

## CHAMPAGNE

Veuve Clicquot Yellow Label Brut NV, France  
125ml 12.95 | Bottle 72.50 | Magnum 145.00

Veuve Clicquot Brut Rosé, France  
125ml 15.25 | Bottle 87.00

Veuve Clicquot Vintage Reserve, France  
Bottle 115.00

Ruinart Blanc de Blancs, France  
Bottle 110.00

Dom Pérignon Brut, France  
Bottle 195.00

Krug Grande Cuvée Brut, France  
Bottle 250.00

## SPARKLING

Bolla Prosecco Extra Dry, Italy  
125ml 5.95 | Bottle 31.00

Bottega Rose Gold, Pinot Noir Spumante, Italy  
Bottle 40.00 | Magnum 80.00

Bottega Gold Prosecco Brut, Italy  
Bottle 39.00 | Magnum 78.00

## DRY, DELICATE WHITE WINES

*Ideally suited to partner lighter flavours in food.  
Salads, seafood and Mediterranean dishes.*

Pinot Grigio, Da Luca, Terre Siciliane, Sicily  
175ml 5.05 | 250ml 7.10 | Bottle 20.50

Gavi, Ca' Bianca Piemonte, Italy  
175ml 6.90 | 250ml 9.75 | Bottle 28.50

Chablis, Cellier de la Sabliere, Louis Jadot, France  
Bottle 43.00

## RIPE, FRUITY WHITE WINES

*With more body and weight of flavour, these work well with poultry,  
pork, creamy sauces and stronger flavoured fish.*

Chardonnay, Alma Mora, San Juan, Argentina  
175ml 5.40 | 250ml 7.60 | Bottle 21.95

Marco & Jean-Luc Colombo White, France  
175ml 7.70 | 250ml 10.90 | Bottle 32.00

Picpoul de Pinet, Les Girelles, Jean-Luc Colombo, France  
Bottle 31.50

Albariño, Leiras, Rías Baixas, Spain  
Bottle 33.50

Gewurztraminer, Nederburg The Beautiful Lady, South Africa  
Bottle 37.50

## ZESTY, AROMATIC WHITE WINES

*Wonderfully racy, these wines are great with poultry, seafood and pork.  
Brilliant with spicy or herby sauces.*

Verdejo, Valdubón Rueda, Spain  
175ml 7.00 | 250ml 9.90 | Bottle 28.95

Sauvignon Blanc, Waipara Hills, Marlborough, New Zealand  
175ml 7.00 | 250ml 9.90 | Bottle 28.95

Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand  
175ml 14.50 | 250ml 20.00 | Bottle 51.00

Sancerre, Les Collinettes, Joseph Mellot, France  
Bottle 42.00

Riesling St Hallett, Eden Valley, Australia  
Bottle 38.50

## OAKY, CREAMY WHITE WINES

*With bold, rich flavours, these fuller bodied white wines need creamy sauces,  
meatier fish, poultry and pork to bring out their best.*

Chardonnay, Wild Ferment, Errázuriz, Casablanca Valley, Chile  
175ml 8.40 | 250ml 11.90 | Bottle 35.00

Chenin Blanc, Kleine Zalze Vineyard Selection,  
Stellenbosch, South Africa  
Bottle 23.95

Rioja Blanco, Contino, Spain  
Bottle 50.00

Meursault, Louis Jadot, France  
Bottle 77.00

## ROSÉ WINES

*Pair these wines with lighter food flavours.  
Our wine from Jean-Luc Colombo is amazing with seafood and salads.*

White Zinfandel, Wicked Lady, California, USA  
175ml 5.40 | 250ml 7.60 | Bottle 21.95

Marco & Jean-Luc Colombo Rosé, France  
175ml 7.70 | 250ml 10.90 | Bottle 32.00

Pinot Grigio Rosé, Parini delle Venezie, Italy  
Bottle 20.95

Côtes de Provence Rosé, Mirabeau Classic, France  
Bottle 34.00

Côtes de Provence Rosé, Pure Mirabeau, France  
Bottle 37.00

*Vintages are available on request and are subject to change  
without notice.*

*Wines by the glass are available in 125ml, on request.*

## LIGHT RED WINES

*Very versatile with food. Salmon, pork and poultry are complemented admirably.*

Pinot Noir, Élevé, France  
175ml 5.05 | 250ml 7.10 | Bottle 20.50

Valpolicella Classico, Bolla, Italy  
Bottle 29.95

Brouilly Domaine Balloquet, Louis Jadot, France  
Bottle 41.00

## FRUITY, MEDIUM RED WINES

*Great partners for fuller flavoured pork and poultry with rich, dark sauces.  
Also good with most red meat.*

Merlot, Berri Estates, Australia  
175ml 4.90 | 250ml 6.90 | Bottle 19.95

Cabernet Sauvignon, The Manor, Nederburg,  
Western Cape, South Africa  
175ml 5.60 | 250ml 7.90 | Bottle 22.95

Rioja, Crianza, Don Jacobo, Spain  
175ml 6.55 | 250ml 9.25 | Bottle 26.95

Garnacha, Old Vine, Pablo, Calatayud, Spain  
Bottle 27.50

Côtes du Bourg, Les Hipster Barbes, France  
Bottle 33.00

Musar Jeaune, Bekaa Valley, Lebanon  
Bottle 41.00

Bordeaux Superieur, Moulin d'Issan, France  
Bottle 49.00

## SPICY, PEPPERY RED WINES

*Bolder food flavours work best. Lamb, steak, burgers.  
Turns up the heat with spicy sauces.*

Malbec, Château Labrande, Cahors, France  
175ml 7.15 | 250ml 10.10 | Bottle 29.50

Marco & Jean-Luc Colombo Rouge, France  
175ml 7.70 | 250ml 10.90 | Bottle 32.00

Malbec, Salentein Barrel Selection, Uco Valley, Mendoza, Argentina  
175ml 9.10 | 250ml 12.90 | Bottle 38.00

Primitivo del Salento, Feudi Salentini 125, Italy  
Bottle 26.50

Merlot & Corvina, Passori Rosso, Veneto, Italy  
Bottle 31.00

Shiraz, St Hallett Faith, Barossa, Australia  
Bottle 35.00

Cabernet Sauvignon-Shiraz-Petit Verdot, Mary Le Bow,  
Western Cape, South Africa  
Bottle 49.00

## FULL BODIED, OAKY RED WINES

*Intensely flavoured red wines are a match for strongly flavoured lamb, beef and game.  
Avoid delicate seafood.*

Pinot Noir, Cloudy Bay, Marlborough, New Zealand  
175ml 17.25 | 250ml 23.50 | Bottle 66.00

Cabernet Sauvignon, Drifting, Lodi, USA  
Bottle 27.95

Casa Rojo Maquinon Priorat, Spain  
Bottle 42.00

Rioja Reserva, Vina Real, Spain  
Bottle 44.00

Amarone della Valpolicella Classico, Bolla, Italy  
Bottle 60.00

Malbec, Salentein Primus, Uco Valley, Mendoza, Argentina  
Bottle 76.00

## PORTS & DESSERT WINES

Graham's Late Bottled Vintage Port, Portugal  
50ml 3.60 | Bottle 39.00

Graham's 10 year old, Tawny Port, Portugal  
50ml 5.10 | Bottle 48.00

Graham's Quinta dos Malvedos Vintage Port, Portugal  
Bottle 44.00

Sauvignon Blanc, Late Harvest, Errázuriz, Casablanca Valley, Chile  
50ml 3.25 | Bottle 19.00

Château du Seuil Organic, Cérons, France  
Bottle 37.00

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