



## WINE MENU

### SPARKLING & CHAMPAGNES

	GLASS 175 ml	BOTTLE 750 ml
NV Prosecco DOC Ca' di Alte, Italy	6.50	29.50
NV Devaux Grande Réserve (150cl)	9.75	49.95
NV Devaux Cuvée Rosé		59.95
NV Taittinger, Réserve, Brut		80.00
NV Laurent-Perrier, Cuvée Rosé, Brut		95.00

### WHITES

	GLASS 175 ml	CARAFE 500 ml	BOTTLE 750 ml
<b>FRESH &amp; LIVELY</b>			
2017 Vermentino, Les Vignes de L'Eglise, Languedoc, France	4.20	11.95	18.00
2017 Chardonnay, Monrouby, Languedoc, France	5.25	14.95	22.00
2017 Sauvignon Blanc, Ribbonwood, Marlborough, New Zealand	7.40	22.00	31.00

#### AROMATIC & LUSCIOUS

2017 Viognier, Baron de Badassière, Languedoc, France	5.70	16.95	26.00
2017 Riesling Réserve, Cave de Hunawihl, Alsace, France			32.00
2017 Albariño, Alba Martín, Rías Baixas, Spain			35.00

#### MINERAL & ELEGANT

2017 Sauvignon Blanc, 'Wally', Les Caves de la Loire, France	5.25	14.95	22.50
2016 Muscadet de Sèvre et Maine sur Lie, Loire, France			25.50
2017 Gavi di Gavi, Terre Antiche, Piemonte, Italy			32.00
2017 Mâcon village, Domaine Perraud, Burgundy, France			41.00
2016 Sancerre, Domaine des Broses, Loire, France			45.00

#### RICH & STRUCTURED

2017 Chenin Blanc, Liberty Fairtrade, Western Cape, South Africa	5.70	16.95	24.00
2016 Chablis, Domaine Corinne Perchaud, Burgundy, France			39.00
2015 'Le Grand A' Aligote, David Moret, Burgundy, France			39.00
2016 Saint-Véran, Domaine Perraud, Burgundy, France			48.00

### ROSÉS

2017 'Esterelle' Côtes de Provence, Château du Rouët, France	6.95	19.70	29.00
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### REDS

#### LIGHT & FRUITY

2017 Merlot/Grenache, Les Vignes de L'Eglise, Languedoc, France	4.60	13.00	18.00
2017 Merlot, Sanama Reserva,	6.20	17.50	19.00
2016 Valpolicella, Allegrini, Veneto, Italy			34.00
2016 Pinot Noir, Tinpot Hut, Marlborough, New Zealand			38.00
2015 Mercurey Rouge, Château de Santenay, Burgundy, France			48.00

#### MEDIUM-BODIED AND SMOOTH

2017 Carignan. Baron de Badassière, Languedoc, France	4.60	13.00	19.00
2016 Château de Fontenille Bordeaux Rouge, France	6.90	21.00	30.00
2016 Château La Croix Bonneau Montagne Saint-Émilion, France			45.00

#### SPICY AND FRUIT-DRIVEN

2016 Syrah, Passo del Tempio, Sicily, Italy	5.10	14.95	21.00
2014 Rioja Crianza, Bodegas LAN, Spain	7.80	23.00	32.00
2016 Pruno, Ribera del Duero, Finca Villa Creces, Spain			43.00
2016 Crozes-Hermitage Rouge, Maison Les Alexandrins, Rhône, France			45.00
2007 Haut-Médoc, Château Larose Perganson, Bordeaux, France			52.00
2015 'Closerie de Vaudieu' Chateauf-neuf-du-Pape, Rhône, France			55.00

#### BOLD AND ROBUST

2017 'Tradition Reserve' Cabernet Sauvignon, Los Boldos, Chile	6.20	17.50	25.50
2017 Mendoza Malbec Clasico, Kaiken, Argentina	6.50	20.00	31.00
2015 Gigondas, Domaine des Bosquets, Southern Rhône, France			52.00

## APÉRITIFS

served in measures of 50ml inc. mixer

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Piquant mixed olives	2.25
Champagne Cocktail	9.50
Fresh Raspberry Bellini	8.95
Kir Royale	9.50
Kir Breton	6.00
Vodka Martini Cocktail	6.50
Gin Martini Cocktail	6.50
Pimms	6.50
Dubonnet	5.00
Campari	5.50
Pernod	5.50
Malibu	5.50
Noilly Prat	5.50
Martini Bianco/Extra Dry/Rosso	5.50

## BEER/CIDER

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Kronenbourg 275ml	3.95
Stella Artois Cidre 500ml	4.25
Leffe Blonde Abbey 330ml	4.95
Witstable pale ale, "PICON TOP" 500ml	5.25
Leffe Blonde 330ml	5.50
Crabbies Ginger Beer (g/f) 200ml	4.95

## SOFT DRINKS

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Coca-Cola/Fanta/Sprite	2.50
Sparkling/Still Filtered Water	3.25
Red Bull	2.95
Freshly Squeezed Orange Juice	3.50
J20 Pear & Raspberry Spritz	2.95
Fentimans Rose Lemonade	2.80
Fentimans Dandelion & Burdock	2.80
Fentimans Ginger Beer	2.95
Sparkling Elder lower Pressé	3.25