

175ml 6.25	We recommend <b>Montepulciano &amp; Pinot Grigio</b> <i>Sea Change</i>	bottle 25.00
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## WHITE

### **Blanco, Viña Palomeras** *Spain*

Apricot & peach / enticing textures / very refreshing  
**125ml 4.15 | 175ml 5.70 | 250ml 7.90 | bottle 22.50**

### **Pinot Grigio, Sea Change** *Italy*

Citrus, crisp & refreshing  
**125ml 4.65 | 175ml 6.25 | 250ml 8.65 | bottle 25.00**

### **Sauvignon Blanc, Cloud Rock** *Chile*

Fresh & zesty / floral & aromatic / hints of citrus  
**125ml 4.75 | 175ml 6.35 | 250ml 8.75 | bottle 25.50**

### **Chardonnay, Domaine de la Baume** *France*

Zesty lemon & apple / classic Chardonnay  
**125ml 5.25 | 175ml 6.85 | 250ml 9.75 | bottle 27.50**

### **Picpoul de Pinet, Foncastel** *France*

Fresh, notes of lemon & grapefruit  
**125ml 6.25 | 175ml 7.65 | 250ml 10.25 | bottle 29.00**

### **Sauvignon Blanc, Waddling Duck** *New Zealand*

Dry & full of white peach & passion fruit flavour  
**125ml 5.25 | 175ml 7.25 | 250ml 10.25 | bottle 30.00**

### **Gavi D.O.C.G, Antario** *Italy*

Hints of almond / burst of peach & honeyed fruit  
**bottle 31.00**

### **Chapel Down, Bacchus** *England*

Crisp, refreshing, hints of peach  
**bottle 35.00**

### **Gotas De Mar, Albariño** *Spain*

Stone fruits and light minerality  
**bottle 37.00**

## RED

### **Tinto, Viña Palomeras** *Spain*

Ripe cherry & berry fruit / hint of vanilla  
**125ml 4.15 | 175ml 5.70 | 250ml 7.90 | bottle 22.50**

### **Shiraz, Down Under** *Australia*

Ripe cherry & raspberry flavours / peppery, spicy finish  
**125ml 4.15 | 175ml 5.70 | 250ml 7.90 | bottle 22.50**

### **Montepulciano, Sea Change** *Italy*

red fruit & fresh summer berries  
**125ml 4.65 | 175ml 6.25 | 250ml 8.65 | bottle 25.00**

### **Merlot, Louis Eschenauer** *France*

Intense blackcurrant & cherry / smooth & lingering  
**125ml 4.75 | 175ml 6.35 | 250ml 8.75 | bottle 25.50**

### **Malbec, Fortuna** *Argentina*

Vibrant violets & spicy berries / medium-bodied  
**125ml 5.25 | 175ml 6.85 | 250ml 9.75 | bottle 27.50**

### **Rioja Tinto/Tempranillo, Viña Cerrada** *Spain*

Plum, oak, ripe black fruits & prunes  
**125ml 5.25 | 175ml 6.85 | 250ml 9.75 | bottle 27.50**

### **Pinot Noir, Rothschild,** *France*

Cherry colour & a delicate bouquet of berry fruit & violet  
**125ml 4.95 | 175ml 6.75 | 250ml 9.50 | bottle 28.00**

### **Old Vine Garnacha, Pablo D.O.** *Spain*

Dark & juicy / spicy & chocolatey / well-balanced  
**bottle 31.00**

### **Château Argadens, AC Bordeaux Supérieur** *France*

Opulent & rich / berried fruit & oakey undertones  
**bottle 32.00**

*A discretionary 10% service charge will be added to your bill for all food and beverage services and will be shared by the entire hotel team.*

**PLEASE SEE OVERLEAF  
FOR ROSÉ & SPARKLING**

# ROSÉ

## Pinot Grigio Rosé

*Romania*

Lively raspberry & floral  
Apple & strawberry notes  
**125ml 4.15 | 175ml 5.70**  
**250ml 7.90 | bottle 22.50**

## Zinfandel Rosé

*USA*

Ripe strawberry & raspberry  
Very moreish  
**125ml 4.15 | 175ml 5.70**  
**250ml 7.90 | bottle 22.50**

## Lychgate Rosé, Bolney

*England*

Raspberry & pomegranate  
**bottle 35.00**

## Whispering Angel Rosé

*France*

Red berries  
**bottle 37.00**

# SPARKLING & FIZZ

## Sea Change 0%, Non-Alcoholic Sparkling Wine *Italy*

Crisp apple & summer mint  
**bottle 24.00**

**Pirani Prosecco DOC Extra Dry**  
Delicate, fresh & fruity with flavours  
of pear drops, apple & white blossom  
**125ml 7.00 | bottle 30.00**

**Pirani Extra Dry Prosecco DOC Rosé *Italy***  
Light & fresh with small bubbles  
**bottle 30.00**

**Champagne, Charles Vervey**  
**Cuvée De Reserve *France***  
Spicy & elegant, berry fruit  
**125ml 9.00 | bottle 45.00**

**Chapel Down Brut *England***  
Red apple & lemongrass  
Freshly-baked bread, fruits & quince  
**bottle 50.00**

**Rathfinny Classic Cuvée *England***  
Apples & ginger  
Mirabelle plums & sherbet  
**bottle 55.00**

**Moët & Chandon Brut Impérial N.V. *France***  
Classic blends  
Green apple & citrus fruits  
**375ml 40.00 | bottle 75.00**

## WINE LIST

Meet Me at  
Est.  
1912

