

# 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 £4.95 / 250ml £6.25 / 500ml £11.95 / Bottle £17.95**

## 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 £5.50 / 250ml £6.95 / 500ml £13.75 / Bottle £19.95**

## 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 £5.50 / 250ml £6.95 / 500ml £13.75 / Bottle £19.95**

## 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 £5.65 / 250ml £7.95 / 500ml £15.25 / Bottle £22.95**

## 5. **TASCA "REGALEALI" BIANCO DI SICILIA, Italy**

**£26.95**

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**

**£29.95**

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**

**£31.95**

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 £4.95 / 250ml £6.25 / 500ml £11.95 / Bottle £17.95**

### 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 £5.50 / 250ml £6.95 / 500ml £13.75 / Bottle £19.95**

### 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 £5.65 / 250ml £7.95 / 500ml £15.25 / Bottle £22.95**

### 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 £8.95 / 500ml £17.25 / Bottle £25.95**

### 12. QUID PRO QUO MALBEC, Argentina (Vegan)

**£29.95**

Elegantly structured, rich, showing plummy fruit and hints of smoke and chocolate  
Recommended Food pairing: Red meat

### 13. VALPOLICELLA SUPERIORE RIPASSO LA CASETTA, Italy

**£30.95**

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

**£36.95**

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

**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 £5.75 / 250ml £7.25 / 500ml £14.25 / Bottle £20.95**

## **Sparkling**

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

**£7.95**

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

**18. PROSECCO BEL CANTO, Italy (Vegetarian)**

**£25.95**

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)**

**£25.95**

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)**

**£45.95**

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**