



WINE LIST

WHITE WINE

Pinot Grigio Delle Venezie *Italy* 125ml **£3.80**, 175ml **£5.50**, 250ml **£7.60**, Bottle **£23.80**
12%, Vegan. Fresh citrus & apples flavours. Light in body with subtle mineral notes and a crisp, refreshing finish.

Picpoul de Pinet `Le Beau Flamant` *Languedoc, France* 125ml **£5.30**, 175ml **£7.45**, 250ml **£10.70**, Bottle **£32.00**
13%, Vegan. A zesty fragrant wine that offers plenty of fresh citrus, green apple and mineral flavours.

Allan Scott Est. Sauvignon Blanc *Marlborough, New Zealand* 125ml **£5.60**, 175ml **£7.80**, 250ml **£11.20**, Bottle **£34.00**
13%, Vegan. A fragrant mix of pineapple and passion fruit flavours with underlying zesty citrus characters of orange and lime

Domaine Bieville Chablis *Burgundy, France* Bottle only **£42.00**
12%, Vegan. 30-year-old vines producing smoky lime aromas and flavours; bone dry, minerally but supple and moreish with a long, creamy finish.

Pouilly Fume Clement & Florian, Berthier *Loire, France* Bottle only **£47.00**
13.5%, Vegan. A clear bright yellow colour, our Pouilly Fumé opens with a nose of white flowers, vegetable notes combined with citrus zest. On the palate, the attack is forthright and lively, there is great delicacy with freshness and a nice minerality.

RED WINE

Mariquita Merlot *Central Valley, Chile* 125ml **£3.80**, 175ml **£5.50**, 250ml **£7.60**, Bottle **£23.80**
12.5%, Vegan. Satisfying Merlot with delectable notes of plum and damson.

Berton Vineyards, Mr Goose Shiraz *Southeast, Australia* 125ml **£4.50**, 175ml **£5.70**, 250ml **£7.60**, Bottle **£25.00**
14%, Vegetarian. The palate is concentrated showing blackberry, black cherry and plum flavours. Complex oak characters of coffee, vanilla and caramel on the finish.

Caoba Malbec *Mendoza, Argentina* 125ml **£4.85**, 175ml **£6.75**, 250ml **£9.65**, Bottle **£30.00**
13.5%, Vegan. Soft tannins and well-integrated oak. A medium bodied easy drinker with good concentration and length. Soft elegant and persistent, with a pinch of fruit and spice flavours and persistent finish.

Letargo Rioja Crianza Bodegas *Rioja, Spain* 125ml **£5.50**, 175ml **£7.70**, 250ml **£11.00**, Bottle **£33.00**
13.5%. Full and rich, with a marked acidity, notes of Prunes and aromas of toasted bread and vanilla.

Cotes Du Rhone Reserve de L`Abbé *France* Bottle only **£40.00**
13%. Spicy nose with black fruit. Rich, densely ripe fruit with sweet tannins.

Beaujolais-Villages `Combe aux Jacques` Louis Jadot *France* Bottle only **£48.00**
13%. A classic fruity Gamay with real depth enhanced by the granite soil. Succulent fruit and soft tannins have been created by the traditional fermentation methods.

Please always inform your server of any allergies or intolerances before placing your order as not all ingredients can be listed. We can not guarantee the absences of allergens in any of our dishes. Our fryers contain traces of gluten. Please ask to see our allergen guide.

(GFA*) Can be Gluten Free GF- gluten free (**) Can be Vegan V- vegan VG- vegetarian CTG- contains traces of gluten N-nuts



WINE LIST

ROSÉ WINE

Pinot Grigio Blush Delle Venezie *Italy* 125ml **£4.70**, 175ml **£6.50**, 250ml **£9.30**, Bottle **£28.00**
12%. Fruity on the nose, ripe raspberries on the palate. Dry with crisp acidity.

Lou by Peyrassol Rosé, Côtes de Provence *Provence, France* 125ml **£7**, 175ml **£10**, 250ml **£14.00**, Bottle **£42.00**
12.5%, Vegan. Organic Intense fruit flavours of gooseberry, fresh strawberry and white fruits. Simple, balanced and beautifully light.

SPARKLING WINE

Prosecco Spumante Vispo Allegro *Veneto, Italy* Mini Bottle **£9.20**, Bottle **£25.00**
11%. Delicately fruity, slightly aromatic bouquet with hints of flowers, honey and wild apple scents

Champagne Gruet Brut Selection *Champagne, France* Bottle only **£80.00**
12%, Vegan, Cork. A light, elegant Champagne with soft, full flavour and consistent mousse, good balance and age.

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