

CHAMPAGNE, PROSECCO AND SPARKLING WINE

- 🍷 **Veuve Clicquot Yellow Label Brut NV, France** 125ml 12.50 / Bottle 70.00
Instantly recognisable and famous for its creamy richness and venerable heritage
- Veuve Clicquot Brut Rosé, France** Bottle 87.00
Absolutely stunning bubbles from the first Champagne house credited with making a rosé
- 🍷 **Santa Fosca Prosecco** 125ml 5.50 / Bottle 29.95
- 🍷 **Rosato Spumante, Da Luca, Italy** 125ml 5.75 / Bottle 30.95
Fresh, vibrant pink fizz
- Bottega Prosecco Gold, Italy** Magnum 83.00 / Bottle 41.50
Perfect bubbles, spectacular bottle
- Bottega Gold Rose, Italy** Magnum 86.00 / Bottle 43.00
Dazzling pink fizz with subtle summer fruit
- Bottega Fragolino Rosso, Veneto, Italy** Bottle 33.95
A fun sparkler, with the addition of fresh, sweet wild strawberry flavours

LIGHT, DELICATE WHITE

Brilliant with seafood and light salads

- 🍷 **Parini Pinot Grigio, Italy** 175ml 5.40 / 250ml 7.60
Refreshing expression of global superstardom Bottle 21.95
- Bolla Soave, Italy** Bottle 25.50
Ol' Blue Eyes, Frank Sinatra's favourite wine
- Frascati Superiore, Fontana Candida, Lazio, Italy** Bottle 28.95
An essential component of a Mediterranean diet
- 🍷 **Gavi, Ca' Bianca, Piemonte, Italy** MR 175ml 7.35 / 250ml 10.40
Sophia Loren. Grace elegance and sophistication Bottle 30.50

RACY, ZESTY WHITE

Perfect with chicken, fish and spice

- Parini Trebbiano del Rubicone** Bottle 22.95
Light and gently aromatic. Amazing with seafood
- 🍷 **Sauvignon Blanc, Solstice delle Venezie** 175ml 7.15 / 250ml 10.10
Classic Sauvignon Blanc from the hills of Northern Italy Bottle 29.50
- 🍷 **Sauvignon Blanc, Waipara Hills, New Zealand** 175ml 7.35 / 250ml 10.40
Flying the flag for Marlborough, Sauvignon Blanc and New Zealand Bottle 30.50

RIPE, FRUITY WHITE

Work well with poultry, pork and creamy pasta

- 🍷 **Vernaccia di San Gimignano,** MR 175ml 6.65 / 250ml 9.40
Tenute Piccini Antica Cinta Bottle 27.50
Tuscany's most celebrated white wine
- Orvieto Classico Secco, Bigi** Bottle 25.50
One of Umbria's most famous exports. Pizza, pesci, pasta?
- 🍷 **Chardonnay, Whispering Hills, California, USA** 175ml 5.25 / 250ml 7.40
A crisp, refreshing Chardonnay from California's sunny Central Valley Bottle 21.50

OAKY WHITE

Enhanced by creamy sauces, rich fish, pork and poultry

- Chardonnay, The Drifting, Lodi, USA** Bottle 30.95
Top quality, big, oaky, loud Californian Chardonnay

NOT FORGETTING DESSERT...

- 🍷 **Vin Santo del Chianti Serelle, Ruffino, Italy** 50ml 4.25 / 37.5cl Bottle 27.00
- 🍷 **Grahams LBV Port** 50ml 3.25 / Bottle 39.50

KEY:

- MR **Marco Recommends**
- 🍷 **By the glass** (125ml available on request)
- 🍷 **Guest wine from Marco's Steakhouse menu**

VAT charged at current rate. A discretionary 10% service charge will be added to your bill. Food allergies and intolerances: before ordering food and drink please speak to a staff member if you would like to know more about our ingredients.

MARCO PIERRE WHITE'S WINES

Marco has partnered with Jean-Luc Colombo and his family to create three fantastic wines that are exclusively available at his restaurants. Jean-Luc is one of the most celebrated winemakers in the Rhône and these wines have been specifically created with food in mind, to complement our dishes.

- Jean-Luc Colombo Marco Pierre White Blanc** Bottle 32.95
Made from Vermentino with a splash of Sauvignon Blanc. Cracking with seafood or on its own
- Jean-Luc Colombo Marco Pierre White Rosé** Bottle 32.95
Light, dry and subtle rosé, perfect with fresh food flavours of the Mediterranean
- Jean-Luc Colombo Marco Pierre White Rouge** Bottle 32.95
Rich and generous Syrah (Shiraz). No oak, just lush, spicy fruit

LIGHT RED

Try these with fish, chicken and pizza

- 🍷 **Amodo Pinot Noir, Veneto, Italy** 175ml 5.05 / 250ml 7.10
A wonderfully simple introduction to a complex grape Bottle 20.50
- Montepulciano d'Abruzzo, Parini, Italy** Bottle 22.50
An essential part of a Mediterranean lifestyle

FRUITY, MEDIUM RED

We recommend these with burgers, steak and pork

- Nero d'Avola, Solandia, Terre Siciliane, Italy** Bottle 23.50
Another native to Sicily. Give this a go if you're in to Shiraz
- 🍷 **Merlot, Lavender Hill, California, USA** 175ml 4.90 / 250ml 6.90
Merlot that's characteristically smooth and rich Bottle 19.95
- 🍷 **Zinfandel, Vendange, California, USA** Bottle 20.95
Eminently Californian. Anything from the charrill goes
- 🍷 **Chianti Classico,** MR 175ml 7.00 / 250ml 9.90
Tenuta Piccini Poggio Cetto Toscana, Italy Bottle 28.95
Making Chianti since 1870, this wine is from the very heart of this historic region

SPICY, PEPPERY RED

Complement steak, lamb and burgers

- 🍷 **Veneto, Passori Rosso, Italy** 175ml 7.50 / 250ml 10.60
Passori is one of the shining stars of this new list and highly recommended Bottle 30.95
- Primitivo Del Salento, Uno Due, Cinque,** MR Bottle 31.50
Feudi Salentini, Italy
Powerful and fuller bodied, it'll take you neatly through to cheese
- 🍷 **Barbera d'Asti Superiore,** 175ml 6.65 / 250ml 9.40
Ca' Bianca, Piemonte, Italy Bottle 27.50
If you are going to try something different today, let it be this wine. Simply stunning
- 🍷 **Malbec, Callia Selected, Argentina** 175ml 7.35 / 250ml 10.40
Loves steak the same way that you do Bottle 30.50

OAKY RED

These wines love lamb and steak, though not seafood

- Cabernet Sauvignon, The Drifting, Lodi, California, USA** Bottle 31.50
Beautiful Cabernet, rich dark fruit and balanced oak
- Amarone della Valpolicella Classico, Bolla, Veneto, Italy** MR Bottle 65.00
Rich, elegant and refined, a perfect chaperone to red meat

ROSÉ WINE

Pair with lighter food flavours

- 🍷 **Pinot Grigio, Parini, Rosé, delle Venezie, Italy** 175ml 5.40 / 250ml 7.60
Pink Pinot Grigio. Nothing not to like really Bottle 21.95
- 🍷 **White Zinfandel, Lavender Hill, California, USA** 175ml 5.05 / 250ml 7.10
All packaged up as the Californian version of strawberries and cream Bottle 20.50