



Wine List

Wine

SPARKLING WINES *Our sparkling is served in 175ml measures*

	175ml	Bottle
Prosecco, Il Caggio Veneto, Italy	£8.00	£31.50
This prosecco has some lovely flavour, not too acidic, sweet apples and pears, a delicate, well-balanced palate with a lovely dry finish, it is what you would expect but just a bit more!		
Provence Rose Sparking, Rivarose, Provence, France	£9.50	£36.00
Provence rose is so popular renowned for being a quality, dry, pale, and delicate rose but here the benefit of added fizz. Delicate bubbles, dry and with a touch of rose fruit this is truly delicious and quite unique in the fact that sparkling Provence is relatively new to wine lists and we are excited to introduce this to ours.		
Charmat Rosé, Flint Vineyards, Norfolk, England	£14.00	£50.00
Local Award-winning sparkling wine, the wine has a fine mousse and aromas of forest fruits and cherry blossom, the palate that bursts of juicy cassis and wild raspberry. Naturally zippy acidity makes this the perfect aperitif.		
Sparkling Shiraz, Lobban, Catalunya, Spain		£48.00
We love this wine and its perfect accompaniment to our outdoor kitchen, a touch of spice that you would expect from shiraz, its packed with black fruit with lovely stream of liquid chocolate, giving it an almost creamy texture. Served chilled or room temperature but we prefer it chilled.		
Chardonnay, Westwell Estates, Pelegrim NV Brut, Kent Downs, England		£55.00
Top of the charts in a blind taste organised by Plumpton Wine College, beating the likes of Moet, Veuve, Lanson, Louis Roederer, Bollinger and Nyetimber. Made from Pinot Noir, Pinot Meunier and Chardonnay with reserve wine from previous vintages. It has great depth and biscuity aromas that only bottle fermentation can deliver.		

CHAMPAGNE

	175ml	Bottle
NV Brut Grande Reserve Premier Cru, Gobillard, Champagne, France	£15.50	62.00
This cuvée is made with Premier Cru grapes mainly from the commune of Hautvillers (where the monk, Dom Pérignon pioneered the production of Champagne), but with some blending with premier crus in Cumières and Dizy. This is an elegant Champagne with a bouquet of citrus blossom that precedes a delicate array of greengages and honey on the tongue.		
Billecart Salmon, Champagne, France		£89.00
A light and fine Champagne. This cuvée, with reflections of straw yellow, stands out by the finesse of its lovely, slow rising bubbles and persistent mousse. Aromas of fresh fruit and ripe pears - a wonderful Champagne.		
Laurent Perrier Cuvee Rose, NV, Champagne, France		£115.00
World famous pink Champagne, beautifully refined with layers of red berry. Made with 100% pinot noir grapes, its lively well rounded, very special.		
Billecart Salmon Rose, Champagne, France		£128.00
Pale pink in colour with golden hints and fine delicate bubbles, leading to a beautiful mousse. The bouquet is fine and elegant with ripe strawberries and raspberries. To taste this is refined with prominent fruit flavours.		
Louis Roederer Brut Vintage, Louis Roederer, Champagne, France		£140.00
Bold, fine and elegant, persistent with intensity. Butter, brioche but with a balancing freshness too.		
Rare, Millesime 2008, Champagne, France		£265.00
Subject to availability its literally 'rare' this year. Multi award winning. This Champagne is a crystal-clear, light gold in colour. The initial nose shines with the pure vivacity of this vintage, showing pronounced aromas of orange blossom, hyacinth and white flowers, with notes of just-ripe William's pear, fresh coconut, almond, and tangerine. The palate is crisp and precise, with citrus and tropical fruit lingering on the long, complex finish - the presentation is as beautiful as the taste. Stunning!		
Louis Roederer Cristal Brut, Louis Roederer, Champagne, France		£380.00
The most luxurious of Champagnes. Only produced in the greatest of vintages. This wine has hints of citrus and candied apricots. On the palate a toasted nuttiness combines with seductive hints of vanilla.		

WHITE WINE BY THE GLASS & BOTTLE

	125ml	175ml	250ml	Bottle
Verdelho, Chardonnay, Fernao Pires, Antao Vaz, Adega de Pegoes, Peninsula de Setubal, Portugal	£5.15	£7.75	£10.45	£29.00
There are some great grapes in this wine which are perfect from this region of Portugal. This wine is truly delicious and pairs so well with the Mediterranean feel of our style of cooking. Its full in flavour, rich & opulent with a slightly creamy vanilla spice and flavours of peach melba.				
Pinot Grigio, Umbrele, Banat Region, Romania	£5.15	£7.75	£10.45	£29.00
Lovely opulent aromas of peach, melon, and apple, this has delicious citrusy flavours and offer so much more fun than some Italian Pinot Grigios.				
Muscadet Sevre et Maine Sur Lie, Chateau de L'Oisinerie de la Ramee, Loire Valley, France	£6.15	£9.25	£12.30	£35.00
Muscadet is a wonderful wine to enjoy with seafood, perfect with delicate oysters but with enough flavour to carry the smoky style of cooking fish on our asado grill. This beautifully fresh and can just as easily be enjoyed on its own.				

	125ml	175ml	250ml	Bottle
<p>Gavi di Gavi EN, La Minaia, Piedmont Italy</p> <p>This wine has the classic Gavi di Gavi style of aromas of peach, nectarine, green apple and lime zest with hints of almond. It's a single vineyard wine with great flavour from the inner Gavi area.</p>	£6.15	£9.25	£12.30	£35.00
<p>Gruner Veltliner, Funkstille, Niederosterreich, Austria</p> <p>If sustainability and taste is your thing, this wine could be the one. This maker is totally self-sufficient in his growing methods. Subtle exotic fruits, ripe pear & fresh citrus. This wine is dry with great complex flavours. The palate is rich but refreshing, one of our G.M favourites!</p>	£6.15	£9.25	£12.30	£35.00
<p>Chardonnay, Domaine Gayda, Collection Chardonnay, Languedoc, France</p> <p>Described by Jancis Robertson, Master of Wines, as a 'baby Chablis'. Domaine Gayda make some cracking wines. This wine has aromas of ripe pears. Its clean fresh and has a good balance of acidity.</p>	£6.35	£9.50	£12.50	£36.00
<p>Sauvignon Blanc, Two Rivers, Marlborough, New Zealand</p> <p>As you may be aware there are huge supply issues with New Zealand Sauvignon, so we are carefully selecting the very best monthly and so this grower may change. However, we taste the wine to ensure it is the typical, classic style with flavours of gooseberries and grapefruit and of great quality.</p>	£6.70	£10.00	£13.30	£38.00
<p>Chenin Blanc, Olifantsberg, Breedekloof, South Africa</p> <p>Tim Atkin awards this wine at 90pts – For us it has aromas of green apples but is far fuller in flavour than a typical South African chenin. The wine has been aged for nine months on the lees in French oak which provides a good depth of fruit and a refreshing feel to balance the rich creamy palate. We love the skill of this winemaker that we have also listed the big brother of this wine which is even bolder and perfect with food.</p>	£6.50	£9.70	£12.80	£37.00
<p>Natural, Organic, Catarratto, Fabrizio Vella, Sicily, Italy</p> <p>This natural wine has a complex nose of citrus fruit, lemon zest, and citrus blossom, along with a hint of tropical fruits, herbs, and sweet spices. This is great with seafood, pasta and will even love our Pollo pizza.</p>				£31.00
<p>Vouvray Demi – Sec, Domaine de la Rouletiere, Les Argiles Loire, France</p> <p>Do not let 'Demi Sec' put you off this gorgeous, elegant wine. It is a medium dry wine with citrus fruit flavours. The ripe fruit is beautifully balanced with fresh apple notes through to a moreish finish.</p>				£34.00
<p>Albarino, Coral Do Mar, Rias Baixas, Spain</p> <p>This wine has lovely fresh flavours of orange zest and peach. It has a beautiful rich mouth feel. A classic spicy Albarino, enjoy with a seafood or fish dishes but this wine has great acidity so loves a salmon to cut through.</p>				£35.00
<p>Roussane, Muscat D'Alexandre, En Passant Blanc, Gayda, Languedoc, France</p> <p>Peach and baked apple flavours, a creamy texture, and some floral characteristics from the Muscat. Very much a food wine, with its oily texture and bitter notes this would stand up really well to roasted white meats.</p>				£35.00
<p>Vermentino, Scilly, Villa Solais, Italy</p> <p>A golden, herbal, aromatic wine made from Sardinia's best-known white grape, offering a pleasant mouthful of herbs and almonds. It is an ideal match with seafood dishes, antipasti or as an aperitif. We love it with our fire cooked seafood its truly delicious.</p>				£36.00
<p>Bacchus, Flint Vineyard, Earsham, Norfolk</p> <p>This is a lovely alternative to a New Zealand Sauvignon, but the gooseberry is a little more refined. Its bright, fresh, with aromas of elderflower. It's not too acidic and has a lovely balance of sweetness from its great seafood, asparagus and even recommended with fish & chips. In our opinion its Flint Vineyards best vintage on their Bacchus.</p>				£38.00
<p>Chenin Blanc, THE LARK, Olifantsberg, Breedekloof, South Africa</p> <p>This single estate Chenin Blanc was awarded 93 points by Tim Atkin and in our opinion could easily be mistaken as a white burgundy. It is refined, elegant and fresh. This wine has great length and can stand up well to a variation of our smokey fish and seafood dishes.</p>				£42.00
<p>Chardonnay, Saint-Veran, Burgundy France</p> <p>Burgundy wine from Macon is proving trickier than normal so we have sourced this excellent Saint Veran from Olivier Ravier, one of the most iconic winemakers in Beaujolais. This wine is deep golden in colour with delicious notes of fresh pears combined with buttery brioche notes through to a long, elegant finish.</p>				£43.00
<p>Sauvignon Blanc, Saint Clair, Marlborough, New Zealand</p> <p>Saint Clair has a worldwide reputation for top quality wines. A concentrated, punchy Sauvignon Blanc with intense guava and lemon fruit with creamy viscosity and freshness. A classic but classy wine with good weight and a lingering finish – If you love Cloudy Bay, you will love this sauvignon.</p>				£43.00
<p>Sancerre, Domaine Noel et Jean-Luc Raimbault, Loire, France</p> <p>This refreshing wine has a lovely balance of acidity and purity of fruit, with citrus and stone fruits complemented by a touch of minerality. The grapes are pulled from gnarled vines that sit on the upper reaches of the Sury vineyard slopes, is a jewel of Sancerre that delivers pure Sauvignon Blanc.</p>				£45.00
<p>Verdelho, David Traeger, Marano, Victoria, Australia</p> <p>David Traeger a veteran winemaker, has produced some amazing wines over the years and this is no exception. An excellent Verdelho it is brimming with wonderful, mouth filling flavours. Straw colour, there are flavours of Guava and aromas of ripe melon. Excellent structure with a stylish dry finish.</p>				£45.00
<p>Pouilly-Fuisse, Nadine Ferrand, Burgundy France</p> <p>Our Executive Head Chef said he would pay this all day long its superb! An elegant Pouilly-Fuisse. Straw coloured, showing aromas of peach, and citrus. A rich, complex, and well-balanced wine with remarkable vivacity on the finish. This chardonnay is truly outstanding.</p>				£60.00

ROSÉ WINE BY THE GLASS & BOTTLE

	125ml	175ml	250ml	Bottle
Cabernet Franc Rose, Domaine des Cedres, Loire	£5.15	£7.75	£10.45	£29.00
With a pink hue, this is a fruity rosé with fresh strawberry flavours combined with white stone fruit and a hint of black pepper. Smooth and rounded, with a balanced sweetness, it's a really delicious rose if you are looking to alternative to a bone-dry Provence, almost to easy to drink!				
Cotes De Provence rose, Roubertas Comte de Cotes De Provence, France	£6.15	£9.25	£12.30	£35.00
A beautiful pale rose, with hints of alpine strawberries. This is a classic Provence rose which is bone dry and refreshing. If sunshine had a flavour, it would be something like this				
Sancerre Rosé, Domaine serge Laloue Loire, France				£45.00
A delightful pinot noir rose from this excellent Sancerre producer. This is a serious wine. It has good depth of colour with aromas of wild raspberries. What makes this wine great is the slight grip pf tannins making it versatile to enjoy as an aperitif, to move through your meal and to enjoy after dinner, if it lasts that long!				
Charmat Rosé, Flint Vineyards, Norfolk, England			£14.00	£50.00
Local Award-winning sparkling wine, the wine has a fine mousse and aromas of forest fruits and cherry blossom, the palate that bursts of juicy cassis and wild raspberry. Naturally zippy acidity makes this the perfect aperitif.				

RED WINE BY THE GLASS & BOTTLE

	125ml	175ml	250ml	Bottle
Pinot Noir, Umbrella, Romania	£5.20	£7.75	£10.30	£29.00
Light with soft spicy red fruit flavours and smooth tannins.				
Rioja Crianza, Finca Besaya, Spain	£5.75	£8.50	£10.00	£33.00
100% tempranillo, this rioja shows remarkable value at this price point. Aged 12 months in American oak. Quite modern in style it has lots of dark, jammy fruit along with the flavours of chocolate and espresso which the oak can bring.				
Malbec, Don David, Argentina	£6.80	£7.80	£12.00	£30.00
Higher altitude and meagre soils produce the finest grapes. A harmonious Malbec packed full of blueberry, blackcurrant, with lots of complexity. Perfect with one of our Asado grilled steaks.				
Perricone, Scilly, Tenute Orestyadi, Italy	£6.00	£9.00	£12.00	£34.00
One of our favourites. An Aromatic Sicilian red, packed with red berries and Mediterranean herbs, with an inviting light dusting of black pepper. This is THE perfect match to fire style cooking and wood fuelled pizza This wine is great room temperature but also in warm weather with a slight chill.				
Zweigelt, Funkstille, Austria	£6.00	£9.15	£12.15	£34.50
We love this wine, please don't be put off by how to say it, just ask for the 'funky red wine' we think it's truly delicious. It has flavours of juicy cherries and plums and although its fruit driven it soft and rounded. There are low tannins on this wine due to the way it is made. What we also love about this, apart from the great taste, is the vineyard is totally self-sufficient and utilises everything, a lot of which is reintroduced back into their farming.				
Cabernet Sauvignon, Campo alle Comete, Bolgheri DOC, Toscana				£38.00
Silky, smooth, and beautifully balanced wine. Its full of fruity notes of wild berries complimented by hints if cherry and spice. The Bolgheri region of Tuscany boasts being the birthplace of the first super Tuscan wine, famous for Bordeaux style wines. Give it try you will not be disappointed.				
Syrah, Carignan, 'En Passant' Languedoc, France	£6.70	£10.00	£13.30	£38.00
This is another great discovery from this estate. This is a blend of 80% Syrah and 20% Cinsault. The Syrah is matured in barrels for five years which gives a richness and slight oakey aspect to the wine with the touch of cinsault gives an indulgent fruity aroma. This loves being in the glass and just gets better by the minute.				
Malbec, Merlot, Chateau Vincens, Cahors, Southwest France				£35.00
Although Argentina made malbec famous, France was the original home of Malbec. Medium crimson-ruby in colour. Aromas of smoky blackberries with good acidity running through. This is a great malbec and worth every penny.				
Montepulciano, Nero d'Avlo, Wild & Wilder, Cloud Cuckooland, Riverland, Australia				£36.00
This wine is so versatile. We think its great chilled in the Summer as well as served at room temperature. Dark plum & cherry flavours with an almost cocoa mouthfeel. It's a great wine to have with pizza or anything with a sweet tomato element.				
Merlot, The Exhibitionist, Barossa, South Australia				£37.00
This wine is full of rich plum and damson fruit on the nose. The oak used is unobtrusive on the palate which is dominated by rich red berry flavours while also presenting subtle earthy notes. This wine is elegant and silky.				
Brouilly, Oliver Ravier, Beaujolais, France				£38.00
100% Gamay this is an elegant Brouilly showing concentrate aromas of black berried fruits, especially black cherry with a hint of spice. Ripe and vibrant black fruits are echoed on the palate, which is structured with soft tannins and a silky finish.				

	Bottle	
Pinotage, Olifantsberg, Breedekloof, South Africa	£43.00	
This is a beautifully crafted Pinotage showing ripe strawberry and cranberry fruits, elegant and silky. With bright notes of cherry, wild strawberry fruit and raspberry are interlaced by hints of spice and earthy notes. Thus wine is made in a fruit driven style.		
Syrah Crozes-Hermitage, Domaine Des Hautes Chassis, Esquisse, Northern Rhone, France	£40.00	
A fantastic Syrah from Northern Rhone. This is big, spicy, expressive, juicy, and fresh from a biodynamic vineyard.		
Cabernet Sauvignon, Lanzerac, Stellenbosch, South Africa	£45.00	
Steeped in history dating back to 1692, the Lanzerac wine estate, home to the first bottled Pinotage, is situated at the foot of Jonkershoek valley. Masses of black fruit, currants and berries its luscious with soft tannins		
Cabernet Franc, Merlot and Zweigelt, Boyki Egri Bikaver "Bulls Blood", Hungary	£45.00	
This is Gold Sommelier Award winner, it includes Cabernet Franc, Merlot, Zweigelt, Kékfrankos and Blauburger. With plenty of dark fruit, slightly tart red cherry, and a bit of spice. The wine also has a lively acidity and retains a tight tannic structure throughout. Produced in accordance with centuries of old tradition but the historic fierceness of this wine has been tempered so it's now a delicious, elegant wine but still robust enough to enjoy with our fire cooked steaks.		
Chianti, Villa Saletta, Tuscany, Italy	£45.00	
This wine is deep red in colour. On the nose it has an elegant aroma of red fruits, black cherries, spices and a hint of floral perfumes. Taste it has flavours of black fruits and is powerful with juicy tannins that give a smooth texture.		
Claret, Chateau Le Freyche, Saint Emilion, Bordeaux, France	£45.00	
A classic claret cherry red colour, an intense floral nose followed by a rich fruity palate, 75% merlot, 25% Cabernet Franc. Henri Domezil and his son Claude have mastered silky tannins on this wine.		
Malbec, Susana Balbo Mendoza, Argentina	£47.00	
Female wine maker Susana Balbao is Argentina's first female oenologist and owner of her own eponymous winery. Elegance and power in a glass. Intensely coloured with great concentration of flavour which has created mainly by two cabernets (Sauvignon and Franc) Its smooth and delicious.		
Amarone della Valpolicella, Cantina Di Negrar, Veneto, Italy	£48.00	
Deep and intense black cherries and plums, the rich velvety tannins make this the backbone of this Amarone. Its truly and indulgent wine.		
Châteauneuf-du-Pape, Southern Rhône, France	£49.00	
A stunning example of what this well-known region does so well - berry, liquorice and black pepper on the nose, ripe tannins with cassis and herb character to finish.		
DESSERT WINES		
	50ml	Bottle
Aleatico, Puglia Italy	£4.00	£28.00
This is totally delicious! This wine converts Italy's sunshine into red-cherry and dried raisin sweetness. This wine is a great match for mature cheeses and ironically would be wonderful with our antipasto plate, so not just for the desserts. Some similar flavours to a Pedro Ximenez but a touch lighter for the Summer.		
Black muscat, Elysium, California	£5.00	£35.00
This black muscat is moreish, Elysium being Greek for heaven, a fitting association especially with chocolate desserts. This is amazing poured over ice cream too. Intense and full of fantastic rich velvety fruit.		
Kracher, Cuvee Auslese, Burgenland, Austria	£6.50	£45.00
The estate of Alois Kracher is known the world over for the production of simply stunning sweet wines. We love this! Attractive aromas of peach blossom, honey and nuances of baby bananas. This wine has complexity with fresh, juicy tropical white fruit characters, a touch of lychee with mineral characters. Its very well structured and just delicious.		
Sauternes, Chateau Graves, Bordeaux	£6.80	£45.00
The wine shows a lovely pale golden color with deep golden highlights. Round and well-balanced offering complex aromas of candied fruits backed up by a hint of exotic fruit (mango, guava) and white flowers. On the palate, it is ample and fleshy, leading into a silky and long finish.		
Vidal Icewine'Gold', Niagara, Inniskillin, Ontario, Canada	£9.50	£65.00
A remarkable wine, only 1 drop per grape and harvested at -10 C. Ripe peach and juicy tangerine with a touch of warm baking spice.		
FORTIFIED WINES AND SHERRIES		
	50ml	Bottle
Unfiltered Late Bottled Vintage PORT, Sandeman, Douro, Portugal	£3.00	£45.00
Lively acidity, robust tannins, complemented by an incredibly balanced finish.		
10-Year-Old Tawny PORT, Sandeman, Douro, Portugal, NV	£4.00	£60.00
Incredibly flavoursome, full-bodied and appealing wine with a persistent finish		
Vau Vintage PORT, Sandeman, Douro, Portugal	£5.00	£70.00
Complex bouquet on the nose. In the mouth, rich plummy flavours & structured tannins. As vintages may change, please ask a member of our team if you wish to know the year of your chosen wine or Champagne.		
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