

## Champagne

	125ml	bottle
<b>Brut Baron De Marck, Gobillard</b> Champagne - France · (12.5% abv)	£6.00	£28.00
<b>NV Grande Cuvee Brut, Moutard</b> Champagne - France · (12% abv)	£8.50	£50.00
<b>Moët et Chandon, Brut Imperial</b> Champagne - France · (12% abv)	£9.50	£56.00
<b>Brut Mosaïque Rosé, Champagne Jacquart</b> Champagne - France · (12.5% abv)	£8.00	£46.00

## Sparkling wine

	125ml	bottle
<b>Terre di S. Alberto Prosecco Brut</b> Veneto - Italy · (11% abv)	£5.00	£22.00
<b>Tresor Rosado, Pere Ventura</b> Cava - Spain · (11.5% abv)	£5.50	£23.00

## White wine

	175ml	500ml	bottle
<b>Tapasya Semillon / Chardonnay</b> South Australia · (12.5% abv)	£4.00	£11.00	£16.00
<b>Sula Vineyards Sauvignon Blanc</b> Nashik - India · (13% abv)	£6.00	£14.00	£21.00
<b>La Segreta Bianco, Planeta</b> Sicily - Italy · (13% abv)	£5.00	£13.50	£19.00
<b>Pinot Grigio DOC Friuli, Brandolini</b> Friuli-Venezia Giulia - Italy · (12.5% abv)	£8.00	£20.00	£30.00
<b>Alastro Bianco, Planeta</b> Sicily - Italy · (13.5% abv)	£8.00	£20.00	£30.00
<b>Naturals Viognier, Gerard Bertrand</b> Languedoc - France · (13% abv)	£7.00	£17.50	£26.00
<b>Picpoul de Pinet, Gerard Bertrand</b> Languedoc - France · (12.5% abv)	£6.00	£16.00	£24.00
<b>Vermentino, The Metal Label</b> Eden Valley - Australia · (11.7% abv)	£5.00	£15.00	£22.00

## Rosé wine

	175ml	500ml	bottle
<b>Planeta Rosé IGT Sicilia, Planeta</b> Sicily - Italy · (12.5% abv)	£5.50	£15.50	£23.00

## Red wine

	175ml	500ml	bottle
<b>Tapasya Saddle Creek Shiraz / Cabernet</b> South Australia · (13% abv)	£4.00	£11.00	£16.00
<b>Primitivo “Il Pumo” IGP</b> Puglia - Italy · (13.5% abv)	£5.00	£13.50	£19.00
<b>La Segreta Rosso, Planeta</b> Sicily - Italy · (13% abv)	£5.00	£13.50	£19.00
<b>Mountain Red Blend, Thelema</b> Western Cape - South Africa · (14.5% abv)	£5.50	£15.00	£23.00
<b>Dona Paula Estate Malbec</b> Mendoza - Argentina · (13.8% abv)	£6.00	£16.00	£24.00
<b>Antu Syrah, Ninquén</b> Colchagua Valley - Chile · (14.5% abv)	£8.50	£22.00	£31.50
<b>Rioja Reserva, Ondarre</b> Rioja - Spain · (13% abv)	£7.00	£17.50	£26.00
<b>Cerasuolo di Vittoria, Planeta</b> Sicily - Italy · (13% abv)	£8.00	£20.00	£30.00

## Dessert wine

	100ml	bottle
<b>Passito di Noto, Planeta</b> Sicily - Italy · (12.5% abv)	£7.00	£35.00
<b>Moscato d’Asti, Moncucco DOCG, Fontanafredda</b> Piemonte - Italy · (5.5% abv)	£3.50	£13.50
<b>Pedro Ximenez, Bella Luna</b> Jerez - Spain · (15% abv)	£3.00	£13.00

# Champagne

## Brut Non Vintage

<b>Brut Baron De Marck, Gobillard</b> Champagne - France	£28.00
<b>NV Grande Cuvée Brut, Moutard</b> Champagne - France	£50.00
<b>Perrier Jouët NV Grand Brut</b> Champagne - France	£53.00
<b>Brut, Laurent Perrier</b> Champagne - France	£56.00
<b>Nocturne, Taittinger</b> Champagne - France	£56.00
<b>Extra Cuvée de Réserve, Pol Roger (White Foil)</b> Champagne - France	£56.00
<b>Moët et Chandon, Brut Imperial</b> Champagne - France	£56.00
<b>Brut Premier, Louis Roederer</b> Champagne - France	£61.00
<b>Special Cuvée, Bollinger</b> Champagne - France	£61.00
<b>Yellow Label Brut, Veuve Clicquot Ponsardin</b> Champagne - France	£62.00
<b>Ruinart R</b> Champagne - France	£65.00

## Rosé Champagne

<b>Brut Mosaïque Rosé, Champagne Jacquart</b> Champagne - France	£46.00
<b>Cuvée Rosé Brut, Laurent Perrier</b> Champagne - France	£72.00
<b>Ruinart Rosé</b> Champagne - France	£86.00
<b>Veuve Clicquot, Rosé</b> Champagne - France	£86.00

## Vintage Cuvée

<b>Moët et Chandon</b> Champagne - France	£76.00
<b>Bollinger Grande Année</b> Champagne - France	£114.00

## Grande Cuvée

<b>Cuvée Dom Pérignon, Moët et Chandon</b> Champagne - France	£192.00
<b>Grande Cuvée, Krug</b> Champagne - France	£211.00
<b>Louis Roederer Cristal</b> Champagne - France	£324.00

## Magnum

<b>Laurent Perrier, Brut Champagne</b> Champagne - France	£122.00
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## Sparkling Wine

**Terre di S. Alberto Prosecco Brut** Veneto - Italy **£22.00**

**Tresor Rosado, Pere Ventura** Cava - Spain **£23.00**

**Brut Metodo Classico Planeta** Sicily - Italy **£26.00**

## Rosé Wine

**Planeta Rosé IGT Sicilia, Planeta** Sicily - Italy **£23.00**

**Gris Blanc, Gerard Bertand** Languedoc - France **£22.00**

**Le Pas Du Moine Rosé, Gassier** Provence - France **£27.50**

# White Wine

## Fresh seafood, light flavoured chicken with medium spices

<b>Tapasya Semillon / Chardonnay</b> South Australia	£16.00
<b>Sula Vineyards Sauvignon Blanc</b> Nashik - India	£21.00
<b>La Segreta Bianco, Planeta</b> Sicily - Italy	£19.00
<b>Mohua Sauvignon Blanc, Peregrine</b> Marlborough - New Zealand	£25.50
<b>QL Vinho Verde, Quinta da Lixa</b> Vinho Verde - Portugal	£21.00
<b>Pinot Grigio DOC Friuli, Brandolini</b> Friuli-Venezia Giulia - Italy	£30.00
<b>Pinot Blanc, Trimbach</b> Alsace - France	£31.00
<b>Sancerre Cuvée Insolite, Domaine Franck Massard</b> Loire - France	£33.00

## Grilled shellfish with medium spices

<b>Grüner Veltliner Federspiel Kollmutz, Erich Machherndl</b> Wachau - Austria	£29.00
<b>Alastro Bianco, Planeta</b> Sicily - Italy	£30.00
<b>Chablis, Domaine Louis Michel</b> Burgundy - France	£33.00
<b>Etna Bianco DOCG, Planeta</b> Sicily - Italy	£34.00
<b>Invitation Blanc, Chateau de Campuget</b> Languedoc - France	£21.00

## Richer flavoured dishes with strong spices

<b>Mâcon-Villages, Cave de l'Aurore</b> Burgundy - France	£31.00
<b>Milestone Series Chardonnay, Crossroads</b> Hawke's Bay - New Zealand	£29.00
<b>Naturals Viognier, Gerard Bertrand</b> Languedoc - France	£26.00
<b>Gavi di Gavi Fossili, San Silvestro</b> Piemonte - Italy	£26.00
<b>Chenin Blanc Reserve, Ken Forrester Wines</b> Western Cape - South Africa	£28.00
<b>Vouvray Sec, Didier Champalou</b> Loire - France	£31.00
<b>The Money Spider Roussanne, d'Arenberg</b> South Australia	£32.00
<b>Chardonnay, Planeta</b> Sicily - Italy	£35.00

## All rounder with a side of spice and strong aromas

<b>Pecorino Golden Fleece, Umani Ronchi</b> Abruzzo - Italy	<b>£27.00</b>
<b>Picpoul de Pinet, Gerard Bertrand</b> Languedoc - France	<b>£24.00</b>
<b>Moscato Bianco Secco Planeta</b> Sicily - Italy	<b>£26.00</b>
<b>Vermentino, The Metal Label</b> Eden Valley - Australia	<b>£22.00</b>
<b>Vernaccia di San Gimignano DOCG, Castello Montauto</b> Tuscany - Italy	<b>£29.95</b>
<b>Gewurztraminer, Trimbach</b> Alsace - France	<b>£39.00</b>

## Fine Wine

<b>Meursault 1er Cru Charmes, Collection Bellemum 2002</b> Burgundy - France	<b>£180.00</b>
<b>Gaia and Rey Chardonnay, Gaja 2006</b> Piemonte - Italy	<b>£250.00</b>
<b>Batard Montrachet Grand Cru 2001 Gagnard Delagrange</b> Burgundy - France	<b>£325.00</b>
<b>Puligny Montrachet 1er Cru Les Pucelles 1996 Domaine Leflaive</b> Burgundy - France	<b>£450.00</b>
<b>Chevalier Montrachet Grand Cru 1995 Etienne Sauzet</b> Burgundy - France	<b>£750.00</b>

## White Magnum

<b>Chardonnay, Planeta</b> Sicily - Italy	<b>£71.95</b>
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# Red Wine

## Flavoursome, red meat with medium spice dishes

<b>Tapasya Saddle Creek Shiraz / Cabernet</b> South Australia	£16.00
<b>Primitivo “Il Pumo” IGP</b> Puglia - Italy	£19.00
<b>La Segreta Rosso, Planeta</b> Sicily - Italy	£19.00
<b>Vin de Pays de la Principauté d'Orange, Domaine de la Janasse</b> Rhône - France	£21.50
<b>Château Mille Roses, Haut Médoc</b> Bordeaux - France	£55.95
<b>Abbotts Prayer Merlot Cabernet, Henschke</b> South Australia	£54.50

## Game meat, dishes with earthy flavours and medium spices

<b>Shiraz Reserve Sula Dindori</b> Nashik - Italy	£26.00
<b>Mountain Red Blend, Thelema</b> Western Cape - South Africa	£23.00
<b>Dona Paula Estate Malbec</b> Mendoza - Argentina	£24.00
<b>Swartland Bush Vine Pinotage</b> Western Cape - South Cape	£26.00
<b>Santa Cecilia, Planeta</b> Sicily - Italy	£35.00

## Dishes with low spices and stewed meat

<b>Sula Shiraz, Sula Vineyards</b> Nashik - India	£21.00
<b>Antu Syrah, Ninquén</b> Colchagua Valley - Chile	£31.50
<b>The Laughing Magpie, d'Arenberg</b> South Australia	£39.95
<b>Châteauneuf du Pape Piedlong, Domaine La Roquette</b> Rhône - France	£49.95

## Medium to hot spices dishes with grilled white or red meat

<b>Moraleda Garnacha, Vintae</b> Navarra - Spain	£19.95
<b>Côtes du Rhône, Domaine Brusset</b> Rhône - France	£25.00
<b>Rioja Reserva, Ondarre</b> Rioja - Spain	£26.00
<b>Cerasuolo di Vittoria, Planeta</b> Sicily - Italy	£30.00
<b>Carmen Pinot Nero Reserva</b> Leyda - Chile	£23.00
<b>Etna Rosso DOC, Planeta</b> Sicily - Italy	£32.00
<b>Fleurie Poncié, Domaine du Vissoux, Chermette</b> Burgundy - France	£35.95
<b>Pinot Noir, Peregrine Wines</b> South Island - New Zealand	£38.00

## Italian Premium

<b>Barbaresco DOCG, Coste Rubin, Fontanafredda</b> Piemonte - Italy	£41.50
<b>Brunello di Montalcino, Il Poggione</b> Tuscany - Italy	£47.50
<b>Barolo DOCG Sorano, Ascheri</b> Piemonte - Italy	£46.50

## Fine Wine

<b>Marques de Murrieta Gran Reserva 1994 Especial Castillo Ygay</b> Rioja - Spain	£175.00
<b>Dominus Estate 2008 Napa</b> Valley - USA	£360.00
<b>“Sori San Lorenzo” Angelo Gaja 2003</b> Piemonte - Italy	£495.00

## Red Magnum

<b>Rioja Reserva, Marqués de Riscal</b> Rioja - Spain	£56.95
<b>Santa Cecilia, Nero d'Avola, Planeta</b> Sicily - Italy	£69.95

## Dessert Wine

<b>Passito di Noto, Planeta</b> Sicily - Italy	£35.00
<b>Moscato d'Asti, Moncucco DOCG, Fontanafredda</b> Piemonte - Italy	£13.50
<b>Pedro Ximenez, Bella Luna</b> Jerez - Spain	£13.00