## WINE LIST

### WHITE WINE

**Le Pionnier Blanc, Cotes de Gascogne, France | 2018**  
£23.00  
A crisp floral white wine from the south west of France has an aroma of citrus fruits, particularly grapefruit, with hints of ripe pear and tomato leaf. These flavours linger on the palate with hints of exotic fruits, a fresh lime acidity and vivacious finish.

**Chardonnay, Domaine des Herbauges, Loire Valley- Sustainable**  
£28.50  
A beautifully unoaked and fresh Chardonnay. The palate is full of white peach and apple flavours and develops exotic fruits such as pineapple, banana and quince on the palate. A good structure with a fresh acidity leads into a lingering finish. (vegan).

**Chenin Blanc Dry Tulbagh | 2018**  
£25.00  
This crisp dry Chenin Blanc has a bright lemon colour with lime green tints and an aromatic bouquet of apple, pear and tropical hints of guava fruit. The palate is ripe, with tropical fruit flavours in abundance with notes of lemon, lime, green apple and white peach.

**Sauvignon Blanc de Touraine, Petite Abbaye, Val de Loire, France | 2018**  
£25.50  
This Loire Valley Sauvignon Blanc has vibrant aromatics include nettle, gooseberry and elderflower leading to equally expressive flavours on the palate whilst retaining a core of citrus acidity with a refreshing streak of flinty minerality to provide a long, crisp and clean finish.

**Pecorino ‘Tor del Colle’, Abruzzo, Italy | 2018**  
£28.00  
A crisp and fresh Pecorino from Abruzzo; lemon-green in colour with blossom and grapefruit aromas on the nose. The palate is dry with a zesty citrus acidity and notes of white peach, pear and green apples.

**RIOJA BLANCO, Viura / Tempranillo Blanco, Bodegas Taron, Rioja Alta**  
£26.50  
A crisp and fresh white made from the local Viura variety. The bouquet has notes of citrus, green apple and white blossom. These fresh fruit notes continue the palate with some white peach and the zest acidity that the region of Rioja Alta is famous for.

**Picpoul de Pinet Domaine Morin, France | 2018**  
£30.00  
The Picpoul de Pinet vineyard area runs along the southern French coast, close to both the Mediterranean Sea and the Bassin de Thau. Pale lemon in colour with fresh floral notes on the nose. The palate is light and dry with flavours of green apple, citrus and white blossom with the classic saline note that makes Picpoul de Pinet so distinctive.

**Sauvignon Blanc Turning Heads, New Zealand | 2018**  
£33.00  
A typically vibrant aroma of ripe gooseberries, herb and nettle aromas to accentuate the Marlborough calling card. The selection of parcel of fruit are blended to create an expressive dry white that exhibits tropical flavours of pineapple and lime to balance a richly textured palate.

**Pinot Blanc ‘Tradition’ JB Adam | 2018**  
£34.00  
A soft and flattering Pinot Blanc with a gentle aroma of white flowers and generous fruit. This lively wine has fresh apple, white peach and spice flavours. There is good weight on the palate yet it is soft and supple and finishes with a firm acidity.
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### ROSE

**La Loupe Carignan Rose, Languedoc, France | 2018**

£24.00

Salmon pink in colour, this rose has a lovely nose of summer fruits and blossom. The palate is crisp and clean with a good citric acidity and flavours of strawberry, raspberry and red cherry with subtle floral hints of rose and blossom. A perfect summer wine, easy-drinking and very fresh.

**Pinot Grigio ‘Ramato’ Il Barco, Italy | 2018**

£24.00

Il Barco Ramato is a delicate salmon pink rosé made naturally using selected copper skinned Pinot Grigio grapes. It has the delicate perfumed aromas of peach and rose petals and soft, red fruit flavours on the palate. It is dry and well balanced, excellent to drink with fish and white meats.

### RED

**Le Pionnier Rouge, Herault, France | 2018**

£23.00

This soft and fruity wine is a traditional Languedoc blend of Grenache and Carignan. It is generous and supple on the palate with an intricate structure. Layers of soft summer fruits and rich berry flavours reflect the warmth of the Mediterranean, with a subtle spicy finish.

**Hamilton Heights Shiraz, Australia | 2018**

£24.00

Bright ruby red in colour, this Aussie Shiraz is bursting full of inviting blackcurrant and blackberry aromas on the nose. The palate is smooth and soft with juicy black fruit flavours and a hint of spicy pepper. Soft tannins give structure to the wine which has a long and polished finish.

**Garnacha ‘Seleccion’ Tierra de los Santos, Estremadura, Spain**

£25.50

This soft Garnacha has intense bramble fruit aromas on the nose. The palate is supple and round with delicious sweet blackberry, cherry and plum notes combined with chocolate and a herbal character. Chewy tannins and a fresh acidity give structure to the wine.

**Whale Point Pinot Noir, South East Australia | 2018**

£26.50

A pale ruby red in colour with a soft nose of redcurrants and red cherries. The palate is very smooth with a core of red fruit flavours and sweet spices supported by supple tannins giving structure to wine. The finish is long and smooth with the red cherry and raspberry notes lingering on the palate.

**Carmenere La Playa | 2017**

£27.00

Deep ruby in colour this is Chile’s signature red grape. Deliciously intense with hints of blackcurrants. Medium bodied on the palate with velvety smooth fresh berry fruit flavours. The wine is lightly oaked to give body, toasted notes and sweet spices such as cinnamon and vanilla on the finish.
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RED

Bodegas Taron Tempranillo Rioja Alta | 2018 £28.00
This supple and fruity red from Bodegas Taron is made from 100% Tempranillo. Bright ruby red in colour with fresh black fruits on the nose. The palate is juicy with lots cherry, plum and bramble fruit flavours combined with a fresh acidity, soft tannins and a long, fruity finish.

Cabernet Franc ‘1620’ Lorgeril, Languedoc, France | 2018 £28.50
This spicy red from the Languedoc is a beautiful bright ruby red in colour. The nose has red cherries and currants in abundance, these red fruits follow through on the palate with a menthol note and spicy pepper. The wine has beautiful structure with fine tannins and a long and powerful finish.

Domaine De l’Armet Marselan IGP | 2017 £30.00
Made from Marselan (a crossing of Grenache and Cabernet Sauvignon), the wine is an intense ruby red in colour with notes of fresh black fruits on the nose. Soft and ripe on the palate bursting full of blackberry and cherry flavours. Silky tannins support this soft wine which finishes long and fruity.

Chateau Gachon Montagne St Emilion, France | 2015 £42.00
A blend of Merlot, Cabernet Franc and Cabernet Sauvignon. On the palate it is well balanced with a solid tannic structure and a complementary soft mid-palate of ripe fruits such as plums and red berries, well-integrated oak ageing added structure and spice to the palate.

Port

Taylor’s Fine Tawny Porto, Douro, Portugal | 50cl £2.40
An exceptional fine tawny port. It is elegant and smooth, combining delicate wood notes and rich mellow fruit, it is best served slightly chilled. (vegan)
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SPARKLING

Borgo Del Col Alto, Prosecco Spumante Extra Dry  £33.00
It is a pale and delicate wine with a fine mousse and persistent fine bubbles. The clean fruity aromatic bouquet contains hints of flowers, honey and apple leading to a well-balanced, light and fresh palate.

Chapel Down Sparkling Bacchus, Tenterden, Kent  £44.00
This delightful sparkling wine is characterised by aromas of pineapple, grapefruit and elderflower. The palate is tropical and floral with a crisp texture and a refreshing finish.

Cremant d’Alsace, Domaine Jean-Baptiste Adam, France  £40.00
This Cremant d’Alsace is a traditional method blend of Pinot Blanc, Pinot Auxerrois and Pinot Noir. Pale lemon in colour with a delicate mousse, the palate is round with peachy stone fruit flavours balanced perfectly by the fine mousse and zesty citrus acidity, which combine to this a pleasant and harmonious wine.

Champagne De Malherbe Brut, France  £50.00
A soft and well-rounded Champagne that exhibits typical attractive brioche aromas with hints of red fruits and citrus. Well-structured with a persistent mousse, it is round and full in the mouth, with hints of vanilla and biscuits on the finish.

Hindleap Classic Cuvee Brut Bluebell Vineyard Estates | 2014  £53.00
The Hindleap vineyard was planted in 2005 on chalk and sandstone soils adjacent to the Bluebell Railway and fringes of the Ashdown Forest. Fragrant and floral on the nose, the palate has notes of orange zest, citrus, white blossom and fresh green apple. The creamy mousse is well balanced by a crisp and fresh acidity.

Champagne Lombard Brut Reference NV  £62.00
Dominated by Pinot Noir and Pinot Meunier, this brut champagne is a beautiful straw yellow in colour with reflections of gold. Rounded and full of stewed apple and white peach flavours with pastry notes and a citric acidity which all combine in the mouth and lead into a pleasant, toasty finish.

Champagne Laurent Perrier La Cuvee Brut  £69.00
Pale gold in colour with a delicate and complex nose, with hints of citrus and white fruits. Fresh and easy on the palate, with a creamy mousse and notes of honeysuckle, ripe peach, citrus and a slight toasty note on the finish. Well balanced with a fresh acidity.