



Champagne & Sparkling Wine

Billecart - Salmon Brut Rose NV Champagne (France) 750ml

Grape : Chardonnay, Pinot Meunier and Pinot Noir ABV 12%

S.P £ 120.00

Tasting Notes: This cuvée is light, elegant flavour, followed by red fruit, fresh finish with a taste of raspberry.

Food Pairing: Classic aperitif, light seafood.

Grand Duchene Charles VII Blanc de Blancs (France) 750ml

Grape: Chardonnay, Pinot Noir, Pinot Meunier ABV 12%

S.P £ 82.00

Tasting Notes: Pure white fruit aromas of pear and lychee which after a time in the glass gives way to pastry cream notes, very delicate and silky with refreshing finish.

Food Pairing: The ideal champagne for special occasion , as aperitif , scallops or asparagus risotto.

Michael Arnold Brut & Fils Rose, Brut Champagne Grand Cru, 750 ml (France)

Grape: 100 % Pinot Noir, ABV 12%

S.P £ 55.00

Tasting Notes: A gorgeous, rich rosé colour with typical Pinot fruit on the nose, wonderfully fresh with notes of red-berried fruit and cherries. The mousse is fine with lovely richness and well-balanced acidity. An excellent, full-flavoured rosé. Dry & Fruity.

Food Pairing : Nibbles, Snacks, Tapas, Meaty & Oily Fish

Moët & Chandon Brut Impérial (France)

Grape: Chardonnay, Pinot Meunier and Pinot Noir , ABV 12%

S. P. £ 60.00

Tasting Notes: Creamy mousse, fresh, dry and biscuity with hints of stone fruits. Brioche, citrus & white stone fruits on the finish .

Food Pairing: Raw Seafood, ceviche

Wiston Estate south Down Blanc De Noir (Sussex, England)

Grape: 100% barrel-fermented Pinot Noir, ABV 12%

S.P. £ 45.00

Tasting Notes: This very special, limited edition Blanc de Noirs 2010 is a new favourite of ours. This rich and complex single vineyard wine is brimming with nectarines, strawberries and rhubarb, overlaid with delicious brioche, toasted hazelnut and savoury mineral notes.

Food pairing: Risotto, Toasted Brioche.

Sixteen Ridges Pinot Noir 2013 (Worcestershire, England) 750ml

Grape: 100 % Pinot Noir , ABV 11%

S.P £ 50.00

Tasting Notes: Perfect for Summertime .

Rich and elegant with a palate of fresh strawberry, red cherry, red berry and hints of herbaceousness. There is a vibrant acidity which cleanses the palate leaving a crisp raspberry flavour and a long lasting finish.

Food Pairing: Perfect on it's own or with fresh summer fruits.

Quarted Anderson Valley Brut (California) 750ml

Grape :60% Chardonnay, 40 % Pinot noir, ABV 12,5%

S.P £ 48.00

Tasting Notes: This crisply elegant multi-vintage wine dazzles with complex pear, spice and hazelnut flavours. Fresh and lightly fruity, with great finesse and depth of flavour.

Food Pairing: Wonderful with egg dishes, brunch, sushi, spicy Asian food, fish and white meats with creamy sauces.

White Wine

Crystallum “The Agnes” Chardonnay 2017 (Walkers Bay, South Africa) 750ml

Grape : 100 % Chardonnay , ABV % 13.5

S.P. £ 50.00

Tasting Notes: The nose is wonderfully expressive with notes of lime, grapefruit, nectarine and ripe peach. The palate is intense and layered with a strong fruit core and lovely fresh acidity.

Food Pairing: Pork, Rich fish, Salmon Tuna, Vegetarian, Poultry dishes

Jhon Duval Plexus (Barossa Valley, Australia) 750ml

Grape : 57% Marsanne , 30 % Roussanne , 13% Viognair , ABV 12.5 %

S.P £ 40.00

Tasting Notes: Aromas of stone fruits , dried apricots . Rich Flavours of nectarine , mandarin and pear.

Food Pairing: Pork, Game, Shellfish, Spicy food, Poultry, Mild and soft cheese

Assyrtiko (Santorini, Greece) 2017 750ml

Grape: Assyrtiko ABV 13.5 %

S.P. £ 48.00

Tasting Notes: Assyrtiko-Santorini wines are rare and distinctive.

Citrus, vanilla and spice aromas . On the palate, it's complex, with fresh fruit, sea salt and stone notes that finish with a whiff of smoke.

Food Pairing: Shellfish , Salmon or Lean fish

Altano Douro 2017 (Portugal) 750 ml

Grape: Moscatel Galego , Rabigato , Viosinh, ABV13%

S.P £ 27.00

Tasting Notes: Wonderfully fresh summer and tropical fruits: peach, apricot and pineapple, which linger pleasurably on the palate. Very crisp and satisfying in the mouth with hints of green apples and lightly herbal nuances, finishing with an attractive citrus acidity - vibrant and appealing.

Food Pairing: Shellfish and other fresh seafood, as well as summer salads, or quite simply as a refreshing aperitif.

Sixteen Ridges Bacchus 2017 (Herefordshire, England) 750ml

Grape : Baccus ABV 12%

S.P. £ 38.00

Tasting notes: Dry white wine, aromas of basil, fresh lime with punchy palate of gooseberries and greengages.

Food Pairing: Summer Salads, Goats Cheese or simply aperitif.

Pewsey Vale Eden Valley Riesling 2012 (Australia) 750ml

Grape: Riesling ABV 12.5 %

S.P. £ 48.00

Tasting Notes: The palate shows great length and depth with concentrated power, pristine fresh lime juice overlaid with toasted brioche, sage oil and lemongrass. The wine finishes with fresh acidity, balancing the flavour intensity.

Food pairing: Foie Gras, duck breast, gnocchi, pastas with olive oil and shaved truffles.

Domain Laroche Chablis 1er "Les Vaudevey" 2017 (Burgundy, France) 750ml

Grape : 100% Chardonney , ABV 12, 5%

S.P £ 80.00

Tasting Notes: Bright gold in colour with an elegant nose which abounds with citrus aromas and mineral overtones. Racy in style with fine white fruit flavours balanced by zesty freshness. A long, lingering mineral finish.

Food Pairing: Oysters, Seafood Pastas, Seafood Salads, Snails, Cheesy nibbles.

Rose Wine

Lyme Bay Rose (Devon, England) 750ml

Grape: 100 % Pinot noir, ABV 12.5 %

S.P £ 40.00

Tasting Notes : This wine shows good length and mouth-feel, with a refreshing acidity and is driven by redcurrant, cranberry, rhubarb, and strawberry flavours.

Food Pairing: BBQ, Grilled / seared seafood, light meats, spicy dishes, citrus berries desserts

**Château Galoupet, Cru Classé Rosé, Côtes de Provence 2018 (South France)
750ml**

Grape: Grenacha , Cinsault , Syrah , ABV 13%

S.P £35.00

Tasting Notes: The nose is floral with hints of lychees, the palate more pronounced with great flavours of cherries and raspberries. The finish is elegant, fruity, dry & crispy.

Food Pairing: Pork, Shellfish, Vegetarian, Poultry

Dunleavy Rose 2017 (Somerset, England) 750ML

Grape : 100 % Pinot Noir , ABV 11.5 %

S.P £30.00

Tasting Notes: Light and fresh with strawberry, red cherry and honeydew melon on the palate. The finish is delicate and creamy.

Food Pairing: Complimenting wide range of foods. This is versatile wine for any time of the year.

Red Wine

Settlers Pinot Noir 2013 (New Zealand) 750ml

Grape: Pinot Noir, ABV 13.5 %

S.P. £35.00

Tasting Notes: Spice and cedar. To taste, the flavour profile is a combination of savoury and spice, rich and ripe without losing precise pinot noir detail. Tannins are firm but integrated, leaving a lasting impression of texture, concentration and not least.

Food pairing : Beef, Veal, Game (deer, venison), Poultry

Paul Prieur Sancerre 2016 (France)

Grape: Pinot Noir, ABV 13%

S.P. £45.00

Tasting Notes: The palate is light and smooth , offering notes of ripe raspberries , apricot & savoury spices.

Food Pairing : Salmon, white meat with creamy sauce.

Tobelos Rioja 2015 (Spain) 750ml

Grape : Tempranillo , ABV 14%

S.P 43.00

Tasting Notes: Complex, powerful berry fruit nose with hints of vanilla, cocoa and spice. Velvety softness with great depth of ripe, rich blackberry/spicy fruit on the palate, soft tannins, outstanding nobility, good structure, with a harmonic, balanced development climaxing in an elegant, full and very persistent aftertaste.

Food Pairing : Lamb shank, stews, rice, game or poultry.

Privada 2015 Family Bland (Argentina) 750ml

Grape: Malbec , Cab.Sav, Merlot. C. P.

S.P £ 40.00

Tasting Notes: A rich chocolaty aromas leads to deeply spiced flavours of dark plum, kirsch & mocha. Creamy mid plate, with finish that is filled with notes of cocoa powder & raspberry.

Food Pairing: Beef , Pasta , Poultry , Lamb.

Touraine Rouge 2018 - Francois Chidaine (France)

Grape : 50% Cabernet-franc, 35% Côte, 15% Pineau d' Aunis, ABV 12.5 %

S.P. £ 39.00

Tasting Notes: Aromas of ripe red fruits. Light and fruity with melted tannins finish.

Food Pairing: Charcuterie, Barbecue, Lavish Grill, White Meats

Chateau Cissac Haut Medoc 2015 (Bordeaux)

Grape: Cabernet Sauvignon , Merlot , ABV 13%

S.P. £ 68.00

Tasting Notes: Lean, classic, crisp, firm style of wine with bright & tart red fruit finish.

Food Pairing: Perfect match with Asian dishes, hearty fish, mushrooms

Apéritif, Pudding Wine

Grahams Fine White Port (Portugal Duro) 750 ml

Grape: Codega , Rabigato , Malvasia , ABV 19 %

S.P £ 35.00

TASTING NOTES - Graham's White Port has appealing flavours of grape and delicate almond & citrus notes. A gorgeous pale, golden colour, fresh & delicate.

FOOD PAIRING SUGGESTION AND SERVING - Serve chilled or over ice with Tonic Water, slice of lemon and mint. Equally delicious served as an aperitif or with light dessert.

Chateau Laville Sauternes 2015 (Bordeaux, France) 375ml

Grape: Samillion , Sauvignon Blanc , Muscadelle ABV 20%

S.P £ 40.00

FEATURES: Sustainable, Vegan, Vegetarian.

TASTING NOTES: A bright , golden wine that opens with intense aromas of candied fruits, honey and spices. Rich palate, lovely delicacy & perfectly balanced. The fresh, long finish has a lively citrus twist to round it off.

Food Pairing: Perfect with Fruity desserts, Blue cheese.

Palo Cortado Viejo C.P Dry Sherry (Andalusia) 750ml

Grape :100% Palomino ABV 20 %

S.P £ 60.00

TASTING NOTES: A medium intensity mahogany colour. Delicate on the nose, with intense dried fruits, hazelnuts and walnuts. Notes of spices, vanilla and more dried fruit on the palate. Full bodied and with a long sophisticated finish.

Food Pairing: It is perfect as a aperitif , perfect with sweet desserts, mature & hard cheeses, cured meats & snacks

Features: Vegan, Vegetarian