

## RED WINE

	125ML	175ML	750ML
<b>Tempranillo, Rama, Spain, 2022</b>	7	7.5	27
<i>TASTE NOTES -Comforting Spanish Red, Elegant- Medium Body. Cranberries-Blackberries.</i>			
<i>PAIRINGS - Our Meat dishes, Serrano Ham Croquettes, Cheese.</i>			
<b>Cote Du Rhône Rouge, L' Enfant Terrible, Maison Sinnae, France, 2021</b>	7.5	8	29
<i>TASTING NOTES- Richly textured and warm spicy, with red fruits especially Raspberries, Chocolate and floral nose .</i>			
<i>PAIRINGS - Grilled red meat and game, Grilled meaty fish</i>			
<b>Susana Balibo, Crios, Malbec, Argentina, 2022</b>	8.5	9.5	33
<i>TASTING NOTE: A fresh, pure expression of the variety, this Malbec displays aromas of violets, cherries and spices.</i>			
<i>PAIRINGS: Pairs beautifully with steak dishes, or cheese</i>			
<b>Montefalco Rosso, Sangiovese, Umbria, Italy, 2019</b>	9.5	10.5	36
<i>TASTING NOTES: Dry, fresh, medium-bodied, with good amount of tannin. Elegant with notes of small red woodland fruits, dark flowers and light herby notes enriched with a note of pepper.</i>			
<i>PAIRINGS: Amazing with Steaks, Pork dishes, charcuterie or aged cheeses.</i>			
<b>Bordeaux Rouge, La Reserve, Lurton Le Lucien, France 2020</b>	9.5	10.5	37
<i>TASTING NOTES- Medium Bodied complex red, with red cherries, raspberries, and touch of spice.</i>			
<i>PAIRINGS- Burgers, Cheese, Mushrooms, Grilled meat, Steak</i>			
<b>Merlot, Pats Garden, Ken Forrester, South Africa, 2019</b>	9.75	10.75	38
<i>TASTING NOTES- A Medium Bodied lively Merlot with some nice age, Cherries ,mint and a whisp of smoke.</i>			
<i>PAIRINGS- Meats Dishes particularly roast Lamb</i>			
<b>Rioja Edicion Limitada, Ramon Bilbao, Spain, 2019</b>	10	11	39
<i>TASTING NOTES- A nice aged, limited-edition Rioja is 100% Tempranillo from Ramon Bilboa' s highest altitude vineyards where the vines are typically over 40 years old. This Exotic Rioja has a nose of Black Pepper, Clove, and Cumin with savoury notes of cocoa and tobacco and juicy dark cherries.</i>			
<i>PAIRINGS - Paella, Lamb Bon Bon, Manchego and olives, slow roasted meats</i>			
<b>Tenuta Castiglioni, Cabernet Sauvignon, Frescobaldi , Tuscany, 2019</b>	10.5	11.5	40
<i>TASTING NOTES:. Intense and intriguing, medium bodied Warm, Spicy incredible House blend from Frescobaldi</i>			
<i>PAIRINGS: An all round fabulous food companion</i>			
<b>Mohua, Organic Pinot Noir, Marlborough, 2018</b>	11	12	45
<i>TASTING NOTES:. Light, Red Juicy full of red current and spice from hand harvested grape</i>			
<i>PAIRINGS: Game, Cold Meats, Seared Fish, Pulled Rib</i>			
<b>Raminista, Xinomavro, Kir-Yanni, Greece, 2019</b>	12	14	47
<i>TASTING NOTES; Rich full- bodied .Savoury, aromatic Xinomavro from its best-known home region, perfumed with rose petals, strawberry, cherry and vanilla, olive tapenade and pleasant fumes of tobacco.</i>			
<i>PAIRINGS: All Dexter steak and meat dishes, Pan—Fried Fish,</i>			
<b>Morgenster, Lourens River Valley, South Africa, 2015</b>	13	15	50
<i>TASTING NOTES: This is an incredible Bordeaux style blend, vibrant red from prestigious Stellenbosch in South Africa, leafy and herbaceous thanks to the high proportion of Cabernet Franc, full of blueberries and cassis, and rose petals.</i>			
<i>PAIRINGS: Roast lamb, Steak Seared Fish,</i>			

# WHITE WINE

	125ml	175ml	Bottle
<b>Viura Blanco, Rama, Spain 2022</b> <i>TASTING NOTES</i> -Crisp and Refreshing, Lively tropical notes of Pineapple and Bananas and citrus fruits. <i>PAIRINGS</i> - Great aperitif, with salads and fish and spicy dishes	7	7.5	27
<b>Chenin Blanc, Ken Forrester, South Africa, 2022 (vegan)</b> <i>TASTING NOTES</i> - Crisp Dry and Refreshing, with flavours of Pear, Apple and Pink Grapefruit <i>PAIRINGS</i> - Great aperitif, with salads and fish and spicy dishes, Light Summer dishes	7.5	8	29
<b>Torrontes, Susana Balbo, Mendoza, Argentina 2022 (vegan)</b> <i>TASTING NOTES</i> - Round, Fruity crisp, aromatic with passion fruit, lychee and white flowers, Creamy. <i>PAIRINGS</i> - Crab, Monkfish, Mussels, Dashi Broth	8.25	9	31
<b>Picpoul de Pinet, Organic Reserve de la Roquemoliere, France, 2022 (vegan)</b> <i>TASTING NOTES</i> - A bright, Dry, Picpoul. With citrus, apple skin and herbs. Hints of peach and exotic fruits. <i>PAIRINGS</i> - Anchovy, Croquettes, Goat' s Cheese Salad, Seafood Paella	8.25	9.5	34
<b>Pinot Grigio, Puiattino, Friuli-Venezia Giulia Italy, 2022 (vegan)</b> <i>TASTING NOTES</i> - This incredible crisp Dry well balance ,Full of Apples, Pears and Stone fruits. <i>PAIRINGS</i> - All fish dishes or with Aperitif	8.5	9.5	33
<b>Bordeaux Blanc, La Reserve Lucien Lurton, France, 2021</b> <i>TASTING NOTES</i> - Dry and Crisp light and refreshing , Flavours of Lemon, elderflower, Lime <i>PAIRINGS</i> - Charcuterie, Iberico Ham, Goats cheese salad, Crab Salad, light fish	9	10	36
<b>Alberino, Alba Martin, Codax, Rias Baixas, Spain 2022</b> <i>TASTING NOTES</i> - Aromatic, Dry, Lingering, perfumed, Apricots and Peaches & Citrus and long finish. <i>PAIRINGS</i> - Super as an Aperitif and a MUST with Paella and spiced dishes	9.5	10.5	37
<b>Sauvignon Blanc, Mohua, Marlborough, New Zealand, 2021</b> <i>TASTING NOTES</i> -Crisp and Dry, passionfruit, mango and fresh-cut lime with summer herbs, pink grapefruit. <i>PAIRINGS</i> ; Charcuterie, Iberico Ham, Goats cheese salad	9.5	10.5	37
<b>Collio Chardonnay, Italy, Marco Felluga, 2022</b> <i>TASTING NOTES</i> - This beautiful Dry Chardonnay has a bouquet pineapple, exotic fruits, apples and pears. <i>PAIRINGS</i> : Baked or Pan-Fried White fish, pairs well with all seafood dishes	10	11	38
<b>Macon-Villages, Les Preludes Vignerons Terrers Secrets, Burgundy, 2020</b> <i>TASTING NOTES</i> - White, aromatic, Dry Creamy Burgundy, perfumed with white flowers, Citrus. <i>PAIRINGS</i> - Fish and Chips, roasted or fried fish dishes, Goats Cheese Salad, Cheese Board.	10	11	39
<b>Riesling, Trimbach, Alsace, France, 2019 (vegan) *</b> <i>TASTING NOTES</i> - Bone Dry Classic Riesling from the famous Alsace Estate Lemon, Grapefruit and Peach. <i>PAIRINGS</i> - Delicious with Fish, Rice, Pork, Asian Cuisine, Sushi	11	12	43

## FIZZ

### Prosecco, Fiabesco, Italy

TASTING NOTES – Lively, Lemony, Crisp, Aromatic Dry Prosecco, exuding Pear Drops and a breath of White Blossom

PAIRINGS – Aperitif, all delicate fish dishes particularly scallops, Crab, Lobster and Oysters

125ML 750ML

7.5 30

### Cava, Pere Venture, Spain

TASTING NOTES –Fragrant, balanced, full of green apple, white peach ,delicate scents of toasted brioche and lemon

PAIRINGS – Aperitif, white grilled fish, steamed fish, monkfish, nibble

8 33

### Pinot Noir, Rose English Brut, Polgoon, Cornwall 2017 (VEGAN)

TASTING NOTES; Single Variety, Single Estate special Sparkling Cornish wine produced in the traditional method. A delicate palate with hints of tangerine, honey and spice. Celebratory perfection from a fabulous family run Cornish business.

PAIRINGS; Aperitif, Desserts, Charcuterie, light fish dishes, Salad.

12 55

### Brut, Camel Valley, Cornwall, 2019

TASTING NOTES - Camel Valley Cornwall Brut is a fresh and traditional sparkling grape. It is full of citrus fruit on the pallet and hints of English flora on the nose slight hint of honey.

PAIRINGS - Aperitif, Desserts, Charcuterie, light fish dishes, Salad

17 60

### Sparkling Love by Leoube, Organic Rose, Chateau Leoube, Provence.

TASTING NOTES – Sylish Sparking to share with loved ones, with pomegranate, red berries, pink grapefruit

PAIRINGS – Aperitif, all delicate fish dishes particularly scallops, Crab, Lobster and Oysters

17 60

### Laurent -Perrier Brut, French Champagne (Vegan)

TASTING NOTES- A legendary, lively and elegant champagne, Laurent Perrier Brut is exquisitely balanced. A true expression of the House' s timeless style

PAIRINGS - Aperitif, Desserts, Charcuterie, light fish dishes, Salad

20 85

## ROSE

125ML 175ML 750ML

### Petit Rose, Ken Forrester, Grenache, South Africa, 2022(vegan)

TASTING NOTES- A fruit forward blend awash with Strawberries and Cherries with a Raspberry and Rose Petal finish.

PAIRINGS- Charcuterie, Salads, Salmon and light fish.

7 8 30

### Berta Rose, Pale Rose, Bertani, Italy, 2021 (vegan)

TASTING NOTES- Delicate, light, well balanced, with Pomegranate, Redcurrants and White flower.

PAIRINGS- Aperitif, Salads, Pork, light fish.

8 10 35

### Alie, Toscana Rose, Syrah, Tuscany 2020 (vegan)

TASTING NOTES- Elegant, light, and fresh, with citrus fruits, tropical fruits, beautiful Tuscan Rose ripe for the summer on the coast.

PAIRINGS- Aperitif, Salads, grilled fish, Asian Dashi, Light meats

10 11 38

### Signature Rose, Susana Balbo, Argentina 2021

TASTING NOTES: Elegant pale salmon pink colour. The nose displays a fine floral profile, with delicate hints of nuts. On the mouth, its freshness and juicy acidity are in perfect combination with flavours of currants and strawberries. It has very good balance and structure. Due to its pleasant tension on the palate, it can be enjoyed by itself or with meals.

11 12 42

### Le Pas Du Moine, Rose Organic, Chateau Gassier, Provence, 2021

TASTING NOTES- Pretty, delicate rosé from the slopes of Mont Sainte-Victoire, blending rose petals, a touch of citrus and a whiff of Mediterranean herb.

PAIRINGS; Mediterranean dishes, Asian dashi, Thai dishes

12 13 45

