

### White Wine

El Molturo House White, Spain- Btl £16 | 175ml £4.20 | 250ml £5.60

*With flavours of peach, elderflower and lime, this is a light, fresh and well balanced wine.*

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Alfredini Pinot Grigio, Italy- Btl £16.25 | 175ml £4.50 | 250ml £5.90

*Light and refreshing with faint hints of stone fruit joined by flavours of lemon and lime.*

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Flor del Fuego Chardonnay, Chile- Btl £16.50 | 175ml £4.50 | 250ml £5.90

*A rich, rounded wine showing ripe tropical fruits with vanilla and toasty notes on the finish.*

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Kokako Sauvignon Blanc, Marlborough, New Zealand- Btl £20

*Elegant and refined, offering gooseberry, citrus and tropical fruits with a refreshing acidity and long finish. Excellent pairing for fish and seafood.*

### Rosé

Blushmore White Zinfandel, Italy- Btl £16.50 | 175ml £4.50 | 250ml £5.90

*Medium sweet, easy drinking and full of summer fruit flavours and a refreshing finish.*

### Red Wine

El Molturo House Red, Spain- Btl £16 | 175ml £4.20 | 250ml £5.60

*Aromas of ripe cherries, strawberries, gentle pepper and spice. Smooth on the palate.*

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Viña Carrasco Merlot, Chile- Btl £16.95 | 175ml £4.60 | 250ml £6.00

*Offers good concentration and depth of fruit, with a soft, plummy texture and hints of vanilla.*

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Aires Andinos Malbec, Argentina- Btl £17.95 | 175ml £4.80 | 250ml £6.30

*Black fruits of the forest and mocha notes leap from the glass in this soft and supple expression of Malbec. A perfect pairing for beef*

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Under the Sycamore Shiraz, Australia- Btl £16.50

*Silky smooth with lashings of blackcurrant, bramble and white pepper.*

### Sparkling

Prosecco Bel Canto, Italy- Btl £20 | 20cl £6.95

*Delicate and aromatic with fine bubbles, lots of fresh peach, pear and an elegant zest.*

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J de Telmont Champagne, France- Btl £36

*An excellent non-vintage in a soft and fruity, classically yeasty style. Fabulous value.*