

Bottle
250ml
175ml

VERY DRY, LIGHT, DELICATE WHITE

- 1 **Vinuva Pinot Grigio delle Venezie** 17.95
Italy 5.95
Light and refreshing, a mouth-watering partner for salads and seafood. 4.45
- 2 **Chablis, Ladichelle, Pierre Dupond** 29.95
France
Typical floral, green fruit and mineral notes on the nose; the palate is dry and refreshing.

DRY, HERBACEOUS OR AROMATIC WHITE

- 3 **Altoritas Sauvignon Blanc** 16.95
Central Valley, Chile 5.65
Zesty and zippy, a refreshing partner for salads, chicken and fish dishes. 4.25
- 4 **Vidal Sauvignon Blanc** 24.95
Marlborough, New Zealand
Classically crisp and herbaceously intense with great complexity, a mingling of passion-fruit and melon flavours

JUICY, FRUIT-DRIVEN, RIPE WHITE

- 5 **Kleine Zalze Vineyard Selection Chenin Blanc** 17.95
Stellenbosch, South Africa
Ripe and silky-smooth, from South Africa's most popular white grape variety with rich guava fruit and honeyed character.
- 6 **The Gourmet Chardonnay** 18.95
South Australia
Fruit-driven Chardonnay, unoaked with zesty, citrusy fruit and a structure made for food.

RICH, FRUITY ROSÉ

- 7 **Vendange White Zinfandel** 16.95
California, USA 5.65
Sweet, soft and light rosé, can work well with savoury foods that have a sweet dimension. 4.25

Food Allergies & Intolerances

Should you have concerns about a food allergy or intolerance please speak to our staff before you order your food or drink

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JUICY, MEDIUM-BODIED, FRUIT-LED RED

- 8 **Viña Real Rioja Crianza, Spain** 24.95
Rich aromas of fruit cake and spice, smooth and supple in the mouth with perfectly integrated oak, a rounded silky texture and smooth tannins.
- 9 **Altoritas Merlot** 16.95
Central Valley, Chile 5.65
A great all-rounder, as good with Mediterranean dishes as with spicy food or a Sunday roast. 4.25
- 10 **Drylands Pinot Noir** 29.50
Marlborough, New Zealand
Fresh, savoury, berry-fruit flavours that are excellent with light game, wild mushrooms, rich chicken and pork dishes.

SPICY, PEPPERY, WARMING RED

- 11 **Berri Estates Shiraz** 17.95
SE Australia 5.95
Soft and spicy partner for beef and chicken dishes with hot, tangy or fruity dark sauces. 4.45
- 12 **Nederburg The Manor Cabernet Sauvignon** 17.95
Western Cape, South Africa
Shows an abundance of ripe berry and dark chocolate aromas with nuances of oak-spice.
- 13 **Etchart Privado Malbec** 18.95
Cafayate Valley, Argentina
Turns the heat up when paired with spicy dishes or peps up grilled or roasted beef or lamb dishes.

CHAMPAGNE & SPARKLING

- 14 **Da Luca Prosecco, Italy** 20cl 5.95
With wonderful peach and apricot aromas, this prosecco has a fresh, zingy palate with just a touch of sweetness and a clean lingering finish.
- 15 **Galanti Prosecco Extra Dry, Italy** 23.50
Whilst famed as an aperitif, the soft fizz of Prosecco also partners light chicken dishes, delicate seafood and salads well.
- 16 **G.H. Mumm Cordon Rouge Brut** 45.00
Champagne
Excellent partner for light dishes based on white fish or chicken, green vegetables, salads and savoury cheese dishes.
- 17 **Taittinger Brut Réserve, Champagne** 50.00
GOLD (NV) "The creamy texture makes this a great food fizz," said team leader Annette Scarfe MW. "From oysters and scallops to roast turkey."