

White Wine

1. LANGUORE TREBBIANO CHARDONNAY, Italy (Vegan)

Bright flavours of tropical fruit and white flowers on a smooth, easy drinking palate.

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

175ml £4.50 / 250ml £5.90 / 500ml £11.50 / Bottle £16.95

2. CRESCENDO PINOT GRIGIO, Italy (Vegan)

A clean, fresh and fruity wine with lots of citrus and ripe pear flavours. Dry and crisp with refreshing finish.

Recommended Food pairing: Fish, seafood and white meats, salad & vegetable dishes

175ml £5.25 / 250ml £6.50 / 500ml £12.95 / Bottle £18.95

3. VINA CARRASCO SAUVIGNON BLANC, Chile

Bursting full with grass, elderflower and gooseberry flavours, this is a youthful and invigorating white.

Recommended Food pairing: Fish and seafood.

175ml £5.25 / 250ml £6.50 / 500ml £12.95 / Bottle £18.95

4. MOZZAFIATO FALANGHINA, Italy (Vegan)

Ripe and fresh, with juicy notes of lemon, pineapple and white flowers on a deliciously smooth palate.

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

175ml £5.50 / 250ml £7.50 / 500ml £14.95 / Bottle £21.95

5. TASCA "REGALEALI" BIANCO DI SICILIA, Italy

£25.95

Delicate yet complex, with flavours of apple, peach, pink grapefruit and white flowers. A crisp and refreshing wine showcasing the quality of Sicilian white wines.

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

6. GAVI DI GAVI DOCG LA TOLEDANA, Italy

£27.95

Ripe peach and pear notes with hints of citrus and a slight honeyed edge are held together by steely minerality and a fresh acidity.

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

7. FERNLANDS SAUVIGNON BLANC, NEW ZEALAND

£29.95

A wonderful balance between tropical fruit and herbaceous flavours, leading to a mouth watering finish.

Recommended Food pairing: Fish and seafood

Red Wine

8. LANGUORE SANGIOVESE, Italy (Vegan)

Well-balanced, fresh and medium bodied, with ripe cherry and plum flavours.

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

175ml £4.50 / 250ml £5.90 / 500ml £11.50 / Bottle £16.95

9. CRESCENDO MERLOT, Italy

Typical hints of blackberry and cherry, this is a rounded and smooth wine.

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

175ml £5.25 / 250ml £6.50 / 500ml £12.95 / Bottle £18.95

10. MOZZAFIATO PRIMITIVO, Italy (Vegan)

A mouth-coating palate of dates, fig and cherry, with notes of sweet spice and a lick of chocolate and well-balanced soft tannins and acidity.

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

175ml £5.50 / 250ml £7.50 / 500ml £14.95 / Bottle £21.95

11. APERICENA APPASSIMENTO, Italy (Vegan)

A complex nose cherries, raspberries and redcurrants. Full-bodied, it is supple and well-balanced, with layers upon layers of dark fruit, fine tannins and a long and lingering finish.

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

175ml £6.25 / 250ml £8.50 / 500ml £16.95 / Bottle £24.95

12. QUID PRO QUO MALBEC, Argentina (Vegan)

£27.95

Elegantly structured, rich, showing plummy fruit and hints of smoke and chocolate

Recommended Food pairing: Red meat

13. VALPOLICELLA SUPERIORE RIPASSO LA CASETTA, Italy

£29.95

A velvety palate bursting with intense and complex flavours of cherry, plum and berry fruits complemented by vanilla hints.

Recommended Food pairing: Red meat, hearty, rustic dishes, tomato-based pasta and pizza

14. BAROLO ARALDICA, Italy

£34.95

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

Rose Wine

15. HANGLOOSE WHITE ZINFANDEL ROSE, Italy (Vegan)

Bursting with ripe summer fruits on a gently sweet palate, balanced by a refreshing aftertaste.

Recommended Food pairing: Appetisers, vegetable dishes and seafood

175ml £5.25 / 250ml £6.50 / 500ml £12.95 / Bottle £18.95

16. PINOT GRIGIO ROSE LE COLLINE DI SAN GIORGIO, Italy (Vegan)

Fresh apricot and peach on the nose and soft floral flavours on the palate, with a pleasantly smooth finish.

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

175ml £5.50 / 250ml £6.95 / 500ml £13.75 / Bottle £19.95

Sparkling

17. PROSECCO BEL CANTO 20cl, Italy (Vegetarian)

£7.50

Delicate and aromatic with fine bubbles. This wine carries lots of fresh peach, pear and an elegant zest.

Recommended Food pairing: Versatile with most light dishes

18. PROSECCO BEL CANTO, Italy (Vegetarian)

£24.95

Delicate and aromatic with fine bubbles. This wine carries lots of fresh peach, pear and an elegant zest.

Recommended Food pairing: Versatile with most light dishes

19. BEL CANTO ROSE, Italy (Vegetarian)

£24.95

A light and delicate nose of roses and violets, with a light biscuity note. Fresh and juicy, with strawberry and raspberry notes on the palate.

Recommended Food pairing: Versatile with most light dishes

20. PAUL DROUET CHAMPAGNE BRUT, France (Vegan)

£45.00

Apple & brioche lead the way in this medium bodied, fruity and classically biscuity style of champagne.

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

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