

WINE LIST

SPARKLES & BUBBLES

Bottle

125ml

BUBBLES, A WONDERFUL MOUTH CLEANSING APERITIF

Food pairing: all fish dishes, also a great counterbalance for aromatic and spicy meals.

1. Delamotte Brut NV - Champagne, France (v)	59.00	12.50
2. LPR - Laurent Perrier Rose - Champagne, France	85.00	-
3. Prosecco Di Maria - Italy (v)	25.00	7.50
4. Prosecco Roboso Di Maria - Italy (v)	25.00	7.50

WHITE WINE

Bottle

250ml

175ml

DRY, CRISP & FRUITY WINES

Food pairing: These are delicate flavoured, dry wines driven by a racy acidity. Ideal with fish dishes, light salads and tomato based dishes.

5. Picpoul d Pinet Domaine de la Madone - Languedoc, France	24.00	8.00	6.50
6. Pinot Grigio Sanziana - Banat, Romania	17.90	6.50	5.00
7. Colombard - Petit Ballon Blanc - Gascony, France (v)	16.00	5.50	4.00
8. Fiano Masseria Bianca - Salento, Italy	25.00	-	-

OFF-DRY OR ECELECTIC, HERBACEOUS & AROMATIC WINES

Food pairing: These are unoaked, zesty and intense. Ideal with more complex meals with spices or aromatic and sweeter styles.

9. Albarino D. Pedro - Rias Baixas, Spain	30.00	-	-
10. Sauvignon Blanc Ana - Marlborough, NZ (v)	28.00	9.80	8.00
11. Grüner Veltliner Strass Allram - Kamptal, Austria	39.00	-	-

MEDIUM TO FULL BODIED, RIPE OR OAKY WHITES

Food pairing: Fuller, richer wine often with oak are great when paired with spicier, richer dishes and marry well with butter and cream sauces.

12. Chablis Domaine Millet - Burgundy France	43.00	-	-
13. Sancerre Domaine Tissier - Loire France	42.00	-	-
14. Torrontes Chardonnay Santa Florentina - Famatina Valley, Argentina (o, v, ft)	22.00	7.85	6.20

We are passionate about our wines and they have all been hand picked to ensure they partner with our chef's flare and expertise.

(v)= vegetarian (ve)= vegan (o)= organic (ft)= Fairtrade

RED WINE

Bottle 250ml 175ml

SOFT, ROUND OR FINER REDS

Food pairing: chicken, game or pork, vegetarian dishes and tomato based sauces.

15. Pinot Noir Sanziana - Romania (v)	18.00	6.80	5.10
16. Merlot Belvedere Cecilia Beretta - Veneto, Italy	22.00	7.85	6.20
17. Grenache & Syrah - Petit Ballon Rouge - Languedoc- Roussillon, France (v)	16.00	5.50	4.00

SPICY, MORE INTENSE, MEDIUM BODIED REDS

Food pairing: rare to medium cooked beef and lamb dishes, great to turn up the heat on spicier foods.

18. Rioja Reserva Monte Real - Rioja, Spain	39.00	-	-
19. Fleurie La Modone - Beaujolais, France	36.00	-	-
20. Shiraz The Opportunist - Langhorne Creek, South Australia (v)	20.50	-	-

RICH, CONCENTRATED & OAKED FULL BODIED REDS

Food pairing: full flavoured dishes, stews and well cooked beef dishes.

21. Malbec Reserva Santa Florentina - Famatina Valley, Argentina (v, ft)	24.00	8.00	6.50
22. Bonarda Nieto - Mendoza, Argentina (ve)	30.00	-	-
23. Barolo La Tartufaia Giulia Negri - Piedmont, Italy (v)	78.00	-	-
24. Chateau Neuf Du Pape Chateau Beauchene - Rhone, France (v)	59.00	-	-
25. St Emilion Grand Cru - Chateau Barrail - Bordeaux, France (v)	43.00	-	-

ROSE WINE

Bottle 250ml 175ml

RICH REFRESHING FRUIT ROSE

Food pairing: salads, sharing boards, cheeses. Great all rounders.

26. Provence Rose Chateau la Tour de l'Eveque - Provence, France (o, v)	28.00	9.80	8.00
27. Cabernet Sauvignon & Merlot - Petit Ballon Rose - Gascony, France (v)	16.00	5.50	4.00

STICKIES

100ml

DEEP, RICH & FRUITY

Food pairing: fruit or chocolate based desserts and exceptional with all cheeses.

Or try a bit of both for the same price as one glass!

28. Sticky Micky Late Harvest Sauvignon Blanc - Marlborough NZ			6.50
29. PX - Pedro Ximinez San Emilio - Jerez, Spain			6.50