



OUR TOP PICKS









ASK A TEAM MEMBER ABOUT OUR
HAND-PICKED WINE OF THE MONTH,
ESPECIALLY CHOSEN TO MATCH
OUR SEASONAL FOOD MENU

All wines and vintages are subject to availability and change

WHITE

FRESH, CRISP WHITES

175ml / 250ml / 500ml / Bottle

-  **La Brouette Blanc,
Plaimont, France 2020** **19.95**
Lemon and green apple with zesty acidity.
-  **Chardonnay,
First Fleet, Australia 2021** **6.00 / 8.00 / 16.00 / 23.00**
Crisp, modern style with red apple
and melon fruit.
-  **Pinot Grigio,
Bella Tramonto 2020** **6.00 / 8.00 / 16.00 / 23.00**
Light and fresh with green apple,
pear and delicate citrus.
-  **Sauvignon Blanc,
Panul, Chile 2021** **6.30 / 8.40 / 16.80 / 24.00**
Vibrant, zesty and extremely
refreshing.
-  **Chardonnay,** **29.00**
El Campesino, Chile 2021
Ripe and refreshing white with bright
stone fruit and a touch of creaminess.
-  **Sauvignon Blanc, Ana,** **7.90 / 10.50 / 21.00 / 29.95**
Marlborough,
New Zealand 2021
Refreshing Sauvignon Blanc with cut
grass aromas and gooseberry flavours.
- Riesling,** **31.00**
White Rabbit,
Rhein 2021
Refreshing with cut grass and herbs
with notes of white blossom and
tropical fruit. With an ABV of 8%, this
is the perfect wine for those looking for
something a little lighter.
PAIRS PERFECTLY WITH: *Spiced food and chilli*
-  **Albariño, Pazo la Maza,** **32.00**
Adegas Galegas,
Rias Baixas 2021
Refreshing and intense combining
delicate orchard fruits and citrus.
-  **Gavi di Gavi,** **8.60 / 11.50 / 23.00 / 33.00**
Fratelli Antonio e
Raimondo 2021
Ripe pear and white flowers.



VEGAN



ORGANIC




VEGETARIAN


125ml glasses are also available upon request.


WHITE


DISCOVER SOMETHING NEW

175ml / 250ml / 500ml / Bottle

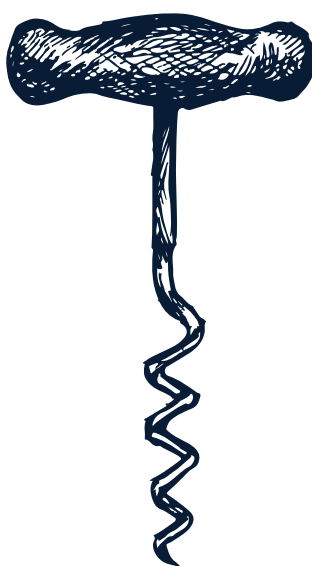
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Vinho Verde Janelas Antigas 2021 27.50
Aromas of lime zest, apricot and orange peel. A tingling spritz leaving mouth watering freshness.
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Picpoul de Pinet, Languedoc-Rousillon 2021 7.30 / 10.00 / 20.00 / 28.50
Peach, pineapple and lemon fruit flavours, mixed with floral notes.
PAIRS PERFECTLY WITH: *Shellfish*
- Verdicchio, Umani Ronchi, Italy 2021** 29.95
Fresh and fruity combination of green apple fruit and a hint of almonds.
- 

Riesling Homer, New Zealand 2020 34.00
Kaffir lime leaf, green apple and honeysuckle.
PAIRS PERFECTLY WITH: *Seafood*
- Gewurztraminer, Orchidées Sauvages, Muré, Alsace 2019** 34.00
Aromatic and exotic notes with rose petals, lychee and gingerbread.
PAIRS PERFECTLY WITH: *Lightly spiced food*
- 

Chardonnay, Muddy Water, New Zealand 2018 49.95
Complex NZ Chardonnay with flavours of almonds, butterscotch and rich stone fruits.
PAIRS PERFECTLY WITH: *Fish pie*



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VEGETARIAN

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WHITE


FULL BODIED WHITES

175ml / 250ml / 500ml / Bottle


Chenin Blanc, Illusion, South Africa 2021 6.50 / 8.75 / 17.50 / 25.00


Baked apple, melon and peach with stoned fruit flavours and a fragrant finish.

PAIRS PERFECTLY WITH: *Roast pork dishes and South Asian spiced dishes*


 **Viognier, Terre de Lumiere, France 2020** 26.00
Orange blossom notes and ripe, orchard fruit flavours.


Chardonnay, Joel Gott, California 2019 41.00
Unoaked Chardonnay with bright citrus and tropical flavours.

 **Sancerre La Croix Saint-Laurent Loire Valley 2020** 43.00
Aromas of gooseberries, grass and a hint of stony minerality.

 **Chablis, Vincent Damp 2020** 12.30 / 16.50 / 33.00 / 47.00
Classic elegance, counterbalancing flinty minerality and soft, creamy fruit.

Chablis 1er Cru, Vaillon, Vincent Damp 2020 62.00
Citrus, orchard fruit with balance of minerality and creaminess.

 **Chardonnay, Cakebread Cellars, Napa USA 2020** 75.00
Palate is weighty and textured but balanced with fresh minerality and a long, silky finish.
PAIRS PERFECTLY WITH: *Chicken*

 **Meursault, Clos du Cromin, Olivier Leflaive 2018** 89.00
Classic Cromin with a silky and all-enveloping palate, white flower scent and core of firm pear fruit.

Puligny-Montrachet, Girardin 2020 115.00
Delicate white plum aromas on the palate, with orchard fruit flavours and orange and lemon citrus zest.



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VEGETARIAN

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RED

LIGHT & FRUITY REDS

175ml / 250ml / 500ml / Bottle

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**La Brouette Rouge,
Plaimont, France 2020**

Plum-rich, savoury spiced and velvety Grenache and Syrah blend from low-yielding old vines in the sun-baked Languedoc-Roussillon.

19.95
- 

Merlot Sanziana, Romania 2018

Spiced plums and violet aroma, with red cherries, raspberries and toasty notes.

22.00
- 

**Pinot Noir,
Baron Phillippe de Rothschild,
France 2020**

Crushed raspberry and ripe strawberry, with flavours of fresh red fruits.

7.40 / 9.80 / 19.60 / 28.00
- 

**Merlot, Trevenezie,
Cecilia Beretta 2020**

Soft and velvety with a smooth, milk chocolate finish.

7.80 / 10.50 / 21.00 / 29.95
- 

**Fleurie Domaine lathuiliere Gravallon,
Beaujolais 2020**

Fresh and pure with juicy cherry fruit combined with delicate but impressive structure.

PAIRS PERFECTLY WITH: *Poultry and roasted vegetables*

39.00
- Pinot Noir, Eradus,
New Zealand 2021**

Blending earthy mushroom notes with dark, perfumed fruit and flowers.

PAIRS PERFECTLY WITH: *Poultry through to red meats*

41.00







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RED

ADVENTUROUS REDS

175ml / 250ml / 500ml / Bottle

- **Château Musar Jeune, Lebanon 2019**
Lighter style from Lebanon's legendary Château Musar. Aromatic with blackcurrant, raspberry and cherry jam flavours and a warm, spicy finish.
- Château La Courolle St-Émilion 2016**
Seductive, accessible, Merlot-rich blend, a wonderful insight into Saint Émilion style.
- **L'Hospitalet de Gazin Pomerol 2016**
Neighbouring the fabled Pétrus, bold, rich and packed with red and black fruits.
- **Châteauneuf-du-Pape Grande Réserve Château Beauchêne, France 2019**
Perfectly concentrated, spicy and rich.
PAIRS PERFECTLY WITH: *Roast Beef*
- **Amarone Classico Terre di Cariano 2013**
Spicy, dark cherry and mocha with fresh, wild berry notes and a long, sophisticated finish.
PAIRS PERFECTLY WITH: *Game*
- Tignanello, Antinori, Tuscany 2019**
Good enough for Harry and Meghan's wedding, this famous super Tuscan will blow your mind!



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RED


POWERFUL REDS


175ml / 250ml / 500ml / Bottle

Shiraz, 6.00 / 8.00 / 16.00 / 23.00
Puertas Antiguas, Chile 2021
Black fruit, violet notes and a hint of peppery spice.

 **Pinotage, Franschoek Cellar,** 26.00
South Africa 2019
Black cherry, clove and raspberry aromas, with a palate of ripe mulberry and a subtle hint of spice.

Malbec, Chamuyo, 7.40 / 9.80 / 19.60 / 28.00
Mendoza Argentina 2019
Juicy and supple with ripe summer fruits, herbs and warm spice.
PAIRS PERFECTLY WITH: *Poultry through to red meats*


 **Montepulciano d'Abruzzo Roccastella,** 28.00
Italy 2019
Ripe, dark fruit and a lingering savoury spice.
PAIRS PERFECTLY WITH: *Poultry and roasted vegetables*

 **Cabernet Sauvignon** 7.60 / 10.20 / 20.40 / 29.00
Castel Firmian, Italy 2019
Spicy notes, hints of eucalyptus and sweet fruit, and a fragrant scent of oak.
PAIRS PERFECTLY WITH: *Roasted meats*

 **Primitivo, Mucchietto, Italy 2020** 29.00
Rich fruit, sweet spices, velvety tannins and an uplifting fresh finish for balance.

Côte du Rhône Villages, Clavel, France 2018 29.95
Plum, damson, and redcurrant flavours with a rich, herbacious feel.
PAIRS PERFECTLY WITH: *Poultry and roasted vegetables*

Rioja Crianza, Promesa, Spain 2018 32.00
Strawberry, blackberry and rhubarb fruit flavours taking on a vanilla and cocoa smoothness.
PAIRS PERFECTLY WITH: *Pork dishes and chorizo*

 **Malbec, Ruca Malen,** 35.00
Uco Valley, Mendoza 2019
Elegant, soft tannins and ripe black fruit balanced by a spicy oak and a delicate chocolate finish.

Chianti Classico, 45.00
Pèppoli, Antinori Vintage 2019
Intense red fruit aromas and delicate notes of vanilla and chocolate.



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ROSÉ

175ml / 250ml / 500ml / Bottle

Pinot Grigio Rosé, Poggio Alto 2021

6.00 / 8.00 / 16.00 / 23.00

Light-bodied dry rosé is refreshing with a pale pink colour and an aroma of acacia flowers.



La Source Gabriel, Provence 2021

9.40 / 13.00 / 26.00 / 36.00

Classic Provence rosé, pale and delicate, yet fruity with floral notes and rich stone fruit.

PAIRS PERFECTLY WITH: *Light fish and seafood*

MINUTY 2021

12.00 / 16.00 / 32.00 / 46.00

Aromas of citrus and white flowers and flavours of grapefruit and red berries.

PAIRS PERFECTLY WITH: *Shellfish*

MINUTY MAGNUM

86.00



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FIZZ

Glass / Half Bottle / Bottle

	Prosecco Primi Soli Light and highly refreshing with peach, green apple and a subtle citrus hint.	6.75	28.95
	Prosecco Rosé Ca' del Console Pale pink colour and an aroma of acacia flowers, this is delightfully refreshing.	6.90	29.95
	Belle & Co 0% Sparkling Wine	3.95	19.95
	Delamotte NV One of the oldest Champagne houses, Delamotte's wines have a lovely balance of fresh, rich fruit and floral notes.	11.00	29.95 / 53.00
	Bollinger Special Cuvée NV Aromas of baked apple, peach and white flowers with flavours of fresh pear, lemon and toasted brioche. A beautifully soft and elegant Champagne.		75.00
	Bollinger Rosé NV Aromas of red berries, redcurrant and wild strawberry with flavours of crushed raspberry, pink grapefruit and crushed hazelnuts.		90.00
	Laurent-Perrier Cuvée Rosé The star of pink Champagnes. Plenty of stylish strawberry fruit, full of vivacity and easy drinking charm.		125.00
	Ruinart Blanc de Blanc Renowned as the best Blanc de Blanc in the world. Exclusively made from Chardonnay grapes providing a wonderful pale golden colour. Refreshing white peach and pineapple aromas.		145.00



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DESSERT WINE & PORT

75ml / Bottle



Sauternes, France 2018

6.75 / 29.95

Honey, lemon tart and apricot aromas with flavours of quince and crème brûlée.

PAIRS PERFECTLY WITH: *Blue and strong cheeses*

Erabus, Sticky Mickey

33.00

Late Harvest Sauvignon Blanc, Marlborough 2017

Tropical fruit and honey, with a lime acidity and a delicious lingering finish.

PAIRS PERFECTLY WITH: *Vanilla and caramel*

Elysium Black Muscat, California 2015

36.00

Rose-like aroma, very intense on the palate and full of rich velvety fruit.

PAIRS PERFECTLY WITH: *Chocolate*

Graham's Late Bottled Vintage Port

4.70 / 29.95

Brimming with dried fig, raisin and dates. Notes of toasty oak, spice and bright berry fruits.

PAIRS PERFECTLY WITH: *Sticky toffee pudding*

Graham's Tawny Port

26.00

Hints of honey and figs with rich mature mellow flavours. Soft finish of toasted hazelnut and caramel.

PAIRS PERFECTLY WITH: *Cheeses*



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CLASSIC COCKTAILS

Whisky Sour (VGA)

11.00

Auchentoshan 10yr / Lemon / Gomme / Egg White

Old Fashioned

11.00

Woodford Reserve / Gomme / Angostura Bitters / Orange

Mojito

11.00

Havana 3 Year / Mint / Lime / Brown Sugar / Soda

Bramble

11.00

Tanqueray Gin / Lemon / Gomme / Crème De Mûre

Aviation

11.00

Tanqueray Gin / Lemon / Maraschino Liqueur
Crème De Violette / Gomme

Tom Collins

11.00

Tanqueray Gin / Lemon / Gomme / Soda



SIGNATURE COCKTAILS

Spicy Margarita 12.00

Jose Cuervo Tequila / Cointreau / Lime
Chilli / Agave / Chocolate Bitters

Kingston Negroni 12.00

Wray & Nephew Overproof Rum /
Martini Rosso / Campari

Rhubarb & Wild Berry Sour (VGA) 12.00

Slingsby Rhubarb Gin / Crème De Mûre
Lemon / Gomme / Egg White

Lychee Martini 12.00

Masons Vodka / Martini Extra Dry /
Kwai Feh / Lychee

Dancing Lady 12.00

Stolichanaya Vanilla Vodka / Passionfruit Gomme
Passoa / Prosecco

Espresso Martini 12.00

Masons Espresso Vodka / Kahlua
Gomme / Fresh Espresso

Pornstar Martini 12.00

Stolichanaya Vanilla Vodka / Passionfruit Gomme
Lemon / Passoa / Pineapple Juice / Prosecco



SPARKLING COCKTAILS

Kir Royale 9.00
Prosecco / Crème De Cassis

Seasonal Bellini 10.00
Prosecco / Seasonal House-made Purée

Aperol Spritz 9.00
Prosecco / Aperol / Soda

Classic Champagne Cocktail 16.00
Remy Martin VSOP / Angostura Bitters / Gomme
Delamotte Brut NV Champagne



MOCKTAILS

ALCOHOL-FREE

Lime Rickey Lime Juice / Gomme / Angostura Bitters / Soda	6.00
Smoke & Ruby Grapefruit Juice / Lapsang Souchong Tea Syrup Lemon Juice / Pineapple Juice	6.00
Harrogate Horse Homemade Ginger Beer / Lime Juice / Mint	6.00
Seasonal Soda Seasonal Soda	6.00

