



# wine menu

## SPARKLING WINES

1. **Prosecco, Casa Sant'Orsola, Veneto, Italy, NV** Bottle £ 20.90  
Grapes: Prosecco 12% abv  
*Crisp, fruity and refreshing. With light bubbles and a touch of sweetness*  
*Food match: Good with a variety of light dishes with a little spice*
2. **Bauchet 'Origine' Brut Champagne** Bottle £ 34.50  
Grapes: Chardonnay and Pinot Noir 13% abv  
*Excellent Champagne with elegant and fruity notes and a toasty finish*  
*Food match: Maybe quite surprisingly, this is one of the best pairings with Chinese food*

## WHITE WINES

3. **Quinteiro Airen, Castilla, Spain** Bottle £ 14.50  
Grapes: Airen Medium 11% abv  
175ml £ 3.60  
250ml £ 4.90  
*Light, crisp and refreshing. Airen is a fruity grape variety, grown only in Spain*  
*Food match: Seafood, soups and vegetable dishes*
4. **Apaltagua 'Gran Verano' Chardonnay, Central Valley, Chile** Bottle £ 16.50  
Grapes: Chardonnay Dry 13% abv  
*Smooth, fruity and refreshing with flavours of peach and apple throughout*  
*Food match: Great with either seafood, chicken or light pork dishes. A very versatile wine*
5. **Pinot Grigio Villa Garducci, Veneto, Italy** Bottle £ 17.50  
Grapes: Pinot Grigio Dry 12.5% abv  
175ml £ 4.40  
250ml £ 5.90  
*A delicate and versatile food wine with stone fruit flavours*  
*Food match: Good with light soups or vegetables*
6. **Torea 'Oystercatcher' Sauvignon Blanc, Marlborough, New Zealand** Bottle £ 20.50  
Grapes: Sauvignon Blanc Medium 13% abv  
*Full flavoured and vibrant. Fresh acidity and a hint of minerality*  
*Food match: An excellent pairing with most seafood dishes, especially those with a little spice*

## ROSE WINES

7. **Pinot Grigio Rosé Villa Garducci, Veneto, Italy** Bottle £ 16.50  
Grapes: Pinot Grigio Dry 13% abv  
*Light salmon pink in colour with hints of peach and raspberry flavours*  
*Food match: Great with light seafood dishes*

## RED WINES

8. **Quinteiro Tempranillo, Castilla, Spain** Bottle £ 14.50  
Grapes: Tempranillo Light bodied 12% abv  
175ml £ 3.60  
250ml £ 4.90  
*Soft and smooth Spanish red from the famous grape of Rioja. It has superb balance and ripe tannins*  
*Food match: A versatile wine. Good with most meats*
9. **Apaltagua Gran Verano Merlot, Central Valley, Chile** Bottle £ 16.50  
Grapes: Merlot Medium bodied 13.5% abv  
175ml £ 4.20  
250ml £ 5.60  
*Soft, fruity Merlot with delicate plum and mulberry flavours and a lovely juicy and long finish*  
*Food match: Ideal with pork, lamb or duck*
11. **Rioja Crianza Mendiarte, Rioja Alta, Spain** Bottle £ 20.90  
Grapes: Tempranillo Medium bodied 13.5% abv  
*Fruity and earthy in the typical style of Rioja. Red fruit flavours with balanced tannins*  
*Food match: Good with any red meat dishes*

(Wine by the glass also available in 125ml measures on request)