



**Wine doesn't have to be complicated, pretentious or too expensive – it needs to be wet, delicious, made with love and shared with friends.**

## WHITE WINE

- 1. Coastal Reserve Sauvignon Blanc** - France, South West  
125ml £3.90 | 175ml £5.20 | 250ml £6.95 | Bottle £19.95  
This dry white is vibrant and elegant with fresh grassy character and punchy tropical fruit flavours. (Vegan)
- 2. Tooma River Reserve Chardonnay** – Australia  
125ml £3.90 | 175ml £5.20 | 250ml £6.95  
Bottle £19.95 Lifted notes of pear skin, melon and citrus. Richer stone fruit on the palate with a subtle creamy finish that matches up roast chicken dishes.
- 3. Castello di Gabbiano Pinot Grigio** - Italy, Veneto  
125ml £3.90 | 175ml £5.20 | 250ml £6.95 | Bottle £19.95  
Citrus flavours on the palate, alongside crunchy green apple and pear. A delicate wine which goes with flaky white fish like Sole.
- 4. Los Gansos Viognier** - Chile, Valle Central - Sweet fruity notes of apricots, citrus and peaches. Fresh and lively with stone fruits and beautifully balanced acidity. Brilliant with meats or fish served with salsa. *Bottle £22.50*
- 5. La Divatte Muscadet Sur Lie** - France, Loire Valley - Zesty, palate-tingling citrus flavours and bracing acidity that'll go down a treat with mussels and other 'fruits de mer'. (Vegan)  
*Bottle £24.95*
- 6. Squealing Pig Sauvignon Blanc** - New Zealand, Marlborough - Bursting with flavours of juicy pineapple, gooseberry & lemon. The zingy acidity cuts through the batter of Cod & Chips to create a perfect pairing. *Bottle £24.95*
- 7. Squealing Pig Picpoul** - France, Languedoc - Hints of lime, pineapple, peach and lemon on the palate. This is a vibrant, aromatic wine and goes beautifully with many a fish dish. We love it with our pan-fried Sea Bass as the freshness of both work in harmony. *Bottle £25.95*
- 8. You & Me Albariño** - Spain, Rias Baixas - Flavours of tropical fruit, green apple, peach & melon. The characteristics of the Albarino grape & make it a match made in heaven for our 'Catch of the Day' (Vegan) *Bottle £32.95*
- 9. Les Collinettes Sancerre** - France, Loire Valley - Aromas of lemon, lime and white peach with mouth-watering minerality. A glorious partner to Fresh Seafood or Goats Cheese.  
*Bottle £39.95*
- 10. Olivier Tricon Chablis** - France, Burgundy - Minerality comes from the Kimmeridgian clay of the Chablis area which is full of marine fossils. This gives it a true affinity with seafood, especially Sole. (Vegan) *Bottle £39.95*

## ROSE WINE

- 11 Coastal Reserve Pinot Grigio Rosato** - Italy, Pavia 125ml £3.90 | 175ml £5.20 | 250ml £6.95 | Bottle £19.95  
Juicy red berry flavours, Galia melon and subtle honeysuckle lead to a clean finish with a hint of white pepper. (Vegan)
- 12 Tail Side White Zinfandel** - United States, California 125ml £3.90 | 175ml £5.20 | 250ml £6.95 | Bottle £19.95  
This wine is light-bodied with hints of strawberry, cherry, and watermelon flavours and a smooth crisp finish.
- 13 Prophecy Cinsaut Grenache** - France, Pays d'Oc - The soft, delicately textured palate features layers of strawberry, raspberry, white peach & finishes with crisp, refreshing acidity. Fantastic with meaty of pink-fleshed fish. *Bottle £26.95*

## RED WINE

- 14 Coastal Reserve Merlot** - Spain, La Mancha  
125ml £3.90 | 175ml £5.20 | 250ml £6.95 | Bottle £19.95  
Concentrated rich plum and red fruits. The structure is complimented by a hint of warm vanilla spice. (Vegan)
- 15 Basking Lizards Shiraz** - Australia, South Australia  
125ml £3.90 | 175ml £5.20 | 250ml £6.95 | Bottle £19.95  
Medium bodied with rich red fruit and vanilla from the touch of oak during maturation that lead to a soft generous finish.
- 16 7 Fires Malbec** - Argentina, Uco Valley  
125ml £3.90 | 175ml £5.20 | 250ml £6.95 | Bottle £19.95  
A fresh and fruity nose enhanced by hints of plum, black berries and a touch of vanilla. A classic pairing for red meat and our prime Beef Burger in particular! (Vegan)
- 17 Crazy Rows Cinsault** - Chile, Maule Valle - High intensity of aromas, bright red fruit with spicy notes of dried herbs. Juicy fresh, round and honest. An outstanding 97 points awarded by Decanter.  
*Bottle £19.95*
- 18 Lodez Pinot Noir** - France, Pays d'Oc - Bright and ruby colour. A complex intertwining of fruity and savoury aromas and flavours. Wild cherry, raspberries and mulberries mingle. A treat with chicken or mushroom dishes. *Bottle £24.95*
- 19 Monologo Rioja Crianza** - Spain, Rioja - Aromas of ripe fruit like cherries and brambles with vanilla, tobacco leather and sweet spice from 12 months in oak. *Bottle £25.95*
- 20 Les Caprices D'Antoine Cote Du Rhone** - France, Rhone Valley - This wine develops black berries and morello cherries aromas with mild spices and roasted notes. *Bottle £25.00*
- 21 Hipster Negroamaro** - Italy, Veneto - The full palate brings bright red cherry and bramble berries with earthy notes, underpinned by pepper and spice. *Bottle £27.95*
- 22 Le Quartier du Cru Beaujolais Fleurie** - France, Beaujolais - Textbook Fleurie with higher acidity and lower tannins. Woody spice on the nose followed by raspberry coulis and fig notes.  
*Bottle £29.95* (Vegan)
- 23 La Joya Single Vineyard Cabernet Sauvignon** - Chile, Colchagua Valley - Full-bodied, elegant and complex with aromas of blackcurrant, black pepper, clove and mint with silky tannins – ideal with red meat. *Bottle £29.95* (Vegan)
- 24 Chateau Lieujean Haut Medoc** - France, Bordeaux - Flavours of blackcurrant and plum alongside cedar and dried fruits. Great length and grip are gifted from the Cabernet and the year spent in oak. *Bottle £36.95*
- 25 Villa Dei Fiori Primitivo** - Italy, Puglia - Red fruits like raspberries at the fore with a hint of liquorice. *Bottle £22.95*

## SPARKLING and CHAMPAGNE

- 26 Chio Prosecco DOC** - Italy, Veneto 200ml Bottle £6.95 Fruity flavours of apple, melon and pear mingle with a gently floral note. (Vegan) *Full Size Bottle £22.95*
- 27 Chio Rosé Spumante** - Italy, Veneto - Light delicate pink Italian sparkling wine with soft summer berry hints and refreshing smooth bubbles. *Bottle £22.95* (Vegan)
- 28 Ayala Brut Majeur** - France, Champagne - The nose unveils expressive notes of citrus, florals and white fruits. The style is one of modernity. *Bottle £45.00*
- 29 Ayala Rosé Majeur** - France, Champagne - The nose displays aromas of strawberries, raspberries and morello cherries together with nuances of spice. Light flavours of gooseberry and raspberry.  
*Bottle £50.00*
- 30 Bollinger Special Cuvée** - France, Champagne - The nose is aromatic and complex with ripe fruit and spices. Roasted apples, apple compote and peaches burst on the palate. Brioche and walnut linger on the finish. A subtle combination of structure, length and vivacity. *Bottle £75.00*