

House Wines

175ml-£5.50 250ml-£7.50 Bottle £20.00

- (w) Laroma Pinot Grigio Friuli-Venezia Italy
- (w) Urmeneta, Sauvignon Blanc Chile
- (w) Avanti, Chardonnay San Juan, Argentina Rose Car Hop White Zinfandel - California, USA

Rose Laroma Pinot Grigio Rosato - Veneto, Italy

- (r) Santa Helena Merlot Central Valley, Chile
- (r) Esencia de Fontana, Tempranillo Uclés, Spain
- (r) Butcher of Buenos Aires Malbec- Argentina
- (r) Rumours, Shiraz New South Wales, Australia

Fine Wines By the Bottle, from Yapp Bros, Mere.

White Wines By The Bottle

Bolitho's Block Sauvignon Blanc – £23.50 Bottle. Nelson, New Zealand

Red Wines By The Bottle

1000 Milhojas Crianza – £23.50 Bottle.

Rioja, Spain



White Wines

Muscadet de Sèvre et Maine sur Lie 2015 £22.50

This bone dry Muscadet, is a zesty, palate-tingling wine makes a bracing aperitif, and goes down a treat with oysters, mussels and other 'fruits de mer'."

Menetou Salon 2015/16 - £31.50

This is a juicy, ripe French Sauvignon from the Loire. It shows a bountiful tropical fruit bouquet and sensuous, silk-textured palate with appealing citrus notes and an elegant, dry finish."

Sancerre Les Perriers 2016 - £34.00

Pure Sauvignon Blanc, with a classic elderflower bouquet and a lean, zesty palate. It is widely regarded as being a reference point for the appellation, and the first choice for many Michelin-starred restaurants.

Chablis 2014 £35.00

A fresh, versatile, mid-weight Chablis. Made from pure Chardonnay, it has green apple aromas and a fruitladen palate underscored by a nervy minerality.

Pouilly-Fuisse 'Minéralys' 2015 - £47.50

Pouilly-Fuisse is quite rightly seen as producing some of the best value Chardonnay in Burgundy. This example, from Domaine de Roncevaux, provides textbook notes of white peaches, backed by buttered brioche on the palate."

Red Wines

Crozes Hermitage 'Equinoxe' 2016 - £32.50

Made from the Syrah grape. Crammed with dark, hedgerow-fruit scents and flavours offset by supple tannins, this wine makes an ideal partner to red meat dishes or flavoursome, hard cheeses.

Lalande de Pomerol: La Chenade 2014 - £49.50

Made from the traditional blend of 80% Merlot and 20% Cabernet Franc, this red has developed to reveal the classic claret nose of pencil-shavings and graphite, with elegant flavours of black-berry & blackcurrant

Gigondas Pascal Freres 2011 - £37.50

Textbook 'cigar box and spice' Gigondas aromas with a palate of warm, autumnal fruit, and a soft rounded finish. This Grenache-based Southern-Rhône blend is a terrific food wine with grilled red meats & stews.

Châteauneuf-du-Pape 'Pere Caboche' 2014 - £42.50

Always regarded as a hedonistic and sensual offering. Medium-bodied, charming, elegant and upfront, with traditional notes of garrigue, earth, black cherries and roasted herbs.

Champagnes & Prosecco

House Champagne France NV £38.00 Moët et Chandon NV £50.00

Laurent Perrier France NV £50.00 Dom Perignon 2008 Vintage £175.00

Prosecco Fontessa, Italy £6.50 (125ml Glass) £6.50 Rose Prosecco £6.50 (125ml Glass) £26.50