

# WINE LIST



## WHITE

**1. Talevera Macabeo Sauvignon,  
Carinena, Spain**

**ABV 13%**

*Zesty white shows notes of apple and pineapple.*

**£13.75**

**2. Between Thorns Chardonnay,  
South Eastern Australia.**

**ABV 13%**

*Tropical aromas, followed by flavours of juicy nectarine and peach*

**£15.15**

**3. Tekena Sauvignon Blanc,  
Central Valley.**

**ABV 13%**

*Refreshing with citrus and tropical fruit flavours and a crisp finish.*

**£15.45**

**4. Cullinan View Chenin Blanc,  
Western Cape.**

**ABV 13%**

*Deliciously fresh and creamy with peachy fruit character. A classic South African style.*

**£15.90**

**5. Vinuva Pinot Grigio delle  
Venezie, Italy.**

**ABV 12%**

*Delicately flavoured with notes of green apple and Pear, the palate is unoaked and refreshing.*

**£15.60**

**6. Waipara Hills Sauvignon Blanc,  
Marlborough, New Zealand.**

**ABV 14%**

*Generous and lifted, showing powerful aromas of nettle and snow pea: the palate bursts with fresh citrus, grapefruit and melon notes*

**£22.20**



## RED

**8. Talevera Tinto Carinera, Spain.**

**ABV 13%**

*Unoaked, the wine is made to a light, refreshing style and shows notes of fruits of the forest, mixed with sweet spice.*

**£13.75**

**9. Between Thorns Shiraz, South Eastern Australia.**

**ABV 14%**

*Fruit-driven Shiraz with aromas of cherry and raspberry, complemented by hints of spice and vanilla.*

**£15.15**

**10. Luna del Sur Malbec, San Juan, Argentina.**

**ABV 13%**

*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.*

**£15.15**

**11. Tekena Merlot, Central Valley Chile.**

**ABV 13%**

*Fruit-driven, raspberry and blueberry fruit leading to a soft finish.*

**£15.45**

**12. Solandia Nero d'Avola, Terre Siciliane, Italy.**

**ABV 13%**

*This wonderful indigenous grape produces Shiraz like flavours and spice with the extra bit of juicy fruit, liquorice and vanilla.*

**£16.55**

**13. Château Haut Roudier, Bordeaux, France.**

**ABV 13%**

*Deep cherry red with coulis-style berry fruit, youthful cherry vibrancy and a rich concentration displaying a delicious freshness.*

**£18.85**

**14. Contrade Primitivo, Puglia, Italy.**

**ABV 14%**

*Dark ruby with violet reflections with aromas of wild berries, cocoa and nutmeg with slightly vanilla finish.*

**£18.75**

**15. Errázuriz Cabernet Sauvignon, Aconcagua Valley, Chile.**

**ABV 14%**

*Bright red in colour with intense strawberry, blackcurrant and cherry aromas. Rich in the mouth, with fleshy fruit and a spicy character.*

**£19.55**

**16. Veramonte Merlot, Casablanca Valley, Chile.**

**ABV 14%**

*Richly full of black berry and cherry aromas with hints of mint and a creamy velvet texture.*

**£19.20**

**17. Marqués de Morano Rioja Reserva, Spain.**

**ABV 13%**

*Matured raspberry and cherry fruit with hints of vanilla spice on the lingering, velvety finish.*

**£23.10**



## ROSE'

### 18. Whispering Hills White Zinfandel, California, USA.

**ABV 11%**

*Loads of fresh summer-fruit flavours and lively acidity. Medium-bodied to appeal to most palates, California's own Zinfandel.*

**£14.30**



## Single Serve Wines

### 19. Stowells Sauvignon Blanc, Central Valley, Chile.

**ABV 12%**

*The cool Curicó Valley and sea breezes enhance these fresh gooseberry flavours.*

**£4.45**

### 20. Stowells Merlot, France.

**ABV 13%**

*Rich flavoured, juicy and ripe with a delicious plummy character.*

**£4.45**

### 21. Stowells White Zinfandel, California, USA.

**ABV 10%**

*A delicious strawberry and raspberry fruit salad with a sprinkling of sugar on the finish.*

**£4.45**

### 22. Galanti Prosecco, Italy.

**ABV 11%**

*Shows the typical fruit spectrum of apple and pear with a hint of peach, followed by a fine persistent, soft fizz.*

**£6.70**



## Sparkling Wine & Champagne

**23. Codorníu Brut, Cava, Spain.**

**ABV 12%**

*Refreshing Cava with delicious floral aromas and a dry finish.*

**£17.60**

**24. Galanti Prosecco Extra Dry, Italy.**

**ABV 11%**

*Shows the typical fruit spectrum of apple and pear with a hint of peach, followed by a fine persistent, soft fizz.*

**£18.40**

**25. Bouche Pere et Fils Champagne.**

**ABV 12%**

*A ripe, biscuity Champagne with a fine mousse and a long elegant finish.*

**£30.65**

