

WINE LIST

WHITE

Fonte de Nico Vinho Branco, Portugal **£22.50**

Light, fresh and zesty white with ripe citrus fruit flavours and bright minerality on the finish

Crescendo Pinot Grigio, Italy **£23.95**

Clean, fresh and fruity wine with bags of citrus, white peach and ripe pear flavours.

Finger Post Sauvignon Blanc, New Zealand **£26.50**

An elegant Sauvignon Blanc with aromas of gooseberries and tropical fruit leading to a crisp and refreshing finish

L'abeille Picpoul de Pinet, France **Sommelier's Choice** **£27.95**

A youthful white wine full of crisp apple flavours with notes of lemon fruit and lime zest. **Vegan**

ROSE

Marques de Calado Rosé, Spain **£23.50**

Light with summer fruit flavours and a crisp, balanced and fruit driven finish



RED

Fonte De Nico Vinho Tinto, Portugal **£22.50**

Soft and fruity red with ripe berry fruit flavours and a smooth finish

Terra Vega Merlot Reserva, Chile **£24.95**

The wine delivers a solid core of concentrated fruit, hinting at blackberry preserves and damson plums. Vegan

Aires Andinos Malbec, Argentina **£25.50**

Black forest fruits, damson and mocha notes leap from the glass in this soft and supple expression of Malbec.

Oltre Passo Primitivo, Italy Sommelier's Choice **£27.95**

Flavours of prune, date and plump cherry, with swathes of sweet spice & hints of cocoa. A rich, full-bodied with a persistent finish. Vegan

SPARKLING & CHAMPAGNE

Zarlino Prosecco DOCG, Italy **£35.00**

Soft, delicate and aromatic with a fine mousse and flavours of fresh peach, pear and a hint of spicy zest. Vegan

Paul Drouet Brut NV Champagne, France **£59.95**

Apple and brioche lead the way in this medium bodied, fruity and classically biscuity style of Champagne

