

WINE LIST

White Wines

La Serre Sauvignon Blanc - £35

Intense flavours of lemon and crisp green apples with a soft, smooth texture and bright finish.

Conde Villar Vino Verde - £35

Tropical aromas of pineapple and mango, with interesting floral notes.

Little Eden Chardonnay - £39

Bright straw in colour with a long, elegant finish.

Morgassi Tuffo Gavi di Gavi - £42

Delicate floral aromas and citrus flavours leading to a fresh, balanced finish.

Spy Valley Sauvignon Blanc - £47

Bright and fresh with aromas of peach and gooseberry giving a great example of the grape

Red Wines

La Serre Cabernet Sauvignon - £35

A real crowd pleaser, smooth with flavours of blackcurrants and blackberries.

Tilia Malbec - £40

Medium bodied and easy drinking, plums and dark chocolate meet with pepper and spice at the back.

Valdivieso Merlot - £45

A captivating contrast of light and dark, revealing nuanced layers.

Quinto do Vallado Douro - £57

A modern take on a classic blend with rich, brambly flavours and great structure.

Chateau La Croix St. Emillion - £75

Ripe and rounded medium-bodied wine with soft tannins and a long, fresh finish

Sparkling Wines

Ruinart Blanc de Blancs - £370

Round, delicate flavours of fresh citrus and tropical fruit lead to a long, delicate finale.

Ruinart Rose - £350

Coral in colour with subtle notes of peppermint and pink grapefruit.

Ruinart Brut - £250

Distinctively fresh with hints of sweet plum tarts and a persistent roundness.

Moët & Chandon Brut - £160

A sparkling bouquet of brioche, white flowers, apple and nuts. Iconic.

Palmer & Co. Brut Reserve - £126

Timelessly elegant, pears and apricots dance with discreet, buttery Viennese pastries

Belstar Prosecco - £55

Fresh, light and beautifully elegant.

Rosé

The Bulletin White Zinfandel - £28

A delicate pink, reminiscent of endless summer days.

Petit Papillon Grenache - £32

Lively and fresh on the palate with an aromatic nose of raspberries and spices.

Cloud Chaser Cotes de Provence - £80

Bright salmon pink with a discrete nose and vibrant palate, incredibly food friendly.

For food pairings please ask a member of staff. A discretionary 12.5% service charge will be added to your bill. Have a great day and keep smiling :)

