



WINE

MENU



WHITE WINE

175ml 250ml Bottle

2 **Il Molo Pinot Grigio**

£6.00 £7.50 £22.00

Italy - Veneto

Light lemony notes move on to joyous apple and pleasing pear. All the benefits of an orchard fruit salad with an added note of citrus fun.

Food Matches: Will pair well with fennel and red-onion salad with parmesan.

2 **Bird Island Chenin Blanc**

£5.50 £7.00 £20.00

South Africa

Chenin Blanc is so versatile and adaptable; here it shows green and red apples, peachy fruit, and a hint of something slightly tropical. The palate is dry and fresh but with a wonderful hit of ripe apples, apricots, nuts, and melon.

Food Matches: Pasta / Chicken / Pork.

2 **Homeward Bound Chardonnay**

£5.50 £7.50 £21.00

Australia - South East

A zesty citrus character is to the fore as a range of stone and tropical fruits soon come in to view. Light, refreshing and crisp, this is filled with pineapple, peach, and lemon flavours.

Food Matches: Pasta / Chicken / Pork.

2 **Fern Bird Sauvignon Blanc**

£7.00 £9.00 £26.00

New Zealand

Ain't no party like a passion fruit party. Apricots and kiwis bring an extra layer and the acidity is as bright and fresh as a spring day. Vibrant, zesty and filled to the brim with New Zealand goodness.

Food Matches: Match with grilled octopus.

2 **Villa Borghetti Soave Classico**

£26.50

Italy

Notes of chamomile and fresh summer flowers sit nicely alongside a pure lemon citrus character. Fresh green apples, subtle pear notes and white peach all gently slide into the nose. Summery and enticing. The palate is crisp with a note of texture. A dusting of almonds sit amongst green apples, pears, peaches and apricot stone. Pleasing minerality and length. This is cool and aware of it but that only makes it better. Vibrant and tangy.

Food Matches: Pasta / Risotto / Charcuterie.

1 **Quinta da Lixa Flowers Vinho Verde**

£6.50 £8.50 £24.00

Portugal - Vinho Verde v

Fruity, floral notes, fresh and well balanced. The nose is aromatic green apple, melon and white peach. The palate is balanced, smooth with a generous texture and a touch of petillance. White peach, apples and tangerine on the palate leading to a long, crisp finish.

Food Matches: Oysters / Seafood / Fish.

v = vegan



RED WINE

175ml 250ml Bottle

C Vamonos Merlot

£6.00 £7.50 £21.00

Chile - Central Valley ✓

A basket full of redcurrants, plums, and blackberries is there for all to enjoy. There's a touch of soft, sweet smoke and chocolate on the palate, but they never get in the way of that fresh, ripe fruit.

Food Matches: Pasta / Chicken / Pork.

C Les Mougeottes Cabernet Sauvignon IGP

£24.00

France - Languedoc

Chenin Blanc is so versatile and adaptable; here it shows green and red apples, peachy fruit, and a hint of something slightly tropical. The palate is dry and fresh but with a wonderful hit of ripe apples, apricots, nuts, and melon.

Food Matches: Summer BBQ (think venison sausages) or a classic Beef Wellington.

D Bird Island Shiraz

£5.50 £7.50 £21.00

South Africa

Cracked black pepper, warming meats on the braai, freshly picked blackberries and brambles. You could be sat next to the barbecue in South Africa itself with this pure and ripe, dark berry and spice filled wine.

Food Matches: Chargrilled Meats / Lamb.

B Journey Collection Rioja Crianza

£7.00 £9.50 £27.00

Spain - Rioja ✓

A powerful nose of ripe, vibrant blackberries and plums is supported by a supple seam of vanilla. The palate is medium bodied with fine grained tannins. It's filled with flavours of brambles, forest, cinnamon and nutmeg and has a lingering toastiness on the finish.

Food Matches: The classic pairing for Rioja is lamb: try it roasted with garlic, thyme and rosemary for a sensational experience.

A Sospiro Rosso

£5.50 £7.00 £20.00

Italy - Emilia Romagna

This doesn't scream overblown fruit but instead gently sighs a nice combination of red and black fruit. Soft tannins and refreshing acidity keep this lively and moreish.

Food Matches: Charcuterie / Chicken / Tuna Steaks.

C El Esteco Cuma Organic Malbec

£26.00

Argentina ✓

Fruity, floral notes, fresh and well balanced. The nose is aromatic green apple, melon and white peach. The palate is balanced, smooth with a generous texture and a touch of petillance. White peach, apples and tangerine on the palate leading to a long, crisp finish.

Food Matches: Beef / Steak / Barbecue.

✓ = vegan



ROSÉ WINE

175ml 250ml Bottle

5 Desert Rose White Zinfandel

£6.00 £7.50 £22.00

USA

Imagine biting into a strawberry tart that has just a drizzle of sweet cherry syrup and you've got this off dry wonder. Fresh, juicy and with a gentle sugar hit.

Food Matches: Serve with summer fruit pudding.

SPARKLING & CHAMPAGNE

Bottle

2 Via Vai Prosecco

£26.00

Sparkling *v*

Freshly cut lemons, apricot skins and a meadow full of flowers. This is light, dry, refreshing and packed with citrus and orchard fruits.

Food Matches: Aperitif / Canapés / White Meats.

2 Via Vai Rosé

£30.00

Sparkling *v*

Supple aromas of lemon, grapefruit, cherry and raspberry entertain the nose before they move to the palate alongside a refreshing, crisp hint of crunchy apple.

Food Matches: Aperitif / Salads / Chicken.

2 Via Vai Prosecco Single Serve

£9.00

Sparkling *v*

Freshly cut lemons, apricot skins and a meadow full of flowers. This is light, dry, refreshing and packed with citrus and orchard fruits.

Food Matches: Aperitif / Canapés / White Meats.

1 Pannier Champagne NV

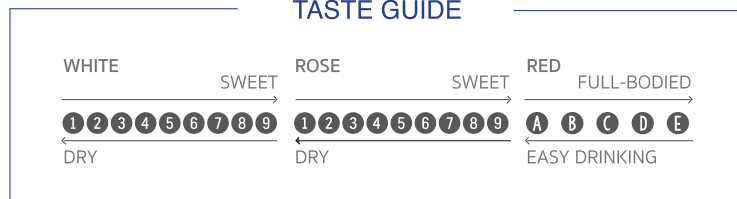
£65.00

Champagne *v*

White summer flowers, fresh citrus and a plenty of ripe orchard fruits fill the nose. A hint of freshly baked bread sits nicely behind lemon peels, green apple, and pear. A refreshing, textured, and utterly drinkable Champagne.

Food Matches: Aperitif / Shellfish / Salad.

TASTE GUIDE



v = vegan

