



## Wine List

### Red

#### House wine, by the bottle & glass

**Finca Vista, Malbec, Mendoza, 2019** 125ml £3.80 | 175ml £5.00 | 250ml £6.40 | Bottle £18.50

Medium to full bodied, blackberry, plum & black cherry, a touch of cedar & vanilla from light oak influences

**Lautarul Pinot Noir, Romania, 2022** 125ml £3.80 | 175ml £5.00 | 250ml £6.40 | Bottle £18.50

Rich in crunchy red fruits, wild strawberry, cherry fruit, hint of forest floor on the nose

**Beyond the River, Shiraz, SE Australia, 2019** 125ml £3.70 | 175ml £5.00 | 250ml £6.30 | Bottle £18.00

Full bodied & smooth, with ripe black fruit & mocha

#### Wine by the Bottle

**Los Haroldos, Roble Blend, Mendoza, Argentina, 2018** £29.50 Vegan

Malbec, Cabernet & Petit Verdot, effortlessly blended & oaked in new barrels to give a bold rich rewarding wine with lashings of integrated vanilla. A wine unashamedly designed for a good quality steak.

**Sembro, Ribera Del Duero, Spain 2019** £32.00

Straight Tempranillo with 4 months in French oak, smooth & full of dark berried fruit, but with rounded nice structure to help it work so well with lightly spiced dishes.

**Zinio Tempranillo Rioja Crianza, Spain, 2019** £35.00

A beautifully bright and clear Rioja, with a medium garnet intensity. Ripe, black forest fruits on the nose continue onto the palate alongside toasty oak flavours and notes of vanilla and coconut. The wine offers an attractive sweetness with a long, rounded finish

### White

#### House wine, by the bottle & glass

**Tierra de Esterelles Sauvignon Blanc, Chile, 2019** 125ml £3.40 | 175ml £4.40 | 250ml £5.70 | Bottle £16.50

Crisp with delicate aromas of grapefruit & lime & melon notes, balanced & refreshing

**Ke Bonta, Pinot Grigio, Pavia, Italy, 2019** 125ml £3.50 | 175ml £4.60 | 250ml £5.80 | Bottle £17.00

A delicate fresh style, with soft stone fruit & green apple enveloped in a citric structure.

**Woolloomooloo, Chardonnay, Australia, 2020** 125ml £3.40 | 175ml £4.40 | 250ml £5.70 | Bottle £16.50

Deliciously rounded with a crisp, clean finish & enticing peach, citrus & lemon aromas.

#### Wine by the Bottle

**Bacolo Bianco Appasimento, Puglia, Italy, 2020** £27.00 Vegan

A blend of Garganega & Sauvignon, with the grapes being semi dried to create a delicate smooth style with a rich texture to compliment any lightly spiced dishes

**Carmel & Joseph, Picpoul de Pinet, Languedoc, France, 2019** £32.00

From the area around the oyster beds in the South of France, a lovely crisp dry style which goes really beautifully with shellfish

**Domaine Malés, Chablis, Burgundy, France, 2019** £45.00 Vegan

A textbook Chablis with classy granny smith apples & chalky minerality, a rare thing, a Chablis which tastes exactly as you would expect.

### Rosé

#### House wine, by the bottle & glass

**Les Campuget, Rose, Rhone Valley, France 2020** 125ml £3.70 | 175ml £5.00 | 250ml £6.30 | Bottle £18.50

A delicious dry style using lightly pressed Syrah & Grenache from the base of the Rhone valley. Light strawberry & red currant notes, & a smooth fruit finish.

**White Zinfandel Blush, California, USA, 2019** 125ml £3.50 | 175ml £4.40 | 250ml £5.40 | Bottle £16.00

Sweet flavours of watermelon, strawberry & white nectarine & a soft finish