

Champagne & Sparkling

- 1 **Galanti Prosecco Extra Dry, Italy** 20cl 5.95
- 2 **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.
- 3 **G.H. Mumm Cordon Rouge Brut** 45.00
Excellent partner for light dishes based on white fish or chicken, green vegetables, salads and savoury cheese dishes.
- 4 **Taittinger Brut Réserve, Champagne** 50.00
GOLD (NV) "The creamy texture makes this a great food fizz," said team leader Annette Scarle MW. "From oysters and scallops to roast turkey."

Very dry, light, delicate white

- 5 **Vinuva Pinot Grigio delle Venezie Italy** 17.95
250ml 5.95
175ml 4.45
Delicately flavoured with notes of green apple and pear, the palate is unoaked and refreshing.

Dry, herbaceous or aromatic white

- 6 **Monte Verde Sauvignon Blanc, Central Valley, Chile** 16.95
250ml 5.65
175ml 4.25
Classic gooseberry flavours enhanced by tropical fruit and zesty lemon.
- 7 **Pulpo Sauvignon Blanc, Marlborough, New Zealand** 25.95
Cool fermentation in stainless steel and bottled early to capture those classic grassy-gooseberry aromas and flavours which have made 'Kiwi' Sauvignon Blanc world-famous.

Juicy, fruit-driven, ripe white

- 8 **Bespoke Chenin Blanc, Western Cape South Africa** 18.95
Lively fruit-led, with a typical richness to the palate.
- 9 **Short Mile Bay Chardonnay, South Eastern Australia** 19.95
Unoaked, a tropical fruit flavoured wine with notes of spring blossom and honey.
- 10 **Rare Vineyards Marsanne-Viognier, Pays d'Oc, France** 22.95
Soft and aromatic with notes of peach blossom and citrus on the deliciously refreshing finish.

Rich, fruity rosé

- 11 **Vendange White Zinfandel California, USA** 16.95
250ml 5.65
175ml 4.25
A medium-sweet rosé made using Zinfandel grapes from the North Central Valley.

Dry, elegant rosé

- 12 **Granfort Rosé de Cinsault, Pays d'Oc France** 18.95
Harvested in the cool of the morning and cool fermented to ensure that the flavours of fresh summer fruit are retained.

Juicy, medium-bodied, fruit-led red

- 13 **Marqués de Morano Rioja Reserva, Spain** 24.95
Matured raspberry and cherry fruit with hints of vanilla spice on the lingering, velvety finish.
- 14 **Monte Verde Merlot, Central Valley, Chile** 16.95
250ml 5.65
175ml 4.25
A great all-rounder, as good with Mediterranean dishes as with spicy food or a Sunday roast.
- 15 **Élevé Pinot Noir, Vin de France France** 18.95
From the foothills of the Pyrenees, soft, lightly oaked cherries and blueberries with a hint of spice.

Spicy, peppery, warming red

- 16 **Berri Estates Shiraz SE Australia** 17.95
250ml 5.95
175ml 4.45
Soft and spicy partner for beef and chicken dishes with hot, tangy or fruity dark sauces.
- 17 **Nederburg The Manor Cabernet Sauvignon, Western Cape South Africa** 18.95
An abundance of ripe berry and dark chocolate aromas with nuances of oak in the background; ripe fruit and delicate oak spice flavours, firm tannins and a lingering finish.
- 18 **Portillo Malbec, Uco Valley, Mendoza, Argentina** 19.95
Plums, blackberries and a touch of vanilla; fresh fruit flavours, supported by a touch of spice.
- 19 **Los Intocables San Juan Black Malbec, San Juan, Argentina** 22.95
The flavours of ripe caramelized fruit are perfectly amalgamated with the notes of smoke provided by the toasting of the wood, leaving a pleasant and persistent finish.
125ml Glass available on request