



## SPRING WINE MENU

Welcome to our world of wine, an approachable menu aimed at providing the marriage of food and wine by making changes in-line with the seasons, ingredients and cooking methods of the kitchen team.

This menu is ever changing, whilst this is our spring menu it will flex and change as dishes evolve so our wines will always be in harmony with the menu. Our extensive wines by the glass are served in 125ml, if you want a larger glass please ask.

Alistair Myers  
Sommelier

<u>SPARKLING</u>	<u>GLASS</u>	<u>BOTTLE</u>
<b>Gardet Brut NV</b> Pinot Noir/Pinot Meunier/Chardonnay	12.00	55.00
<b>Gardet Brut Reserve</b> Chardonnay/Pinot Noir/Pinot Meunier		65.00
<b>Laurent Perrier Rose</b> Pinot Noir		98.00
<b>Villa Sandi Prosecco,</b> <b>Millesimato DOCG Valdobbiadene</b> Glera - Veneto - Italy	8.00	36.00
<b>Renishaw Hall, English Wine Project 2014</b> Seyval Blanc - Renishaw & Warwickshire		40.00

WHITE WINES	GLASS	BOTTLE
<b>Christina Cabri, Le Charme 2018</b> Sauvignon Blanc - Languedoc - France	4.50	24.00
<b>Kuki 2017</b> Riesling - Waipara - New Zealand	6.50	35.00
<b>Producteurs Plaimont, La Faite Blanc 2015</b> Gros Manseng/Petit Corbu/Petit Mansend - Pays du Gers - France		45.00
<b>Domaine Skouras, Cuvee Prestige 2017</b> Roditis/Moscofilero - Peloponnesse - Greece	6.50	35.00
<b>Carlomagno 2017</b> Fiano - Puglia - Italy	5.20	27.50
<b>Oliver Zeter "Fume" 2017</b> Sauvignon Blanc - Pfalz - Germany		47.00
<b>Cyclus, Galaxy Range, Avondale 2014</b> Chenin/Rousanne/Viognier - Paarl - South Africa		62.00
<b>Globo Vultur 2017</b> Sauvignon Blanc - DO Casablanca Valley - Chile	11.50	60.00
<b>Dopf &amp; Irion 2017</b> Riesling - Alsace - France		35.00
<b>Charles Smith, Eve 2014</b> Chardonnay - Washington State - USA	9.50	50.00
<b>Bolnay, Lychgate White 2016</b> Muller-Thurgau/Reichensteiner - Sussex - England	8.75	46.00
<b>Telmo Rodriguez, Gaba Do Xil 2017</b> Godello - Valdeorras - Spain		38.00
<b>Ramos Almeirim Vino Verde, Loureiro 2015</b> Arinto - Minho - Portugal	5.50	29.00
<b>Mitchells 2015</b> Semillon - Clare Valley - Australia	8.00	42.00
<b>Domaine Dampt, Chablis Premier Cru, Cote de Lechet 2014</b> Chardonnay - Burgundy - France		45.00

RED WINES	GLASS	BOTTLE
<b>Chateau Moulin de Mallet 2015</b> Merlot Blend - Bordeaux - France		24.00
<b>The Crusher 2016</b> Pinot Noir - California - USA	8.00	42.00
<b>Erste &amp; Neue 2017</b> Pinot Nero - Alto Adige - Italy	11.00	58.00
<b>JP Ramos, Smart Dog 2017</b> Syrah - Alentejo - Portugal		28.00
<b>Wetzer, Peter Wetzer 2016</b> Kefrankos - Sopron - Hungary	10.00	55.00
<b>Longboard, Dakine Vineyard 2014</b> Merlot - Russian River - Sonoma - USA		65.00
<b>Fedele 2017</b> Nero d' Avola - Sicilia DOC - Italy	5.25	27.00
<b>Telmo Rodriguez, Al Muvedre Tinto Joven 2016</b> Monastrell - Alicante - Spain		30.00
<b>Brouilly, Domaine Henry Fessy 2016</b> Gamay - Beaujolais - France	8.15	43.00
<b>Domaine de la Noblaie, Le Temps des Cerises 2017</b> Cabernet Franc - Chinon - Loire - France	8.15	43.00
<b>Vallisto Extremo 2017</b> Barbera - Cafayaté - Argentina		50.00
ROSE WINES	GLASS	BOTTLE
<b>Henri Gaillard 2018</b> Grenache/Cinsault/Syrah - Provance - France		35.00
<b>Granbeau Rose, Grande Cuvee 2017</b> Grenache/Cinsault - Languedoc-Rousillon - France	5.25	27.00
<b>Bodegas Bagordi, Cosecha 2017</b> Grenache - Rioja - Spain	5.25	27.00
<b>Sancerre Rose la Louée, Domaine Sylvain Bailly 2017</b> Pinot Noir - Loire - France		52.00

DESSERT WINES	100ML	BOTTLE
<b>Chateau Doisy Daéne Cru Classe 2005</b>	12.00	45.00
<b>Denis Dubourdie</b> Semillon/Sauvignon Blanc/Muscadelle - Sauternes - France		
<b>Nuy Wynkelder Nuy Muskadel</b>	9.00	33.00
Muskadet - Klein Karoo - South Africa		
<b>Akashi-Tai, Shiraume Ginjo Umeshu Sake</b>	15.00	50.00
Hyogo - Japan		
PORT		50ML
<b>Otima 10 Year Tawny</b>		5.50
<b>Pocas 20 Year Tawny</b>		12.00
<b>Pocas Colheita 1967</b>		22.00
<b>Niepoort LBV 2013</b>		5.00
<b>Taylor' s, Quinta de Vargellas 2002</b>		8.50