

ROSÉ

175ml / 375ml / Bottle

Tramari , <i>Rosé di Primitivo, Salento, Puglia, Italy, 2017</i>	£8 / £15 / £30
Más Amor Rosé , <i>Massard, Priorat, 2016</i>	£30
Rimauresq , <i>Cru Classé, Côtes de Provence, France, 2017</i>	£39

DESSERT

Glass / Bottle

Moscato D'Asti , <i>Nivole, Michele Chiarlo, Piemonte, NW Italy, 2017</i>	£8 / £22
Orange Blossom Muscat , <i>'Essensia', Madera, California, USA, 2015</i>	£9 / £28
Sauternes , <i>Castelnau de Suduiraut, Bordeaux, France, 2008</i>	£10 / £30
Recioto Della Valpolicella , <i>Bertani, Valpantena, Italy, 2015</i>	£9 / £35

PORT

70ml / Bottle

Tawny , <i>Taylor's Fine Tawny</i>	£6 / £40
Late Bottle Vintage , <i>Fonseca (Unfiltered), 2011</i>	£7 / £55
Vintage , <i>Fonseca, Quinta Do Panascal, 1999</i>	£10 / £75

SHERRY

70ml

Fino , <i>Tio Pepe</i>	£5
Oloroso , <i>Colosia</i>	£7
Pedro Ximenez , <i>Colosia</i>	£8

COGNAC

35ml

Remy Martin VSOP	£7
Remy Martin 1738	£10
Remy Martin XO	£18
LOUIS XIII <i>by Remy Martin</i>	£160 (50ml)

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.

By the Glass / Bottle

Billecart Salmon Brut NV	£11 / £60
Billecart Salmon Rosé NV	£80
Billecart Salmon Brut 'Sous Bois' NV	£90

Janisson Brut NV	£11 / £60
Janisson Rosé NV	£13 / £75
Pol Roger Brut NV	£65
Taittinger Brut NV	£12 / £70 / £140 (Magnum)
Taittinger Rosé NV	£15 / £90
Veuve Clicquot Vintage 2008	£95
Ruinart Blanc de Blanc NV	£17 / £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.

Bottle

Taittinger Comtes de Champagne 2006	£200
Pol Roger Sir Winston Churchill 2004	£200
Dom Perignon Vintage 2009	£200
Louis Roederer Cristal 2009	£250

SPARKLING WINE

Prosecco, Valdesse, Sacchetto, D.O.C., Brut, Veneto, Italy	£7 / £35
Hattingley Valley NV, Classic Reserve, Hampshire, England	£8 / £48
Ferrari, Maximum Brut NV, Trentino Alto Adige, Italy	£45

White Wine of the Season

175ml / 375ml / Bottle

Semillon, “Elizabeth”, Mount Pleasant, Hunter Valley, Australia, 2009 . £12 / £23 / £45

An Australian wine inspired by Queen Elizabeth’s first visit to the land down under in 1954. Aged in the bottle for a minimum of 5 years, this noble wine boasts wonderfully intense, classic citrus characters - one to Royally enjoy.

Grenache Viognier, *Le Campuget, Pays du Gard, France 2017*.....£22

Riesling, *Trocken, Anton Finkenauer, Nahe, Germany, 2017*.....£7 / £14 / £27

Viognier, “Le Paradou”, Chateau Pesquié, Ventoux, 2017.....£7 / £14 / £28

Gewurztraminer, *Insight, “Single Vineyard”, Marlborough, NZ, 2016* £30

Chardonnay, *Naturalys, Gérard Bertrand, Pays D’Oc, France, 2017*.....£8 / £16 / £31

Pinot Grigio, *Sacchetto, Delle Venezie, Italy, 2017*.....£8 / £16 / £32

Picpoul de Pinet, *Gérard Bertrand, Coteaux du Languedoc, France, 2017*..... £32

Sauvignon Blanc, *Yealands “Landmade”, Marlborough, NZ, 2017*..... £9 / £17 / £34

PGR, *Yealands, Marlborough, New Zealand, 2017*..... £35

Gavi di Gavi, *Ascheri, Piedmont, Italy, 2017* £36

Alvarinho, *Reguengo De Melgaço, Melgaço, Portugal, 2017* £37

Sauvignon Blanc, *Little Beauty, Marlborough, New Zealand, 2017*..... £40

Sancerre, *Domaine de la Rossignole, Loire Valley, France, 2017* £40

Pouilly Fuissé, *Domaine Cornin, Burgundy, 2016* £12 / £23 / £45

Lismore ‘Reserve’ Chardonnay, *Greyton, South Africa, 2016*..... £50

Chablis Premier Cru, *Domaine Jean Goulley & Fils, Burgundy, France 2016*..... £60

Pouilly Fumé Eurythmie, *Johnathan Pabiot, Loire, France, 2015*..... £15 / £80 ▼

Trimbach Riesling, *Grand Cru Geisberg, Alsace, France 2012* £16 / £85 ▼

Puligny Montrachet Premier Cru ‘La Garenne’,
Dom. Gilles Bouton, Burgundy, 2016 £17 / £90 ▼

Corton Charlemagne, *Domaine Jean-Marc Pillot, Burgundy, 2011*..... £200

Red Wine of the Season

175ml / 375ml / Bottle

Grenache, *“Joshua”, Teusner, Barossa Valley, Australia, 2017*£13 / £25 / £50

Mixing the old with the new, this wine pairs 100 year old Grenache and Mourvèdre vines with the youthfulness of new Shiraz. A balanced combination of fruitness and spice, with bountiful amounts of character to match perfectly with red meat.

Tempranillo, *Mesta, Organic, Spain 2017*£22

Fleurie, *Louis Tête, Beaujolais, 2017* £7 / £14 / £28

Côtes du Rhône, *Domaine Ferraton, France, 2016* £8 / £16 / £30

Merlot, *Echeverria, Chile, 2015*..... £8 / £16 / £30

Rioja Crianza, *Navajas, Spain, 2013*£32

Montepulciano d’Abruzzo, *“Fara” Fabulas, Abruzzo, Italy 2015* £32

Barbera D’Asti, *Michele Chiarlo, ‘Le Orme’, Piedmont, Italy 2015*..... £9 / £18 / £35

Malbec ‘Estacion 1883’, *Trapiche, Mendoza, Argentina, 2016*..... £9 / £18 / £35

Shiraz, *‘The Yard’, Cherubino, Frankland River, Australia, 2015*£37

Primitivo Di Manduria, *Talò, San Marzano, Puglia, Italy, 2016*£38

Cabernet Sauvignon, *Chateau Ste. Michelle, Washington, USA, 2015*.....£10/ £20 / £40

Valpolicella Ripasso, *Bertani, Veneto, Italy, 2015*.....£40

Rioja Reserva, *Mayor de Ondarre, Spain, 2014* £10 / £20 / £40

Pinot Noir, *Saint Clair, ‘Single Vineyard’, Marlborough, New Zealand, 2016*£45

Montagne St Emilion, *Chateau Teyssier, Bordeaux, France, 2014*.....£45

Chianti Classico, *Riserva, Castello Vicchiomaggio, Italy, 2014*.....£55

Châteauneuf-du-Pape, *Château la Nerthe, Rhône Valley, 2013*£75

Cabernet Sauvignon, *Chateau Ste. Michelle, Washington, USA, 2015*..... £80 (Magnum)

Brunello di Montalcino Riserva, *Fattoria dei Barbi, Tuscany, 2011*£16 / £85 ▼

Gevrey-Chambertin Premier Cru, *Pierre Nageon, Burgundy, 2015*£17 / £90 ▼

Cote Rotie, *Cote Blonde, Rene Rostaing, Northern Rhone, 2008* £23 / £135 ▼

Vosne Romanée Premier Cru En Orveaux, *Dom. Guyon, Burgundy, 2004*.....£175

Rioja Gran Reserva, *Marques de Riscal, Spain, 2005*.....£190 (Magnum)

Chateau Mouton Rothschild, *Premier Cru Classé,
Pauillac, Bordeaux, 1989*..... £400



Coravin, showcasing wonderful wines without pulling the cork! . . . 125ml