

WINE LIST

SPARKLING

125ml / Half Bottle / Bottle

- Sea Change Sparkling 0%** (200ml) **4.95**
- House Fizz** **9.00** **32.00**
Italian sparkling wine made with the traditional Prosecco method.
- Rose House Fizz** **33.95**
Pale pink colour, fruity with soft red fruit and floral notes.
- Delamotte NV** **35.00** **60.00**
One of the oldest Champagne houses, Delamotte's wines remain hand-crafted and of fantastic quality with a lovely balance of fresh, rich fruit and floral notes.
Pairs perfectly with: *Light seafood dishes*

WHITE

175ml / 250ml / 500ml / Bottle

- La Brouette Blanc, Plaimont, France 2020** **7.00** **9.00** **17.00** **25.00**
A refreshing blend of local grapes from Gascony - Lemon, green apple and hints of stone fruit with vibrant, zesty acidity.
- Sauvignon Blanc, Pichikura, Chile 2025** **7.50** **9.75** **19.00** **27.00**
Bright and refreshing with zesty citrus and green fruit flavours
- Pinot Grigio, Bello Tramonto, Italy 2022** **7.50** **9.75** **19.00** **27.00**
A classic Pinot Grigio with aromas of green apple, pear and delicate citrus. The palate is light and fresh with a crisp, zesty finish.
- Chardonnay, Down Under, Australia** **7.75** **10.00** **19.50** **28.95**
Bright citrus and ripe stone fruit flavours, with richer styles offering creamy textures and notes of vanilla, butter, and toasted oak.
- Chenin Blanc, Illusion, South Africa** **35.00**
Crisp green apple and peach aromas, juicy ripe fruit flavours and refreshing acidity balanced by bright citrus notes.
Pairs perfectly with: *Seafood & Poultry*
- Picpoul de Pinet, Loire Valley Domaine Morin Langaran 2024** **35.00**
Full of juicy lemon fruit and mineral freshness alongside delicate floral acacia and hawthorn blossom. The palate is elegant and fresh with an excellent acid structure.
Pairs perfectly with: *Shellfish*
- Sauvignon Blanc, Ana, Marlborough, New Zealand 2024** **9.00** **12.50** **24.50** **36.00**
Crisp and lively with bright citrus, gooseberry and passionfruit aromas.
- Villa Pani Gavi, Italy** **40.00**
Vibrant and refreshing with bright citrus and green apple notes, delicate floral hints and a crisp, mineral-driven finish.
- Chardonnay, Jaffelin Bourg, Bourgogne France** **45.00**
Crisp green apple, lemon zest and subtle pear notes framed by gentle oak spice and a creamy, mineral-tinged finish.

ROSÉ

175ml / 250ml / 500ml / Bottle

- Pinot Grigio Rosé, Bello Tramonto, Italy 2022** **7.50** **9.75** **19.00** **27.00**
A refreshing blend of local grapes from Gascony - Lemon, green apple and hints of stone fruit with vibrant, zesty acidity.
- Garnacha Rose, Dona Isabella Spain, 2025** **10.50** **14.50** **28.50** **42.00**
Vibrant and juicy with bright red berry aromas, wild strawberry and watermelon notes, refreshing citrus acidity, and a crisp, dry finish.
Pairs perfectly with: *Seafood*
- Boulevard Organic Provence Rose, France, 2025** **47.00**
Bright and juicy with notes of red berries and citrus zest.

V VEGAN **OG** ORGANIC **V** VEGETARIAN

125ml glasses are also available upon request.
All wines and vintages are subject to availability and change.

RED

175ml / 250ml / 500ml / Bottle

- La Brouette Rouge, Plaimont, France 2024** **7.00** **9.00** **17.00** **25.00**
Plum-rich, savoury spiced and velvety Grenache and Syrah blend from low-yielding old vines in the sun-baked Languedoc-Roussillon.
- Shiraz, Puertas Antiguas, Chile 2024** **7.50** **9.75** **19.00** **28.00**
This ripe, soft-textured Shiraz bursts with black fruit, violet notes and a hint of peppery spice.
- Pinot Noir, Baron Philippe de Rothschild, France** **35.00**
A wonderfully aromatic Pinot Noir with notes of crushed raspberry and ripe strawberry that lead to a soft, generous palate packed with fresh red fruits that lead to a soft finish.
- Montepulciano d'Abruzzo Villa Le Querce, Italy 2020** **35.00**
Sophisticated, pure and expressive with ripe, dark fruit and a lingering savoury spice.
Pairs perfectly with: *Poultry and roasted vegetables*
- Merlot, Trevenezie, Cecilia Beretta 2023** **8.50** **12.00** **23.50** **35.00**
Soft and velvety red wine from prestige winery making small quantities of high quality wines in the Veneto - velvety tannins and a smooth, milk chocolate finish.
- Malbec, Chamuyo, Mendoza Argentina 2022** **9.00** **12.50** **24.50** **36.00**
Intense, complex flavour with spicy notes, hints of eucalyptus and sweet fruit, and a fragrant scent of oak. Well balanced and full bodied.
Pairs perfectly with: *Red meats*
- Pinotage, Illusion, South Africa** **36.95**
Rich and medium-bodied with ripe mulberry and black fruit aromas, subtle herbal fennel hints and a smooth finish.
- Primitivo, Mucchietto, Italy 2024** **39.95**
A bold wine, overflowing with rich fruit, sweet spices, velvety tannins and an uplifting fresh finish for balance.
- Rioja Crianza, Carlos Serres, Spain** **38.00**
Bright cherry-red with fragrant mature red fruit, spice and subtle liquorice notes
Pairs perfectly with: *Pork and lamb dishes*
- Pinot Noir, Jaffelin Bourgogne, France 2024** **45.00**
Red-fruit aromas framed by supple, smooth tannins and subtle oak complexity.

PORT

75ml / Bottle

- Graham's Late Bottled Vintage Port** **7.00** **55.00**
Graham's is one of the most iconic names in Port and this is brimming with dried fig, raisin and date. The palate has sumptuous richness with notes of toasty oak, spice and bright berry fruits. Sublime!
Pairs perfectly with: *Strong cheese*



01/04/2026