

# White Wine

## 1. Il Meridione Catarratto, Italy (VE)

A ripe, versatile and approachable dry white from western Sicily. Floral peach and tropical fruit aromas and a hint of fennel, rounded and gently honeyed flavours on the palate are balanced by lemony acidity.

Recommended Food pairing: Perfect with tomato-based pasta and pizza

175ml £6.50 / 250ml £8.50 / 500ml £16 / Bottle £24

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## 2. Tempo Passa Pinot Grigio, Italy (VE)

A fresh, dry white with gentle floral and citrus aromas. Crisp and delicate on the palate with lightly honeyed stone fruit balanced by lemony acidity and a fresh, dry finish.

Recommended Food pairing: Perfect with tomato-based pasta and pizza

175ml £7 / 250ml £9 / 500ml £17 / Bottle £25

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## 3. Aquiline Sauvignon Blanc, Western Cape, South Africa (VE)

Fresh lime citrus nose, lightly herbal with touches of green pepper and lemon grass. Green apple and bergamot lime on the palate with cleansing acidity and a nice streak of minerality on the finish.

Recommended Food pairing: Fish and seafood.

175ml £7 / 250ml £9 / 500ml £17 / Bottle £25

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## 4. Boundary Line, Chardonnay, Australia (VE)

Concentrated, fruity aromas of pineapple and melon lead to a soft, delicate wine with gentle hints of oak.

Recommended Food pairing: Seafood and white meats, white sauce pasta and pizza

175ml £7.50 / 250ml £9.50 / 500ml £18 / Bottle £26

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## 5. Bodegas Artesa Rioja Viura, Spain £29 (VE)

A modern white rioja - unoaked with fresh, bright and crisp flavours.

Recommended Food pairing: Fish and seafood

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## 6. Alasia Gavi, Italy (VE) £34

Appealing aromas of citrus fruit and white flower with a touch of white spice. The palate has more citrus characters with hints of orchard and stone fruits. Crisp, refreshing acidity balances underlying minerality.

Recommended Food pairing: Vegetable dishes, fish, seafood, white meat dishes

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## 7. Whale Watcher Sauvignon Blanc, New Zealand (VE) £35

Classic Marlborough Sauvignon, classically aromatic with texture and breadth.

Recommended Food pairing: Fish and seafood

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## Red Wine

### 8. Il Meridione Nero d'Avola, Italy (VE)

A deeply coloured, medium-bodied, spicy red with aromas of ripe plum and black cherry. The palate combines warm, juicy red fruit flavours with savoury, lightly smoky characters, a hint of bitter chocolate and nip of tannin on the finish

Recommended Food pairing: Grilled meats, tomato-based pasta and pizza

175ml £7 / 250ml £9 / 500ml £17 / Bottle £25

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### 9. Camino de la Cabana Merlot, Chile (VE)

Juicy and fresh with soft red fruits and a hint of green pepper. Easy drinking!

Recommended Food pairing: Hard cheese, grilled meats, tomato-based pizza and pasta

175ml £7.50 / 250ml £9.50 / 500ml £18 / Bottle £26

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### 10. Vega del Rayo, Rioja Vendimia Seleccionada, Spain (VE)

This Rioja combines great balance, approachable fruit, real depth, spice and minerality. The nose has lots of warm spice, ripe plum and cherry aromas while the palate is richly flavoured, and substantial with plenty of fruit and a smoky, spicy dimension from six months in oak.

Recommended Food pairing: Cheese and grilled meats, tomato-based pasta and pizza.

175ml £9 / 250ml £11 / 500ml £20 / Bottle £29

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### 11. Boheme, Primitivo Salento, Italy (VE)

Rich aromas of plum and black cherry with spicy notes of cracked black pepper. A charming, well balanced wine with a velvety texture and intense black forest and damson fruits.

Recommended Food pairing: Tomato-based pizza and pasta, especially with meat

175ml £9 / 250ml £11 / 500ml £20 / Bottle £29

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### 12. Fazzoletto Barbera Passito, Italy £31 (VE)

A fleshy and juicy red with aromas of sweet ripe plums and cherries. The palate shows ripe fruit-forward characters of cherry and wild plum and the ripe rounded finish is balanced by fresh bramble acidity.

Recommended Food pairing: Red meat

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### 13. Pablo Y Walter Malbec, Argentina (VE) £33

A celebration of Mendoza - the colour, culture, flavour, and a celebration of friendship.

Recommended Food pairing: Red meat

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### 14. Barolo Araldica, Italy £45 (VE)

This lovely ruby coloured wine exhibits aromas of plums, leather and violets. The palate is rich with red fruits, spice and a hint of smoke. The finish is long and complex.

Recommended Food pairing: Red meat, rich, hearty dishes, cheese

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## Rose Wine

### 15. Portraits of America L.A. Zin, White Zinfandel Rose, USA

Luscious strawberry ice cream on the nose supported by a bright, berry fruited palate and an off-dry finish.

Recommended Food pairing: Appetisers, vegetable dishes and seafood

175ml £7 / 250ml £9 / 500ml £17 / Bottle £25

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### 16. Tempo Passa Pinot Grigio Rose, Italy (VE)

An easy drinking fresh and dry blush with hints of strawberry.

Recommended Food pairing: Fish and seafood, salad and vegetable dishes

175ml £7 / 250ml £9 / 500ml £17 / Bottle £25

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### 17. San Marzano, Tramari, Primitivo Rose, Italy (VE) £33

A softly coloured rosé with intense aromas of wild cherries and raspberries, combined with an attractive hint of aromatic Mediterranean maquis. Elegantly styled and slightly off-dry, with a refreshing finish

Recommended Food pairing: Fish and seafood, salad and vegetable dishes

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## Sparkling

### 18. Lunetta Prosecco 20cl, Italy (VE) £10

A deliciously light and fruity Prosecco with hints of apple and peach on the nose and a fresh, softly sparkling palate with characters of soft ripe stone fruits.

Recommended Food pairing: Versatile with most light dishes.

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### 19. Lunetta Prosecco Rose 20cl, Italy £10

A deliciously light beautifully cherry pink in colour. Red berry characters on the nose and palate make this soft and approachable in character.

Recommended Food pairing: Versatile with most light dishes.

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### 20. Lunetta Prosecco 75cl, Italy (VE) £29

A deliciously light and fruity Prosecco with hints of apple and peach on the nose and a fresh, softly sparkling palate with characters of soft ripe stone fruits.

Recommended Food pairing: Versatile with most light dishes.

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### 21. Lunetta Prosecco Rose 75cl, Italy £29

A deliciously light beautifully cherry pink in colour. Red berry characters on the nose and palate make this soft and approachable in character.

Recommended Food pairing: Versatile with most light dishes.

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### 22. Champagne Gremillet, Selection Brut, France (V) £60

A stunning, award winning Champagne that delivers on all fronts. This champagne shows fine mousse in the glass and fresh floral aromas mixed with characteristic sweet, doughy overtones, which are balanced by richer fruit, peach skin characters and classic baked biscuit flavours with a crisp citrus finish

Recommended Food pairing: Ideal aperitif, fish, seafood, light dishes and salads

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(VE) suitable for Vegans    (V) suitable for vegetarians

wine by the glass is also available in 125ml on request