



Wine list

WHITE

Las Ondas Sauvignon Blanc Valle Central, Chile	19.95
<i>A ripe and fruity white wine but with enough acidity to give a crisp dry finish</i>	
Millstream Chenin Blanc South Africa	19.95
<i>Light and fresh with an attractive quince and pear character</i>	
Mezzacorona Pinot Grigio Trentino, Italy	21.95
<i>A crisp fruity white wine with a delightful full and ripe aroma</i>	
Cloud Island Sauvignon Blanc New Zealand	21.95
<i>Fresh and Juicy with tropical fruit flavours and zingy acidity</i>	

RED

Boomerang Bay Shiraz South East, Australia	19.95
<i>Soft tannins integrate with juicy black fruit flavours and a velvety texture</i>	
Finca de Oro Rioja Spain	20.95
<i>A surprisingly refined and complex mid bodied red, showing dark fruit, spice and oak aromas</i>	
Andean Vineyards Malbec Argentina	21.95
<i>A mid bodied and warming red wine that has a good attack of damson and spice aromas</i>	
Mezzacorona Merlot Trentino, Italy	21.95
<i>Scented on the nose, with plenty of black fruit in evidence, fruity and mid bodied</i>	

ROSÉ

Jack & Gina Zinfandel California	19.95
<i>Medium-sweet with delicious red fruit flavours and plenty of lively acidity</i>	
Ponte Pinot Grigio Rosato Italy	21.95
<i>A fresh and youthful off-dry wine that has a lovely rose petal pink colour</i>	

CHAMPAGNE & SPARKLING

Prosecco Viticoltori Ponte Treviso, Italy	7.00/25.00
<i>Clean, dry and crisp, with a creamy finish</i>	
Ponte Aurora Rosé Italy	7.00/25.00
<i>Cherry pink in colour with a decent amount of sparkle, this is a light and off-dry sparkling rosé</i>	
Taittinger 'Nocturne' Sec NV Reims, France	60.00
<i>A smooth and rounded Champagne that also has classic toast and butter aromas</i>	
Taittinger 'Nocturne' Mosaic Rosé Reims, France	65.00
<i>Bright flamboyant pink with delicious aromas of summer pudding and a soft, mellow style</i>	
Bollinger Special Cuvée NV Ay, France	70.00
<i>Stylish and concentrated with quite a weight of Pinot fruit on the palate</i>	
Laurent Perrier Rosé Tours-sur-Marne, France	85.00
<i>Precise and crisp with hints of soft red fruits such as strawberries, raspberries and redcurrants</i>	

You are welcome to bring your own wines.

A corkage charge of £12.50 per 70cl bottle of still wine and £17.50 per 75cl bottle of Champagne will apply.

Autumn 2020