|  |
| --- |
| **WINE MENU** |
| **SPARKLING** | **Bottle** | **125ml** |  |
| **Prosecco Spunmante, Torre dei Vescovi** | **£26.00** | **£5.20** |  |
| **Italy – soft, apples, sherbet** |  |  |  |
| **Boizel Brut Reserve Champagne** | **£47.00** |  |  |
| **France – elegant, generous, rich** |  |  |  |
| **ROSÉ WINE** | **Bottle** | **175ml** | **250ml** |
| **Pinot Grigio Blush, Sea Change**  | **£19.40** | **£5.10** | **£7.10** |
| **Italy – light, Fresh, Fruity**  |  |  |  |
|  |  |
|  |  |
|  |  |
| **WHITE WINE** |  |  |  |
| **Chenin Blanc, Afrikan Ridge** | **£17.90** | **£4.40** | **£6.10** |
| **South Africa – pears, clean, crisp** |  |  |  |
| **Pinot Grigio, Sea Change**  | **£18.90** | **£4.50** | **£6.50** |
| **Italy – crisp, delicate, Crisp** |  |  |  |
| **Gewurztraminer, Bergsig Estate** | **£21.00** | **£5.20** | **£7.20** |
| **South Africa - Rose petal, lychees, delicate, aromatic** |  |  |  |
| **Paul Mas Sauvignon Blanc, IGP Pays d'Oc** | **£22.00** | **£5.50** | **£7.50** |
| **Elegant, gooseberry, clean** |  |  |  |
| **Picpoul de Pinet 'Le Pied Marin' AOC** | **£24.00** |  |  |
| **France – full, fruity, aromatic** |  |  |  |
| **Eguren Ugarte Crianza Blanco** | **£29.00** |  |  |
| **Spain – sweet apple, vanilla, spice** |  |  |  |
| **RED WINE** |  |  |  |
| **Merlot, Sea Change** | **£17.90** | **£4.40** | **£6.10** |
| **French – soft, Balanced, juicy** |  |  |  |
| **Syrah, Citrusly** | **£20.00** | **£5.00** | **£6.90** |
| **Spain - blackberries, raspberries, full bodied** |  |  |  |
| **Tempranillo, Castell Clos Montblanc** | **£21.00** | **£5.20** | **£7.10** |
| **Spain - blackberries, raspberries, full-bodied** |  |  |  |
| **Cabernet Sauvignon 'Torre dei Vescovi'** | **£22.00** |  |  |
| **Italy - ripe plums, chocolate, earthy** |  |  |  |
| **Pinot Noir, Castelbeaux** | **£24.00** |  |  |
| **France - delicate, strawberries, raspberries, light** |  |  |  |
| **La Forge Malbec, IGP Pays d'Oc** | **£29.00** |  |  |
| **France - plums, mocha, blackcurrant, powerful** |  |  |  |