

MENU

Wine

WHITE

Sauvignon Blanc, Central Monte, Chile

Aromas of grapefruit and tomato leaf that lead to a crisp and dry palate with hints of lemon and lime.

ABV 13.00% 125ML 175ML 250ML BOTTLE £26.50

Chardonnay, Dry River, Australia

Light straw in colour, with an enticing nose of peach, citrus and lemon aromas.

12.50% £5.25 £7.25 £9.25 £27.50

Pinot Grigio, Cortevista, Italy

Straw yellow in colour with hints of honey and banana on the nose.

11.00% £5.50 £7.75 £10.00 £28.50

Picpoul de Pinet, Domaine Foncastel, France

Enticing on the nose, fruity and concentrated on the palate, this Picpoul is unique and elegant with a long finish.

13.00% £6.50 £9.25 £12.00 £34.50

Vinho Verde, Casa de Vila Nova, Portugal

Floral, citrus and gentle tropical aromas lead on to a palate which is deliciously off-dry with flavours of ripe melon and sherbet lemon acid.

11.00% £30.50

Sauvignon Blanc, Honu, Marlborough, NZ

Fresh, crisp and zesty with aromas of citrus and passion fruit, combined with intense flavours of lime and gooseberry. IWC Bronze Winter 2020

12.50% £6.50 £9.25 £12.25 £35.50

Barons Lane White, New Hall Winery, Essex

A crisp dry, fruit-driven white wine showing pear, grapefruit. Supple roundness with a slight saline minerality gives a mouth-watering, refreshing finish.

11.00% £33.50

Gavi de Gavi, Il Portino, Italy

Aromas of white blossoms, stone fruit and fresh herbs. Medium bodied and dry on the palate with citrus freshness and a hint of minerality.

13.00% £35.50

Sancerre, Domaine Raffaitin-Planchon, France

Delicate aromas of white and orange tree flowers, with a hint of tropical and subtropical fruit on the palate. Strong and zesty, with an aftertaste of concentrated citrus fruit, ripe and mineral, very rounded with a long finish.

12.00% £53.50

Chablis 1er Cru, Domaine de la Motte, France

Reflecting the terroirs of Chablis. A rich, rounded style, this has aromas of buttered toast yet with classic mineral tones, and fresh lemon on the finish.

13.50% £55.50

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RED	ABV	125ML	175ML	250ML	BOTTLE
Merlot, Central Monte, Chile A beautiful bouquet of black cherries and red summer fruits. Soft tannins on the palate make for a very smooth and balanced wine.	13.00%				£26.50
Shiraz Reserve, Dry River, Australia Nose of smoky rich fruits with a touch of mint. Smooth and rich on the palate with spicy flavours of luscious dark berry fruits and balanced tannins.	13.50%	£5.25	£7.25	£9.50	£27.50
Malbec Chacabuco Los Haraldos, Argentina Full-bodied with bold dark fruit, a hint of spice and a long complex finish. A nose redolent with plum, damson and black cherries.	13.00%	£6.00	£8.50	£11.00	£31.50
Garnacha, Bodegas Monfil, Spain Packed with vibrant red berries and vanilla, intense dark ruby colour with a fresh and lively cherry nose.	13.50%				£29.50
Doppio Passo, Primitivo di Mandoria, Riserva, Italy A bouquet with notes of varietal fruits, a very solid structure and a balance with soft tannins and acidity. Great wine for roasted and grilled meats.	14.50%				£31.50
Rioja Crianza, Adrian Serrano, Spain Aged for 16 months in American oak giving a vanilla aspect to the lightly spicy cherry fruit. Light in style and easy to drink but also essentially a good food wine.	14.00%	£6.50	£9.00	£12.00	£33.50
Barons Lane Red, New Hall Winery, Essex Full of black cherry and bramble fruit with a smoky, peppery character leading to a firm, well-structured finish.	11.00%				£33.50
Chateau Robin, Lussac St, Emilion, France Flavours of blackcurrant, redcurrants and cherry linger on the palate, adding a beautiful freshness and ripe fruit aromas on the nose. The tannins are silky, subtle and smooth with an elegant finish.	13.00%				£36.50
Pinot Noir, Outnumbered, NZ Ripe cherry and plum characters are complemented on the nose by spicy, toasty oak. The flavour is all about fruit freshness, with a mouth-filling, supple finish.	13.50%	£7.00	£10.00	£13.00	£37.50
Patrizi Barolo, Italy Heady, mature and smoky nose with aromas of dried fruits, leather and woodland floor. Rich and rustic with classic tar and rose character, velvety texture and a long dry finish.	14.00%				£57.50

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ROSE	ABV	125ML	175ML	250ML	BOTTLE
Zinfandel Rosé, Rosebud, California, USA Fragrant aromas of strawberry and redcurrant, with a hint of citrus. Rich sweet flavours of strawberries and cream on the palate.	10.50%	£5.50	£7.50	£9.50	£28.50
Pinot Grigio Rosé, Cortevista, Italy Understated, dry palate, pale pink with light coppery nuances, ushering in well-defined notes of wildflowers.	11.00%	£5.50	£7.50	£9.50	£28.50
Coteaux Varois en Provence Rosé, Diamarine Pale pink, very expressive on the nose. Deliciously tangy with fresh fruit and citrus peel aromas leading to a very elegant finish.	12.50%	£6.50	£9.25	£12.00	£34.50
Barons Lane Rosé, New Hall Winery, Essex With a pale salmon, Provencale hue, packed full of summer fruits, red apple, white peach with a slight creaminess and a tart balanced finish.	11.00%				£33.50
Ch. D'Esclans, Whispering Angel Rosé, Provence This is delicate and fresh with plenty of crisp strawberry fruit and a long finish., The new benchmark of Provence rose.	11.00%				£53.50
DESSERT WINE	ABV		50ML		BOTTLE
Purlai Gold, New Hall Estate, Purleigh, Essex Hand-picked fruit from the oldest Bacchus and Schonburg vines in England have been carefully whole bunch pressed and aged in chestnut barrels to produce a rich and sweet, luscious digestif. Perfect with an after dinner cheeseboard or paired with smoked charcuterie.	12.00%		£7.00		£45.00
LOW ALCOHOL	ABV				BOTTLE
Prosecco, Scavi & Ray, (Alcohol free)	0.00%				£27.50

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FIZZ	ABV	125ML	BOTTLE
Prosecco, Botter Italy Complex bouquet of peach, green apple and notes of acacia and lilac. The fruity and floral elements make this a perfect apéritif or one to enjoy with light styles of food.	11.00%	£6.75	£34.50
Prosecco Rosé, Botter, Italy Vibrant bubbles with fresh and light red berry flavours on the palate. Well-rounded and full-bodied structure with a balanced acidity.	11.00%		£35.50
Charles Joubert, Brut Reserve, N.V. Champagne Aged for a long period in deep chalk cellars in Epernay. It offers red fruit aromas and toastiness on the nose, while on the palate freshness and roundness complement one another.	12.50%	£9.25	£49.50
English Brut NV New Hall Winery, Essex Boasting aromas of red apple, conference pear & elderflower with notes of ripe apricots, baked apple and roasted hazelnuts leading to a creamy, vibrant finish.	12.00%		£49.50
English Rosé Brut NV New Hall Winery, Essex This sparkling rosé has classic wild strawberry, lemon sherbet and rosewater notes on the palate leading to an elegant, fine persistent mousse.	12.00%		£53.50
Charles Vercy, Brut Rosé, Champagne Delicate red fruit flavours enhanced by a fine mousse creating a beautiful champagne with crisp acidity and a long finish of blackberries.	12.50%		£53.50
Taittinger, Brut Reserve, NV Champagne Largely chardonnay, this wine is famous for its lightness and elegance.	12.50%		£79.50
Laurent-Perrier Cuvée Rosé, Brut N.V. To many, the finest non-vintage rosé champagne produced.	12.00%		£129.50
Cuvée Dom Perignon, Brut A legendary champagne that needs little introduction.	12.50%		£253.50

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