

## Wine of the Week

Please speak to a member of our team  
about our wine of the week

## WHITE

### Vino Blanco, Maximo *Spain*

Soft citrus, approachable

175ml 6.75      250ml 9.00      bottle 26.00

### Sauvignon Blanc, Punto de Vista *Chile*

Zesty citrus, green herbaceous

175ml 7.25      250ml 9.50      bottle 27.50

### Chardonnay, Dreamweaver *Australia*

Ripe stone fruit, creamy

175ml 7.50      250ml 10.25      bottle 29.00

### Viognier, IGP Cotes de Thau *France*

Apricot floral, oily texture

175ml 9.00      250ml 11.50      bottle 33.00

### Muscadet de Sevre et Maine sur Lie,

Domaine des Amoureux *France*

Sea-spray, bright apple, dry

175ml 10.00      250ml 12.50      bottle 36.00

### Pinot Grigio, Borelli *Italy*

Light pear, crisp finish

bottle 31.00

### Sauvignon Blanc, Perfect Cut *New Zealand*

Lime zest, grassy, refreshing

bottle 36.00

### Picpoul de Pinet, Terre d'Eole *France*

Fresh, light and refreshing

bottle 40.00

### Albarino, La Huida *Spain*

Stone fruit, bright, crisp

bottle 38.00

### Bacchus, Chapel Down *England*

Aromatic, zesty with green apple

bottle 42.00

### Petit Chablis, Domaine des Malandes *France*

Chalky, green apple, crisp

bottle 55.00

## RED

### Vino Tinto, Maximo *Spain*

Juicy red, gentle tannins

175ml 6.75      250ml 9.00      bottle 26.00

### Cabernet Sauvignon, Punto de Vista *Chile*

Blackcurrant hints, cedar

175ml 7.25      250ml 9.50      bottle 27.50

### Merlot/Corvina, Ponte Pietra *Italy*

Red plum, soft spice undertone

175ml 7.50      250ml 10.25      bottle 29.00

### Pinot Noir, Cramele Recas *Romania*

Light-bodied, fruity with earthy notes

175ml 9.00      250ml 11.50      bottle 33.00

### Montepulciano d'Abruzzo,

Conte de Castelveccchio *Italy*

Juicy black cherry, rustic tannins

175ml 10.00      250ml 12.50      bottle 36.00

### Malbec, Phebus *Argentina*

Dark berry, smoky

bottle 32.00

### Bordeaux Supérieur,

Château Cap de Merle *France*

Full-bodied, ripe with plum and oak

bottle 39.00

### Rioja, Vina Berceo *Spain*

Oak, vanilla and red fruits

bottle 40.00

### Valpolicella Classico Superiore *Italy*

Rich, velvety with dried fruit depth      bottle 48.00

### Château Cissac, Cru Bourgeois *France*

Complex, with dark fruit notes

bottle 56.00

### Châteauneuf-du-Pape,

Château Beauchene *France*

Ripe cherries, peppery violet & cheddar

bottle 60.00

## ROSÉ

### **Pato Torrente Rosé** *Chile*

Strawberry, crisp, refreshing

**175ml 6.75      250ml 9.00      bottle 26.00**

### **White Zinfandel, Showdown** *USA*

Light, sweet with strawberry notes

**175ml 6.75      250ml 9.00      bottle 26.00**

### **Creation Provence Rosé** *France*

Crisp, elegant with berry notes

**bottle 35.00**

### **Bordeaux Rosé, Château Bel Air** *France*

Fresh, fruity with a hint of spice

**bottle 42.00**

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## SPARKLING

### **Mionetto Prosecco DOC, Mionetto** *Italy*

Sparkling, fruity with floral notes

**125ml 8.50      bottle 32.00**

### **Rathfinny Classic Cuvée** *England*

Elegant, crisp with citrus brightness

**125ml 11.00      bottle 55.00      magnum 105.00**

### **Joseph Perrier Cuvée Royale Brut NV** *France*

Luxurious, complex with ripe fruit

**125ml 12.00      bottle 65.00**

### **Rathfinny Rosé Brut** *England*

Delicate, vibrant with berry notes

**bottle 65.00**

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## DESSERT WINE

### **Elysium Muscat** *California*

**6**

**50ml**

Sweet, aromatic with honeyed citrus

### **Tokaji** *Hungary*

**8**

**50ml**

Rich, full-bodied with dark fruit and spice

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## NON-ALCOHOLIC

### **Wild Idol Sparkling White or Rosé**

*Germany- o.o Non-alcoholic*

Hand crafted by UK winemakers in Germany.

Suitable for Vegans and Gluten Free

**bottle 35.00**

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1912  
Est.

## WINE LIST

