

## WHITE WINES

**Vina Carrasco Sauvignon Blanc** **£18.50**  
Chile 175ml £4.35 | 250ml £6.20  
A youthful wine, bursting full of grass, elderflower and gooseberry.  
*Pairs well with shellfish and vegetarian dishes*

**San Giorgio Pinot Grigio** **£18.95**  
Italy 175ml £4.50 | 250ml £6.50  
Crisp with invigorating citrus fruit. Honeysuckle meets pear drop notes for a balanced palate.  
*Pairs well with shellfish and vegetarian dishes*

**Bantry Bay Chenin Blanc** **£20.00**  
South Africa 175ml £4.75 | 250ml £6.75  
Delicate floral notes and subtle pineapple fruit, joined by striking lemon and grapefruit flavours.  
*Pairs well with shellfish and spicy food*

**King Rabbit Chardonnay** **£21.00**  
France  
Golden yellow, citrus, green apple, honey and just a touch of thyme on the nose. Rounded off with honey and hazelnuts.  
*Pairs well with pork, salmon, tuna and poultry*

**Krizno Sauvignon Blanc Ribolla** **£21.00**  
Slovenia  
A fresh and elegant blend leads with delicate aromas and flavours of green apple and white flowers and an impressive fruit finish.  
*Pairs well with risotto*

**Picpoul Plo d'Isabelle** **£22.00**  
France  
A snappy nose of lemon and lime fruit, with vibrant green apple. A racy wine with a lip-tingling finish.  
*Pairs well with pasta, poultry and vegetarian dishes*

**Fernlands Sauvignon Blanc** **£27.00**  
New Zealand  
Wonderful balance between tropical and herbaceous flavours. Gooseberry and green pepper mingles with mango and guava.  
*Pairs well with shellfish and vegetarian dishes*

## ROSÉ WINES

**Blushmore Zinfandel Rosé** **£16.95**  
Italy 175ml £4.00 | 250ml £5.75  
Strawberry and watermelon flavours give this wine an expressive character.  
*Pairs well with beef, lamb and pork*

**Le Bois des Violettes Rosé, Pays d'Oc** **£17.50**  
France 175ml £4.10 | 250ml £5.95  
Fresh and crisp with very subtle strawberry fruit and a dash of sweet spice.  
*Pairs well with salads and vegetarian dishes*

## RED WINES

**Two Ridge Trail Merlot** **£18.95**  
Australia 175ml £4.35 | 250ml £6.20  
Medium body with an aroma of plum, raspberry and a hint of sweet spices.  
*Pairs well with beef and lamb*

**Five Foot Track Shiraz** **£18.95**  
Australia 175ml £4.50 | 250ml £6.50  
A pleasing balance between ripe fruit and savoury, earthy notes. This wine is succulent with lashings of brambles fruit.  
*Pairs well with beef, lamb and venison*

**Three Realms Pinot Noir** **£19.50**  
Romania 175ml £4.65 | 250ml £6.75  
Bright red fruit flavours and spicy notes with delicate aromas of cherry and raspberry.  
*Pairs well with pork, salmon and tuna*

**Marques de Laia Crianza, Rioja** **£20.50**  
Spain 175ml £4.90 | 250ml £7.00  
Full of black fruit with hints of cocoa, clove and cinnamon. Supple tannins and lush sweet oak.  
*Pairs well with lamb and venison*

**Baron de Baussac Carignan Vieilles Vignes** **£21.00**  
France  
This wine is crammed with concentrated and voluptuous black cherry fruit, with subtle vanilla providing a polished finish.  
*Pairs well with beef and pasta*

**Beauté de Sud Malbec** **£22.00**  
France  
Blackberries, plums and blueberries, accompanied by a subtle touch of spice. A juicy, smooth and weighty palate.  
*Pairs well with beef and poultry*

**Côtes du Rhône, Remy Ferbras** **£22.00**  
France  
This floral scented wine has succulent notes of red and blackberry with warming hints of black pepper.  
*Pairs well with beef, lamb and venison*

## SPARKLING AND CHAMPAGNE

**Prosecco Corte Alta NV, DOC** **£23.00**  
Italy 175ml £6.50  
Delicate and aromatic with fine bubbles. This wine carries lots of fresh peach, pear and an elegant zest.

**Nicolas Feuillatte NV NV, Champagne** **£36.00**  
France

**Paul Drouet Brut NV, Champagne** **£38.95**  
France

**Laurent-Perrier La Cuvée, Champagne** **£59.95**  
France