



CARTE DES VINS

CHAMPAGNE & SPARKLING WINE

BOUVET-LADUBAY Saumur Brut, Loire 31.95

crisp, dry and full of depth of flavour, properly as close to champagne as it gets

125ml
glass
5.95

BOUVET SAUMUR ROSÉ Brut, Loire 31.95

delicate pink fizz, bursting with elegant swathes of raspberry, peach and white flowers

5.95

GUY LAFORGE Brut, Grande Cuvée, Aÿ, Champagne (Vegan) 39.95

a fine champagne, made in the classic tradition of the houses in Aÿ, complex with toasty notes

7.95

POL ROGER, Brut Réserve, Epernay, Champagne 59.95

It is full, rich yet fresh, and loved by those who prefer a richer Champagne style. Pol Roger is beautifully balanced with great depth of flavour.

LAURENT-PERRIER ROSÉ, Epernay, Champagne 83.95

a precise nose of extraordinary freshness and a wide range of red fruits

VIN BLANC

LES VOILETS CHARDONNAY Pays de la Haute Vallée de l'Aude, Languedoc-Roussillon 22.95

oaked chardonnay with bright acidity which gives way to green apple & brioche notes. ideal with a creamy chicken or mushroom dish

125ml 175ml 250ml 375ml
glass glass glass pichet
4.35 6.05 8.15 12.75

DOMAINE DE LA GRANDE COURTADE CHARDONNAY, Famille Fabre, Languedoc-Roussillon 29.95

(Vegan/Organic) aged in oak, this wine is generous and represents excellent value for money. ideal with grilled fish, roast chicken & vegetables.

CHABLIS, Domaine Daniel Seguinot, Burgundy 36.95

a classic chablis in a pure mineral style with added depth from a small addition of oaked agewine into the blend. ideal with chicken or fish.

PICPOUL DE PINET, Cave de l'Ormarine, Selection, Languedoc-Roussillon 27.95

upbeat freshness, lemony zing and subtle floral notes with hints of ripe pears
ideal as an aperitif, with seafood or vegetable dish.

LE CHAPEAU NOIR SAUVIGNON BLANC, Vin de France 20.95

light, fresh and fruity with an instantly recognisable french sauvignon blanc style.
ideal as an aperitif, with fish, seafood or a vegetable dish.

3.95 5.55 7.45 11.65

WAIPARA SPRINGS SAUVIGNON BLANC, Marlborough, New Zealand 32.95

typical characteristic, herbaceous and grassy on the nose, with tropical & gooseberry flavours.
ideal as an aperitif, with fish, seafood or vegetable dish.

6.25 8.65 11.75 18.35

SANCERRE, Duc Armand, Loire 38.95

Sancerre is the spiritual home of sauvignon blanc. aromas of rhubarb & gooseberry.
ideal with white fish, fresh herbs and goat's milk cheeses.

MAISON DE VIGNERON BLANC, Côtes de Gascogne 18.95

a deliciously fresh wine with a very aromatic nose; zesty citrus and hints of stone fruit.
ideal as an apéritif or with salads, fish, seafood and vegetables. (Vegan)

3.55 4.95 6.75 10.55

GROS MANSENG, Uva Non Grata, Vin de France (MEDIUM) 26.95

(Vegan) a bright and zingy Gros Manseng fermented to dryness into which they blended a smaller proportion of late harvest Gros Manseng, bringing with it a delightful fruitiness and exotic spice. this makes for a mega apéritif or cheese

5.05 7.05 9.65 14.95

VIIGNIER, Château Viranel, Languedoc-Roussillon 28.95

a delicate nose with notes of white flowers and grapefruit. Suave and sophisticated on the palate with plenty of refreshing acidity balancing deliciously ripe notes of lemon, grapefruit and apricot ideal with seafood & white meats

MUSCADET DE SEVRE ET MAINE SUR LIE, Domaine de la Tourmaline, Loire 24.95

complex, with a fuller body, a creaminess and richness which is absolutely delicious. It works anywhere you'd use a squeeze of lemon. Seafood's its natural pair – especially oysters.

4.75 6.55 8.95 13.85

POUILLY FUISSÉ Château-Fuissé, Tete De Cru, Burgundy 47.95

a nose that is tightly coiled with subtly smokey, leesy aromas infused with acacia and lemon zest. The palate is well-balanced with ripe fruit, a gentle nuttiness and a fine thread of acidity; the clay soils lend the power and thrust on the spice-tinged finish which retains a wonderful elegance.

VIN ROSE

LA PETIT BONBON Rosé, Vin de France 22.95

a blend of Merlot, Cabernet Sauvignon and Grenache Noir, the palate shows fantastic lightness, freshness and subtle sweetness. With flavours of strawberry bonbons, raspberry & peaches

125ml	175ml	250ml	375ml
glass	glass	glass	pichet
4.35	6.05	8.15	12.75

LE PETIT CHAT Rosé, Vin de France 18.95

a blend of Grenache, Cinsault & Syrah. a dry style of rosé with floral aromatics and packed with juicy ripe berry flavours ideal as an apéritif or with shellfish.

3.55	4.95	6.75	10.55
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M DE MINUTY Rosé, Côtes De Provence 29.95

grenache based rosé with delicate red fruit flavours and a refreshing finish. ideal with any seafood.

VIN ROUGE

BORDEAUX SUPÉRIEUR, Château Recougne, Bordeaux 27.95

packed with delectable bramble notes, regal spices and integrated tannins, delicious wine at a steal. ideal with beef and game dishes.

125ml	175ml	250ml	375ml
glass	glass	glass	pichet
4.35	6.05	8.15	12.75

SAINT MARTIN CABERNET SAUVIGNON, Domaine de l'Olibet, Languedoc-Roussillon 22.95

(Vegan) a stylish cabernet sauvignon with generous juicy fruits, ripe integrated tannins and good length. ideal with roasted or grilled red meats and hard cheeses.

4.35	6.05	8.15	12.75
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BEAUJOLAIS VILLAGES, Les Pivoines, Beaujolais 29.95

juicy, super ripe Gamay fruit with flavours of summer fruit compote, typically vibrant acidity and a soft, approachable finish. ideal with strong savoury dishes, terrines & mature hard cheeses.

LA VIGNE MALBEC, Languedoc 21.95

plenty of flavours of blackberry, plums and black cherries all wrapped up with some soft ripe tannins. ideal with steak or with a Sunday roast.

4.15	5.85	7.85	12.15
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NIETO DON NICANOR MALBEC, Mendoza, Argentina 33.95

A classic Malbec. Dark, dense complex nose with sweet cranberries, blackberries and rich mocha characters. Just the thing for a good steak

TOUT UN FROMAGE MERLOT, Pays d'Oc 20.95

Deep garnet colour with vibrant plummy and blackberry fruit that fills the mouth. Soft and supple on the palate, with ripe, rounded fruit and a lovely, juicy finish. ideal with chicken or cheese

3.95	5.55	7.45	11.65
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PASQUIERS SHIRAZ, Pays d'Oc 19.95

succulent, juicy fruit and spicy notes, fantastically approachable wine ideal with grilled meats, braised beef, herby dishes and mature hard cheeses.

3.65	5.25	7.15	11.05
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VINA DEL OJA RIOJA TINTO, Senorio de Arana, Spain 25.95

the bouquet is packed with red berry aromas with hints of vanilla and these both carry through to the palate which is both fresh and perfectly balanced. ideal with lamb

4.95	6.85	9.25	14.45
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CAVE DE TURCKHEIM PINOT NOIR, Alsace (ORGANIC) 23.95

really ripe raspberry fruit on the nose. Rich, ripe characterful cranberry and raspberry on the palate with juicy acidity to finish. ideal with salmon, pork or wild mushrooms

4.55	6.35	8.55	13.35
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GENETIE PINOT NOIR 'illumine', Burgundy 39.95

(Vegan) Refreshing soft berry fruit nose flows into the palate to offer flavours of wild strawberry in spring woodlands. Bright and exciting, this wine is both enticing and elegant, pretty with finesse

LE PETIT CHAT ROUGE, Vin de France 18.95

This supple red is made from selected parcels of Grenache Noir, Syrah and Carignan. red berries; cherries and strawberries, soft tannins and a subtle twist of spice. Try it with a hearty meat dish

3.55	4.95	6.75	10.55
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CAIRANNE 'LA CÔTE SAUVAGE', Rhône 31.95

(Vegan) ripe berry, liquorice and a hint of cinnamon, this wine is full flavoured, rich and smooth with subtle tannins. ideal with red meats and rich stews.

GIGONDAS, Brunel de la Gardine, Rhône 44.95

full on the palate it is forceful and intense with oodles of aromas and flavours of red fruits with notes of pepper and liquorice. ideal with Lamb and game dishes or roast beef and yorkshires.

CHÂTEAUNEUF-DU-PAPE, Château Saint-Roch, Rhône 55.95

notes of jammy black fruits, fleshy cherry fruit, kirsch, liquorice and spices. Ample and delicious on

GEVREY-CHAMBERTIN - Domaine Drouhin-Laroze 2017 - Burgundy 59.95

This stunning example of Pinot Noir has a light, fresh, strawberry scented bouquet: bright and appealing. The palate is sweet on the entry, with suggestions of orange zest and a touch of spice infusing the berry fruit. ideal with hearty beef dishes and lamb.

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