

BY THE GLASS

CHAMPAGNE & SPARKLING WINES

FRANCE

- 100 Perrier-Jouët Grand Brut NV 125ml £16.00
This elegant, complex, crisp and balanced wine features fine, persistent mouthfeel as well as lingering flavours of fresh apples and lemons.
- 101 Perrier-Jouët Blason Rosé, NV 125ml £18.00
Succulent strawberry flavours give a round, supple richness. Perfumed with red fruit, it ends bright and sweet with a rich, long finish.
- 108 Veuve Clicquot Yellow Label, Brut, NV 125ml £18.00
Reflecting the traditions of the past, this is full, yet dry and has a rich, creamy style with biscuit flavours.

ITALY

- 113 Prosecco, Blue Label, Spumante, Brut, Veneto, NV 125ml £9.50
Yellow straw in colour, an intense bouquet, with apple, ripe fruit hints, acacia honey and peach blossom notes. A fresh, lively taste, consistent with a good body.

ENGLAND

- 114 Nyetimber, Brut, NV, Cuvée Classic, 2010 125ml £13.00
Considered one of England's best sparkling wines, this is as close to champagne as you can get without that title on the label. The wine is creamy and rich with notes of brioche and a citrus twist. A classically structured wine that lasts on the palate.

A 12.5% discretionary charge will be added to the final bill. 20% VAT is included.

All wines in the list contain an alcoholic content between 10% and 16%.

Some vintages may vary depending on market conditions. We apologise for any disappointment caused.

• Denotes wines currently unavailable.

Some of our menu items contain allergens. There is a small risk that traces of these may be found in a number of other products served here. We understand the dangers to those with allergies, please speak to a member of staff who will be happy to help you.

WHITE WINE

- | | | |
|-----|---|------------------------------|
| 195 | Ochagavia Silvestre, Sauvignon Blanc, Chile, 2016
<i>Intense citrus aromas and soft tropical notes of pineapple and mango. The palate is extremely fresh, with lively acidity and a long finish.</i> | 175ml £8.00
250ml £10.50 |
| 190 | Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand, 2016
<i>Shows lifted notes of elderflower, green lime zest and stone fruit. The palate is ripe, fine and succulent, offering zesty, ripe citrus flavours coupled with an edge of minerality and sweet herbs.</i> | 175ml £16.00
250ml £20.00 |
| 167 | Picpoul de Pinet, Jadix, La Cave de l'Ormarine, France, 2016
<i>Exuberantly fresh on the palate with ripe mango fruit, a slightly salty edge and underlying minerality.</i> | 175ml £12.00
250ml £15.50 |
| 119 | Grüner Veltliner, Fass 4, Bernhard Ott, Austria, 2015
<i>Citrus aromas (lemon peel and grapefruit) complemented by fresh vegetal notes and the variety's trademark hint of white pepper.</i> | 175ml £14.50
250ml £18.50 |
| 142 | Chapel Down Bacchus Reserve, Kent, England, 2015
<i>Characters of melon, grapefruit, gooseberry and nettle on the nose. A medium bodied wine with tropical fruit flavours on the palate and a tangy finish.</i> | 175ml £13.00
250ml £17.00 |

ROSÉ WINE

- | | | |
|-----|---|-----------------------------|
| 202 | Obra Prima Rosado, Familia Cassone, Mendoza, Argentina, 2015
<i>Made from the Cabernet Sauvignon grape, this rosé wine has a good depth of colour with a dry and refreshing taste.</i> | 175ml £8.00
250ml £10.00 |
| 203 | Château Riotor Rosé, Côtes de Provence, France, 2016
<i>Grenache, Cinsault and Syrah blend; beautifully integrated wild berry fruit, with hints of vanilla and a long dry finish.</i> | 175ml £9.50
250ml £12.50 |

A 12.5% discretionary charge will be added to the final bill. 20% VAT is included.

All wines in the list contain an alcoholic content between 10% and 16%.

Some vintages may vary depending on market conditions. We apologise for any disappointment caused.

• Denotes wines currently unavailable.

Some of our menu items contain allergens. There is a small risk that traces of these may be found in a number of other products served here. We understand the dangers to those with allergies, please speak to a member of staff who will be happy to help you.

RED WINE

- | | | |
|-----|--|------------------------------|
| 290 | Ochagavia Silvestre Merlot, Chile, 2016
<i>Supple and alluring plummy characteristics produce a soft and smooth flavour.</i> | 175ml £8.00
250ml £10.50 |
| 241 | Crôzes Hermitage, Etienne Pochon,
Rhône Valley, France, 2014
<i>Old vines provide flavours of ripe, red and blackberry fruits, sweet spice with touches of pepper and clove.</i> | 175ml £12.50
250ml £16.50 |
| 252 | Chianti, Colli Fiorentini, Fattoria di Lucignano,
Tuscany, 2013
<i>A shy nose with an aroma of dark cherry fruit. The palate has a beautiful concentration of pure mineral and fruit flavours. Medium bodied and lively.</i> | 175ml £11.00
250ml £14.00 |
| 292 | Obra Prima Malbec, Familia Cassone,
Mendoza, Argentina, 2012
<i>A serious wine brimming with plum, brambles and dark chocolate.</i> | 175ml £12.50
250ml £16.00 |
| 296 | Quinta Do Seival Castas Portuguesas, Brazil, 2013
<i>Spicy, dry, fruity and ripe with a lovely savory edge and ever so slightly chunky tannins.</i> | 175ml £14.50
250ml £18.00 |

A 12.5% discretionary charge will be added to the final bill. 20% VAT is included.

All wines in the list contain an alcoholic content between 10% and 16%.

Some vintages may vary depending on market conditions. We apologise for any disappointment caused.

• Denotes wines currently unavailable.

Some of our menu items contain allergens. There is a small risk that traces of these may be found in a number of other products served here. We understand the dangers to those with allergies, please speak to a member of staff who will be happy to help you.

HALF BOTTLES

WHITE WINE

- | | | |
|------|---|--------|
| 1123 | Sancerre, Lucien Crochet, Loire Valley, France, 2014
<i>Zesty, refreshing citrus character with flavours of limes, lemon and a peachy ripeness.</i> | £28.00 |
| 1124 | Pouilly-Fumé, Serge Dagueneau,
Loire Valley, France, 2015
<i>Lots of ripe fruit including gooseberry, lemon and pear combined with a classic flint, smoky character.</i> | £25.00 |
| 1130 | Mâcon Uchizy, Gérald et Philibert Talmard,
Burgundy, France, 2015/2016
<i>Full of crisp apple and citrus flavours with strong exotic fruit overtones, set in a round buttery texture.</i> | £22.00 |

RED WINE

- | | | |
|------|---|--------|
| 2222 | Château La Grande Maye,
Côtes de Castillon, France, 2012
<i>A fabulous fruity nose; loaded with cassis.
Wonderfully smooth on the palate with dark chocolate hints.</i> | £24.00 |
| 2231 | Fleurie, Château de Raousset, Beaujolais, France, 2015
<i>Brimming with juicy fruit, this light red wine can be enjoyed slightly chilled.</i> | £26.00 |

A 12.5% discretionary charge will be added to the final bill. 20% VAT is included.

All wines in the list contain an alcoholic content between 10% and 16%.

Some vintages may vary depending on market conditions. We apologise for any disappointment caused.

• Denotes wines currently unavailable.

Some of our menu items contain allergens. There is a small risk that traces of these may be found in a number of other products served here. We understand the dangers to those with allergies, please speak to a member of staff who will be happy to help you.

CHAMPAGNE & SPARKLING WINES

Champagne – NV

- | | | |
|-----|--|----------------|
| 100 | Perrier-Jouët, Grand Brut | £82.00 |
| | <i>This elegant, complex, crisp and balanced wine features fine, persistent mouthfeel as well as lingering flavours of fresh apples and lemons.</i> | |
| 103 | | Magnum £168.00 |
| 102 | Bollinger, Special Cuvée, Brut | £110.00 |
| | <i>Dominated by the Pinot Noir grape the aroma of this Champagne is reminiscent of ripe spicy fruits with roasted apples and peaches. On the palate the bubbles are delicate with flavours of pear, spices and walnut.</i> | |
| 108 | Veuve Clicquot, Yellow Label, Brut | £95.00 |
| | <i>Reflecting the traditions of the past, this is full, yet dry and has a rich, creamy style with biscuit flavours.</i> | |
| 116 | Mumm, Cordon Rouge, Brut | £85.00 |
| | <i>Boasting a nose of citrus, peach and vanilla enhanced by Mumm's trademark biscuity nuances.</i> | |
| 117 | Mumm, Mumm de Cramant, Blanc de Blancs | £185.00 |
| | <i>A subtle and elegant attack that is rich in mineral notes, leading into smooth body and a rich and expressive finish that testifies to its aging potential.</i> | |

A 12.5% discretionary charge will be added to the final bill. 20% VAT is included.

All wines in the list contain an alcoholic content between 10% and 16%.

Some vintages may vary depending on market conditions. We apologise for any disappointment caused.

• Denotes wines currently unavailable.

Some of our menu items contain allergens. There is a small risk that traces of these may be found in a number of other products served here. We understand the dangers to those with allergies, please speak to a member of staff who will be happy to help you.

Champagne - NV - Rosé

- | | | |
|-----|--|---------|
| 101 | Perrier-Jouët Blason Rosé
<i>Succulent strawberry flavours give a round, supple richness. Perfumed with red fruit, it ends bright and sweet with a rich, long finish.</i> | £105.00 |
| 106 | Laurent-Perrier, Cuvée Rosé Brut
<i>The aroma of this Champagne encompasses a wide range of small red fruits. The taste is clean, well defined and slightly sharp.</i> | £135.00 |
| 109 | Veuve Clicquot, Brut Rosé
<i>Luminous, fresh, pink with initial aromas of red fruits leading to dried fruits and biscuit notes.</i> | £120.00 |

Champagne - Vintage

- | | | |
|-----|---|---------|
| 110 | Dom Pérignon, Brut, 2006
<i>The first hints of fresh almonds and harvest aromas immediately open up into preserved lemon and dried fruits, rounded off by darker, smoky and toasted qualities.</i> | £275.00 |
| 111 | Louis Roederer, Cristal, 2009
<i>The taste provides a bite in the mouth which is full and creamy, revealing an incredible concentration of juicy fruits: yellow peach, apricot and mango.</i> | £350.00 |
| 115 | Perrier Jouët, Belle Epoque, 2008
<i>A refined and subtle blend of charm and elegance. The multiple facets of Belle Epoque reveal a broad aromatic palette and a subtle persistence. Floral, stylish and diamond-cut: the hallmark of wines from the House of Perrier-Jouët.</i> | £150.00 |

A 12.5% discretionary charge will be added to the final bill. 20% VAT is included.

All wines in the list contain an alcoholic content between 10% and 16%.

Some vintages may vary depending on market conditions. We apologise for any disappointment caused.

• Denotes wines currently unavailable.

Some of our menu items contain allergens. There is a small risk that traces of these may be found in a number of other products served here. We understand the dangers to those with allergies, please speak to a member of staff who will be happy to help you.

Sparkling Wine

- | | | |
|-----|---|--------|
| 112 | Bouvet-Ladubay, Saumur Brut, Loire Valley, NV, France
<i>Bright yellow colour with green highlights. Dominant fruity bouquet with fine and persistent bubbles. White flowery aromas. honeysuckle, acacia, fine floral scented taste, Brut with a certain subtlety, very elegant.</i> | £46.00 |
| 113 | Prosecco, Blue Label, Spumante, Brut, NV, Italy
<i>Yellow straw in colour, an intense bouquet, with apple, ripe fruit hints, acacia honey and peach blossom notes. A fresh, lively taste, consistent with a good body.</i> | £46.00 |
| 114 | Nyetimber, Brut, NV - England, 2010
<i>Considered one of England's best sparkling wines, the closest equivalent to Champagne outside of the region. It's creamy and rich with notes of brioche and a citrus twist – a classically structured wine that lasts on the palate.</i> | £65.00 |

A 12.5% discretionary charge will be added to the final bill. 20% VAT is included.

All wines in the list contain an alcoholic content between 10% and 16%.

Some vintages may vary depending on market conditions. We apologise for any disappointment caused.

• Denotes wines currently unavailable.

Some of our menu items contain allergens. There is a small risk that traces of these may be found in a number of other products served here. We understand the dangers to those with allergies, please speak to a member of staff who will be happy to help you.

WHITE WINES

AUSTRALIA

- 125 Voyager Estate Sauvignon Blanc/Sémillon, Margaret River, 2014/2015 £41.00
A refreshing combination of the citrus flavours of Sauvignon Blanc and the crushed nettle and white currant flavours of Sémillon.

AUSTRIA

- 119 Grüner Veltliner, Fass 4, Bernhard Ott, 2015 £55.00
Citrus aromas (lemon peel and grapefruit) complemented by fresh vegetal notes and the variety's trademark hint of white pepper.

FRANCE

Alsace

- 120 Riesling, Cuvée des Evêques, Hugel et Fils, 2014 £43.00
A fine example of a dry Riesling with lime fruit characteristics.
- 121 Gewurztraminer, Cuvée des Evêques, Hugel et Fils, 2013 £46.00
Fantastic wine parading blossom jasmine and lychee fruit characters.

Loire Valley

- 123 Sancerre, Lucien Crochet, 2015 £46.00
Zesty, refreshing citrus character with flavours of limes, lemon and a peachy ripeness.
- 124 Pouilly-Fumé, Serge Dagueneau, 2015 £49.00
Lots of ripe fruit including gooseberry, lemon and pear combined with a classic flint, smoky character.

Languedoc

- 167 Picpoul de Pinet, Jadix, La Cave de l'Ormarine, 2016 £46.00
Exuberantly fresh on the palate with ripe mango fruit, a slightly salty edge and underlying minerality. This is flavourful and concentrated yet still fine and elegant, with a very long finish, a brilliant match of the right, local grape on the right terroir.

A 12.5% discretionary charge will be added to the final bill. 20% VAT is included.

All wines in the list contain an alcoholic content between 10% and 16%.

Some vintages may vary depending on market conditions. We apologise for any disappointment caused.

• Denotes wines currently unavailable.

Some of our menu items contain allergens. There is a small risk that traces of these may be found in a number of other products served here. We understand the dangers to those with allergies, please speak to a member of staff who will be happy to help you.

Burgundy

- | | | |
|-----|--|---------|
| 130 | Mâcon Uchizy, Gérard et Philibert Talmard, 2016
<i>Full of crisp apple and citrus flavours with strong exotic fruit overtones, set in a round buttery texture.</i> | £34.00 |
| 131 | St.Véran, Domaine Joseph Drouhin, 2014
<i>Fresh, dry and fruity wine made from the Chardonnay grape.</i> | £43.00 |
| 132 | Chablis, Prieurè St Côme, 2015
<i>Classic Chablis, fermented and aged in stainless steel tanks, with a flirty feel, underlying a full-flavoured expression of quality fruit.</i> | £49.00 |
| 133 | Pouilly-Fuissé, Tradition, Domaine des Vieilles Pierres, 2014
<i>Bursting with fruit flavours notably peach with a buttery roundness.</i> | £56.00 |
| 134 | Chablis, Beauroy, 1er Cru, Laurent Tribut, 2013/2014
<i>Wonderfully expressive flavours of lemon, lemon rind, sea salt, fresh-cut flowers, chalk, wet pebble with ripe touches of nectarine. Complete and beautifully balanced.</i> | £73.00 |
| 135 | Puligny Montrachet, Domaine Etienne Sauzet, 2014/2015
<i>Rich and flavourful yet also showing great zest and citrus freshness. Intense and beautifully balanced.</i> | £103.00 |
| 136 | Chassagne Montrachet, Les Petits Clos, 1er Cru, Jean Noel Gagnard, 2013
<i>Lemon, lime and grapefruit notes, with touches of salt, mineral and richer shades of acacia honey.</i> | £148.00 |
| 137 | Meursault, Les Charmes Dessus, 1er Cru, Château de Meursault, 2014
<i>Rapier-like fresh citrus fruit; notes of white grapefruit, lime and mineral, but fleshy and full bodied too, well balanced and complete.</i> | £136.00 |
| 139 | Bâtard Montrachet Grand Cru, Bachelet Monnot, 2011
<i>Hugely deep and powerful flavours of melting butter, nut and honey supported by a zesty mineral and citrus freshness; touches of rock salt and lemon offset by hints of butterscotch, strong and full with an everlasting finish.</i> | £310.00 |

Rhône Valley

- | | | |
|-----|---|--------|
| 140 | Châteauneuf du Pape Blanc, Château Mont-Redon, 2014
<i>Surprisingly crisp, this wine is packed with pear, peach, lime and lemon fruit with a rich buttery texture.</i> | £58.00 |
|-----|---|--------|

A 12.5% discretionary charge will be added to the final bill. 20% VAT is included.

All wines in the list contain an alcoholic content between 10% and 16%.

Some vintages may vary depending on market conditions. We apologise for any disappointment caused.

• Denotes wines currently unavailable.

Some of our menu items contain allergens. There is a small risk that traces of these may be found in a number of other products served here. We understand the dangers to those with allergies, please speak to a member of staff who will be happy to help you.

ENGLAND

- 142 Chapel Down, Bacchus, Reserve, 2015 £50.00
*Characters of melon, grapefruit, gooseberry and nettle on the nose.
 A medium bodied wine with tropical fruit flavours on the palate and a tangy finish.*

AMERICA

- 195 Ochagavia Silvestre, Sauvignon Blanc, Chile, 2016 £29.50
*Intense citrus aromas and soft tropical notes of pineapple and mango.
 The palate is extremely fresh, with lively acidity and a long finish.*

ITALY

- 161 Pinot Grigio Grave del Friuli, San Simone, £36.00
 Friuli, 2016
*Complex, mouth watering wine with ripe pear,
 peach and citrus fruit.*
- 162 Gavi, Camporosso, Piemonte, 2014/2016 £45.00
*The aromas of this wine are reminiscent of golden apples
 and green almonds. Full bodied yet refreshing on the palate,
 with notes of green fruit and strong mineral overtones.*
- 163 Roero, Arneis, Matteo Correggia, £49.00
 Campania, 2014
*Made from the Arneis grape variety indigenous to Piedmont, this
 wine shows wonderful, vivacious fruit notes of salted lime rind,
 lemon, greengage and herb. Great strength and depth whilst
 remaining fresh and extremely moreish.*

SPAIN

- 170 Rioja, Blanco Sierra Cantabria, Rioja, 2014 £31.00
*Hints of spiciness to this dry, fruity wine with
 pear and greengage.*

A 12.5% discretionary charge will be added to the final bill. 20% VAT is included.

All wines in the list contain an alcoholic content between 10% and 16%.

Some vintages may vary depending on market conditions. We apologise for any disappointment caused.

• Denotes wines currently unavailable.

Some of our menu items contain allergens. There is a small risk that traces of these may be found in a number of other products served here. We understand the dangers to those with allergies, please speak to a member of staff who will be happy to help you.

NEW ZEALAND

- | | | |
|-----|--|--------|
| 187 | Pencarrow Estate, Sauvignon Blanc, Martinborough, 2015
<i>Vibrant and fresh with expansive flavours and a seamless juicy texture.</i> | £38.00 |
| 188 | Palliser Estate, Riesling, Martinborough, 2014/2015
<i>Beautifully scented with intense lightly sweet lemon and lime flavours. Garden fresh and zesty, it bursts with varietal character.</i> | £39.50 |
| 189 | Palliser Estate, Sauvignon Blanc, Martinborough, 2014
<i>Since Palliser started exporting in 1991 they have won world-wide recognition for the consistency and outstanding quality of their wines. This particular example is generous, exuberant and beautifully balanced.</i> | £45.00 |
| 190 | Cloudy Bay, Sauvignon Blanc, Marlborough, 2016
<i>Shows lifted notes of elderflower, green lime zest, and stone fruit. The palate is ripe, fine and succulent, offering zesty ripe citrus flavours coupled with an edge of minerality and sweet herbs.</i> | £60.00 |

A 12.5% discretionary charge will be added to the final bill. 20% VAT is included.

All wines in the list contain an alcoholic content between 10% and 16%.

Some vintages may vary depending on market conditions. We apologise for any disappointment caused.

• Denotes wines currently unavailable.

Some of our menu items contain allergens. There is a small risk that traces of these may be found in a number of other products served here. We understand the dangers to those with allergies, please speak to a member of staff who will be happy to help you.

RED WINES

AUSTRALIA

- 225 Voyager Estate Shiraz, Margaret River, 2012/2013 £47.00
This wine has sensual blueberry and bramble fruit flavours with touches of cracked pepper and sandalwood.
- 219 Apsley Gorge Vineyard, Pinot Noir, Tasmania, 2010 £78.00
This wine has a rich, fruit driven nose reminiscent of wild cherries, with slightly charred oak overtones. The palate is youthful, with silky tannins enveloping the rich mid-palate.
- 220 Penfolds, St Henri, Shiraz, 2009 £170.00
St Henri is rich and plush when young, gaining soft, earthy mocha-like characters as it ages.

FRANCE

Bordeaux

- 221 Château Greysac, Cru Bourgeois, Médoc, 2008 £49.00
Blended mostly from Cabernet Sauvignon and Merlot grapes, the wine is stylish, medium-bodied with a silky texture and ripe fruit flavours.
- 222 Château La Grande Maye, Côtes de Castillon, 2008 £53.00
A fabulous fruity nose; loaded with cassis, wonderfully smooth on the palate with dark chocolate hints.
- 223 Capbern Gasqueton, 2011 £60.00
Cool, perfumed nose with sweet plummy Merlot core. 67% Cabernet Sauvignon, 33% Merlot, cranberries and cooked strawberries on the palate with nicely managed tannins. Refreshing cool cherry juice with some herbal influences.
- 226 Château de Fonbel, St. Emilion Grand Cru, 2012 £78.00
Blended from 65% Merlot, 20% Cabernet Sauvignon, 10% Petit Verdot and 5% Carménère. Delightful nose of cool menthol, dark berry fruit and perfumed cut flowers. Soft approachable fruit flavours framed by soft round tannins, absolutely delicious.
- 228 Château Talbot 4eme Cru Classé, St. Julien, 2012 £138.00
Elegant floral nose; big vanilla and blackcurrant fruit on the palate; the feel in the mouth is lush and round with very fine tannins.
- 229 Château Margaux 1er Cru Classé, Margaux, 2004 £995.00
This is a first growth château wine full of purity, elegance, finesse and freshness yet with quintessential blackcurrant flavours and a long fine finish.

A 12.5% discretionary charge will be added to the final bill. 20% VAT is included.

All wines in the list contain an alcoholic content between 10% and 16%.

Some vintages may vary depending on market conditions. We apologise for any disappointment caused.

• Denotes wines currently unavailable.

Some of our menu items contain allergens. There is a small risk that traces of these may be found in a number of other products served here. We understand the dangers to those with allergies, please speak to a member of staff who will be happy to help you.

Beaujolais

- 227 Morgon, Château de Raousset, 2012/2014 £53.00
Vibrant purple it is beautifully fruity, with raspberry, cherry and summer fruit aromas.
- 231 Fleurie, Château de Raousset, 2015 £42.00
Brimming with juicy fruit, this light red wine can be enjoyed slightly chilled.

Burgundy

- 233 Rully, Les Préaux, 1er Cru, Eric de Suremain, 2014 £72.00
Rully is a commune within the Côte Chalonnaise in Southern Burgundy. The wine has a juicy red fruit aroma comprising wild strawberry, raspberry and red cherries. The taste is seductively gentle, ripe and refreshing.
- 234 Gevrey Chambertin, Domaine Drouhin-Laroze, 2012 £92.00
A blend of old and young vines, producing a wine with an intense bright, dark red colour and black cherry characteristics on the palate.
- 235 Volnay, Les Fremiets, 1er Cru, Marquis d'Angerville, 2011 £127.00
Dominated by black cherries and red berries, this medium bodied wine is silk, expressive and structured.
- 236 Nuits St Georges, Les Perrières, 1er Cru, Robert Chevillon, 2011 £138.00
Intriguing spice and stone aromas, focused, mineral, tight-knit fruit on the palate; notes of cassis, redcurrant and blueberry. Powerful, linear with a vibrant minerality and solid backbone. From the poor stony soils of Perrières, this is a Nuits in the classic mould.
- 237 Chambertin Clos de Bèze, Grand Cru, Joseph Drouhin, 2008 £375.00
Big, bold, brooding, classic Clos de Beze flavours of undergrowth, spices, dark smouldering berry fruits together with brighter red cherry and mineral touches, rich and full but alive too, a complex wine that continues to expand on the long finish.

A 12.5% discretionary charge will be added to the final bill. 20% VAT is included.

All wines in the list contain an alcoholic content between 10% and 16%.

Some vintages may vary depending on market conditions. We apologise for any disappointment caused.

• Denotes wines currently unavailable.

Some of our menu items contain allergens. There is a small risk that traces of these may be found in a number of other products served here. We understand the dangers to those with allergies, please speak to a member of staff who will be happy to help you.

Rhône Valley

- 240 Côtes du Rhône Réserve, Château Mont-Redon, 2015 £34.00
A perfectly balanced wine with lots of fruit and a distinct taste of red cherry on the finish.
- 241 Crôzes Hermitage, Domaine Etienne Pochon, 2014 £49.00
Old vines provide flavours of ripe, red and blackberry fruits, sweet spice with touches of pepper and clove.
- 242 Châteauneuf du Pape, Château Mont-Redon, 2012 £67.00
This wine abounds in brilliant juicy berry fruit with shades of sloe, black pepper and truffle. Finishing with good, clean mouth-watering flavours.
- 243 Côte Rôtie, Michel et Stéphane Ogier, 2011 £110.00
Garnet coloured wine of full body, fire and power, packed with exuberant wild forest flavours.

NORTH AMERICA

- 293 Cain Cellars, Cain Concept, Napa Valley, 2010 £97.00
On the palate this is pure silk - bright, sleek and elegant. There is a compellingly youthful energy alongside complex notes of cigar and sweet earth, briar, shaved Valrhona chocolate, redcurrant and small berry cassis fruit. Inviting, refined and beautifully balanced.

SOUTH AMERICA

- 290 Ochagavia Silvestre Merlot, Chile, 2016 £29.50
Supple and alluring plummy characteristics produce a soft and smooth flavour.
- 292 Obra Prima Malbec, Familia Cassone, Mendoza, Argentina, 2012 £48.00
A serious wine brimming with plum, brambles and dark chocolate.
- 296 Quinta Do Seival Castas Portuguesas, Brazil, 2013 £52.00
Spicy, dry, fruity and ripe with a lovely savoury edge and ever so slightly chunky tannins.
- 297 Baron, Cabernet Sauvignon, Cachapoal, Aristos, 2009 £99.00
From Vineyards in the Cachapoal region of Chile 900 metres above sea level, this is a very seductive silky smooth Cabernet, brimming with ripe berry, cassis and dark cherry fruit, this has a rich inviting fruit, it is beautifully and elegantly made yet the wines does not tire you. Velvety, polished, fleet of foot and refreshing on the finish.

A 12.5% discretionary charge will be added to the final bill. 20% VAT is included.

All wines in the list contain an alcoholic content between 10% and 16%.

Some vintages may vary depending on market conditions. We apologise for any disappointment caused.

• Denotes wines currently unavailable.

Some of our menu items contain allergens. There is a small risk that traces of these may be found in a number of other products served here. We understand the dangers to those with allergies, please speak to a member of staff who will be happy to help you.

SOUTH AFRICA

- 285 Rudi Schultz Syrah, Stellenbosch, 2015 £45.00
Along with ripe juicy red berry, plum and currant characteristics, there are distinctive flavours of pepper, spice and salt.

NEW ZEALAND

- 280 Pencarrow Estate Pinot Noir, Martinborough, 2015 £45.00
A wonderfully expressive aroma, with pure bitter sweet red forest fruit and cherry flavours.
- 283 Foxes Island, Pinot Noir, Marlborough, 2009 £55.00
Vibrant, vivid and expressive that offers ripe Pinot Noir flavours of red cherry, strawberries and cream with a hint of fruit stone and minerality. At harvest the grapes are destemmed, cold soaked for 12 days and then the resulting wine is aged in French oak barrels for 10 months.

ITALY

- 251 Valpolicella Classico, Viniani, 2015 £43.00
Seriously delicious valpol with the Campo Movar being exceptional. They have the quality and intensity of a Ripasso, just not the label as such.
- 252 Chianti, Colli Fiorentini, Fattoria di Lucignano, Tuscany, 2013 £42.00
A shy nose with an aroma of dark cherry fruit. The palate has a beautiful concentration of pure mineral and fruit flavours, medium bodied and lively.
- 253 Barolo, Azelia, Piemonte, 2012 £93.00
Zippy currant fruit and some raisin sweetness can be found on the firm spicy palate.
- 254 Brunello di Montalcino, Le Ragnaie, 2011 £115.00
Strong ripe fruit character; cool and fresh with an explosion of ripe damson, sloe and red berry fruit character.
- 255 Amarone Casa dei Bepi, Viviani, Veneto, 2010 £160.00
Aromas of cherries, berries and exotic fruits and a flavour that is warm, soft and full bodied.

A 12.5% discretionary charge will be added to the final bill. 20% VAT is included.

All wines in the list contain an alcoholic content between 10% and 16%.

Some vintages may vary depending on market conditions. We apologise for any disappointment caused.

• Denotes wines currently unavailable.

Some of our menu items contain allergens. There is a small risk that traces of these may be found in a number of other products served here. We understand the dangers to those with allergies, please speak to a member of staff who will be happy to help you.

SPAIN

- | | | |
|-----|--|--------|
| 261 | Rioja Crianza, Sierra Cantabria, 2013
<i>Aged in oak barrels for a minimum of 12 months, this medium bodied wine is packed full of ripe berries from hedgerow fruits.</i> | £40.00 |
| 262 | Rioja Reserva, Dominio Alto, 2006
<i>Matured for a minimum of 1 year in a cask and 2 years in a bottle, this wine is packed full of ripe berry fruit with notes of roasted coffee beans.</i> | £42.00 |
| 264 | Bodegas Aalto, Ribera del Duero, 2014
<i>Aalto comes from 100% Tinto Fino grapes on vines aged between 30 to 90 years old. The grapes are hand harvested and the wine matured for two years in oak barrels. Beautiful velvet-textured black cherry, bramble and blackberry fruit flavours with sweet smooth hints of raspberries and cream.</i> | £98.00 |

A 12.5% discretionary charge will be added to the final bill. 20% VAT is included.

All wines in the list contain an alcoholic content between 10% and 16%.

Some vintages may vary depending on market conditions. We apologise for any disappointment caused.

• Denotes wines currently unavailable.

Some of our menu items contain allergens. There is a small risk that traces of these may be found in a number of other products served here. We understand the dangers to those with allergies, please speak to a member of staff who will be happy to help you.

ROSÉ WINES

- | | | |
|-----|--|--------|
| 202 | Obra Prima Rosado, Familia Cassone,
Mendoza, Argentina, 2015
<i>Made from the Cabernet Sauvignon grape, this rose wine has a good depth of colour with a dry and refreshing taste.</i> | £29.50 |
| 203 | Château Riotor, Côtes de Provence, France, 2016
<i>Grenache, Cinsault and Syrah blend; beautifully integrated wild berry fruit, with hints of vanilla and a long, dry finish.</i> | £37.00 |
| 206 | Chapel Down English Rosé, England, 2015/2016
<i>This excellent rosé shows pure strawberry aromas on the nose and the palate follows through with juicy, fruity notes of strawberry and red fruits – a very refreshing wine.</i> | £40.00 |

A 12.5% discretionary charge will be added to the final bill. 20% VAT is included.

All wines in the list contain an alcoholic content between 10% and 16%.

Some vintages may vary depending on market conditions. We apologise for any disappointment caused.

• Denotes wines currently unavailable.

Some of our menu items contain allergens. There is a small risk that traces of these may be found in a number of other products served here. We understand the dangers to those with allergies, please speak to a member of staff who will be happy to help you.

ROSÉ WINES

DESSERT WINES

- | | | | |
|-----|--|-----------------|------------------|
| 301 | Côteaux Du Layon, Chaume, Loire Valley
Domaine des Forges, France, 2014 | 125ml
37.5cl | £10.00
£27.00 |
| | <i>It's deep gold in colour suggests a certain amount of botrytis. Exuberant flavours of luscious peach, honey and nectarine; intense and weighty with brilliant supporting acidity, clear floral notes with a tangy orange zest finish.</i> | | |
| 303 | Château Petit Vedrines, Sauternes,
France, 2013 | 125ml
37.5cl | £10.50
£30.00 |
| | <i>Nose of honey, pear, a bit of wax and some tropical fruits. Palate has good fruit, good balance, it's sugared and simple with a short finish.</i> | | |
| 312 | Recioto, Viviani, Italy, 2010 | 125ml
50cl | £25.00
£85.00 |
| | <i>Fresh, well-balanced wine with motifs ripe wild berries, pleasant sweetness, bright, rounded tannins and a long fruity aftertaste.</i> | | |
| 310 | Maury Els Pyreneus, France, 2013 | 125ml
50cl | £11.00
£42.00 |
| | <i>Deep purple hue and intense fresh fruit aromas. Beautifully balanced on the palate blending cassis and strawberries with chocolate in a luxuriously rich finish.</i> | | |
| 307 | Chateau D'Yquem, Sauternes, France, 1996 | 37.5cl | £289.00 |
| | <i>Deep gold with Impressive aromatic structure dominated by opulent grapefruit, peach and pear with Seville orange peel, lemon and red apple.</i> | | |

A 12.5% discretionary charge will be added to the final bill. 20% VAT is included.

All wines in the list contain an alcoholic content between 10% and 16%.

Some vintages may vary depending on market conditions. We apologise for any disappointment caused.

• Denotes wines currently unavailable.

Some of our menu items contain allergens. There is a small risk that traces of these may be found in a number of other products served here. We understand the dangers to those with allergies, please speak to a member of staff who will be happy to help you.