



CHAMPAGNE

BILLECART SALMON

A boutique house that has been proudly family owned since 1818, the hallmark signature of Billecart Salmon is making fabulous Champagne easy to enjoy.

125ml / Bottle

Billecart Salmon Brut NV £11 / £60

Billecart Salmon Rosé NV £80

Pol Roger Brut NV £65

Taittinger Brut NV £12 / £70 / £130 (Magnum)

Taittinger Brut Rose NV £15 / £85

Taittinger Nocturne Sec NV £90

Veuve Clicquot Vintage 2008 £95

Ruinart Blanc de Blanc NV £100

JEWELS IN THE CROWN

In the very best years, the top houses of Champagne are capable of producing some astonishing wines, exclusively from the best vineyards that the hallowed region has to offer. In short, this is our house selection of the best of the best from the best.

Taittinger Comtes de Champagne 2006 £200

Pol Roger Sir Winston Churchill 2006 £200

Dom Perignon Vintage 2009 £200

Louis Roederer Cristal 2009 £250

SPARKLING WINE

Prosecco, Sacchetto Vini, Venezia, Veneto, Italy £8 / £35

Hattingley Valley Brut NV, Hampshire, England £9 / £50

Hattingley Valley Rosé NV, Hampshire, England £11 / £65

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RED

WINE OF THE SEASON

175ml / 375ml / Bottle

Joshua, Teusner, Barossa Valley, Australia 2016 £13 / £25 / £48
This unoaked blend of Grenache, Mataro and Shiraz showcases only the very best of Barossa Valley winemaking. Overflowing with juicy notes of cranberry, redcurrant, soft liquorice and hints of rose, the gentle, barely-present tannins hold it all together seamlessly.

JUICY & FRUITY

Tempranillo, 'Mesta', Castile, Spain, 2017 £22
Merlot Gran Reserva, Viña Echeverria, Maipo Valley, Chile, 2017 £7 / £13 / £25
Fleurie, 'Le Bonne Dame', Jean Tête, Beaujolais, France 2016 £8 / £15 / £29
Rioja Crianza, Bodegas Navajas, Spain, 2013 £32
Barbera d'Asti Superiore, 'le Orme', Piedmont, Italy 2015 £35

BOLD & SPICY

Côtes du Rhône, Domaine Ferraton, France, 2016 £30
Primitivo di Manduria, 'Talo', San Marzano, Italy, 2016 £8 / £15 / £29
Montepulciano d'Abruzzo, Fabulas, Abruzzo, Italy, 2015 £9 / £17 / £33
Pinot Noir, 'Block 22', St Clair, Marlborough, New Zealand, 2016 £55

ROBUST & ROUND

Malbec, 'Estacion 1883', Trapiche, Mendoza, Argentina, 2016 £9 / £17 / £33
Valpolicella Ripasso, Bertani, Veneto, Italy, 2015 £10 / £19 / £37
Cabernet Sauvignon, Chateau St Michelle, Washington, USA, 2015 £42
Montagne St Emilion, Chateau Teyssier, Bordeaux, France, 2014 £45

SPECIALITY LIST

125ml / Bottle

Brunello di Montalcino Riserva, Fattoria dei Barbi, Tuscany, 2007 £16 / £85
Gevrey Chambertin, La Petit Chapelle, Premier Cru, Bruno Clair, Burgundy, 2008 £22 / £120
Cote Rotie, Cote Blonde, Rene Rostaing, Northern Rhone, 2008 £23 / £135
Château Ducru Beaucaillou, 2eme Cru Classé, St Julien, 1998 £200

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WHITE

WINE OF THE SEASON

175ml / 375ml / Bottle

Elizabeth, Mount Pleasant, Hunter Valley, Australia, 2009.....£11 / £21 / £40
Inspired by the first visit of a reigning monarch to Australia in 1954, this wine offers refined notes of lime, lemongrass and vanilla. The texture is light, bright and pure with an elegant yet intense palate of pure Semillon grape providing great line & length.

CRISP & REFRESHING

Grenache Viognier, 'Le Campuget', Languedoc, France, 2017.....£22
Pinot Grigio, Sacchetto Vini, Venezia, Veneto, Italy, 2017.....£8 / £15 / £29
Gavi di Gavi, Ascheri, Piedmont, Italy, 2017.....£10 / £19 / £37
Chardonnay, Macon-Uchizy, Burgundy, France, 2016.....£50
Chablis, Montmains Premier Cru, Domaine Jean Gourley, France, 2015.....£60

FRUIT & FLORAL

Riesling Trocken, Anton Finkenauer, Nahe, Germany, 2017.....£7 / £13 / £25
Gewürztraminer, Insight, Marlborough, New Zealand, 2011.....£30
Sauvignon Blanc, Yealands 'Landmade', Marlborough, NZ, 2017.....£9 / £17 / £33
Sancerre, Domaine de la Rossignole, Loire, France, 2017.....£40

RICH & EXOTIC

Chardonnay, 'Naturalys', Gérard Bertrand, Pays d'Oc, France, 2017.....£7 / £13 / £25
'Edda', San Marzano, Salento, Apulia, 2016.....£37
Alvarinho, Reguengo de Melgaco, Vinho Verde, Portugal, 2017.....£40
Pouilly-Fuissé, Domaine Cornin, Burgundy, France, 2016.....£12 / £23 / £45

SPECIALITY LIST

125ml / Bottle

Pouilly Fumé Eurythmie, Johnathan Pabiot, Loire Valley, France, 2013.....£15 / £80
Condrieu, Les Terrasses du Palat Francois Villard, Northern Rhone, 2014....£15 / £80
Puligny Montrachet, Premier Cru 'La Garenne',
 Domaine Gilles Bouton, Burgundy, 2016.....£17 / £90
Corton Charlemagne, Domaine Jean Marc Pillot, Burgundy, 2012.....£200

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ROSÉ

175ml / 375ml / Bottle

Tramari, San Marzano, Apulia, Italy, 2017	£7 / £14 / £28
Rimauresq Cru Classé, Côtes de Provence, France 2016	£40

DESSERT

125ml / Bottle

Moscato D'Asti, Nivole, Michele Chiarlo, Piemonte, NW Italy, 2017	£8 / £22
Orange Blossom Muscat, 'Essensia', Madera, California, USA, 2015	£9 / £25
Sauternes, Castelnau de Suduiraut, Bordeaux, France, 2008	£10 / £30
Recioto Della Valpolicella, Bertani, Valpantena, Italy, 2015	£9 / £35

PORT

70ml / Bottle

Tawny, Taylor's Fine Tawny	£5 / £40
Late Bottle Vintage, Fonseca (Unfiltered), 2011	£6 / £55
Vintage, Fonseca, Guimaraens, 1998	£7 / £65

SHERRY

70ml

Fino, Tio Pepe	£5
Oloroso, Colosia	£5
Pedro Ximenez, Colosia	£6

COGNAC

25ml

Remy Martin VSOP	£5
Remy Martin 1738	£7
Remy Martin XO	£14
LOUIS XIII by Remy Martin	£100

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