

WINE LIST



Wine

White:

Ca di Ponti Grillo
Italy
G £4.75 B £17.00

Mineral loveliness with a little more, just, something about it. Sicily's best grape variety and a cracking wine.

Gavi La Battistina
Italy
G:5.00 B £19.00

A delicious single estate Gavi which is fresh, yet weighty. Complex yet zesty and approachable. A very modern approach to a very traditional wine.

Sierra Grande Sauvignon Blanc
Chile
G £5.00 B £19.00

Full of zest and forward fruity flavours, typical of the Sauvignon grape. It's bursting with exotic tropical fruit, yet retains freshness through its natural racy acidity

Soie D'Ivoire Chenin Blanc
France
G 6.00 B £20.00

A bright, lemony and densely fruity ensemble which has a long-lasting and thought-provoking finish

Domaine des Perserons Saint-Véran
France
B £24.00

A seriously top notch white Burgundy from the slightly sunnier south in the Maconnais region. Vibrant fruit flavours balanced by excellent taut minerality and poise.

Rose:

False Bay Wild Yeast Rose
South Africa
G: 5.00 B:18.00

Using wild yeasts results in a slower fermentation which then adds lovely layers of texture. That silky mouthfeel is combined with delicate red fruit flavours and little savoury notes to make a rose which is crying out to be enjoyed with a plate of olives and meats.

Red:

Fauno Grenache Shiraz Mourvedre
Chile
£4.75 B £17.00

Super soft, approachable, quaffable Spanish red which will warm the cockles of your heart.

Viña Lobera Rioja Crianza
Spain
G £5.25 B £18.50

A pretty and approachable Rioja in the very traditional style. Plenty of rustic wild hedgerow fruits, a touch of spice and a delicious backbone of elegant, creamy vanilla. Textbook stuff.

Adobe Cabernet Sauvignon
Chile
£5.50 B £19.00

Bursting with ripe, juicy, sappy blackcurrant fruit this is tip top Cabernet Sauvignon which combines complexity with drinkability perfectly. All that and you can drink it with a clean conscience as it's organic too.

Pacifico sur Pinot Noir Reserva
Chile
B £23.00

Pinot Noir is a wine which just suits food so well and this is terrifically good Pinot Noir. The lifted wild strawberry flavours on the nose lead on to a broad, complex palate which is bursting with flavour but lighter and fresher and backed up by a streak of poised acidity. A must with duck, lamb and cheese but a superstar with turkey and the trimmings.

Araldica Il Cascinone Crocera Barbera
Italy
B £24.00

This wine hails from Barolo territory in the North West of Italy and is a classic of its style. All leathery, raisin, spicy, developed and structured brilliance. At it's very best with meat it is amazing just how many layers of flavour have been crammed in to this wine.

Yalumba Shiraz Viognier
Australia
B £24.00

WINE OF THE MONTH

This is a medium to full bodied wine with red fruit flavors, fine spices and cloves. It is a rich and softly textured Shiraz with the subtle sweet textures of Viognier.

Please check out our social media and brand new website for up coming events and themed evenings.

- Burns night menu
- Vegetarian small plate
- Brunch tapas