

## SPARKLING WINE AND CHAMPAGNE

F5	Hundred Hills Blanc de Blanc, 2018, UK	33.00
F6	Hundred Hills Signature Rosé, 2018, UK	25.00
F5	Hundred Hills Preamble No. 2, 2018, UK	25.00
F2	Bailly Lapierre Cremant de Bourgogne, FRA	13.05
F4	Bauchet Signature Champagne, FRA	23.10
F1	Cossy Cuveé Eclelt Champagne 1er Cru, FRA	34.80

## RED WINE

F39	Montaignan Carignan Vieilles Vignes, 2017, FRA	6.24
F40	Flores de Callejo Tempranillo, 2013, SPA	14.30
F41	Bourgogne Côte Chalonnaise Pinot Noir, 2020, FRA	14.70
F37	Château Landat Cru, Médoc Bordeaux, FRA	15.60
F36	Domaine Romain Roche Côtes du Rhône, 2019, FRA	20.60
F34	Pulenta estates IX Pinot Noir, 2021, ARG	14.31
F35	Huaquén Pinot Noir Reserva, 2018, CHI	10.00
F31	Bordegas Borsao Garnacha, SPA	8.23
F30	Winery Road Shiraz Cabernet, AUS	8.00
F29	Château La Tonelle Cru Haut Médoc, Bordeaux, FRA	14.50
F27	Don Aparo Malbec, 2017, ARG	7.70
F28	Zuccardi Fuzion Tempranillo Malbec, 2016, ARG	5.99
	Whitehall Pinot Noir, 2018, ENG	17.80
	Whitehall Netherote Hill (Pinot Noir/Rondo), 2018, ENG	15.78

## WHITE WINE

F8	Gocker Gewürztraminer, 2018, GER	13.00
F9	Miudiño Albariño, 2020, SPA	9.30
F10	Baccolo Bianco Veneto, 2018, ITA	6.50
F11	Whitehall Vineyards Bacchus, 2018, UK	14.21
F13	Flying Solo Grenache Viognier, 2021, FRA	11.00
F14	Domaine Denis Tastet Côtes du Rhône Gascogne, 2015, FRA	11.60
F16	Domaine St. Rémy Pinot Gris, Alsace, Fra, 2015	12.80
F17	Bourgogne Côtes d'Or Chardonnay, FRA, 2020	20.00
F15	Les Chandelières Sauvignon Touraine, FRA, 2020	11.00
F23	Maison Lispaul Bordeaux Blanc, FRA, 2020	9.50
F19	Château de l'Oiselnière Muscadet Sèvre et Maine Sur Lie, 2015, FRA	13.00
F18	Hoopenberg Integer Chardonnay, 2015, SA	8.50
F22	Pulenta Estate XIV Pinot Gris, 2022, ARG	9.51
F22A	Pulenta Estate VIII Chardonnay, 2022, ARG	9.51
F24	Lethbridge Chardonnay, 2019, AUS	24.50

We cater for most dietary requirements and ask that we are advised at least two weeks before your event. There may be a surcharge. Food is prepared in an environment where nuts are present

Prices are exclusive of VAT unless otherwise stated.

## White wine (cont)

F20	St. Joseph Cru Côtes du Rhône Blanc, 2018, FRA	20.60
F21	Pouilly Fuissé Le Paradis, 2020, FRA	21.00
	Whitehall Madeleine May Chardonnay, 2020, ENG	16.65
	Whitehall Bacchus, 2019, ENG	14.25

## ROSÉ

F42	White Vineyard Charlotte May Rose, UK, 2020	17.60
F43	Château Ksara Gris de Gris Rosé, LEB, 2020	11.50
F43A	Château Ksara Gris de Gris Rosé, LEB, 2021	11.50

## DESSERT WINE AND PORT

F11	“Oremus” Tokaji Late Harvest Sauvignon, HUN, 2019	18.70
	Brown Brothers Late Harvest Muscat, AUS, 2016	10.50





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