

## CHAMPAGNE

	125ml	Bottle
TAITTINGER, BRUT, NV (V) Reims, France	£18.50	£96.00
TAITTINGER, NOCTURNE SEC, NV (V) Reims, France	£19.50	£99.00
TAITTINGER, ROSÉ, NV (V) Reims, France	£20.00	£105.00
TAITTINGER, MILLÉSIMÉ, BRUT, 2016 (V) Reims, France	£25.00	£140.00

## ITALIAN SPARKLING

	125ml	Bottle
PROSECCO, TERRE DI SANT'ALBERTO, NV (V) Veneto, Italy	£10.00	£45.00

## ENGLISH SPARKLING

	125ml	Bottle
SILVER REIGN, ROSÉ, NV (V) Kent, England	£11.50	£60.00
NYETIMBER, CLASSIC CUVÉE, NV (V) Kent, England	£16.00	£90.00
DOMAINE EVREMOND / TAITTINGER, BRUT, NV Kent, England	£18.00	£105.00

## NON-ALCOHOLIC SPARKLING

	125ml	Bottle
WILD IDOL, 2022 (V) Rheinessen, Germany	£14.00	£70.00
WILD IDOL, ROSÉ, 2019 (V) Rheinessen, Germany	£14.00	£70.00

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A discretionary service charge of 12.5% will be added to the total bill.

## WHITE BY THE GLASS

	175ml	250ml	Bottle
<b>VERDECA, 2023   SAN MARZANO, TALÒ (V)</b> Puglia, Italy A richness of aromatics with notes of white flowers, crisp apple and honey, leading to a vibrant finish	£11.50	£15.00	£42.00
<b>CHARDONNAY-GRENACHE-ROUSSANE, 2024   DOMAINE LAFAGE, CÔTÉ EST.</b> Roussillon, France A dry, medium bodied wine with aromatic notes of exotic honey and orange, and a refreshing minerality	£12.50	£16.50	£47.00
<b>CORTESE, 2023   ROBERTO SAROTTO TENUTA MANETTI, 'AURORA' GAVI DI GAVI (V)</b> Piedmont, Italy Medium bodied and silky, with plenty of juicy peach and pear fruit alongside fresh tones	£13.00	£17.00	£49.00
<b>SAUVIGNON BLANC, 2024   CRAGGY RANGE</b> Martinborough, New Zealand Stainless steel and oak maturation gives a wine with great texture; crisp spice, lime and white flowers	£15.50	£20.00	£57.00
<b>CHENIN BLANC, 2024   DOMAINE DE LA ROULETIÈRE, 'LES CALCAIRES' VOUVRAY SEC (V)</b> Loire Valley, France Medium bodied classic Vouvray; fresh pear and honey, with a touch of sweetness leading to a soft, saline finish	£15.50	£20.00	£58.00
<b>CHARDONNAY, 2023   ROBERT OATLEY, SIGNATURE</b> Margaret River, Australia Medium bodied, with stone fruits and a soft buttery character, all pinned down by fresh, bright acidity	£15.50	£20.50	£59.00
<b>BACCHUS, 2023   CHAPEL DOWN</b> Kent, England With notes of elderflower and gooseberry, a light dry style with fresh acidity, giving a spicy finish	£16.00	£21.00	£60.00
<b>GEWÜRTZTRAMINER, 2023   DOPFF &amp; IRION (V)</b> Alsace, France A classic, medium bodied aromatic wine boasting the typical characters of lychee, lime and spice	£16.00	£21.00	£60.00
<b>CHABLIS, 2024   DOMAINE SEGUINOT-BORDET (V)</b> Burgundy, France Crisp and clean with the vibrant, racy acidity of green fruit, and a soft, saline finish	£16.50	£21.50	£61.00
<b>ALVARINHO, 2022   QUINTA DA PEDRA, GRACA DA PEDRA (V)</b> Vinho Verde, Portugal A great alternative to Chablis, with a balanced texture that leads to stone fruits, freshness and pepper on the finish	£18.00	£22.00	£70.00
<b>GEWÜRTZTRAMINER-PINOT GRIS-RIESLING, 2023   HUGEL, GENTIL</b> Alsace, France A classic blend from a great estate; dry, aromatic and fresh, with a soft, floral spice	£19.50	£26.00	£75.00
<b>SAUVIGNON BLANC, 2024   CLOUDY BAY</b> Marlborough, New Zealand The iconic New Zealand Sauvignon; stone fruit and classically textured acidity on the finish	£21.00	£27.50	£80.00

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## RED BY THE GLASS

	175ml	250ml	Bottle
<b>MERLOT, 2024   LE CHARME (V)</b> Languedoc-Roussillon, France A classic merlot to be enjoyed; soft, rich black fruits and a touch of vanilla and dry spice	£12.50	£16.50	£46.00
<b>MALBEC, 2024   SANTA ROSA (V)</b> Mendoza, Argentina A soft, medium style of Malbec with tones of red fruits and a smoky finish	£13.50	£17.50	£49.00
<b>GRENAACHE-SYRAH, 2022   DOMAINE LAFAGE, CÔTÉ SUD</b> Roussillon, France Medium bodied wine, with crunchy red and black fruits and a subtle warmth of pepper	£14.00	£18.00	£50.00
<b>TEMPRANILLO-GARNACHA, 2021   RIOJA VEGA, CRIANZA (V)</b> Rioja, Spain A fruit-driven rioja with notes of cherry, cassis, and a soft vanilla edge from the oak; smooth and soft	£15.50	£20.00	£57.00
<b>PINOT NOIR, 2024   CHÂTEAU DE TRACY, 'TRACY CIE'</b> Loire Valley, France A fantastic Pinot Noir from one of Pouilly Fumé's top producers; light red with hints of cherry and violet	£16.50	£20.50	£58.00
<b>CORVINA RONDINELLA MOLINARA, 2022   MASI, 'CAMPOFIORIN', RIPASSO VALPOLICELLO</b> Veneto, Italy A medium bodied wine with notes of sweet cherries and spices, leading to a dry finish	£16.50	£21.50	£62.00
<b>SANGIOVESE, 2023   BANFI, CHIANTI CLASSICO (V)</b> Tuscany, Italy A full bodied red with notes of black fruits and a fresh, dry finish	£16.00	£20.50	£65.00
<b>SHIRAZ, 2021   DANDELION VINEYARDS, LIONHEART OF THE BAROSSA (V)</b> Barossa, Australia An award-winning classic Barossa Shiraz; full body, black fruits and sweet spice	£17.50	£22.50	£65.00
<b>MALBEC-CABERNET SAUVIGNON-MERLOT, 2021   PIATTELLI, TRINITA (V)</b> Mendoza, Argentina A powerful wine, with notes of blue and red fruits leading to intense tones of coffee and spice	£18.50	£24.50	£70.00
<b>SYRAH, 2022   PAUL JABOULET AINE 'LA GRAND POMPÉE' SAINT JOSEPH (V)</b> Rhône Valley, France Balanced wine with hints of red fruits and soft tannins, leading to a dry, peppery finish	£19.00	£26.00	£75.00
<b>PINOT NOIR, 2023   CRAGGY RANGE, TE MUNA ROAD</b> Martinborough, New Zealand An earthy wine with red fruits and sweet spice, leading to a silky, elegant finish	£21.00	£27.50	£83.00
<b>MERLOT-CABERNET SAUVIGNON-CABERNET FRANC, 2022   FRANSCHHOEK, THE LAST ELEPHANT (V)</b> Stellenbosch, South Africa An iconic Bordeaux blend from South Africa; dark fruits and spiced red fruits leading to soft tannins and power	£25.00	£33.00	£98.00

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## ROSÉ BY THE GLASS

	175ml	250ml	Bottle
VINHO VERDE BLUSH, NV   LAGOS, VINHO VERDE (V) Vinho Verde, Portugal Abundance of summer berries with added strawberries filling the glass	£11.00	£14.50	£40.00
CINSAULT-GRENACHE NOIR, 2022   CHÂTEAU PUECH-HAUT, ARGALI (V) Côtes de Provence, France Vibrant nose of stone fruits and orange, with a creamy mouthfeel and lightly peppered finish	£14.50	£18.50	£53.00
GRENACHE-CINSAULT-SYRAH, 2024   LOU BY PEYRESOL (V) Côtes de Provence, France A chic Provence rosé with soft exotic fruits and hints of lemon, leading to soft, fresh acidity	£16.50	£22.00	£65.00
GRENACHE-CINSAULT-SYRAH, 2023   PORTE NOIRE, COLLECTION (V) Côtes de Provence, France One of only 18 Cru Classé estates; soft texture, finishing with stone fruits and fresh grapefruit	£23.00	£30.00	£90.00

## DESSERT BY THE GLASS

	75ml
LUIS FELIPE EDWARDS, LATE HARVEST, VIOGNIER-SAUVIGNON BLANC, 2024 Colchagua Valley, Chile	£10.00
DANDELION VINEYARDS, 30YO PEDRO XIMÉNEZ, 2023 Barossa Valley, Australia	£18.00
DISNOKO, LATE HARVEST TOKAJI, 2020 (V) Tokaji, Hungary	£18.00
MONEMVASIA WINERY TSIMBIDI, MONEMVASIA MALVASIA, 2012 (V) Laconia, Greece	£20.00
GROOT CONSTANTIA, 2019 (V) Constantia, South Africa	£30.00

## PORT BY THE GLASS

	75ml
QUINTA BARROS, LBV, 2019	£10.00
QUINTA DE ROMANEIRA, 10 YEAR TAWNY PORT (V)	£11.00
QUINTA BARROS, 20 YEAR TAWNY PORT (V)	£15.00
QUINTA DE ROMANEIRA, COLHEITA, 2007 (V)	£19.00

## SHERRY BY THE GLASS

	75ml
GONZALEZ BYASS, TIO PEPE FINO, NV	£9.00
GONZALEZ BYASS, NECTAR PEDRO XIMENEZ, NV	£9.00
GONZALEZ BYASS, ALFONSO OLOROSO, NV	£9.00

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## CHAMPAGNE

### NON-VINTAGE

Bottle

107	TAITTINGER, BRUT (V) Reims, France	NV	£96.00
106	MOËT & CHANDON, IMPERIAL, BRUT (V) Reims, France	NV	£90.00
105	TAITTINGER, NOCTURNE (V) Reims, France	NV	£99.00
108	BOLLINGER, SPECIAL CUVÉE, BRUT Aÿ, France	NV	£100.00
111	VEUVE CLICQUOT, YELLOW LABEL, BRUT Reims, France	NV	£120.00
109	RUIINART, BRUT Reims, France	NV	£125.00
110	RUIINART, BLANC DE BLANCS, BRUT Reims, France	NV	£150.00
114	ARMAND DE BRIGNAC, ACE OF SPADES, BRUT Chigny-les-Roses, France	NV	£430.00

### VINTAGE

Bottle

130	TAITTINGER, MILLÉSIMÉ, BRUT (V) Reims, France	2016	£140.00
128	POL ROGER, BRUT Epernay, France	2018	£180.00
118	DOM PERIGNON, BRUT Epernay, France	2015	£260.00
120	TAITTINGER, COMTES DE CHAMPAGNE Reims, France	2011	£355.00
121	GOSSET, CELEBRIS Epernay, France	2008	£355.00

### ROSÉ

Bottle

124	TAITTINGER, BRUT Reims, France	NV	£105.00
123	MOËT & CHANDON, BRUT (V) Reims, France	NV	£98.00
126	VEUVE CLICQUOT, BRUT Reims, France	NV	£105.00
127	LAURENT PERRIER, CUVÉE, BRUT (V) Tours-sur-Marne, France	NV	£128.00
125	RUIINART, BRUT Reims, France	NV	£140.00

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## SPARKLING

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			Bottle
101	PROSECCO, TERRE DI SANT'ALBERTO Veneto, Italy	NV	£45.00

## ENGLISH SPARKLING

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			Bottle
129	SILVER REIGN, ROSÉ (V) Kent, England	NV	£60.00
103	NYETIMBER, CLASSIC CUVÉE (V) Kent, England	NV	£90.00
105	NYETIMBER, ROSÉ (V) Kent, England	NV	£95.00
104	NYETIMBER, CUVÉE CHÉRIE DEMI-SEC Kent, England	NV	£95.00
106	DOMAINE EVREMOND / TAITTINGER, BRUT Kent, England	NV	£105.00

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## WHITE

### LIGHT BODY

Bottle

- |     |   |      |        |
|-----|---|------|--------|
| 004 | <b>CHARDONNAY-GRENACHE-ROUSSANE   DOMAINE LAFAGE</b><br>Roussillon, France<br>A dry, medium bodied wine with aromatic notes of exotic honey and orange, and a refreshing minerality       | 2024 | £47.00 |
| 009 | <b>LOUREIRO   POÇAS, TONGUE TWISTER</b><br>Vinho Verde, Portugal<br>A classic Vinho Verde; bracing sharpness on the palate, with citrus and orange developing into a silky finish         | 2024 | £48.00 |
| 001 | <b>CORTESE   ROBERTO SAROTTO TENUTA MANETTI, 'AURORA' GAVI DI GAVI (V)</b><br>Piedmont, Italy<br>Medium bodied and silky, with plenty of juicy peach and pear fruit alongside fresh tones | 2023 | £49.00 |
| 011 | <b>ALBARIÑO   PAZO DO MAR, CORAL DO MAR (V)</b><br>Rias Baixas, Spain<br>An estate grown Albariño; classic stone fruits and refreshing acidity, with a delicate spice and a salty finish  | 2024 | £49.00 |
| 008 | <b>CHABLIS   DOMAINE SEGUINOT-BORDET (V)</b><br>Burgundy, France<br>Crisp and clean with the vibrant, racy acidity of green fruit, and soft, saline finish                                | 2024 | £61.00 |
| 021 | <b>RIESLING   ROBERT OATLEY, SIGNATURE</b><br>Great Southern, Australia<br>Fresh lemon-lime citrus and green apples on the nose and palate, and a bright, crisp acidity                   | 2021 | £58.00 |
| 003 | <b>GEWÜRTZTRAMINER-PINOT GRIS-RIESLING   HUGEL, GENTIL (V)</b><br>Alsace, France<br>A classic blend from a great estate; dry, aromatic and fresh, with a soft, floral spice               | 2023 | £75.00 |
| 005 | <b>CHARDONNAY   ROBERT OATLEY, SIGNATURE</b><br>Margaret River, Australia<br>Medium bodied, with stone fruits and a soft buttery character, all pinned down by fresh, bright acidity      | 2023 | £59.00 |
| 020 | <b>SAUVIGNON BLANC   CLOUDY BAY</b><br>Marlborough, New Zealand<br>The iconic New Zealand Sauvignon; stone fruit and classically textured acidity on the finish                           | 2024 | £85.00 |

### AROMATIC

Bottle

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|-----|--|------|--------|
| 002 | <b>VERDECA   SAN MARZANO, TALÒ (V)</b><br>Puglia, Italy<br>A richness of aromatics with notes of white flowers, crisp apple and honey, leading to a vibrant finish             | 2023 | £42.00 |
| 012 | <b>PANSA BLANCA   RAVENTÓS DE ALELLA (V)</b><br>Catalonia, Spain<br>Medium to full bodied dry wine with tones of citrus, honey and fresh minerality                            | 2021 | £45.00 |
| 013 | <b>VERDICCHIO   UMANI RONCHI, CASAL DI SERRA (V)</b><br>Marche, Italy<br>Rich, full bodied wine from one of the pioneers in the area; yellow fruits with a great floral finish | 2021 | £45.00 |

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007	<b>SAUVIGNON BLANC   CRAGGY RANGE</b> Martinborough, New Zealand Stainless steel and oak maturation gives a wine with great texture; crisp spice, lime and white flowers	2021	£57.00
006	<b>BACCHUS   CHAPEL DOWN</b> Kent, England With notes of elderflower and gooseberry, a light dry style with fresh acidity, giving a spicy finish	2023	£60.00
010	<b>GEWÜRTZTRAMINER   DOPFF &amp; IRION (V)</b> Alsace, France A classic, medium bodied aromatic wine boasting the typical characters of lychee, lime and spice	2023	£60.00
014	<b>PINOT GRIS   NEUDORF, TIRITIRI (V)</b> Nelson, New Zealand A great Pinot Gris; white pepper, fresh pear and a balanced, salty acidity on the finish	2021	£45.00
015	<b>SAUVIGNON BLANC-SANCERRE   DOMAINE GÉRARD MILLET</b> Loire Valley, France Citrus fruits, blossom, peach and pear on the nose with classic mineral flavours	2024	£65.00
L097	<b>RIESLING   MEYER-FONNÉ, RÉSERVE (V)</b> Alsace, France A classic Alsace Riesling; medium bodied, citrus green apple and a soft texture	2021	£65.00
L167	<b>PINOT GRIS   HUGEL &amp; FILS, CLASSIC (V)</b> Alsace, France Rich, ripe and fruit-driven, with notes of honey and roasted pistachio, and a touch of cream and spice	2022	£65.00
017	<b>ALVARINHO   QUINTA DA PEDRA, GRACA DA PEDRA (V)</b> Vinho Verde, Portugal A great alternative to Chablis, with a balanced texture that leads to stone fruits, freshness and pepper on the finish	2022	£70.00
L115	<b>POUILLY FUMÉ-SAUVIGNON BLANC   CHÂTEAU DE TRACY</b> Loire Valley, France Medium bodied with tropical notes and good texture	2020	£90.00
L075	<b>CHARDONNAY   AUXEY-DURESSES, 'LES VIREUX', DOMAINE DENIS CARRÉ</b> Burgundy, France Medium bodied stone fruits, melon, and a lovely, soft vanilla finish	2020	£125.00
L221	<b>CHARDONNAY-MERSAULT   DOMAINE VINCENT LATOUR, 'LES NARVAUX'</b> Burgundy, France Enticing aromas of green apple, peach and apricot with a charming acacia uplift	2020	£155.00
<b>FULL BODIED</b>			<b>Bottle</b>
016	<b>VIIGNIER   BADET CLÉMENT</b> Pays d'Oc, France Classic French Viognier; full bodied with honey, tropical fruits and refreshing acidity	2023	£45.00

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024	<b>CHARDONNAY   LOMA NEGRA, GRAN RESERVA</b> Colchagua Valley, Chile Rich and rounded with soft spice from the oak, leading to lime and white flowers	2024	£50.00
017	<b>CHENIN BLANC   DOMAINE DE LA ROULETIÈRE, 'LES CALCAIRES' VOUVRAY SEC (V)</b> Loire Valley, France Medium bodied classic Vouvray; fresh pear and honey, with a touch of sweetness leading to a soft, saline finish	2024	£58.00
023	<b>SAUVIGNON BLANC-GRÜNER VELTLINER-SÉMILLON   NORTON, ALTURA BLEND</b> Mendoza, Argentina Subtle oak and sémillon giving structure and texture; aromatic and rich with floral notes and lime	2023	£60.00
018	<b>CHARDONNAY   KIDNAPPERS VINEYARD, CRAGGY RANGE</b> Hawkes Bay, New Zealand A fresh, clean and unoaked Chardonnay with vibrant aromas of lime zest, white florals and oyster shell	2023	£65.00
019	<b>SEMILLON-UGNI BLANC-ROLLE   CHÂTEAU DE BERNE, 'TERRES DE BERNE'</b> Provence, France An elegant blend with aromas of lime, floral notes and wild mint through to a smooth, fruity finish	2023	£85.00
L085	<b>CHARDONNAY-MONTAGNY   DOMAINE FEUILLAT-JUILLOT, 'LES CRÉTS'</b> Burgundy, France A wonderfully floral and zesty wine with characteristic minerality	2020	£85.00
L211	<b>CHABLIS   DOMAINE SEGUINOT-BORDET, 1ER CRU 'FOURCHAUME'</b> Burgundy, France One of the best Premier crus; rich and focused with a superbly fresh mineral finish	2021	£110.00
L076	<b>VIOGNIER   CRISTOM (V)</b> Oregon, USA Bright and mouth-watering acidity support the stone fruit superstructure of this wine	2022	£120.00

## ROSÉ

			Bottle
041	<b>VINHO VERDE BLUSH   LAGOS, VINHO VERDE (V)</b> Vinho Verde, Portugal Abundance of summer berries with added strawberries filling the glass	NV	£40.00
043	<b>CINSAULT-GRENACHE NOIR   CHÂTEAU PUECH-HAUT, ARGALI (V)</b> Côtes de Provence, France Vibrant nose of stone fruits and orange, with a creamy mouthfeel and lightly peppered finish	2022	£53.00
042	<b>GRENACHE-CINSAULT-SYRAH   LOU BY PEYRESOL (V)</b> Côtes de Provence, France A chic Provence rosé with soft exotic fruits and hints of lemon, leading to soft, fresh acidity	2024	£65.00
044	<b>GRENACHE-CINSAULT-SYRAH   PORTE NOIRE, COLLECTION (V)</b> Côtes de Provence, France One of only 18 Cru Classé estates; soft texture, finishing with stone fruits and fresh grapefruit	2023	£90.00

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## RED

### LIGHT BODY

Bottle

- |      |  |      |         |
|------|--|------|---------|
| 036  | <b>FRAPPATO   RINA RUSSA (V)</b><br>Sicily, Italy<br>A light, indigenous red with hints of smoke, nutmeg and red fruits on the finish  | 2023 | £45.00  |
| 032  | <b>PINOT NOIR   CHÂTEAU DE TRACY, 'TRACY CIE'</b><br>Loire Valley, France<br>A fantastic pinot noir from one of Pouilly Fumé's top producers; light red with hints of cherry and violet                        | 2024 | £58.00  |
| L094 | <b>PINOT NOIR   SAVIGNY-LÈS-BEAUNE, DOMAINE ROSSIGNOL-TRAPET, 'LES BAS LIARDS'</b><br>Burgundy, France<br>Blackberry and cherry fruit character which is balanced with elegant, fine tannins and fresh acidity | 2022 | £110.00 |

### MEDIUM BODIED

Bottle

- |      |   |      |        |
|------|---|------|--------|
| 025  | <b>MERLOT   LE CHARME (V)</b><br>Languedoc-Roussillon, France<br>A classic merlot to be enjoyed; soft, rich black fruits and a touch of vanilla and dry spice   | 2023 | £46.00 |
| 049  | <b>CABERNET-MERLOT   BUITENVERWACHTING</b><br>Constantia, South Africa<br>A classic, soft Bordeaux blend; dark fruits and a touch of spice  | 2022 | £48.00 |
| 028  | <b>GRENACHE-SYRAH   DOMAINE LAFAGE</b><br>Roussillon, France<br>Medium bodied wine, with crunch red and black fruits and a subtle warmth of pepper  | 2022 | £50.00 |
| 040  | <b>PRIMITIVO   TORMARESCA, NÈPRICA</b><br>Puglia, Italy<br>Soft, rich wine with red fruits, violets and a spicy finish  | 2023 | £55.00 |
| L198 | <b>TINTA RORIZ-TOURIGA FRANCESA-TINTA CÃO-TOURIGA NACIONAL   QUINTA DA ROMANEIRO, 'SINO'</b><br>Douro Valley, Portugal<br>Fresh and elegant with seductive fruit; balanced and engaging with soft tannins | 2021 | £55.00 |
| 031  | <b>TEMPRANILLO-GARNACHA   RIOJA VEGA, CRIANZA (V)</b><br>Rioja, Spain<br>A fruit-driven rioja with notes of cherry, cassis, and a soft vanilla edge from the oak; smooth and soft                         | 2021 | £57.00 |
| 038  | <b>CHIANTI CLASSICO   CASTELLO BANFI</b><br>Tuscany, Italy<br>A classic style of Chianti; off-dry, with black fruits and refreshing acidity   | 2020 | £65.00 |
| 050  | <b>CORVINA RONDINELLA MOLINARA   MASI, 'CAMPOFIORIN', RIPASSO VALPOLICELLO</b><br>Veneto, Italy<br>A medium bodied wine with notes of sweet cherries and spices, leading to a dry finish                  | 2022 | £62.00 |
| 054  | <b>MALBEC-CABERNET SAUVIGNON-MERLOT, 2021   PIATTELLI, TRINITA (V)</b><br>Mendoza, Argentina<br>A powerful wine, with notes of blue and red fruits leading to intense tones of coffee and spice           | 2022 | £70.00 |

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056	<b>SYRAH, 2022   PAUL JABOULET AINE 'LA GRAND POMPÉE' SAINT JOSEPH (V)</b> Rhone Valley, France Balanced wine with hints of red fruits and soft tannins, leading to a dry, peppery finish	2009	£75.00
039	<b>PINOT NOIR   CRAGGY RANGE, TE MUNA ROAD</b> Martinborough, New Zealand An earthy wine with red fruits and sweet spice, leading to a silky, elegant finish	2023	£83.00
L082	<b>TEMPRANILLO   BODEGAS ARZUAGA, CRIANZA (V)</b> Ribera del Duero, Spain A powerful wine with a complex nose of ripe dark red and black fruit, balsamic notes and sweet spice	2019	£90.00
037	<b>TEMPRANILLO-GRACIANO   MARQUES DE MURRIETA, RIOJA RESERVA</b> Rioja, Spain One of Rioja's great estates; powerful black fruits and a silky finish	2018	£94.00
L162	<b>PINOT NOIR-BEAUNE   DOMAINE GUY AMIOT, 'LONG BOIS'</b> Burgundy, France Red berry and savoury spice notes with fresh acidity and a creamy texture	2021	£135.00
L008	<b>PINOT NOIR   GEVREY-CHAMBERTIN, DOMAINE ARLAUD (V)</b> Burgundy, France Structured and graceful, a classic Gevrey character with a focus on red and blue fruit	2016	£150.00
L069	<b>CABERNET SAUVIGNON-CINSAULT-GRENACHE   CHÂTEAU MUSAR (V)</b> Bekaa Valley, Lebanon Concentrated, with black fruit aromas and smoky, spicy notes, followed by fine tannins	2018	£130.00

#### FULL BODIED

Bottle

026	<b>MONASTRELL   FINCA BACARA WHITE SKULLS, TIME WAITS FOR NO ONE (V)</b> Jumilla, Spain Powerful, ripe black fruits and thyme with a balanced and fresh, dry finish	2023	£47.00
041	<b>MALVASIA NERA   SAN MARZANO, TALÒ</b> Puglia, Italy A powerful wine with ripe red fruits, a touch of spice and a smooth vanilla finish	2021	£48.00
027	<b>MALBEC   SANTA ROSA (V)</b> Mendoza, Argentina A soft, medium style of Malbec with tones of red fruits and a smoky finish	2024	£49.00
029	<b>MERLOT   LOMA NEGRA, GRAN RESERVA</b> Colchagua Valley, Chile Ripe red and black fruit, with a touch of spice from oak ageing and a velvety smooth finish	2022	£50.00
035	<b>MERLOT-CABERNET SAUVIGNON   CRAGGY RANGE, TE KAHU</b> Hawkes Bay, New Zealand A great alternative to a Bordeaux red with soft richness from the warmer climate	2019	£78.00
043	<b>CABERNET SAUVIGNON   BOSCHENDAL</b> Stellenbosch, South Africa A classic Cabernet; brooding dark fruits, velvety rich tannins, with hints or pepper on the finish	2020	£78.00

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044	<b>GRENACHE   DOMAINE OF THE BEE</b> Côtes du Roussillon, France Rich, powerful and intense Grenache, with black fruits and a herbal finish	2018	£80.00
045	<b>SYRAH-MOURVÈDRE-GRENACHE   OLIFANTSBERG, SOUL OF THE MOUNTAIN, THE BULL (V)</b> Breedekloof, South Africa Spicy hedgerow fruits, fresh acidity and engaging tannin	2018	£85.00
L134	<b>MERLOT-CABERNET SAUVIGNON-CABERNET FRANC   FRANSCHHOEK, THE LAST ELEPHANT (V)</b> Stellenbosch, South Africa An iconic Bordeaux blend from South Africa; dark fruits and spiced red fruits leading to soft tannins and power	2022	£98.00
L192	<b>NEBBIOLO-BAROLO   BREZZA (V)</b> Piedmont, Italy An elegant Barolo with hints of black fruits, rose petal and liquorice	2020	£110.00
L208	<b>SANGIOVESE-BRUNELLO DI MONTALCINO   CASTELLO BANFI</b> Tuscany, Italy On the palate it is full, soft, velvety and intense, with notes of liquorice, black fruit and spices	2018	£120.00
L057	<b>CABERNET SAUVIGNON-MERLOT-CABERNET FRANC   MARGAUX, ZEDE DE LABEGORCE</b> Bordeaux, France Red and black plum fuse with gentle savoury spice	2017	£85.00
L021	<b>CABERNET SAUVIGNON-MERLOT   SAINT ESTÈPHE, CHÂTEAU MEYNEY, CRU BOURGEOIS</b> Bordeaux, France Mocha and coffee, with a generous handful of rosemary and sage spice on the finish	2012	£120.00
L168	<b>MERLOT-POMEROL   CHÂTEAU LAFLEUR-GAZIN</b> Bordeaux, France Dark berries, plum, chocolate and spice, with a silky texture and fine tannins	2017	£130.00
L078	<b>CABERNET SAUVIGNON-MERLOT-CABERNET FRANC   PAUILLAC, LACOSTE-LABORIE, 2EME VIN DE CHÂTEAU GRAND-PUY-LACOSTE</b> Bordeaux, France Aromas of cassis, liquorice and sweet spices, loamy soil and cigar wrapper	2019	£130.00
L086	<b>CORVINA-CORVINONE-RONDINELLA   FUMANELLI, AMARONE VALPOLICELLA</b> Veneto, Italy Intense and perfumed wine with ripe red berry fruit, sweet vanilla notes, nutmeg, spice and chocolate	2018	£130.00
L088	<b>SANGIOVESE   MARCHESI ANTINORI, TIGANELLO, CHIANTI CLASSICO RISERVA</b> Tuscany, Italy Red and black fruits with hints of sweet spice and complex tones of white flowers	2019	£145.00
L003	<b>GRENACHE-MOURVÈDRE-SYRAH   DOMAINE DU VIEUX TÉLÉGRAPH, CHÂTEAUNEUF-DU-PAPE</b> Southern Rhone, France One of the top estates' classic styles; red fruits and black pepper	2019	£170.00

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## FINE WINES

A selection of expertly chosen premium wines, perfectly aged and ready for drinking.

		175ml	Bottle
L031	<b>MONTAGNY, 2022   LOUIS LATOUR, 1ER CRU 'LA GRANDE ROCHE'</b> <b>Burgundy, France</b> Ample and rounded on the mid-palate, supported by bright, vibrant acidity that adds focus and direction; a further core of citrus fruit and white pepper spice on the long, lingering finish	£22.50	£90.00
L058	<b>CONDRIEU, 2018   DOMAINE LIONEL FAURY</b> <b>Northern Rhone, France</b> A viognier, with notes of apricot and peach intermingled with fragrant violet, bergamot and subtle nutty tones. The full bodied palate is elevated by a delicate minerality, imparted by the unique granite terroir	£33.00	£130.00
L211	<b>CHABLIS, 2021   DOMAINE SEGUINOT-BORDET, 1ER CRU 'FOURCHAUME'</b> <b>Burgundy, France</b> One of the best Premier crus; rich and focused with a superbly fresh mineral finish	£28.00	£110.00
L052	<b>CHARDONNAY, 2020   ROBERT OATLEY, THE PENNANT</b> <b>Margaret River, Australia</b> Offering a pale gold hue and notes of apricot preserves, pineapple paste and honey-drizzled toast, plus suggestions of ginger and almonds; savoury, exhibiting a satiny texture which finishes with plenty of vivacity	£30.00	£120.00
L062	<b>RIESLING, 2012   HUGEL, GROSSI LAÛE GRAND CRU</b> <b>Alsace, France</b> A dry Riesling with the personality and excellent finish of a wonderful, authentic wine of truly great origin; exploding as it hits the mouth, built on grounding freshness and minerality	£35.00	£145.00
L154	<b>GRAN RESERVA CAPELLANIA, 2018   MARQUES DE MURRIETA</b> <b>Rioja, Spain</b> Smoky and nutty on the nose with aromas of fresh quince, pear, almonds and toasted notes; the palate showcases touches of oak, almonds, chamomile, pear, dried apricots and has a creamy feel	£40.00	£170.00

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RED		175ml	Bottle
L132	<b>BAROLO 'CASTAGNI', 2019   MICHELE REVERDITO</b> <b>Piedmont, Italy</b> Charming aromas of morello cherry, strawberry and orange peel fuse with clove and cinnamon spice overtones; compact and complex with impressive structure	£24.00	£95.00
L069	<b>CHÂTEAU MUSAR, 2018</b> <b>Bekaa Valley, Lebanon</b> A big, developed nose of matured stone fruits, plums and figs with liquorice and spicy notes; bold flavour profiles of juicy black fruits plus mocha and leather, leading to a beautiful, lingering finish	£30.00	£118.00
L211	<b>CABERNET SAUVIGNON-MERLOT, 2012   SAINT ESTÈPHE, CHÂTEAU MEYNEY, CRU BOURGEOIS</b> <b>Bordeaux, France</b> Mocha and coffee, with a generous handful of rosemary and sage spice on the finish	£31.00	£120.00
L208	<b>SANGIOVESE-BRUNELLO DI MONTALCINO, 2018   CASTELLO BANFI</b> <b>Tuscany, Italy</b> On the palate it is full, soft, velvety and intense, with notes of liquorice, black fruit and spices	£30.00	£120.00
L169	<b>PAULLIAC, 2017   CHÂTEAU BATAILLEY, 5ÈME CRU CLASSÉ</b> <b>Bordeaux, France</b> Blackcurrant, cassis and black plum on the nose, with notes of cedar and tobacco; medium bodied with rounded and integrated tannins that support further bramble and hedgerow fruit	£35.00	£140.00
L105	<b>CABERNET SAUVIGNON, 2017   JORDAN ESTATE</b> <b>Alexander Valley, Sonoma Valley, USA</b> Black cherry, raspberry and clove aromas mingle beautifully with subtle hints of vanilla; the palate has a velvety richness that coats the mouth in concentrated blackberries with a hint of nutmeg	£38.00	£150.00

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