



### WHITE

<b>Viognier</b> - Pennautier Vins de Pay d'OC 2017/18 <i>FRANCE VEGAN</i>	4.45 / 5.9 / 17
<b>Sauvignon Blanc</b> - Vondeling 'Western Cape' 2018 <i>SOUTH AFRICA VEGAN</i>	4.9 / 6.5 / 19
<b>Pinot Grigio</b> - Mezzora Garganega 2017/18 <i>ITALY</i>	5.05 / 6.6 / 19.75
<b>Picpoul de Pinet</b> - 'Baron de Badaissere' 2017/18 <i>FRANCE VEGAN</i>	5.8 / 7.3 / 21.5
<b>Chardonnay</b> - Cleefs Reserve 'Western Cape' 2017 <i>SOUTH AFRICA</i>	6 / 7.85 / 22.75
<b>Fiano</b> - <b>ORGANIC</b> Zensa 'Puglia' 2017/18 <i>ITALY VEGAN</i>	23.5
<b>Pinot Gris</b> - ESK Valley 'Hawkes Bay' 2018 <i>NEW ZEALAND</i>	26
<b>Sauvignon Blanc</b> - ESK Valley 'Marlborough' <i>NEW ZEALAND</i>	27
<b>Chablis</b> - Alain Geoffroy 2017 <i>FRANCE</i>	29
<b>Gavi</b> - di Gavi Vignetti Lugara 2017/18 <i>ITALY VEGAN</i>	30

### ROSE

<b>Baga</b> - Casal Mendes 2017/18 <i>PORTUGAL VEGAN</i>	4.30 / 5.7 / 17
<b>Tempranillo/Grenache/Garnacha</b> - El Coto Rosada 2018 <i>SPAIN</i>	5 / 6.5 / 18.5
<b>Cabernet/Grenache/Syrah</b> - Domaine de Pennautier 2017/18 <i>FRANCE VEGAN</i>	5.15 / 6.85 / 19.5
<b>Pinot Noir/Pinot Meunier/Chardonnay</b> – HUSH HEATH Nannette's 2017/18 <i>ENGLAND VEGAN</i>	28

### RED

<b>Merlot</b> - Terre des Anges 2016 Vins de Pays d'Oc 2017/18 <i>FRANCE</i>	4.40 / 5.85 / 17
<b>Montepulciano</b> - d'Abruzzo Mezzora 2017 <i>ITALY</i>	4.8 / 6.3 / 19
<b>Shiraz Cabernet</b> - Boonaburra 2016/17 <i>AUSTRALIA V</i>	5.8 / 7.3 / 21.5
<b>Malbec</b> - Septima 2015 'Mendoza' 2017/18 <i>ARGENTINA</i>	6.15 / 8.1 / 24
<b>Rioja</b> - Vina Lobera 2015 <i>SPAIN</i>	6.3 / 8.15 / 24.5
<b>Douro</b> - Quinta do Crasto 2016 <i>PORTUGAL</i>	25
<b>Cabernet Sauvignon/Malbec/Petit Verdot</b> - Kaiken Terroir 2016/17 <i>ARGENTINA VEGAN</i>	26
<b>Pinot Noir</b> - Cycles Gladiator 2015 <i>CALIFORNIA VEGAN (We recommend served chilled)</i>	27
<b>Zinfandel</b> - 'Old Vine' Scotto 2015 <i>CALIFORNIA</i>	28
<b>Shiraz</b> - Dandelion Vineyards 'Lionheart of the Barossa' 2017 <i>AUSTRALIA</i>	29
<b>Tempranillo</b> - Finca 'Museum' Reserva, Cigales 2014 <i>SPAIN</i>	32

### SPARKLING

<b>Prosecco</b> - Extra Dry Fonte <i>ITALY VEGAN</i>	4.5 125ml / 25
<b>Laurent Perrier</b> - La Cuvee Champagne <i>FRANCE</i>	375ml 32
<b>Rose Spumante</b> - Villa Sandi Fresco NV <i>ITALY VEGAN</i>	26
<b>Hush Heath</b> - Balfour Leslie's Reserve <i>ENGLAND VEGAN</i>	36
<b>Gusbourne Estate</b> - Blancs de Blancs 2014/15 <i>ENGLAND VEGAN</i>	52
<b>Taittinger</b> - Brut Reserve NV <i>FRANCE VEGAN</i>	58
<b>Taittinger Prestige Rose</b> - Brut Champagne NV <i>FRANCE VEGAN</i>	67

### DESSERT, SHERRY & PORT

<b>Muscat</b> - Chateau de la Peyrade NV <i>FRANCE</i>	17
<b>Barbadillo</b> - Pedro Ximinez <i>SPAIN VEGAN</i>	2.8 50ml / 5.2 100ml
<b>Manzanilla</b> - La Gitana <i>SPAIN</i>	3 50ml / 5.6 100ml
<b>Taylors</b> - Late Bottled Vintage <i>PORTUGAL</i>	3.2 50ML / 6 100ml / 40 BTL
<b>Ramos Pinto</b> - 10-Year-Old Aged Tawny <i>PORTUGAL V</i>	5.4 50ml / 10.4 100ml / 70 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*