

Sparkling Wines & Champagne

Prosecco Spumante – Romeo (Veneto, Italy)

200ml mini bottle – £9.50

A delicate and complex bouquet with fruity aromas of peach and green apple, complemented by subtle floral notes of acacia and lilac.

Prosecco Rosé – Pure (Veneto, Italy)

200ml mini bottle – £9.50

Elegant and refreshing, with fruity hints of peach, green apple, and a touch of citrus.

Prosecco Spumante – Brilla Prosecco (Veneto, Italy) £26

Crisp and refreshing with a fine, delicate perlage and a pale straw-yellow hue.

Prosecco Rosé – Brilla Prosecco Rosé DOC (Veneto, Italy) £26

A vibrant rosé with fine bubbles, floral aromas of acacia and rose, and a bright, elegant finish.

Blanc de Blancs - Laborie - Méthode Cap Classique - (Western Cape, South Africa) £35

A traditional method, 100% Chardonnay wine aged for 3 years prior to release. A complex and indulgent wine with hints of lime, green apple, toasted bread and hazelnut.

Silverhand Estate – Silver Reign (England) £45

A charming English sparkling wine, crafted using the Charmat method in the heart of Kent. Bright and lively with an elegant, fruit-forward character

Nytimber - Classic Cuvee MV (England) £60/ Half £30

Nytimber's signature sparkling wine. Intense yet delicate, elegant yet complex – it has consistently been crowned one of the best English Sparkling Wines.

House Champagne – Pierre Mignon Grande Réserve Brut (France) £65 (half bottle £40)

Produced solely from Premier Cru fruit, this is a crisp, well balanced champagne with citrus hints on the nose overlaid with touches of brioche and yeastiness.

Brut Réserve – Taittinger Champagne (France) £85

A refined Champagne with fresh fruit and honeyed flavors, appealing to both seasoned enthusiasts and new wine lovers—perfect for sharing special moments.

Coates & Seely – Blanc de Blancs (England) £95

An exquisite blend of Chardonnay and Pinot Noir, aged for up to three years for depth and complexity. The Brut Reserve NV won the Best in Show Trophy at the 2022 Decanter World Wine Awards with a Platinum medal and a score of 97 points. "Extremely pretty apple and lemon-curd aromas with honeydew melon undertones... full-bodied with layered texture and a creamy finish... tight and focused." – James Suckling

White Wines

Pinot Grigio – Bella Modella (Terre de Abruzzo, Italy)

175ml – £5.45 / 250ml – £7.50 / 750ml – £21

A light and elegant Pinot Grigio with a straw-yellow hue and golden reflections. Delicate floral and fruity notes make this a refreshing choice.

Gewürztraminer / Riesling– Willowglen, De Bortoli (Riverina, Australia)

175ml – £6.00 / 250ml – £8.50 / 750ml – £24

Medium-sweet with rich, spicy fruit flavors. A perfect match for spicy cuisine.

Chardonnay – Vieilles Vignes, Les Argelières (Languedoc, France)

175ml – £7.00 / 250ml – £9.80 / 750ml – £28

A full-bodied and creamy Chardonnay with subtle acidity and notes of white peach and vanilla.

Sauvignon Blanc – Mayfly (Marlborough, New Zealand)

175ml – £7.50 / 250ml – £10.50 / 750ml – £30

Vibrant and zesty, with a pale straw color and bright citrus notes. A long, soft finish makes it an ideal pairing for salads, fish, and shellfish.

Picpoul de Pinet – Ornezon (Languedoc, France)

175ml – £7.50 / 250ml – £10.50 / 750ml – £30

A lively and fresh white wine, brimming with grapefruit and citrus aromas, complemented by crisp stone fruit flavors.

Roditis – Notos, Kanakaris Winery, (Peloponnese, Greece) £26

A beautifully dry Greek varietal with bright citrus and exotic fruit aromas, offering a crisp and refreshing profile.

Vinho Verde Reserva – Portal da Calçada (Portugal) £27

A lively wine with a citrus backbone of lemon and lime, enhanced by a slight spritz for added complexity. Perfect with fish.

Verdejo – Viole (Rueda, Spain) £29

Comparable in style to Sauvignon Blanc, this Verdejo offers tropical fruit aromas with citrus and melon notes. Pairs beautifully with seafood. Elegant & Aromatic

Gavi DOCG – Casali del Barone (Piemonte, Italy) £32

An intense and aromatic white with a fresh, fruity palate and a complex, almond-tinged finish.

Grüner Veltliner – Funkstille (Niederösterreich, Austria) £34

A bright and expressive white with fresh lemon and herbal aromas, balanced by a subtle minerality.

Riesling Trocken – Solitar, S.A. Prüm (Mosel, Germany) £36

From a small family estate, this dry (trocken) style of Rielsing shows scents of fresh apricot and peach, perfectly balanced by a dry finish and mineral character.

White Burgundy – House of Townend (Buxy, Burgundy, France) £40

Produced by the renowned Cave de Buxy, this White Burgundy is rich with ripe fruit, creamy texture, and vibrant peach flavors.

Sancerre – Aurore Dezat (Loire, France) £55

A classic Sancerre with bright citrus aromas, crisp acidity, and a beautifully balanced, fruity finish.

Meursault – Domaine Michelot (Burgundy, France) £95

Lush and opulent, featuring fragrant white flowers like acacia and honeysuckle, intertwined with zesty lemon and grapefruit. Pairs exquisitely with scallops in creamy sauces or rich pasta dishes.

Rosé Wines

Pinot Grigio Rosé – Bella Modella (Terre d'Abruzzo, Italy)

175ml – £5.75 / 250ml – £7.50 / 750ml – £21

A delicate pale rosé with an elegant bouquet of fresh fruit. Light, refreshing, and effortlessly drinkable, with lingering pleasant notes.

Alpes-de-Haute-Provence – De Valensole Rosé (France)

175ml – £7.50 / 250ml – £10.50 / 750ml – £30

A beautifully balanced rosé with subtle herbal and watermelon notes, a hint of creaminess, and a crisp, fresh finish.

Pinot Noir Rosé – Côte de Danube (Château Burgozone, Danube, Bulgaria) £26

An elegant rosé with delicate strawberry hints and a refreshing, well-balanced profile.

Côtes de Provence Rosé – UP Ultimate Provence (France) £46 (Half bottle – £28)

A vibrant pale pink with copper reflections. A stunning Provençal rosé, blending classic red berries with juicy summer fruit for a bright and sophisticated finish.

De-Alcoholised Wines

Alcohol-Free Sparkling – Valle delle Volpi, Pale Fox Asolo (Italy) £25

A refined and celebratory sparkling wine, offering an extra-dry balance of acidity, fruit, and delicate yeasty notes.

Alcohol-Free Riesling – The Very Cautious One, De Bortoli Wines Mosel, Germany)

175ml - £4/ 250ml - £5.50 / 750ml - £15

Crafted using a gentle vacuum extraction process to remove alcohol while preserving its aromatic intensity. A touch of rich Riesling is blended back in, resulting in a vibrant, 0.2% ABV wine with crisp acidity.

Dessert Wines

Late Harvest Sauvignon – Oliver Zeter Sweetheart (Pfalz, Germany)

125ml – £7.50 / 500ml – £30

A luscious late-harvest wine with a perfect balance of sweetness and acidity. Flavors of grapefruit, orange blossom, and lime create a beautifully layered finish.

Muscat of Alexandria – Heaven on Earth (Western Cape, South Africa)

125ml – £6.25 / 375ml – £18

Produced using the "Vin de Paille" method, where grapes are dried on a bed of organic Rooibos tea. This exquisite dessert wine boasts rich aromas of apricot, honey, and rooibos, leading to a sumptuous and complex palate.

Red Wines

Smooth & Approachable

Merlot – Pato Torrente (Chile)

175ml – £5.50 / 250ml – £7.50 / 750ml – £21

Medium-bodied with juicy cherry and ripe red berry flavors, intertwined with hints of pepper and coffee bean for a smooth, easy-drinking finish.

País Red – Aromo (Valle Maule, Chile)

175ml – £6.00 / 250ml – £8.50 / 750ml – £24

Light-bodied with soft tannins, this vibrant red offers mouthwatering notes of strawberry and cherry for a fresh, juicy palate.

Gandarada Dão Tinto – Boas Quintas (Portugal)

175ml – £6.30 / 250ml – £8.80 / 750ml – £25

An award-winning Portuguese red with a rich, fruity character and a medium-to-full-bodied palate.

Rich & Spicy

Shiraz – Pitchfork (Victoria, Australia)

175ml – £6.30 / 250ml – £8.80 / 750ml – £25

Bursting with ripe blackberries, plums, and a hint of spice. A bold, flavorful choice that pairs beautifully with grilled lamb, rare roast beef, or blue cheese.

Malbec – Gouguenheim Oaked (Mendoza, Argentina)

175ml – £7.50 / 250ml – £9.50 / 750ml – £27

Deep purple in color with fresh oak notes on the finish. Complex yet balanced, this Malbec is a perfect match for steak, Cajun-spiced dishes, or earthy mushrooms.

Primitivo – Pianerosse (Puglia, Italy) £30

Bright and fragrant Primitivo from Southern Italy, showing deep and complex strawberry and raspberry flavours, with soft tannins and a smooth finish.

Pinot Noir – Les Argelières (Languedoc, France) £32

A beautifully balanced, lighter-bodied Pinot Noir with vibrant fruit-forward notes of strawberry and red cherry.

Rioja Crianza – Mañoso (Spain) £29

A refined Rioja with an elegant bouquet of ripe berries, delicate oak character, and soft tannins for a silky, smooth finish.

Fleurie – Domaine Pardon (Beaujolais, France) £40

A light and silky wine showcasing ripe strawberry and fresh hedgerow fruit flavors, with a wonderfully smooth texture.

Bold & Complex

Claret – House of Townend, Maison Sichel (Bordeaux, France) £35

Intensely rich and creamy, with ripe tannins, notes of liquorice, and a smooth, lingering finish.

Cabernet Sauvignon – Fog Mountain, Boisset (California, USA) £48

Subtle notes of blueberry and a hint of minerality, creating a deep, structured wine that pairs beautifully with lamb, beef stew, or mushroom dishes.

Châteauneuf-du-Pape – Closerie de Vaudieu, Château de Vaudieu (Rhône, France) £65

A prestigious Rhône wine, crafted by the Bréchet family for over 50 years. Rich and full-bodied with layers of dark fruit and spice.

St. Julien – La Réserve de Léoville Barton (Bordeaux, France) £95

Classic aromas of smoky blackberry and pencil lead, with a rich, rounded palate featuring assertive tannins, ample fruit, and perfectly integrated oak.