

WINE LIST

Cava

Bottle

1. Can Xa Cava - Brut , Spain

£28.95

An ancient Cava producing gem on the Catalan coast. Pale yellow colour with fine and homogeneous bubbles. It boasts citrus notes, together with orange peel and bakery. Fresh and vibrant in the mouth with a light aftertaste of almonds.

Chef's Notes: This cava is ideal to accompany oily fish, meat dishes, fresh pastas, all varieties of mushrooms, sausages and escargots

White

175ml 250ml Bottle

2. Tapiz Torrontes, Argentina (organic)

£8.30 £9.95 £26.95

Tropical aromas and intense fruits like mango, pineapple, mango and peach, with delicate floral notes. It has persistent and intense beginning on the palate with notes of fresh fruit.

Chef's Notes: This wine is great on its own as an aperitif when serve chilled. Also, it is a delicious accompaniment to lightly spiced food and canapes.

3. Costa Cruz Verdejo-Sauvignon Blanc, Spain (vegan)

£8.20 £8.95 £24.95

Costa Cruz Blanco is an easy drinking blend of crisp and aromatic grapes. a thirst-quenching blend of the crisp tasting varieties Verdejo and Sauvignon Blanc giving a wine dominated by citrus and tropical fruits.

Chef's Notes: pair it with seafood and herbs to bring out the wine's slight fennel, herbaceous quality.

4. Aromar Macabeo 2019, Spain (vegan)

£23.95

Light floral nose with a crisp and juicy pineapple and citrus finish. Chef's Notes: Ideal as an aperitif or combine with salads, sea food, fish and chicken dishes. Great topped with lemonade. Serve chilled

5. Vallemayor White Viura-Rioja, Spain

£31.95

Made using the Viura (Macabeo) grape and fermented in stainless steel, this wine is as fresh as a daisy. Notes of elderflower, freshly cut grass and honeysuckle combine with crisp acidity to give a perfectly balanced white Rioja.

6. Finca La Anita Sauvignon Blanc, Mendoza Argentina

£49.95

Pale yellow color with greenish tones, bright and clear. Complex aromas, with different layers of fresh citrus notes, pink grapefruit, lime, and white flowers. It stands out on the palate with its good texture, acidity, and volume, with a buttery and long-lasting finish.

Chef's Notes: Ideal with semi-soft cheeses, salads, ceviche, sushi, seafood, and white meats.

7. Campos de Cima Três Bocas Branco, Brazil (Vintage) (vegan)

£52.95

Three grapes feature in this latest 'Branco' blend: Assyrtiko, Arinto and Alvarinho – a unique, combination of Portuguese grapes and the Greek Assyrtiko, which is native to the island of Santorini. This is a crisp dry white notable for its zingy, refreshing lemon/lime and grapefruit acidity. Hints of almond are discernible on the nose, while the palate is smooth and balanced, underlined by a streak of minerality.

Chef's Notes: Enjoy well chilled as an aperitif or pair with salads, seafood, fish or white meat dishes...great summer drinking!

All wines by the glass are available in 125ml measure, please ask.

Red

175ml 250ml Bottle

8. Bodega Privada, Bonarda/Malbec 2019, Argentina £9.25 £9.95 £26.95

A vibrant, deep red colour, hinting at the richness to come. Plump red fruits like cherries, plums, and raspberries take centre stage, interwoven with subtle hints of spice and violets lending a pleasant structure without overwhelming the palate. The Malbec influence adds a touch of elegance and depth to the overall profile, creating a harmonious and satisfying blend.

Chef's Notes: pairs beautifully with grilled meats like sausages, burgers, and lamb. Additionally, it complements tomato-based pasta dishes, stews, and charcuterie boards with remarkable ease.

9. PACHA RESERVA ESPECIAL CARMENERE, Chile £12.95 £13.95 £36.95

A full-bodied wine, with great structure, a balanced acidity and round and silky tannins. It is ready to drink now as well as being suitable for cellaring. A long finish, full of black fruits flavours and a peppery hint at the end reminds you that this is a true example of well-crafted Chilean Carmenerere.

10. Don Guerino Reserva Teroldego 2017, Brazil (Vintage) £53.95

Chewy black cherry, plum and blackberry. A touch of spice and earthiness. Fresh acidity and brightness of fruit keeps this full-bodied red easy drinking

12. Vallemayor Reserva Rioja, Spain £51.95

A traditional styled, full bodied Reserva with great poise. Selected grapes from Vallemayor's own vineyards. The blend is 85% Tempranillo, 10% Mazuelo and 5% Graciano giving complex aromas with a multi-layered palate that is soft with a long aftertaste. Red fruit and hints of liquorice come from the grapes; vanilla, coffee and spice notes from the oak appear on a secondary level, diffused behind the fruit.

13. Garibaldi Merlot, Brazil £31.95

soft red berry fruit flavours and just the tiniest hint of oak, having been rested for three months in used barrels. Dry and light-bodied, it can be enjoyed on its own or with pizza, pasta, risottos, chicken and grilled or roasted red meats.

Quite low in alcohol for a red (11.5% Abv), so will appeal to those who prefer a lighter style of wine – could even be served slightly chilled on a hot day!

13. Don Guerino Sinais Malbec, Brazil £47.95

This is a 100% Malbec which has not been aged in barrel. As a result, vibrant, ripe dark plum & blackcurrant flavours dominate in a smooth red which is medium-bodied, easy-drinking and highly versatile.

Enjoy on its own or pair with a wide variety of dishes – from red & white meats through to pasta, pizza, chilli-based dishes, cheeses, etc..

Rose

175ml 250ml Bottle

14. Don Guerino Malbec Rosé Brut, Brazil £47.95

From Brazil's largest producer of Malbec, this is a sophisticated and elegantly presented, produced using the Charmat ('Tank') method. Dry to off-dry, pleasant acidity, with plenty of red berry fruit and a decent mousse. Light on the palate and on alcohol. Made entirely from Malbec grapes grown on the property.

Chef's Notes: This cava is ideal with salads, quiches, pâtés, chicken dishes, grilled salmon & seafood

OVERALL: Looks good, tastes good – an elegant, great value blush sparkler for all occasions!

15. Don Guerino Silais Malbec Rose, Brazil £47.95

Dry, delicate light pink in colour and with soft red berry fruit flavours, this elegant Malbec blush rosé makes for delicious all year round drinking. Latest 2023 vintage just launched!

Chef's Notes: Serve well chilled on its own or pair with salads, starters, white meat dishes, fish or seafood.