

White Wine

- 1. Talevera Macabeo Sauvignon, Carinena, Spain** £13.00
Zesty white shows notes of apple and pineapple.
- 2. Between Thorns Chardonnay, South Eastern Australia** £14.30
Tropical aromas, followed by flavours of juicy nectarine and peach.
- 3. Tekena Sauvignon Blanc, Central Valley, Chile** £15.05
Refreshing, with citrus and tropical fruit flavours and a crisp finish.
- 4. Cullinan View Chenin Blanc, Western Cape, South Africa** £15.40
Deliciously fresh and creamy with peachy fruit character. A classic South African style.
- 5. Vinuva Pinot Grigio delle Venezie, Italy** £15.60
Delicately flavoured with notes of green apple and pear, the palate is unoaked and refreshing.
- 6. La Campagne Viognier, Pays d'Oc, France** £15.80
Classic peachy-apricot flavour.
- 7. Waipara Hills Sauvignon Blanc, Marlborough, New Zealand** £21.80
Generous and lifted, showing powerful aromas of nettle and snow pea: the palate bursts with fresh citrus, grapefruit and melon notes.



Red Wine

- 8. Talevera Tinto, Carinena, Spain** £13.00
Unoaked, the wine is made to a light, refreshing style and shows notes of fruits of the forest, mixed with sweet spice.
- 9. Between Thorns Shiraz, South Eastern Australia** £14.30
Fruit-driven Shiraz with aromas of cherry and raspberry, complemented by hints of spice and vanilla.
- 10. Luna del Sur Malbec, San Juan, Argentina** £14.55
Plenty of ripe, soft berry fruit flavours with the usual pinch of spice associated with Malbec as well as cinnamon and vanilla notes from some brief oak ageing.
- 11. Tekena Merlot, Central Valley, Chile** £15.05
Fruit-driven, raspberry and blueberry fruit leading to a soft finish.
- 12. Solandia Nero d'Avola, Terre Siciliane, Italy** £15.95
This wonderful indigenous grape produces Shiraz like flavours and spice with the extra bit of juicy fruit, liquorice and vanilla.
- 13. Château Haut Roudier, Bordeaux, France** £18.20
Deep cherry red with coulis-style berry fruit, youthful cherry vibrancy and a rich concentration displaying a delicious freshness.
- 14. Contrade Primitivo, Puglia, Italy** £18.55
Dark ruby red with violet reflections with aromas of wild berries, cocoa and nutmeg with slightly vanilla finish.
- 15. Errázuriz Cabernet Sauvignon, Aconcagua Valley, Chile** £18.60
Bright red in colour with intense strawberry, blackcurrant and cherry aromas. Rich in the mouth, with fleshy fruit and a spicy character.
- 16. Veramonte Merlot, Casablanca Valley, Chile** £18.90
Richly full of blackberry and cherry aromas with hints of mint and a creamy velvet texture.
- 17. Marqués de Morano Rioja Reserva, Spain.** £22.90
Matured raspberry and cherry fruit with hints of vanilla spice on the lingering, velvety finish.





Rosé Wine

- 18. Whispering Hills White Zinfandel, California, USA** £14.10
*Loads of fresh summer-fruit flavours and lively acidity.
 Medium-bodied to appeal to most palates, California's own Zinfandel.*

Single Serve Wines

- 19. Stowells Sauvignon Blanc, Central Valley, Chile** £4.40
*The cool Curicó Valley and sea breezes enhance these fresh
 gooseberry flavours.*
- 20. Stowells Merlot, France** £4.40
Rich flavoured, juicy and ripe with a delicious plummy character.
- 21. Stowells White Zinfandel, California, USA** £4.40
*A delicious strawberry and raspberry fruit salad with
 a sprinkling of sugar on the finish.*
- 22. Galanti Prosecco, Italy** £6.50
*Shows the typical fruit spectrum of apple and pear with a
 hint of peach; followed by a fine, persistent, soft fizz.*



Sparkling Wine & Champagne

- 23. Codorniu Brut, Cava, Spain** £17.05
Refreshing Cava with delicious floral aromas and a dry finish.
- 24. Galanti Prosecco, Italy** £18.00
*Shows the typical fruit spectrum of apple and pear with a
 hint of peach; followed by a fine, persistent, soft fizz.*
- 25. Bouche Pere et Fils Champagne, France** £30.00
*A ripe, biscuity Champagne with a fine mousse and a long
 elegant finish.*

Port - Masonic Dining Only

- Cockburn's Ruby Port** £19.90
Approximately 16 glasses per bottle.
- Graham's Late Bottled Vintage Port** £21.00
Approximately 16 glasses per bottle.



Cognac - Masonic Dining Only

- Martell VS Fine Cognac** £32.00
Approximately 28 glasses per bottle.

