unadulterated Italian Primitivo.

BODEGA NAVAJAS RESERVA

RIOJA, SPAIN – 41.95

Navajas Rioja Reserva is a wine of great character and complexity, benefiting from its extra 2 years aging in oak. A powerful aroma of forest fruits and toasted spice from the oak. Black and red cherry on the palate with more of the toasty oak, cedar wood and vanilla, a long persistent finish.

CHÂTEAUNEUF-DE-PAPE GRENACHE

RHONE, FRANCE – 50.95

This structured Rhône from the vineyards of Jérôme Quiôt really is something. Aromas of understated red fruits and spices and an appealing mix of red cherry and spice flavours on the palate. This is a fine and balanced red – elegant, but not heavyweight in style; absolutely fantastic with red meat dishes and a dream companion to our chateaubriand.

WHITE

PASQUIERS SAUVIGNON BLANC

LANGUEDOC, FRANCE – 23.95

250ML £8.25 175ML £6.95

This light and refreshing white wine combine tropical fruit aromas from the Vermentino with clean, crisp characteristics from the Sauvignon. A beautiful pairing for grilled fish and shellfish.

CAFÉ VIN CINQ CHARDONNAY

SOUTH/EAST AUSTRALIA – 26.95

250ML £9.25 175ML £7.95

A young, unoaked example of one of Australia's best-known grapes. Medium-bodied with good tropical flavours and pleasing acidity. Delicious with grilled fish and smoked salmon as well as risotto and light pasta dishes.

DEA DEL MARE PINOT GRIGIO

SICILY, ITALY – 26.95

250ML £9.25 175ML £7.95

A crisp, light-bodied, dry white with all the characteristics of classic Italian Pinot Grigio. Perfect with salads, light sauce-based dishes and grilled fish.

CARTA VIEJA SAUVIGNON BLANC

LONGOMILLA VALLEY, CHILE – 29.95

A superb estate bottled Sauvignon Blanc from a family run winery in the Loncomilla Valley, operating for 180 years. A delicate pale-yellow colour with faint green reflections. A fresh nose of lime and lemon with some fresh herbs. Juicy and fresh on the palate with some crisp acidity, a touch of elderflower on the finish.

WHITE CONTINUED

DOMAINE MAS BAHOURAT 'LA PETITE PARCELLE' VIOGNIER

PAYS DU GARD, FRANCE – 30.80

A classic Viognier from a small parcel of less than a hectare, picked at optimum ripeness. A white wine of intense power, character and zest; soft apricots, honeydew melon with notes of chamomile tea are followed by a rich palate and long perfumed finish.

MIRROR LAKE SAUVIGNON BLANC

NEW ZEALAND – 31.95

This fresh, crisp Marlborough New Zealand Sauvignon Blanc combines some of nature's best gooseberry and passion fruit notes. Perfect with all fish and chicken dishes.

PICPOUL L'ORMARINE 'DUC DE MORNAY'

LANGUEDOC, FRANCE – 32.50

Enticing floral notes on the nose with flavours of fresh white peach and mango on the palate. A fine elegant wine with a long finish, perfect with any seafoods.

PETIT-CHABLIS 'PAS SI PETIT'

LA CHABLISIENNE CHARDONNAY

BURGUNDY, FRANCE – 35.00

A classic white Burgundy, with pronounced citrus aromas on the nose. Though a cool climate Chardonnay this wine has plenty of rich, buttery flavours. Its clean acidity gives this light wine a pleasing freshness.

SANCERRE 'LA CLOCHETTE' SAUVIGNON BLANC

LOIRE VALLEY, FRANCE – 37.95

Clear, fresh flavours of gooseberry dominate this dry yet fruity wine. Perfectly balanced with a long finish, this divine example of Sancerre is perfectly suited to both shellfish and sea bass.

ROSÉ

PASQUIERS GRENACHE GRIS, CINSAULT

LANGUEDOC, FRANCE – 23.95

250ML £8.25 175ML £6.95

A pale-pink rosé made from a blend of rich berry Grenache Gris and tangy Cinsault. Though technically dry this is a soft, fruity wine with excellent roundness and a fresh finish. An ideal wine to drink with grilled salmon or sea bass.

DEA DEL MARE PINOT GRIGIO BLUSH

VENETO, ITALY – 26.95

250ML £9.25 175ML £7.95

An off-dry, light and fruity wine with delicate red berry aromas. Flavours of soft strawberry and raspberry on the palate result in a rounded, easy-drinking Rosé perfect on its own or with lightly spiced dishes.

WILDWOOD BLUSH ZINFANDEL

CALIFORNIA – 26.95

250ML £9.25 175ML £7.95

A sweeter rosé from California's Central Valley with strawberry fruit flavours and a soft creamy finish.

MIRABEAU X PROVENCE ROSÉ

PROVENCE, FRANCE – 35.00

An ultra-pale Rosé from the beautiful wine growing area north of Aix-en-Provence, with a nose of elegant red summer fruits and plenty of refreshing citrus aromas. Well-rounded on the palate with crisp acidity and some creamy cherry notes, utterly refreshing

CHAMPAGNE

NOMINÉ-RENARD

RESERVE BRUT PINOT NOIR, PINOT MEUNIER,

CHARDONNAY MARNE VALLEY, CHAMPAGNE

FRANCE – 49.95

A fresh and elegant Champagne, with lots of minerality and citrus fruits aromas. Ideal for aperitif or to combine with fresh fish or smoked salmon.

Wine Spectator - 91 points "Firm and focused, with a rich, smoky hint of toasted brioche, carried on a lively bead and layered with more subtle notes of white peach, spun honey, lemon confit and pastry."

POL-ROGER

RESERVE BRUT PINOT NOIR, PINOT MEUNIER,

CHARDONNAY

ÉPERNAY, CHAMPAGNE, FRANCE – 79.95

A dry, crisp champagne with white flower, green apple aromas. On the palate there are notes of white peach as well as nutty characteristics. A fantastic pairing with white fish, and fabulous with trout.

Pol-Roger was the champagne of choice at Prince William & Kate's wedding and was also Churchill's favourite champagne!

BOLLINGER

SPECIAL CURVÉE

PINOT NOIR, PINOT MEUNIER, CHARDONNAY

CHAMPAGNE FRANCE – £150.00

Bollinger is famous for its consistency of style, structure and aromatic complexity. This is a complex and elegant Champagne with a wonderful combination of velvety bubbles and flavours of pear, brioche, spice and fresh walnuts.

Though it is perfect as an aperitif with canapés it can also be enjoyed on its own or with seafood, such as scallops or crab.

FIZZ

DEA DEL MARE PROSECCO EXTRA DRY

GLERA VENETO, ITALY – 35.95

175ML £7.95

Fully sparkling and very pale straw coloured Prosecco; the nose shows aromas of golden delicious apples and sweet ripe pear. The palate is gentle, just off dry but with perfectly balanced acidity

CRÉMANT DE BOURGOGNE ROSÉ PINOT

NOIR, GAMAY – BURGUNDY, FRANCE 39.50

Though made in the Champagne-method this sparkling wine is a blend from Burgundy. It offers a refreshing taste of soft strawberry flavours with a clean tangy quality, followed by a delightful creaminess. Excellent with lighter styles of cooking but stands up well when matched with spicier dishes.