WINE LIST

Selected in collaboration with Jon Campbell, award winning wine legend

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Total .	Glass	Carafe	Bottle
White			
House			
Terre Allegre Trebbiano, Italy As light and as fresh as a daisy, with citrus zest and herbal undertones	£5.75	£12.00	£23.50
Campo Flores Organic White, Spain Vibrant, complex and brimming with orchard fruits and a pithy lick of grapefruit	£6.25	£13.00	£25.00
Italian Classics			
Bella Modella Pinot Grigio, Italy	£6.25	£13.00	£25.00
A gentle, calming white with orchard fruit and a fun, refreshing finish Sibiliana Grillo, Sicily	£7.25	£15.00	£29.00
Mineral driven with lemon and lime, finishing with a saline twist	£9.00	£18.50	£36.00
La Battistina Gavi, Italy Aromatic and mouthwatering with crunchy red apple, white peach and Amalfi lemon	L7.00	110.50	L30.00
Sauvignon Blanc			
Cape Wild Sauvignon Blanc, South Africa	£6.85	£14.50	£28.00
Lively and fresh with tropical fruit, lime and a sprinkle of herbs Esk Valley Sauvignon Blanc, Marlborough	£9.00	£18.50	£36.00
A punchy showdown between passion fruit and grapefruit. A captivating finish, freshly cut herbs.		C26 00	C48.00
Hippolyte Reverdy Sancerre A proper posh option if you're looking to impress your date or your palate. Flinty, elegant and refined.		£26.00	140.00
Sauvignon Alternatives			
Picpoul Mare Nostrum, France		£19.00	£36.50
The perfect summer white, great with our seafood dishes. White peach and elderflower, a zippy finish. Luzada Albarino, Spain		£20.00	£37.50
A frisky mouthful of sherberty grapefruit, wild herbs and a splattering of sea-spray		220.00	207.00
Chardonnay			
Cape Wild Chardonnay, South Africa	£7.25	£15.00	£29.00
Bright stone fruit and melon, with a touch of oak-ageing rounding things off beautifully Felino Chardonnay, Argentina			£45.00
Top-drawer Chardonnay with well integrated oak adding a toasty spiciness alongside citrus and pineapple			
Alternative Beauties			
Cami del Drac Grenache Roussanne, France			£37.50
Textured and rounded with delicious notes of acacia, nectarine and garrigue herbs. Really worth a try. Ecker-Eckhof Gruner Veltltiner, Austria			£38.50
Green apple, asparagus and white pepper - a classic, energetic Gruner from it's spiritual home			
Fine			
Domaine Alexandre Chablis Crushed oyster shell, green apple and ctirus combine to provide a sleek mouthful and a broad smile			£45.00
Greywacke Wild Sauvignon Blanc, Souith Africa			£56.00
Fermented in oak, it's toasty and smokey but still retains it's signature fruit and herbaceous profile Paul Hobbs Russian River Chardonnay, California			£80.00
Creamy and delicious with weight, texture and elegance. Ample ripe fruits balanced with delicate acidity			
No/Lo Wines			
Luna de Murviedro Sparkling Tempranillo Rosé 0%			£20.00
Easy-drinking and refreshing, you hardly notice the missing alcohol! Dr Thanisch 0% Riesling			£30.00
Limey and racy- classic Riesling that still thrills and lets you drive home!			

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Red	Giuss	Carare	Dottie
House Castel del Moro Tempranillo Syrah, Spain A supple, plush-fruited, satisfying mouthful, combining fragrant dark berry fruit and a wee lick o' liquorice. Sierra Grande Merlot, Chile	£6.25 £6.50	£13.00 £13.50	£25.00 £25.50
A smooth, dapper red that slips down a little too easily. Plum and cherry fruit with a hint of spice.			
European Classics Camino Real Crianza Rioja	£8.25	£17.50	£32.50
Ripe dark fruits merge seamlessly with coffee, vanilla and moody, woody notes. Classic Crianza Rioja. Collequieto Montepulciano d'Abruzzo	£8.25	£17.50	£32.50
Plump cherry and plum dance on the palate before being told to sit down by a firm but fair tannic structure. Lionel Osmin 'Villa du Golfe' Pinot Noir, France Sultry Pinot Noir, laden with silky summer fruits leading to a fine finish, a sprinkle of mint and pepper.		£20.00	£38.00
Bold, fruity reds Wild Cape Shiraz, South Africa	£6.85	£14.50	£28.00
Rugged old vines provide a bold mouthul of crushed damson and berry fruit Los Olivos Malbec, Argentina	£8.25	£17.50	£32.50
A chunky chap that delivers a crunchy blow of backberry, plum and white pepper. Beatrice Apassimiento, Italy A stand-out at our staff tasting. A sassy play between bitter and sweet, with ripe spicy fruit stealing the show.		£18.50	£34.50
Stunning Alternatives		610.50	627.50
Ciconia Tinto, Portugal A hearty mix of noble Portuguese varieties, a knock out blow of black and blue fruit and a savoury backdrop Massaya Le Colombier, Lebanon		£19.50 £20.00	£38.00
A captivating red that combines the bold flavours of the Rhone with the exotic, fragrant charm of the Levant			
Premium The Chocolate Block, South Africa			£50.00
Seriosuly delicious, with a heady mix of ripe berry fruit, but dangerously soft and cuddly Ch Perron Lalande de Pomerol			£55.00
A classy, impressive red that shows best whilst wearing red cords and a cravate Lopez de Heredia Rioja Reserva 2012 An icon of the wine world, renowned for its captivating fragrance and understated beauty			£80.00
Rose			
Mirabello Pinot Grigio Rose Subtle raspberries and red apples in typical blush style	£6.25	£13.00	£25.00
Burlesque White Zinfandel Strawberry ice cream in a glass! Off-dry with generous ripe fruit and a glint in its eye	£6.25	£13.00	£25.00
Chateau Saint Pierre Rosé, Provence Fragrant and elegant with a smorgasbord of fruit spanning berries, tropical and stone fruits	£9.00	£18.50	£36.00
Minuty Prestige An inviting, expressive nose, with blood orange and wild strawberry fruit and a deft finish			£55.00
Sparkling & Champagne	125ml		75cl
Lunetta Prosecco Light and fruity with peach, apple and pear complimented by gentle bubbles	£7.00		£30.00
Lunetta Prosecco Rosé Red apples, raspberries and strawberries with creamy bubbles to finish	£7.00		£30.00
Taittinger NV Champagne Delicately poised and balanced with a classy waft of brioche and fine orchard fruit	£13.75		£75.00
Taittinger Rosé Champagne Vibrant and sophisticated. Perfectly ripened strawberries intertwined with crunchy redcurrants			£95.00