

WHITE

PINOT GRIGIO - PRIMI SOLI, ITALY 12%

Zesty citrus flavours, with a subtle hint of vanilla on the nose, leading into a delightfully floral elderberry long-lasting finish.

125ML **£4.95** 175ML **£6.95** 250ML **£8.75**
BOTTLE £23.95

SAUVIGNON BLANC - ALMA DE CHILE, CHILE 13%

Offers fresh citrus and floral aromas, leading to a beautifully balanced palate. Clean mineral finish.

125ML **£5.25** 175ML **£7.50** 250ML **£9.65**
BOTTLE £27.95

CHARDONNAY, DOWN UNDER, AUSTRALIA 11%

Zesty lemon and apple aromas, flavours of white peach and pear burst on the palate.

125ML **£4.75** 175ML **£6.75** 250ML **£8.50**
BOTTLE £22.95

ASSYRTIKO, G.E.A IRAKLION, CRETE 13%

Light yellow color with deep citrus and floral aromas, with sweet apple and peach. Full bodied, mineral aftertaste.

175ML **£7.15** 250ML **£9.25**
BOTTLE £26.95

MALAGOUSIA, MYLONAS WINERY, GREECE 12.5%

An intensely aromatic wine with rich flavours of peach, jasmine and ripe pear. Soft, rounded and delicious

BOTTLE £31.95

BACCHUS - CHAPEL DOWN, TENTERDEN 12%

Grapefruit, gooseberry, passionfruit and floral notes on the nose with tropical fruits, nettles and crunchy acid on the palate.

BOTTLE £38.00

RED

MERLOT RESERVA, ALMA DE CHILE, CHILE 13.5%

Plum, red berry, and light spice flavors. Lush aromas of plums and blackcurrant, polished character from up to six months of oak aging

125ML **£5.25** 175ML **£7.50** 250ML **£9.65**
BOTTLE £27.95

RED

MALBEC - TRIVENTO TRIBU, ARGENTINA 12%

Vibrant red with a clean nose and presence of red fruit. Quality rounded tannins, balanced intensity.

125ML **£5.50** 175ML **£7.75** 250ML **£9.95**
BOTTLE £28.95

NAOUSSA, APOSTOLOS THYMIPOULOS, GREECE 13%

A delicious cross between Barbaresco and Pinot Noir. Medium bodied, with notes of red and black fruit, a vibrant acidity and a long finish.

175ML **£9.75** 250ML **£12.95**
BOTTLE £36.95

TSIGELLO, ROUVALIS, GREECE 13%

Irresistible dry wine with earthy, full bodied elegance. Aromas of rosemary, bay leaf and eucalyptus

BOTTLE £48.95

NEMEA, BIZIOS ESTATE, GREECE 14.5%

With aromas of smoke, vanilla and wood. Notes of stewed cherries and strawberries. Full bodied with soft tannins.

BOTTLE £53.95

ROSÉ

CHIARETTO DI BARDOLINO, TENUTA LA PRESA, LAKE GARDA 12.5%

Flavours of white peach, wild raspberry and citrus. Bardolino wines are popular for their pale colour, delicate fruit and bright freshness.

125ML **£4.95** 175ML **£6.95** 250ML **£8.75**
BOTTLE £24.95

CONCEPT ROSE, MYLONAS WINERY, GREECE 12.5%

An aromatic rose with notes of spring flowers, red fruits and a hint of minerality & spice.

175ML **£7.95** 250ML **£10.95**
BOTTLE £29.95

ENGLISH ROSE, CHAPEL DOWN, TENTERDEN 12%

This elegant rose has the balance of soft summer fruits and floral notes followed by a refreshingly crisp finish.

BOTTLE £38.00

SPARKLING

PROSECCO, CASTELLI, ITALY 10.5%

Aromatic nose of wild apple with hints of honey and floral notes. Light bodied and well balanced.

175ML **£7.50**
BOTTLE £25.00

PROSECCO ROSE, CASTELLI, ITALY 10.5%

Fruity and fragrant bouquet, with hints of strawberry and cherry. Fresh, balanced and persistent.

175ML **£7.50**
BOTTLE £25.00

CHAPEL DOWN BRUT, TENTERDEN, 12%

An elegant English sparkling wine with aromas of red apple, lemongrass and freshly baked bread together with hints of strawberry and quince on the palate and fine persistent bubbles.

BOTTLE £48.95

CHAPEL DOWN ROSE SPARKLING, TENTERDEN, 12%

Delicate wild strawberry aromas followed by rich Pinot Noir notes. The wine has had over two and a half years maturation in the bottle to develop complex, toasty characters.

BOTTLE £49.95

CHAMPAGNE

CHAMPAGNE DE SAINT-GALL, FRANCE, 12.5%

A wine of marvellous balance, this Champagne is a delicious blend of Chardonnay and Pinot Noir. Its appearance is an enticing golden colour and it is expressive and refined on the palate with a hint of vinosity.

BOTTLE £95.00

VEUVE CLICQUOT NV BRUT, FRANCE, 12.5%

A world famous Champagne, rich and creamy in style, with an explosion of citrus fruit and a delightful yeasty toastiness.

BOTTLE £145.00