

WINE LIST



• WINE

SPARKLING

	GLASS	BOTTLE
Prosecco Della Vite, DOC Treviso, Italy, NV	6	35
No.1 Family Estate Assemblé, Marlborough, New Zealand, NV	10	60
Hattingley Classic Reserve, Hampshire, England, NV	11.5	70
Champagne Claude Renoux Blanc de Noirs Brut, Champagne, France, NV	13.5	80
Purus Non-Alcoholic Sparkling Organic BdB, NV, Spain	4.5	27

WHITE • WINE

	175ML	250ML	BOTTLE
De Gras Viognier Reserva, Colchagua Valley, Chile, 2021	7	9.5	28
Bloem Chenin Blanc, Viognier, Paarl, South Africa, 2021	7.5	10	30
Domeniul Bogdan Riesling Org, Dobrogea, Romania, 2020	8.5	11.5	34
Christophe Maillard Muscadet Sèvre et Maine Sur Lie Les Sablons, Loire, France, 2020	8.5	11.5	35
Chateau Petit Roubié Picpoul De Pinet Org, Languedoc-Roussillon, France, 2021	8.5	11.5	35
Maison André Goichot Bourgogne, Chardonnay, Burgundy, France, 2020	10	13.5	40
Blackenbrook Sauvignon Blanc, Nelson, New Zealand, 2022	10.5	14	42
Castillo de Mendoza Rioja Noralba Blanco, Rioja, Spain, 2021			43
Monte Pio Rías Baixas Albarino, Rias Baixas, Spain, 2020			49
Robert Roth Gewurztraminer Terres de Gres Org, Alsace, France, 2020			51
Georges Burrier Mâcon-Villages, Burgundy, France, 2021			60
Domaine La Barbotaine Sancerre, Loire, France, 2022			56
Bolney Estate Pinot Gris, Sussex, England, 2018			72
Fess Parker Ashley's Chardonnay, Santa Rita Hills, Santa Barbara County, USA, 2017			94
Doussot-Rollet Savigny les Beaune 1er Cru "Les Vergelesses" Blanc, Burgundy, France, 2018			125
Domaine Vocoret Chablis Grand Cru Valmur, Burgundy, France, 2019			150
Maison André Goichot Chassagne-Montrachet 2020, Burgundy, France, 2020			175

We cannot guarantee the absence of allergens. Please inform a member of the team of any allergies. Allergen menu available. V= vegetarian, VF = vegan friendly. However, food is prepared in a kitchen where non-vegan food is prepared. A discretionary service charge of 13.5% will be added to your bill, all of which is shared between the team.

• WINE

RED

	175ML	250ML	BOTTLE
De Gras Carmenère Reserva , Colchagua Valley, Chile, 2021	7	9.5	29
Bloem Syrah, Mourvèdre, Viognier , Paarl, South Africa, 2020	7	10	30
Manoir du Carra Fleurie , Beaujolais, France, 2020	7.5	10	30
Govone, Barbera D'Asti , Piedmont, Italy, 2021	8	10.5	32
Casa Das Gaeiras Tinto , Lisboa, Portugal, 2019	8	11	33
Extrait de Romarion Pinot Noir , Pays d'Oc, France, 2020	8.5	11.5	34
Woodstock, Deep Sands, Shiraz , McLaren Vale, Australia, 2021	9.5	12.5	38
Château du Haut-Plateau Montagne Saint-Emilion , Bordeaux, France, 2016			45
Château de Manissy Lirac Traditionnel , Southern Rhône, France, 2020			51
Bodegas Ochoa Reserva , Navarra, Spain, 2013			56
Blackenbrook Family Reserve Pinot Noir , Nelson, New Zealand, 2017			67
Metzer Shiraz , Stellenbosch, South Africa, 2018			69
Bolney Estate Pinot Noir , Sussex, England, 2020			78
Paolo Manzone Barolo DOCG Serralunga 2015 , Piedmont, Italy, 2019			90
Val di Suga Brunello di Montalcino , Tuscany, Italy, 2016			99
Cuvelier Los Andes Grand Malbec , Mendoza, Argentina, 2016			130
Château Clos du Clocher Pomerol 2017 , Bordeaux, France, 2017			175
Pierre Maizière Nuits-Saint-Georges 1er Cru 'Les Porets' , Burgundy, France, 2019			185

• ROSÉ WINE •

	175ML	250ML	BOTTLE
Nature de Petit Roubié IGP Pays d'Oc Rosé , Languedoc-Roussillon, France, 2021	8	11	33.5
Pur Azur Cote de Provence Rose , Côtes-de-Provence, France, 2022			42

• ORANGE WINE

	175ML	250ML	BOTTLE
Chateau Vieux Moulin Pulp , Corbieres, France, 2021			58

• DESSERT WINE •

	125ML	BOTTLE
Fuleky Tokaji Pallas Late Harvest , Tokaj, Hungary, 2017	13	39

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