



RESTAURANT & ROOMS

WINE MENU

White Wine

100ML 175ML 250ML 500ML CARAFE BOTTLE

DRY, CRISP AND FRUITY WHITES

Food Pairing: These are delicately flavoured, dry wines driven by a racy acidity. Ideally these wines are paired with fish dishes, light salads, and tomato based dishes.

ANCIENS TEMPS WHITE - LANGUEDOC, FRANCE VEGAN	£3.10	£5.40	£7.35	£14.20	£21.00
Fruit forward Southern French cracker, with beautiful intense peach and nectarine flavours on the palate and long finish. Amazing value for money.					
SAN GIORGIO PINOT GRIGIO - VENETO, ITALY VEGETARIAN	£3.40	£5.80	£7.95	£15.40	£23.00
A very classic Pinot Grigio with notes of nuts, pear, melon and even some banana.					
PICPOUL DE PINET DUC DE MORNY - LANGUEDOC, FRANCE	£3.60	£6.20	£8.55	£16.60	£25.00
Slightly perfumed, ripe melon fruit on the nose. The palate is weighty and ripe but remains fresh and saline.					
QUINTA DO HOME VINHO VERDE DOC - MINHO, PORTUGAL VEGAN					£27.00
100% Loureiro, this wine is a bright citrus colour, full of fine floral and fruity aromas. Fresh and elegant with a broader mid-palate than may other Vinho Verde.					

ZESTY, HERBACEOUS & AROMATIC WHITE

Food Pairing: These are unoaked, zesty, intense and more eclectic wines. Paired with more complex meals; aromatic and sweeter styles are wonderful with spicier dishes.

ALBANTA ALBARINO SOBRE LIAS - RIAS BAIXAS, SPAIN VEGAN	£3.80	£6.60	£9.15	£17.80	£27.00
Pretty aromas of white stone fruit and a fresh, citrus minerality.					
DRAGONSTONE LEITZ RIESLING - RHEINGAU, GERMANY VEGAN	£3.80	£6.60	£9.15	£17.80	£27.00
A medium-sweet beauty. Ripe pears, Cox's apples, mango and a touch of honey wakes up the tastebuds all balanced with crisp acidity.					
NEPTUNE POINT SAUVIGNON BLANC - MARLBOROUGH, NEW ZEALAND VEGETARIAN	£4.00	£7.00	£9.75	£19.00	£29.00
Notes of bell pepper, herbs, lemons and asparagus.					

MED TO FULL BODIED, RIPE WHITE

Food Pairing: Fuller, richer wine often with oak are great when paired with spicier, richer dishes and marry well with butter and creamier sauces.

WILLOWGLEN GEWURZ RIESLING - RIVERINA, AUSTRALIA VEGAN	£3.40	£5.80	£7.95	£15.40	£23.00
An intense med-sweet aromatic wine, with scents of peach, musk, Turkish delight and lemon zest. The generous sweet palate is balanced by the crisp lime Riesling.					
TIEMPO & TIERRA CHARDONNAY - NAVARRA, SPAIN	£3.40	£5.80	£7.95	£15.40	£23.00
Intense bouquet of tropical fruits with subtle hints of lemon and lime.					
FINCA MANZANOS RIOJA TEMP BLANCO - RIOJA, SPAIN VEGAN	£3.70	£6.40	£8.85	£17.20	£26.00
Plentiful aroma with sweet notes, chamomile and secondary aromas of peach, citrus, tropical fruits and creamy notes.					

Red Wine

100ML 175ML 250ML 500ML CARAFE BOTTLE

SOFT, FRUITY OR FINER RED

Food Pairing: Softly structured with silky rounded, soft red fruit and good freshness. Pair with tomato-based sauces, vegetable based dishes, chicken dishes, game and pork

ANCIENS TEMPS RED - LANGUEDOC, FRANCE VEGAN	£3.10	£5.40	£7.35	£14.20	£21.00
A round and full-bodied wine with a ripe fruit character. Rich flavours of dark fruit give way to hints of pepper and gentle, spicy oak.					
VINECRAFTER MERLOT - WESTERN CAPE, SOUTH AFRICA	£3.40	£5.80	£7.95	£15.40	£23.00
There are intense cranberries, crushed herbs on the nose of this wine, along with a hint of cinnamon and subtle oak on the palate.					
MIOPASSO NERO D'AVOLA - SICILY, ITALY VEGETARIAN	£3.50	£6.00	£8.25	£16.00	£24.00
Deep, purple/red with an incredibly intense nose featuring black pepper and spices.					

SPICY, MORE INTENSE MEDIUM BODIED RED

Food Pairing: With a naturally peppery edge and warming red & black fruit flavours these wines pair with a wide selection of rare to medium cooked beef and lamb dishes. Great to turn up the heat on spicier dishes.

TIEMPO & TIERRA TEMP CAB CRIANZA - NAVARRA, SPAIN	£3.60	£6.20	£8.55	£16.60	£25.00
Deep ruby red wine with a bouquet and flavours of figs, red and black berry fruit with subtle hints of coconut, cinnamon, cocoa and vanilla from barrel ageing. The mouthfeel is rich and elegant with velvety smooth with sweet tannins...a real crowd pleaser.					
BALANCE WINEMAKERS PINOT NOIR - WESTERN CAPE, S.AFRICA VEGETARIAN	£3.60	£6.20	£8.55	£16.60	£25.00
A refined yet rich wine with nuances of warm spice, cherry and raspberry flavours. The perfect match for game fish, game birds or venison, as well as grilled beef and strong, hard cheese.					
LOS VINATERS RIOJA CRIANZA - RIOJA, SPAIN VEGAN	£3.70	£6.40	£8.85	£17.20	£26.00
Spicy, warm and rounded with appealing aromas of dill, coconut and succulent red fruit and brambles.					
LAUDUN COTES DU RHONE VILLAGES ROUGE - RHONE, FRANCE	£4.00	£7.00	£9.75	£19.00	£29.00
Made in the Chateauneuf de Pape region, this is a gift of a wine. Wild black cherry fruit with mint, violets, hints of vanilla and a strong long finish.					
MUSAR HOCHAR PERE ET FILS - BEKAA VALLEY, LEBANON VEGAN	£4.90	£8.45	£11.65	£22.80	£36.00
A worthy younger brother to the world famous Chateau Musar. Fragrant and deeply coloured; full of generously ripe and brambly fruit.					

RICH, CONCENTRATED OR OAKED FULL BODIED

Food Pairing: These wines have weight, complexity and may offer a powerful elegance. Pair with full flavoured dishes, stews, and well cooked beef dishes.

BON COURAGE PEPPER TREE SHIRAZ - ROBERTSON, SOUTH AFRICA VEGAN	£3.70	£6.40	£8.85	£17.20	£26.00
Made in the Chateauneuf de Pape region, this is a gift of a wine. A medium to full bodied, intense Rhone red from a single village. Wild black cherry fruit with mint, violets, hints of vanilla and a strong long finish. A classic big red with a new world approach that you can get your teeth into!					
SALICE SALENTINO RISERVA DOC - PUGLIA, ITALY VEGETARIAN	£3.70	£6.40	£8.85	£17.20	£26.00
In colour it is intense ruby red with garnet, On the nose an elegant bouquet intense aromas of jam perfectly balanced with spicy and wood undertones. Full bodied, rich and deep with delicate tannins.					
SEPTIMA OBRA MALBEC - MENDOZA, ARGENTINA VEGAN	£3.80	£6.60	£9.15	£17.80	£27.00
This wine has a tremendous depth of colour and a nose that is full of berries, violets and cherry.					

Orange Wine

100ML 175ML 250ML 500ML CARAFE BOTTLE

ORANGE WINE

Wines made by an extended time on its white skins , creating a that orange colour and a unique taste profile between white and red wine

FUNKSTILLE SKIN CONT NIEDEROSTERREICH - NIEDERÖSTERREICH, AUSTRIA VEGAN / OFF DRY STYLE £3.70 £6.40 £8.85 £17.20 £26.00

Offers up notes of ginger, white pepper and flowers, with an underlying hint of green tea and mandarin.

Generous fruit with every mouthful with a beautiful touch of sweetness.

BEL A CIAO ORANGE WINE - BORDEAUX, FRANCE VEGAN / DRIER STYLE £3.80 £6.60 £9.15 £17.80 £27.00

Medium bodied, fruit forward orange wine with refreshing citrus and tangerine aromas with a touch of wildflowers.

Rosé Wine

100ML 175ML 250ML 500ML CARAFE BOTTLE

ROSÉ WINE

Food Pairing: Rosés can range from being very dry to very sweet and this is the key to partnering. Counter spicy heat with sweeter wines; drier styles are great all rounders.

ANCIENS TEMPS ROSE - LANGUEDOC, FRANCE VEGAN £3.10 £5.40 £7.35 £14.20 £21.00

With an attractive pale pink colour, this is a light and refreshing rosé.

ROSE SAN GIORGIO PINOT GRIGIO - VENETO, ITALY VEGETARIAN £3.40 £5.80 £7.95 £15.40 £23.00

Delicate, dry and fresh, this is light in colour with notes of pear, bubblegum and rosehip.

FEATHER FALLS ZINFANDEL ROSE - CALIFORNIA £3.40 £5.80 £7.95 £15.40 £23.00

Mouth-watering summer berry flavours with a hint of candy create this perfectly balanced easy-drinking refreshing Rosé.

AIX COTEAUX D'AIX PROVENCE ROSE - PROVENCE, FRANCE VEGETARIAN £4.30 £7.40 £10.35 £20.20 £31.00

Fresh stone fruit, raspberries, and the classic cranberry tang lead the palate and balance the fine acid tension. Created in slightly fuller style to give instant crowd appeal. Beautiful!

SPARKLING

Food Pairing: Bubbles, a classically wonderful mouth cleansing aperitif and THE choice for the discerning diner when pairing with fish dishes. They are also a great counterbalance for aromatic and spicy meals.

CODORNIU CAVA ZERO - CATALUNYA-PENEDES, SPAIN VEGAN		£18.00
Codorníu Zero is a delicious alcohol-free sparkling wine obtained by dealcoholizing. Its fresh citrus flavors and tropical fruit combine perfectly with any occasion that requires an alternative pleasure. Fine bubble, fruity character and harmonious balance.		
ONE 4 ONE PROSECCO DOC - VENETO, ITALY VEGAN	SINGLE SERVE	£8.00
A quality, aromatic sparkling wine. No need to share!		
LA FORNARINA BLANC DE BLANCS - VENETO, ITALY VEGAN		£26.00
An elegant, fine sparkling wine. Delicate with perfumes of white flowers and a certain minerality. Excellent as an aperitif and wonderful paired with light summer meals, risotto and shell fish.		
LA FORNARINA PROSECCO ROSE - TREVISO, ITALY VEGAN	£5.45	£26.00
A fine and fragrant nose of fruity and floral aromas. Fresh, savoury and well-balanced on the palate. Harmonious with a persistent finish.		
LA FORNARINA PROSECCO DOC EXTRA DRY - TREVISO, ITALY VEGAN / HOUSE PROSECCO	£6.95	£35.00
Delicate, slightly sweet and particularly fruity.		
BALLANCIN VALDOBBIADENE DOCG PROSECCO - VALDOBBIADENE, ITALY VEGETARIAN / GRAND CRU PROSECCO	£7.35	£39.00
There are Prosecco's and then there are top of the tree Prosecco's. This is the latter and you can see exactly why when you look and taste this wine. So much more golden and with so many more layers than your average Italian sparkling. Full bodied, harmonic with great depth of flavour without losing out on the freshness and zip. Made from grapes grown in the prestigious Valdobbiadene regions, this is what we should be drinking if we order a bottle of Prosecco!		
MAYERLING BRUT CREMANT D'ALSACE - ALSACE, FRANCE VEGETARIAN / CHAMPAGNE METHOD	£7.45	£40.00
Gently aromatic with fresh apple scented fruit, a fine mousse and soft, creamy texture from extended lees aging. Elegant and well-balanced finish with a calming zing of acidity to refresh and entice. Serve chilled as an appetiser, with a sweet dessert or even after a meal for the perfect post dinner refresher.		
LOUIS REGNIER GRAND RESERVE CHAMPAGNE - FRANCE VEGAN	£7.95	£45.00
A luminous gold Champagne made in equal measures from the 3 main grapes of the region. The palate shows lovely full ripe fruitiness, enhanced with hints of honey, toast and balanced with an effervescent freshness.		
BOLLINGER SPECIAL CUVÉE - FRANCE		£80.00
A subtle combination of structure, length and vivacity; bubbles like velvet; pear, brioche and spicy aromas, notes of fresh walnut.		

Fortifieds & Dessert Wine

75ML GLASS

Sherry

GONZALEZ BYASS TIO PEPE - JEREZ, SPAIN DRY £3.00
Distinctive, clean aroma and is bone dry with a savoury character...the absolute must as the ultimate aperitif.
Drink with olives and cured meats for simple class.

Natural Grape Sugar

ORANGE MUSCAT & FLORA - VICTORIA, AUSTRALIA SWEET £4.80
Vibrant gold. Lifted aromas of lemon, honey, spice and musk. Fresh and tangy with a zesty long clean balanced finish. **vegan**

CHATEAU LAVIGNAC SAUTERNES - SAUTERNES, FRANCE SWEET £4.80
Beautifully sweet yet elegant with aromas of lanolin, exotic fruit, tangerines, honey and yellow plums.

CANTINA NEGRAR RECIOTO - VALPOLICELLA, ITALY SWEET £4.95
Brimming with intense aromas of cherry, fig, prune and chocolate, the wine is generous and velvety in texture, with warm notes of raisins on the finish. A benchmark sweet red wine, unique to the Italian wine scene.
Perfect with a Black Forest gateau or chocolate cake. **vegetarian**

TURKEY FLAT PEDRO XIMÉNEZ - BAROSSA VALLEY, AUSTRALIA DRY £7.40
Amber in colour, the nose displays intense marmalade, citrus peel and cumquat with a slightly spicy edge.
The palate is lusciously rich and intense, with apricot and marmalade flavours lingering.

Maderia

BLANDYS 10YO VERDELHO - MADERIA, PORTUGAL OFF-DRY £5.55
Fresh and fragrant bouquet of dried fruits and spice with luxurious warm orangey aromas. Long lingering aftertaste of exotic fruits with spicy overtones.

BLANDYS 10YO MALMSEY - MADERIA, PORTUGAL MED-SWEET £5.55
Dark, golden brown with characteristic Madeira bouquet of raisins, toffee and nuts. Sweet with a rich, full bodied, honeyed and complex finish and beautifully balanced acidity.

Port

FONSECA BIN 27 PORT - DUORO, PORTUGAL SWEET £3.00
Deep youthful ruby colour. An intense rich fruity nose of blackberry, cassis, cherry and plums, interwoven with notes of spice. The palate is full bodied and round, with a smooth velvety texture and mouth filling tannins.

TAYLORS LBV - DUORO, PORTUGAL SWEET £3.20
This LBV is bottled after four to six years and is ready to drink when bottled. A dark colour that is rich with the flavours of woodland berries, raspberry and apricot and jammy blackcurrant aromas. There are hints of mint and wild herbs and spiciness.

GRAHAM'S MALVEDOS VINTAGE PORT - DUORO, PORTUGAL SWEET £5.20
The extraordinary quality of the wines from the Malvedos vineyard is such that in Vintage declarations these wines provide the main structure of Graham's classic Vintage Ports. In most interim years, the wines from Malvedos merit bottling as a Single Quinta Vintage Port: Graham's Quinta dos Malvedos Vintage Port.

GRAHAM'S 20 YO TAWNY PORT - MDUORO, PORTUGAL SWEET £5.70
A bouquet of mature fruits and nuts with a hint of orange peel. The palate is rich and softly sweet with a perfectly balanced long finish.