



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
Billecart Salmon sous bois' NV.....	£90
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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, Venezie, Veneto, Italy.....	£8 / £35
Hattingley Valley Brut NV, Hampshire, England.....	£9 / £50
Hattingley Valley Rosé NV, Hampshire, England.....	£11 / £65

If you have any allergies or dietary requirements please inform one of our team. Please note that vintages may vary.

A discretionary service charge of 10% will be added to your bill and given to our food & beverage team. Thank you.

RED

WINE OF THE SEASON

175ml / 375ml / Bottle

Negroamaro, San Marzano, Puglia, Italy, 2017 £14 / £26 / £50
This full-bodied, soft and balanced wine offers an intense bouquet and delightfully sweet plummy fruit characteristics, complemented by spice with notes of coffee followed by velvety tannins and a smooth finish. Ideal with grilled red meat, game and mature cheese.

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

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
Amarone della Valpolicella, Bertani, Valpantena, Italy, 2014..... £60

CORAVIN

showcasing wonderful wines without pulling the cork!

125ml / Bottle

Château Potensac, Domaines Delon, Medoc, Bordeaux, 2012 £18 / £100
Gevrey Chambertin, Domaine Bruno Clair, Burgundy, 2008..... £23 / £130
Barolo Cerequio, Michele Chiarlo, Piedmont, Italy, 2007..... £28 / £160
Château Lynch Bages, Pauillac, Bordeaux, 2008 £400

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WHITE

WINE OF THE SEASON

175ml / 375ml / Bottle

The FMC, *Ken Forrester Wines, Western Cape, South Africa, 2017*.....£16 / £31 / £60
Hand selected grapes from low yielding, old bush vines give this wine what we consider to be the finest expression of Chenic Blanc. Rich & layered, with notes dried apricot, vanilla and honey, perfect as an exciting aperitif or with spiced seafood dishes.

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
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, Marlborough, New Zealand, 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
Chardonnay, *Planeta, Sicily, Italy, 2017* £ 55

CORAVIN

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125ml / Bottle

Puligny Montrachet, *Domaine Gilles Bouton, Burgundy, 2016* £18 / £100
Riesling, *Cuvée Frederic Emile, Trimbach, Germany, 2010* £22 / £125
Corton Charlemagne, *Domaine Jean Marc Pillot, Burgundy, 2012*..... £35 / £200
Gaja, *"Gaia & Rey", Piedmont, Italy, 2016*..... £400

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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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