



A SELECTION OF  
WINES, PORTS & CHAMPAGNES  
BY THE BOTTLE AND GLASS

ALL OF OUR WINES ARE AVAILABLE  
TO TAKE HOME AT RETAIL PRICES.  
PLEASE ASK A MEMBER OF THE TEAM  
FOR MORE DETAILS.

Established in 1879, we have been sourcing and shipping wine as an independent, family business for 137 years. Over time, we have built strong relationships with many small, family producers around the world enabling us to bring you a number of exciting wines exclusively. The emphasis of our list is on Iberian and South American countries to complement the Spanish-influenced food that we serve, alongside much-loved classics from Bordeaux, Burgundy and other world wine regions. All of our wines are available to take home and we also deliver locally and nationwide.

We hope that you enjoy our selection.

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PLEASE ASK TO SEE OUR RETAIL PRICE LIST

## WINES BY THE GLASS

GLASS (125 ML)    GLASS (175 ML)    BOTTLE

### CHAMPAGNE AND SPARKLING

<b>Louis Boyier Brut NV, Champagne, France</b> Crisp and dry with lovely biscuit and brioche flavours. Elegant with great length.	£9.95		£48.00
<b>Prosecco Brut DOCG Toffoli NV, Italy</b> Top level Prosecco with flavours of golden apple and a floral bouquet. Delicate and refined. <i>Also available: Magnum £75.00</i>	£7.25		£37.00
<b>Savia Viva Cava Brut Reserva NV, Penedés, Spain</b> Citrus and stone fruit flavours and great depth and finesse, from this small organic winery.	£6.95		£36.00

### WHITE

<b>Las Pampas Chenin Torrontés 2017, Mendoza, Argentina</b> Fresh, fruity and vibrant with tropical fruit and floral aromas.	£4.70	£6.50	£23.50
<b>Zapallares Reserva Sauvignon Blanc 2016/17, Valle de San Antonio, Chile</b> Beautiful aromas of citrus fruits and spring blossom, balanced by a crisp and clean finish.	£5.10	£7.10	£26.00
<b>House White Burgundy 2017, Mâcon, France</b> Unoaked medium-bodied Chardonnay with ripe fruits, hints of butter and nuttiness.	£6.10	£8.50	£31.00
<b>Fiano Carlomagno 2017, Puglia, Italy</b> Supremely fresh with hints of honey, citrus and grapefruit. Beautifully balanced.	£5.00	£6.90	£24.95
<b>Vermentino Montauto 2016 Tuscany, Italy</b> Floral and herbaceous Vermentino handcrafted from a boutique estate in Southern Tuscany.	£6.00	£8.30	£29.95
<b>Quinta Das Arcas Penedo Gordo 2016 Alentejano, Portugal</b> Made from native grapes Roupeiro and Antão Vaz. A refreshing dry wine with floral and citrus notes.	£4.80	£6.60	£24.00
<b>Arcan Albariño 2015/16 Rías Baixas, Spain</b> Sourced from a beautiful two-hectare site overlooking the ocean. Flavours of citrus and nectarine with great depth and complexity.	£7.50	£9.95	£37.50
<b>Ochoa Uvadoble Viognier 2016, Navarra, Spain</b> Beautiful aromas of citrus fruits and spring blossom, balanced by a crisp and clean finish.	£5.70	£7.95	£28.95
<b>Viña Temprana Macabeo 2017, Campo de Borja, Spain</b> Fresh and delicate with intense floral aromas and hints of apple and peach fruit.	£4.00	£5.50	£19.95

### ROSÉ

<b>Mediterranée Rosé 2016, Coteaux du Rhône, France</b> Light and delicate rosé with rose petal aroma and wild red berry flavour.	£4.50	£6.20	£23.00
<b>Ochoa Lágrimas Rosado 2017, Navarra, Spain</b> Made in the traditional Navarrese method, the wine is long and has delightful notes of freshly picked berries.	£5.30	£7.40	£27.00

## WINES BY THE GLASS

	GLASS (125 ML)	GLASS (175 ML)	BOTTLE
<b>RED</b>			
<b>Séptima Malbec 2016, Mendoza, Argentina</b> Bursting with plum and cherry fruits, toasty vanilla notes and soft, delicate tannins.	£5.80	£8.10	£29.50
<b>Zapallares Reserva Merlot 2016, Valle de Colchagua, Chile</b> Medium-bodied, elegant and soft with notes of raspberry and crème de cassis.	£5.00	£6.90	£25.00
<b>Primitivo Appassimento Carlomagno 2015, Puglia, Italy</b> Attractive aromas of cherries, raspberries and chocolate with hints of dried fruit and spice.	£5.00	£6.90	£25.00
<b>Quinta de Sant'Ana Pinot Noir 2015/16, Lisboa, Portugal</b> Intense aromas of cherry with a hint of spice. Complex and elegant.	£7.30	£9.95	£36.50
<b>El Vino Tinto de la Casa 2015, Navarra, Spain</b> Fruit forward and soft with a round finish. Equal parts Tempranillo, Cabernet Sauvignon and Merlot.	£4.50	£6.20	£22.50
<b>House Rioja Crianza 2015, Spain</b> Layers of black and red fruits, with gentle vanilla and oaky notes.	£5.70	£7.90	£28.50
<b>Mencía Quinta de Obispo 2016, Bierzo, Spain</b> Ripe black fruit and spice, with firm tannins. Well balanced with great length.	£5.50	£7.70	£27.95
<b>Ribera del Duero 'Roble' Prios Maximus 2015, Spain</b> Intense blackberry fruit with vanilla, savoury and spice notes. Powerful and textured.	£7.00	£9.90	£36.00
<b>Viña Temprana Old Vines Garnacha 2016, Campo de Borja, Spain</b> Rich and soft, with notes of cherry and raspberry. Made from vines that are over 40 years old.	£4.00	£5.50	£19.95
<b>SWEET AND FORTIFIED</b>			
<b>Ochoa Moscatel Vendimia Tardia 2016, Navarra, Spain (50CL)</b> Very aromatic with notes of honey, toasted bread, raisins and orange blossom.	£5.45	£10.90	£38.00
<b>Juan Victor Fino, Jerez, Spain</b> Dry, elegant and mouth-watering with soft flavours of apple and almond.	£3.00	£6.00	£34.00
<b>Juan Victor Manzanilla, Sanlúcar, Spain</b> The epitome of Manzanilla. Delicious citrus and nut aromas and a tangy, zesty finish.	£3.00	£6.00	£34.00
<b>Hidalgo Napoleon Amontillado, Sanlúcar, Spain (50CL)</b> Intensely rich hazelnut and beeswax aromas with a nutty taste and textured palate.			£34.00
<b>Pedro Ximenez La Cilla, Barbadillo, Spain</b> A luscious sweet sherry. Raisins, figs and treacle with liquorice and toasty notes.	£5.00	£9.90	£52.00
<b>El Vino No 22 H&amp;H Full Dry Madeira (50CL)</b> Pale, dry and tangy with an aromatic bouquet. Sercial style.	£4.80	£9.95	£40.00
<b>El Vino No 21 Fine Bual Madeira (50CL)</b> Rich and full bodied. Medium sweet.	£4.80	£9.95	£40.00
<b>El Vino No 24 Cream Malmsey Madeira</b> Sweet, intensely rich and luscious with great length.	£4.10	£7.90	£44.50
<b>El Vino Finest Reserve Port</b> Luscious fruit flavours of plums, dark berries and prunes.	£4.00	£8.00	£42.00
<b>Quinta da Silveira 10yr old Tawny Port</b> Aged for an average of 10 years. Flavours of caramel, dried fruit and nuts with a long finish.	£5.50	£11.00	£58.00

## CHAMPAGNE AND SPARKLING

	GLASS (125ML)	GLASS (175ML)	BOTTLE
<b>Savia Viva Cava Brut Reserva NV, Penedés, Spain</b> Citrus and stone fruit flavours and great depth and finesse, from this small organic winery.	£6.95		£36.00
<b>Prosecco Brut DOCG Toffoli NV, Italy</b> Top level Prosecco with flavours of golden apple and a floral bouquet. Delicate and refined. <i>Also available:</i> Magnum £75.00	£7.25		£37.00
<b>Louis Boyier Brut NV, Champagne, France</b> Crisp and dry with lovely biscuit and brioche flavours. Elegant with great length. <i>Also available:</i> Half £27.95 ~ Magnum £95.00 ~ Jeroboam £200.00	£9.95		£48.00
<b>Dumenil Grand Reserve Premier Cru NV, Champagne, France</b> Sourced entirely from 1er cru vineyards, late disgorged with a large proportion of reserve wine – exceptionally round and complex.			£55.00
<b>Hoffmann and Rathbone Classic Cuvée 2013, Sussex, England</b> This exciting new British winemaker's first vintage. Fresh and bright with a long rich finish.			£66.00
<b>Pol Roger Brut NV, Champagne, France</b> Winston Churchill's favourite Champagne, with delightful notes of apple and brioche. <i>Also available:</i> Magnum £163.00			£82.00
<b>Gosset Grand Blanc de Blancs NV, Champagne, France</b> Limited production, 100% Chardonnay. Light and fresh with notes of truffle and lemon.			£103.00
<b>Louis Roederer Vintage 2009, Champagne, France</b> Intense and powerful. Biscuity with green apple and citrus, made from an iconic Champagne House only in the very best years.			£105.00
<b>Krug NV, Champagne, France</b> A supremely refined Champagne from one of the finest Houses.			£220.00
<b>Dom Perignon 2009, Champagne, France</b> A deserved icon of Champagne. Rich, intense and supremely complex.			£225.00

## SPARKLING ROSÉ

			BOTTLE
<b>Gouguenheim Sparkling Malbec Rosé NV, Tupungato, Argentina</b> Delicate aromas of cherries and strawberries. Very fresh with fine bubbles.			£33.00
<b>Louis Boyier Rosé NV, Champagne, France</b> Delightful and delicate with summer fruit flavours and a crisp and dry finish.			£48.00
<b>Dumenil Rosé Premier Cru NV, Champagne, France</b> Very old Pinot Meunier vines give powerful red fruits flavours; blended to perfection with equal parts Pinot Noir and Chardonnay.			£68.00
<b>Pol Roger Rosé 2008, Champagne, France</b> Very delicate with impressive wild strawberry and citrus flavours.			£140.00

## WHITE WINE

	GLASS (125ML)	GLASS (175ML)	BOTTLE
<b>SPAIN, PORTUGAL AND SOUTH AMERICA</b>			
<b>Viña Temprana Macabeo 2017, Campo de Borja, Spain</b> Fresh and delicate with intense floral aromas and hints of apple and peach fruit.	£4.00	£5.50	£19.95
<b>Quinta Das Arcas Penedo Gordo 2016 Alentejano, Portugal</b> Made from native grapes Roupeiro and Antão Vaz. A refreshing dry wine with floral and citrus notes.	£4.80	£6.60	£24.00

<b>Las Pampas Chenin Torrontés 2017, Mendoza, Argentina</b>	£4.70	£6.50	£23.50
Fresh, fruity and vibrant with tropical fruit and floral aromas.			
<b>Ochoa Calendas Viura Chardonnay 2016, Navarra, Spain</b>			£25.50
Refreshing Viura perfectly complemented with the richer complexity of Chardonnay.			
<b>Zapallares Reserva Sauvignon Blanc 2017, Valle de San Antonio, Chile</b>	£5.10	£7.10	£26.00
Beautiful aromas of citrus fruits and spring blossom, balanced by a crisp and clean finish.			
<b>Savia Viva Classico Blanco 2015, Penedés, Spain</b>			£28.50
Organic. Aromatic, zesty and fruity with great length. A real crowd pleaser.			
<b>Gouguenheim Chardonnay 2016, Mendoza, Argentina</b>			£28.95
Highly aromatic with notes of green apple and pear. Medium bodied with subtle oak influence.			
<b>Ochoa Uvadoble Viognier 2016, Navarra, Spain</b>	£5.70	£7.95	£28.95
Well rounded and complex with flavours of apricot and stone fruits.			
<b>Alto Los Romeros Gran Reserva 2014, Rousanne Marsanne, Colchagua, Chile</b>			£31.00
Aromas of mandarin orange, orange peel, honey and hazelnuts. Rich but still fresh.			
<b>Quinta do Avelino Treixadura 2015, Ribeiro, Spain</b>			£35.00
Treixadura is rare grape variety native to Ribeiro. Elegant with mineral notes and a long finish.			
<b>Quinta da Silveira Branco 2012, Douro, Portugal</b>			£38.00
Owned by the same family for the past couple of centuries, shows ripe fruits, wild herbs and a touch of minerality.			
<b>Arcan Albariño 2015/16, Rías Baixas, Spain</b>	£7.50	£9.95	£37.50
Sourced from a beautiful two-hectare site overlooking the ocean. Flavours of citrus and nectarine with great depth and complexity.			
<b>Ventisquero Grey Glacier Atacama Sauvignon Blanc 2017, Chile</b>			£38.00
Produced on the borders of the Atacama Desert, this has great structure and a clean acidity.			
<b>Valserrano Gran Reserva Blanco 2009, Rioja, Spain</b>			£58.00
Creamy, rich and complex with delightful aromas of vanilla with notes of toasty oak.			
<b>CLASSIC EUROPE</b>			
<b>Chemin de la Serre Marsanne Viognier 2016/17, Languedoc, France</b>			£21.95
Delightful floral aromas with apricot, peach and a hint of spice.			
<b>Amori Pinot Grigio 2016, Italy</b>			£23.00
Light, elegant and refreshing. An ideal aperitif.			
<b>Grandiose Sauvignon Blanc 2016, Pays d'Oc IGP, France</b>			£24.00
Gooseberry and lychee with grassy, lemony overtones. A seriously good value Sauvignon.			
<b>Fiano Carlomagno 2017, Puglia, Italy</b>	£5.00	£6.90	£24.95
Supremely fresh with hints of honey, citrus and grapefruit. Beautifully balanced.			
<b>Côtes du Rhône Blanc, Les Promesses Gonnet 2016 France</b>			£28.50
Aromatic and fresh with floral, citrus and tropical fruit aromas.			
<b>House White Burgundy 2017, Mâcon, France</b>	£6.10	£8.50	£31.00
Unoaked medium-bodied Chardonnay with ripe fruits, hints of butter and nuttiness.			
<b>Montauto Vermentino 2016, Tuscany, Italy</b>	£6.00	£8.30	£29.95
Floral and herbaceous Vermentino hand crafted from a boutique estate in Southern Tuscany.			

<b>Lyme Bay Shoreline 2016, Devon, England</b>	£37.95
Complex notes of lemon, rose petal and grapefruit.	
<b>Pouilly Fumé La Marie 2016, Loire, France</b>	£42.00
Aromatic and floral with intricate zesty fruits on the palate and a dry, flinty finish.	
<b>Gewürztraminer Becker 2015, Alsace, France</b>	£42.00
Medium-dry, rich, spicy and aromatic. Superb with stronger flavoured dishes. Organic.	
<b>Chablis Domaine d'Elise 2016, France</b>	£44.00
From a Domaine ideally located on the slopes above 1er Cru, Côte de Lechet. Classic Chablis.	
<b>Pouilly Fuissé Aux Chailloux 2014/15, Domaine Sève, Burgundy, France</b>	£47.50
Refined with intense flavours of honeyed fruit and a delicate yet mineral finish. <i>Also available:</i> Half £28.00 Magnum 2015 £99.00	
<b>Chablis 1er Cru Vau de Vey Malandes 2015, Burgundy, France</b>	£58.00
Minerally with good acidity, and fresh stone fruits flavours.	
<b>Meursault Village 2015, Domaine Michelot, Burgundy, France</b>	£70.00
Creamy and complex. Rich notes of honey and nuts, with a vibrant and snappy citrus finish.	
<b>Wehlener Sonnenuhr Spätlese 2011, S.A. Prum, Mosel, Germany</b>	£74.00
Medium dry with notes of ripe peaches and apricots. A premium Riesling.	
<b>Puligny-Montrachet Village 2015, Jean Louis Chavy, Burgundy, France</b>	£89.00
Well-balanced proportions of fruit and oak, with the classic elegance of Puligny-Montrachet.	

## OTHER NEW WORLD

<b>Beyond the River Chardonnay NV, South Eastern Australia</b>	£21.50
An easy, fresh, fruity wine. Very versatile and enjoyable.	
<b>Mount Brown Pinot Gris 2016, Waipara, New Zealand</b>	£27.95
Plenty of floral aromas mixed with lychee and peach fruits. Rich and well balanced.	
<b>Wild River Sauvignon Blanc 2017, Waipara, New Zealand</b>	£29.95
Bursting with passion fruit and pineapple, with an underlying citrus minerality.	
<b>Juniper Crossing Semillon Sauvignon 2016, Margaret River, Australia</b>	£39.95
Vibrant with heaps of lively citrus and tropical fruits and a distinctive purity and freshness.	
<b>Mitchell Watervale Riesling 2015, Clare Valley, Australia</b>	£40.00
A refreshing wine of poise and balance with lees contact to soften the wine.	
<b>Little Beauty Sauvignon Blanc 2016/17, Marlborough, New Zealand</b>	£40.00
Fresh and zesty, beautifully balanced by flavours of pink grapefruit and gooseberry.	
<b>Mappinga Chardonnay 2012, Adelaide Hills, Australia</b>	£44.00
Lightly oaked, refined and sophisticated with notes of peach and melon.	
<b>Meerlust Chardonnay 2016, Stellenbosch, South Africa</b>	£58.00
Deep nutty and buttery flavours balanced with apple and melon fruits and a mineral freshness running through its core.	

## ROSÉ

	GLASS (125 ML)	GLASS (175 ML)	BOTTLE
<b>Mediterranée Rosé 2016, Les Coteaux du Rhône, France</b>	£4.50	£6.20	£23.00
Light and delicate rosé with rose petal aroma and wild red berry flavour.			

<b>Ochoa Lágrimas Rosado 2017, Navarra, Spain</b>	£5.30	£7.40	£27.00
Made in the traditional Navarrese method, the wine is long and has delightful notes of freshly picked berries.			
<b>Sancerre Rosé Les Villots 2016, Leon Vatan, Loire, France</b>			£40.00
Delicate salmon pink colour, light bodied with mineral and floral aromas and delicate red fruit flavours.			
<b>Rosé de Léoube 2016, Provence, France</b>			£42.00
Delicate and dry, classic Provence rosé made by renowned winemaker Romain Ott. Organic.			

## RED WINE

GLASS (125 ML)    GLASS (175 ML)    BOTTLE

### SPAIN, PORTUGAL AND SOUTH AMERICA

<b>Viña Temprana Old Vines Garnacha 2016, Campo de Borja, Spain</b>	£4.00	£5.50	£19.95
Rich and soft, with notes of cherry and raspberry. Made from vines that are over 40 years old.			
<b>El Vino Tinto de la Casa 2015, Navarra, Spain</b>	£4.50	£6.20	£22.50
Fruit forward and soft with a round finish. Equal parts of Tempranillo, Cabernet Sauvignon and Merlot.			
<b>Zapallares Reserva Merlot 2016, Valle de Colchagua, Chile</b>	£5.00	£6.90	£25.00
Medium-bodied, elegant and soft with notes of raspberry and crème de cassis.			
<b>Mencia Quinta de Obispo 2016, Bierzo, Spain</b>	£5.50	£7.70	£27.95
Ripe black fruit and spice, with firm tannins. Well balanced with great length.			
<b>Ventisquero Reserva País Moscatel 2016, Maule Valley, Chile</b>			£28.50
An intriguing blend, showing delicate floral notes with fresh red berries.			
<b>House Rioja Crianza 2015, Spain</b>	£5.70	£7.90	£28.50
Layers of black and red fruits, with gentle vanilla and oaky notes.			
<b>Séptima Malbec 2016, Mendoza, Argentina</b>	£5.80	£8.10	£29.50
Bursting with plum and cherry fruits, toasty vanilla notes and soft, delicate tannins.			
<b>Ochoa Mil Gracias Graciano 2013, Navarra, Spain</b>			£34.00
Soft and velvety with indulgent dark black fruit aromas.			
<b>Ribera del Duero 'Roble' Prios Maximus 2015, Spain</b>	£7.00	£9.90	£36.00
Intense blackberry fruit with vanilla, savoury and spice notes. Powerful and textured.			
<b>Quinta de Sant'Ana Pinot Noir 2015/16, Lisboa, Portugal</b>	£7.30	£9.95	£36.50
Intense aromas of cherry with a hint of spice. Complex and elegant.			
<b>Ventisquero Grey Glacier Garnacha Carignan Mataró 2015, Chile</b>			£38.00
A traditional Mediterranean blend made with New World style wines, packed with fruit and refreshing acidity			
<b>Memoria Reserva 2013, Lisboa, Portugal</b>			£40.50
A blend of Touriga Nacional and Syrah. Chocolatey with a touch of vanilla and spice.			
<b>Gouguenheim Blue Flores Malbec 2013, Mendoza, Argentina</b>			£44.00
Named after indigenous flower, 'Blue Melosa'. 12 months in oak, full bodied and complex.			
<b>Valserrano Reserva 2012, Rioja, Spain</b>			£46.00
Soft and smooth with mature fruit flavours and notes of vanilla.			
<b>Gran Syrah 2013, Finca Las Moras, San Juan, Argentina</b>			£60.00
This superb Syrah is full and creamy with complex layers of red fruit, tobacco and chocolate.			



<b>Ventisquero Vertice 2014, Colchagua Valley, Chile</b>	£60.00
A Carmenere/Syrah blend. Shows red and blue berries, a firm structure with silky smooth tannins.	
<b>Desnivell Priorat 2011, Catalonia, Spain</b>	£64.00
Powerful and deep, but still smooth and elegant with aromas of cherries and plums.	
<b>Rioja Gran Reserva 2009/10, Miguel Merino, Rioja, Spain</b>	£74.00
Big on flavour, firm and mature with rich vanilla and oak flavours.	
<b>Finca Sopenia Synthesis Blend 2013, Mendoza, Argentina</b>	£83.00
Grown at 4,000 feet above sea level in the Andes, this wine has fantastic balance and complexity.	
<b>Rioja la Alta Gran Reserva 2009, Rioja, Spain</b>	£100.00
This is still one of the benchmarks for traditionally produced Rioja, exquisite blend of Tempranillo, Garnacha and Graciano.	
<b>BORDEAUX</b>	
<b>Château Peyronat 2014, Blaye, Côtes de Bordeaux</b>	£30.00
Soft, ripe and fruity on the palate with real elegance and good length. Organic.	
<b>Château Rocher Calon 2015, Montagne St Emilion</b>	£36.00
Full full bodied with robust red berry and cherry aromas with blackberries and liquorice on the palate.	
<i>Also available:</i> Half £20.00 Magnum £74.00	
<b>Château Les Haut Conseillants 2012, Lalande de Pomerol</b>	£45.00
Rich and smooth raspberry and black cherry flavours.	
<i>Also available:</i> Magnum 2014 £90.00	
<b>Château Cissac 2014, Cru Bourgeois, Haut Medoc</b>	£48.00
Classic Medoc - well balanced with lots of blackberry fruit and firm tannins.	
<i>Also available:</i> Magnum 2011 £95.00	
<b>Charmes de Kirwan 2012, Margaux</b>	£75.00
Luscious and mouthfilling with ripe bilberry flavours on the finish. Second wine of Château Kirwan.	
<b>Château Bonalgue 2012, Pomerol</b>	£79.00
Rich fruit and new oak combine to produce this superb wine. Drinking well now.	
<b>Château Batailley 2008, 5ème Cru Classé, Pauillac</b>	£95.00
Ripe dark berry flavours, full flavoured with a long finish.	
<b>Château Leoville Barton 2011, 2ème Cru Classé, St Julien</b>	£130.00
Elegant and smooth with the classic soft cedar character of St Julien.	
<b>Château Troplong Mondot 2012, 1er Grand Cru Classé, Saint-Emilion</b>	£155.00
Merlot dominant, sourced from exceptional vineyard sites. Forward, full bodied and opulent, classic 'Michel Rolland' style.	
<b>Château Lynch Bages 2011, 5ème Cru Classé, Pauillac</b>	£160.00
Far outperforming its 5th growth status. An iconic and most consistent Pauillac with an army of followers – on a par with other 'super seconds'.	
<b>BURGUNDY AND BEAUJOLAIS</b>	
<b>Morgon, Château de Durette 2016, Beaujolais</b>	£35.00
Medium-bodied and well rounded, from one of Beaujolais' most respected villages.	
<b>Bourgogne Rouge 2014, Laroze de Drouhin, Côtes de Nuits, Burgundy</b>	£44.00
Bright red fruits and a crisp acidity lift the palate. A fine Pinot Noir sourced from the 'negotiant arm' of renowned Domaine Drouhin Laroze.	

<b>Mercurey Rouge Clos de Perriere 2015 Château de Chamilly, Côte Chalonnaise, Burgundy</b>	£48.50
Rich and meaty Pinot with plenty of cherry fruit and hints of tobacco and spice. Offering great value and outstanding quality.	
<b>Maranges 1er Cru la Fussiere 2013, Domaine Bachelet-Monnot, Burgundy</b>	£55.00
From one of the best 1er Cru vineyards in the region. Complex with savoury notes of blackberries. <i>Also available:</i> Magnum £110.00	
<b>Morey St Denis 2015, Domaine Marchand Freres, Côtes de Nuits, Burgundy</b>	£62.00
Intense red fruits and silky texture dominate the palate with a touch of savoury spice adding complexity.	
<b>Beaune 1er Cru Clos du Roi 2012, Lois Dufouleur, Burgundy</b>	£73.00
Rich with heaps of red berries and plenty of spice. A wine of real class.	
<b>Pommard 1er Cru les Epenots 2009/10, Joseph Voillot, Burgundy</b>	£95.00
Stunning vintage. Packed with deep and ripe wild berry aromas.	

## RHÔNE

<b>Côtes du Rhône Vieilles Vignes 2016, Les Coteaux du Rhône</b>	£25.00
Warming and ripe with plenty of blackberry and raspberry fruit and hints of peppery spice.	
<b>Côtes du Rhône Lunar Apogé 2016, Domaine de Carabiniers</b>	£28.95
Biodynamic. Berries and blackcurrant with a subtle spiciness.	
<b>Crozes-Hermitage 2014, Frédéric Reverdy</b>	£38.00
The palate is intense with ripe red fruit flavours and smooth tannins.	
<b>Vacqueyras Château des Roques 2014</b>	£42.00
Warm, aromatic and spicy, with a hint of lavender and thyme. <i>Also available:</i> Magnum £82.50	
<b>Châteauneuf-du-Pape 2013, Domaine de Nalys</b>	£60.00
Rich and complex, with an impressive depth of flavour, from the Rhône's most famous appellation. <i>Also available:</i> Half bottle £33.50 ~ Magnum £125.00. Please ask for current vintages.	

## ITALY

<b>Montepulciano d'Abruzzo 2015, Caleo, Abruzzo</b>	£21.00
A rich and full wine, packed with plummy fruit and ripe tannins.	
<b>Primitivo Appassimento Carlomagno 2015, Puglia</b>	£5.00    £6.90    £25.00
Attractive aromas of cherries, raspberries and chocolate with hints of dried fruit and spice.	
<b>Barbera d'Alba San Pancrazio 2015, Pelassa, Piedmont</b>	£36.00
Full bodied and smooth with concentrated berry fruit flavours.	
<b>Chianti Classico Riserva 2012, Castelli di Grevepesa, Tuscany</b>	£37.00
Stylish with plenty of fruit flavour on the palate and an impressively long finish.	
<b>Barolo 2013, Pelassa, Piedmont</b>	£65.00
Velvety and rich on the palate with firm tannins and great length. A powerful wine.	
<b>Le Serre Nuove Ornellaia 2013, Bolgheri, Tuscany</b>	£75.00
2nd wine from the legendary Ornellaia estate, a perfect blend of classic Bordeaux varietals.	

## OTHER NEW WORLD

<b>The Landings Shiraz Cabernet Sauvignon 2016, South Eastern Australia</b>	£20.50
Fruity with distinct pepper and spice flavours. Smooth and easy.	

<b>Sidewood Shiraz 2015, Adelaide Hills, Australia</b>	£35.00
Red cherry, currant and dark plum flavours with hints of spice and soft, silky tannins.	
<b>Wild River Pinot Noir 2014, Waipara, New Zealand</b>	£35.00
Abundant fresh raspberry and cherry flavours with a lovely savoury edge.	
<b>Juniper Crossing Cabernet Merlot 2014, Margaret River, Australia</b>	£39.50
Medium bodied with blackcurrant and red berry flavours and hints of tobacco.	
<b>Catherine's Block Tempranillo 2013, Waipara, New Zealand</b>	£44.00
Rich and bold with flavours of plum and dark berries and hints of warm spices.	
<b>Meerlust Rubicon 2014, Stellenbosch, South Africa</b>	£62.00
Ripe dark fruit and hints of leather and tobacco from this well-respected winery.	
<b>Mappinga Shiraz 2015, Adelaide Hills, Australia</b>	£68.00
Deep plum in colour with beautiful aromas of mulberry and blackberry.	

## SWEET AND FORTIFIED

	GLASS (50ML)	GLASS (100ML)	BOTTLE
<b>Petit Vedrines 2015, Sauternes, France</b> (37.5CL)			£30.50
2nd wine of Château Doisy-Védrières. Stylish, elegant and beautifully balanced.			
<b>Ochoa Moscatel Vendimia Tardia 2016, Navarra, Spain</b> (50CL)	£5.45	£10.90	£38.00
Aromatic with notes of honey, toasted bread, raisins and orange blossom.			
<b>Juan Victor Fino, Jerez, Spain</b>	£3.00	£6.00	£34.00
Dry, elegant with soft flavours of apple and almond.			
<b>Juan Victor Manzanilla, Sanlúcar, Spain</b>	£3.00	£6.00	£34.00
Classic Manzanilla. Delicious citrus and nut aromas and a tangy, zesty finish.			
<b>Hidalgo Napoleon Amontillado, Sanlúcar, Spain</b> (50CL)			£36.00
Intensely rich hazelnut and beeswax aromas with a nutty and textured palate.			
<b>Pedro Ximenez La Cilla, Barbadillo, Spain</b>	£5.00	£9.90	£52.00
A luscious sweet sherry. Raisins, figs and treacle with liquorice and toasty notes.			
<b>El Vino No 22 H&amp;H Full Dry Madeira</b> (50CL)	£4.80	£9.95	£40.00
Pale, dry and tangy with an aromatic bouquet. Sercial style.			
<b>El Vino No 21 Fine Bual Madeira</b> (50CL)	£4.80	£9.95	£40.00
Rich and full bodied. Medium sweet.			
<b>El Vino No 24 Cream Malmsey Madeira</b>	£4.10	£7.90	£44.50
Sweet, intensely rich and luscious with great length.			
<b>El Vino Finest Reserve Port</b>	£4.00	£8.00	£42.00
Luscious fruit flavours of plums, dark berries and prunes.			
<b>Quinta da Silveira 10yr old Tawny Port</b>	£5.50	£11.00	£58.00
Aged for an average of 10 years. Caramel, dried fruit and nuts with a long finish.			
<b>Cockburn's 1997</b>			£85.00
Wonderfully concentrated with excellent structure and an intense fruity aroma.			
<b>Dow's 1994</b>			£95.00
Intense, concentrated fruit with hints of spice on the palate.			
<b>Croft's 1985</b>			£100.00
Round and luscious stewed fruits with savoury notes starting to appear. Aged to perfection.			



Marinated olives £3.80 v. | Bread & olive oil £3.50 v. n. | Chilli corn £3.25 v. | Smoked almonds £3.80 v. n.

## TAPAS

### CHOOSE FIVE FOR £27.00

Patatas bravas £5.50 v.	Butter beans with chorizo £5.95	Piri piri prawns £6.50
Seafood salad with lemon, fennel and parsley £6.25	Chickpea and heritage tomato salad with crumbled feta, chilli, basil and mint £5.25 v.	Padrón peppers with olive oil and sea salt £5.75 v.
Seared mackerel with sweet and sour beetroot and horseradish crème fraîche £5.95	Duck pâté with sourdough toast and fig jam £5.75 n.	Manchego and Membrillo £5.00 v. n.
Grilled Portuguese chicken with cumin and coriander yoghurt £6.25	Lemon and coriander houmous with za'atar and grilled flat bread £5.25 v. n.	Spicy lamb and Serrano meatballs £6.95
		Fennel salami with red onion & sloe gin marmalade with toast £5.85 n.

## LARGE PLATES

Grass fed, 28 day aged 300g Ribeye steak with Padrón peppers and chimichurri £23.00
Slow cooked orchard fed pork collar steak in almond sauce £14.95 n.
Grilled Portuguese chicken skewer, cumin and coriander yoghurt and vegetable paella £14.50
Deep fried fish in herb beer batter with fries £13.95
Chopped Spanish salad with fried Manchego and feta £11.95 v.
Roasted Romano pepper salad with fennel salami, red chicory and caper berries £11.95
Spicy lamb and Serrano meatballs with fries £14.75
Vegetable saffron paella with peppers, beans, spinach, tomato, olives and grilled artichokes £12.25 v.
Catalan mackerel and saffron potato stew with picada £13.75 n.

## SIDES

Green salad £4.50 v. | Fries £4.00

## BOARDS AND SHARING

<b>Mezze board</b> £18.00 v. n. Lemon and coriander houmous, tomato and chickpea salad, grilled flatbread, roast peppers, feta cheese, beetroot, artichokes with sun-blushed tomatoes	<b>Cheese board</b> £18.00 v. n. Torta de Barros, goat's cheese, Manchego, La Peral, bread and pickles
<b>Charcuterie board</b> £18.00 n. Mortadella, coppa, Serrano ham, fennel salami, bread and pickles	<b>Cheese and charcuterie board</b> £18.00 n. Serrano ham, mortadella, Manchego, La Peral, bread and pickles

## MINI DESSERTS

Crema Catalana with cardamom and orange £2.55 v.
Vanilla ice cream £2.25 v.
Dulce de Leche cheesecake with chocolate hazelnut brownie crust £2.55 n.
Pastéis de Nata, Portuguese custard tarts £2.55 v.
Madeira cake £2.50 v.

**Trio of desserts £6.95 | Mini dessert with tea or coffee £4.95**

V. VEGETARIAN N. CONTAINS NUTS

All prices include VAT at 20%. A discretionary 12.5% service charge will be added to your bill. Should you require allergy information on any of our dishes please ask a member of the team.