



Wines list:

Liste des vins:

Marcel Hubert white

A vibrant white that delivers bright, aromatic notes of citrus and passionfruit flavours. Pairs beautifully with chicken, mixed salads and fish dishes

25ml 50ml Bottle

£7.00 £8.50 £32.00

Marcel Hubert red

Filled with soft fruit and smooth tannins, a classic southern red. Pairs beautifully with duck, red meats, and cheeses.

Marcel Hubert rose

A delicate rose combining lively summer berry aromas and a sweet tangy flavour of raspberry and strawberry.

Reds:

La Baume Saint-paul Cabernet Sauvignon

(Full) £40

Deep ruby in colour, expressing ripe red and black fruits with subtle hints of liquorice. This full bodied pairs beautifully with pork, red meats, duck and hard cheeses.

(South France)

Châteauneuf-du-Pape Chemin Des Papes

(med) £80

This Châteauneuf-du-Pape has a deep garnet red colour and offers a bouquet of small red berries and spices. This medium bodied accompanies game, duck meat and flavoursome cheeses.

(Rhode)

One Formation Grenache Noir

(med light) £45

This fine wine displays a medium light colour very typical of the cultivar with cherry fruit on the nose and palette. It's well balanced with hints of lavender and spices followed by a creamy aftertaste.

(South Africa)

Grande Alberone Quintus Rosso

(med full) £42

Grande Alberone Quintus embodies the essence of a rich, full-bodied Italian red. It embodies a deep red colour, vibrant fruity aromas, and tannins that provide structure and character. Perfect with meat dishes and aged cheeses.

(Italy)

★ *Please ask your server for any allergies*



Whites:

La Baume Olivette Sauvignon Blanc (med full) £42

Golden in colour, with aromas of white pear and peach followed by tropical fruits on the palate. A dry, fine and lively wine ideal for pairing with fish and shellfish dishes.
(South France)

Ponticello Pinot Grigio (med full) £42

Light to medium body: crisp and refreshing; clean acidity. Flavours generally include green apple, pear, maybe a hint of peach. Citrus undertones help lift it.
(Friuli-Venezia Giulia)

Casa Solis Chardonnay (med full) £42

A harmonious white with aromas of ripe banana, pineapple and vanilla. Its floral notes and tropical flavours make it rich and unctuous. (Chile)

J.L Quinson Chablis 1er Cru (med full) £42

Created by a man of character. This Chablis has a lovely lemon white colour, powerfully aromatic on the palate and a very expressive nose full of fruity dominance.
(France)

Rose:

Beringer Zinfandel Rose (med sweet) £38

Ripe red fruits such as raspberry, strawberry and cherries, give this rose a refreshing acidity and balanced sweetness.
(California)

Fleurs de Prairie Côtes de Provence (dry) £80

This pale powder pink rose exudes the delicate flavours of tart fruits and strawberries. It reveals its personality through its lovely aromatic intensity, perfectly paired with shellfish, fish dishes involving sauces, mixed salads and even chocolate truffles.

Champagne & Prosecco:

125ml Bottle

Freixenet Italian Sparkling Brut 1

£8.00 £35.00

Made from the finest grapes of northern Italy, delicate on the palate, clean and fresh with tones of ripe lemon, green apple and grapefruit.

Freixenet Italian Sparkling Rose

£8.50 £38.00

Esh and fruity showing flavours of red fruits, white flowers and ripe apples, delightful on its own or paired with food.

Perrier Jouët Grand Brut

£140

Grand Brut displays intense freshness and balance of white-flower with yellow fruit aromas.

Perrier Jouet Blason Rosé

£180

Sensual and voluptuous, fresh and intense. Its manifold subtleties will best reveal themselves with the generous flavours of a lightly cooked salmon.



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