



## Champagne & Sparkling Wines

	125ml	
Champagne Charles Chevalier, Brut, <b>France NV</b>	13.00	69.00
Champagne Drappier Brut Nature Sans Soufre, <b>France NV</b>		86.00
Champagne Bollinger, Rose Brut, <b>France NV</b>		99.00
Champagne Moet et Chandon "Dom Perignon" Brut, <b>France 2009</b>		195.00
Cottonworth English Sparkling, Test Valley Hampshire, <b>England NV</b>	9.75	59.00
Prosecco, Casa Canevel, Extra Dry, <b>Italy NV</b>	8.00	42.00

## White Wines

	125ml	175ml	
Valdemoreda Macabeo, <b>Spain 2017</b>	5.00	6.00	20.00
White Rabbit, Riesling, Rhine, <b>Germany 2017</b>			23.00
Domaine de Vedilhan Viognier, Vins de Pays d'Oc, <b>France 2017</b>			25.00
Terre del Noce Pinot Grigio, Dolomites, <b>Italy 2017</b>	5.85	7.50	26.00
Quercus Pinot Bianco, <b>Slovenia 2017</b>			27.00
Azumbre Verdejo, Rueda, Agricola Castellana, <b>Spain 2016</b>	6.50	8.50	29.00
New Hall Signature Reserve Dry White, Essex, <b>England 2014</b>	6.75	8.75	31.00
Feather Drop Sauvignon Blanc, <b>New Zealand 2017</b>			32.00
The Next Big Thing Chardonnay, Eden Valley, <b>Australia 2017</b>	7.00	8.75	33.00
Chateau Ste Michelle, Riesling, Columbia Valley, <b>USA 2015</b>			34.00
Albaclara Sauvignon, Haras de Pirque, <b>Chile 2017</b>	7.25	8.95	34.00
Gruner Veltliner, Zero-G, Wagram, <b>Austria 2017</b>			35.00
Neil Ellis Groenekloof Sauvignon Blanc, Stellenbosch, <b>South Africa 2017</b>			35.00
Chateau Constantin, Papillon, Chase, <b>France 2015</b>			36.00
Russian River Pinot Gris, Mac Murray, California, <b>USA 2016</b>			38.00
Albarino, Casal Caeiro, Rias Baixas, <b>Spain 2016</b>	7.95	9.25	40.00
Gavi di Gavi La Meirana, Broglia, Piedmont, <b>Italy 2017</b>	8.80	11.00	44.00
Clos des Lunes Blanches, Bordeaux Blanc sec, <b>France 2016</b>			50.00
Chablis, Domaine JM Brocard, Auxerre, <b>France 2017</b>			52.00
Conte della Vipera Sauvignon Blanc, Castello della Sala, Umbria, <b>Italy 2015</b>			65.00
Saint Aubin La Fontenotte, Domaine Marc Colin, Burgundy, <b>France 2015</b>	13.95	17.00	73.00
Chateauneuf du Pape Blanc, Domaine de Beurenard, Rhone, <b>France 2016</b>			84.00
Antica Chardonnay, Napa Valley, <b>USA 2015</b>			88.00
Lucia Chardonnay, Pisoni, Santa Lucia Highlands, California, <b>USA 2014</b>			102.00
Chassagne Montrachet Blanc, Dom Thomas Morey, Burgundy, <b>France 2012</b>			117.00
Puligny Montrachet Clos de Vieux Chateau, Dom. F Carillon, Burgundy, <b>France 2015</b>			165.00

## Rose Wines

Cheval Gris De Gris (Sable De Camargue), <b>France 2017</b>	5.40	6.75	27.00
Chateau Constantin Rose, Aix-en-Provence, <b>France 2017</b>	7.75	8.95	38.00

Vintages subject to change

Please make us aware of any allergens, some wines may contain milk and may not be suitable for vegetarians. SO2 is present in wine

## Red Wines

	125ml	175ml	
Valdemoreda Tempranillo, <b>Spain 2016</b>	5.00	6.00	20.00
Morande Pionero Merlot Reserva, <b>Chile 2016</b>			25.00
Pinot Noir Le Fou, Vins de Pays, Languedoc, <b>France 2016</b>			26.00
Montepulciano d'Abruzzo, Barrique Aged, Itynera, <b>Italy 2016</b>	6.15	7.25	28.00
Buitenverwachting Cabernet Merlot, Constantia, <b>South Africa 2014</b>	6.50	8.50	29.00
Chateau Terrefort Lescalle, Bordeaux, <b>France 2015</b>			30.00
Rioja Tempranillo, Artesa Crianza, <b>Spain 2015</b>			30.00
Cotes du Rhone Samorens, Ferraton, <b>France 2016</b>	7.00	8.75	33.00
Guenoc Merlot, California, <b>USA 2016</b>			34.00
Valpolicella Ripasso Superiore, Veneto, <b>Italy 2015</b>			35.00
Lost Angel Pinot Noir, California, <b>USA 2015</b>	7.75	9.00	38.00
Finca Decero Malbec, Mendoza, <b>Argentina 2016</b>	7.75	9.00	38.00
Katnook Estate Cabernet Sauvignon, Founders Block, <b>Australia 2016</b>	7.95	9.25	40.00
Cloof, Pinotage, Western Cape, <b>South Africa 2015</b>			42.00
Fleurie Clos des Quatres Vents, Beaujolais, <b>France 2015</b>			43.00
Cabernet Franc, Waterkloof, <b>South Africa 2015</b>			46.00
Peppoli Chianti Classico, Marchese Antinori, Tuscany, <b>Italy 2016</b>	9.50	11.75	47.00
Rasteau, Cotes du Rhone, Dom. Beaugrenard, <b>France 2016</b>			50.00
Bourgogne Pinot Noir, Les Gravieres, Dom. Guillon, <b>France 2014</b>			61.00
Il Bruciato, Tenuta Guado al Tasso, Bolgheri, <b>Italy 2015</b>			64.00
Chateau Puy Blanquet, St Emilion, <b>France 2007</b>			65.00
Chateauneuf du Pape, Chante Cigale, Rhone, <b>France 2015</b>			70.00
Rioja Gran Reserva, Conde de Valdemar, <b>Spain 2008</b>			73.00
Pinot Nero Mazon Riserva, Tenuta Hofstatter, Alto Adige, <b>Italy 2013</b>			84.00
Langmeil Orphan Bank Shiraz, Barossa Valley, <b>Australia 2014</b>			93.00
Reserve de la Comtesse, Ch Pichon Lalande, Pauillac, Bordeaux, <b>France 2008</b>			115.00
Morey St Denis, Rue du Vergy, Dom. Perrot Minot, Burgundy, <b>France 2010</b>			135.00
Chateau Langoa-Barton, Grand Cru, St Julien, Bordeaux, <b>France 2012</b>			165.00

## Dessert Wines

	70ml	
Muscat de Frontignan, Chateau de Stony, <b>France 2015</b> (375ml)	8.00	30.00
Santa Cristina Donato "Vin Santo" Antinori, <b>Italy NV</b>	6.00	39.00
Noble Wrinkled Riesling d'Arenberg, McLaren Vale, <b>Australia 2016</b> (375ml)	9.00	32.00
Burrows Hill Iced Cider (375ml)	11.00	63.00
Ferreira Late Bottled Vintage Port, <b>Portugal 2013</b>	6.00	60.00
Quinta da Porto 10 Year Old Tawny, Ferreira, <b>Portugal NV</b>	8.00	69.00

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