




## CHAMPAGNE, PROSECCO AND SPARKLING WINE

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



## LIGHT, DELICATE WHITE

Brilliant with seafood and light salads

 <b>Parini Pinot Grigio, Italy</b> 175ml / 250ml / Bottle Refreshing expression of global superstardom
<b>Bolla Soave, Italy</b> Bottle Ol' Blue Eyes, Frank Sinatra's favourite wine
<b>Frascati Superiore, Fontana Candida, Lazio, Italy</b> Bottle An essential component of a Mediterranean diet
 <b>Gavi, Ca' Bianca, Piemonte, Italy</b>  175ml / 250ml / Bottle Sophia Loren. Grace elegance and sophistication

## RACY, ZESTY WHITE

Perfect with chicken, fish and spice

<b>Parini Trebbiano del Rubicone</b> Bottle Light and gently aromatic. Amazing with seafood
 <b>Sauvignon Blanc, Solstice delle Venezie</b> 175ml / 250ml / Bottle Classic Sauvignon Blanc from the hills of Northern Italy
 <b>Sauvignon Blanc, Waipara Hills, New Zealand</b> 175ml / 250ml / Bottle  Flying the flag for Marlborough, Sauvignon Blanc and New Zealand

## RIPE, FRUITY WHITE

Work well with poultry, pork and creamy pasta

 <b>Vernaccia di San Gimignano,</b>  175ml / 250ml / Bottle Tenute Piccini Antica Cinta Tuscany's most celebrated white wine
<b>Orvieto Classico Secco, Bigi</b> Bottle One of Umbria's most famous exports. Pizza, pesci, pasta?
 <b>Chardonnay, Whispering Hills, California, USA</b> 175ml / 250ml / Bottle A crisp, refreshing Chardonnay from California's sunny Central Valley

## OAKY WHITE




Enhanced by creamy sauces, rich fish, pork and poultry

<b>Chardonnay, The Drifting, Lodi, USA</b> Bottle Top quality, big, oaky, loud Californian Chardonnay
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## NOT FORGETTING DESSERT...

 <b>Vin Santo del Chianti Serelle, Ruffino, Italy</b> 50ml / 37.5cl Bottle
 <b>Grahams LBV Port</b> 50ml / Bottle

### KEY:

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

VAT charged at current rate. A discretionary 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.

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






## LIGHT RED

Try these with fish, chicken and pizza

 <b>Amodo Pinot Noir, Veneto, Italy</b> 175ml / 250ml / Bottle A wonderfully simple introduction to a complex grape
<b>Montepulciano d'Abruzzo, Parini, Italy</b> Bottle An essential part of a Mediterranean lifestyle






## FRUITY, MEDIUM RED

We recommend these with burgers, steak and pork

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


## SPICY, PEPPERY RED

Complement steak, lamb and burgers

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


## OAKY RED

These wines love lamb and steak, though not seafood

<b>Cabernet Sauvignon, The Drifting, Lodi, California, USA</b> Bottle Beautiful Cabernet, rich dark fruit and balanced oak
<b>Amarone della Valpolicella Classico, Bolla, Veneto, Italy</b>  Bottle Rich, elegant and refined, a perfect chaperone to red meat

## ROSÉ WINE

Pair with lighter food flavours

 <b>Pinot Grigio, Parini, Rosé, delle Venezie, Italy</b> 175ml / 250ml / Bottle Pink Pinot Grigio. Nothing not to like really
 <b>White Zinfandel, Lavender Hill, California, USA</b> 175ml / 250ml / Bottle All packaged up as the Californian version of strawberries and cream