



WHITE

Viognier - Pennautier Vins de Pay d'OC 2017/18 <i>FRANCE VEGAN</i>	4.75 / 7.4 / 19.5
Sauvignon Blanc - Vondeling 'Western Cape' 2018 <i>SOUTH AFRICA VEGAN</i>	20
Pinot Grigio - Mezzora Garganega 2017/18 <i>ITALY</i>	5.5 / 7.15 / 21
Picpoul de Pinet - 'Baron de Badaissere' 2017/18 <i>FRANCE VEGAN</i>	6.5 / 8.3 / 24
Chardonnay - Cleefs Reserve 'Western Cape' 2017 <i>SOUTH AFRICA</i>	6.7 / 8.75 / 25
Sauvignon Blanc - ESK Valley 'Marlborough' <i>NEW ZEALAND</i>	7.3 / 9.5 / 28
Albarino - Santiago Ruix 'Rias Baixas' 2019/20 <i>SPAIN</i>	29
Chablis - Alain Geoffroy 2017 <i>FRANCE</i>	30
Gavi - di Gavi Vignetti Lugara 2017/18 <i>ITALY VEGAN</i>	33

ROSE

Baga - Casal Mendes 2017/18 <i>PORTUGAL VEGAN</i>	6.7 / 7.5 / 20
Cabernet/Grenache/Syrah - Domaine de Pennautier 2017/18 <i>FRANCE VEGAN</i>	5.75 / 8.3 / 24
Pinot Noir/Pinot Meunier/Chardonnay - HUSH HEATH Nannette's 2017/18 <i>ENGLAND VEGAN</i>	29

RED

Merlot - Parea Vins de Pays d'Oc 2019 <i>FRANCE</i>	5.7 / 7.5 / 20
Montepulciano - d'Abruzzo Mezzora 2017 <i>ITALY</i>	6.35 / 8.3 / 23
Shiraz Cabernet - Boonaburra 2016/17 <i>AUSTRALIA V</i>	6.9 / 8.9 / 25
Douro - Quinta do Crasto 2016 <i>PORTUGAL</i>	26.5
Fleurie - Domaine de la Bouroniere 2018/19 <i>FRANCE V (tastes best straight from the cellar)</i>	27
Rioja - Vina Lobera 2015 <i>SPAIN</i>	7.5 / 9.8 / 28
Pinot Noir - Cycles Gladiator 2015 <i>CALIFORNIA VEGAN (We recommend served chilled)</i>	29
Malbec - Septima 2015 'Mendoza' 2017/18 <i>ARGENTINA</i>	8 / 10.5 / 30
Shiraz - Dandelion Vineyards 'Lionheart of the Barossa' 2017 <i>AUSTRALIA</i>	31
Tempranillo - Finca 'Museum' Reserva, Cigales 2014 <i>SPAIN</i>	33

SPARKLING

Prosecco - Extra Dry Fonte <i>ITALY VEGAN</i>	5.3 125ml / 30
Laurent Perrier - La Cuvee Champagne <i>FRANCE</i>	375ml 33
Rose Spumante - Villa Sandi Fresco NV <i>ITALY VEGAN</i>	28
Hush Heath - Balfour Leslie's Reserve <i>ENGLAND VEGAN</i>	40
Gusbourne Estate - Blancs de Blancs 2014/15 <i>ENGLAND VEGAN</i>	57
Taittinger - Brut Reserve NV <i>FRANCE VEGAN</i>	68
Taittinger Prestige Rose - Brut Champagne NV <i>FRANCE VEGAN</i>	75

DESSERT, SHERRY & PORT

Sauvignon Blanc - Errazuriz Late Harvest 'Casablanca Valley' 2017/18	375ml BTL 20
Barbadillo - Pedro Ximenez <i>SPAIN VEGAN</i>	50ml 3.2 / 100ml 6
Manzanilla - La Gitana <i>SPAIN</i>	3.2 50ml / 6.2 100ml
Taylors - Late Bottled Vintage <i>PORTUGAL</i>	3.75 50ML / 7.2 100ml / BTL 45
Ramos Pinto - 10-Year-Old Aged Tawny <i>PORTUGAL V</i>	5.8 50ml / 11.2 100ml / 72 BTL

125ml glasses of wine are available on request, please ask one of the team.

We will endeavour to ensure our vintages are correct but please note there may be the odd change as new vintages are released