

WINE LIST

Steinschaden Riesling Austria £30

This bone dry Riesling hailing from the northern reaches of Austria near Vienna. The steep stone slope where the vines are grown give the the light lemon coloured wine a complexity to the nose. You can find notes of peach, lemon and green pear lifted with good minerality and some soft spice. This classy number has good acidity that keeps it clean, fresh and makes you want another sip or two.

Muschelkalk Silvaner Germany organic Bio-dynamic £36

This lesser known grape is no less regarded due to its quality. Grown with Organic and Bio-Dynamic techniques help add depth to the dry, zippy wine. A lively wine with good fresh acidity lifting the rich minerality to round off the stone fruits that appear on the pallet.

Roussane Languedoc Boillot £34

The ripe and complex wine from the south of France in full bodied and rich in texture. There are luscious stone fruits, melon and hints of honey in this dry wine. It has a hint of white pepper and baking spices make this wine perfect for food.

Vina do Campo, Spain £40

This is a medium weighted wine with a beautiful yellow colour, a floral nose that play with notes of ripe yellow plums and mature orchard fruits.

There is a good measure of gentle acidity with hints of minerality to cutting through the richness and keep this wine crisp. A fantastic example of just how bright, ripe and fresh Northern Spain can be, perfect for light summery salads, poultry, light creamier pasta dishes or drinking on its own.

St Veran Burgundy £27

This is a classic, fine white Burgundy from the Maconnies with bright, zippy acidity and not a hint of oak. It has depth on the mid-pallet from the flavours of pears, peaches and apple all lifted by notes of white flowers and lemon zest. This is a wine with a slightly creamy body to it and an impressive intensity and length.

Clos des Crostes Provence £27

Clos des Crostes is a stunning, medium-bodied blend of Provence grapes that are mouth wateringly dry and fresh. Soft and supple flavours of just ripe summer red berries and a touch of richness. All wrapped up with a beautifully delicate complexity and a lean finish.

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Barricas Red Lisbon Portugal £27

A big, ripe number from one of the cooler parts of southern Portugal. There is some complexity of dried fruits, though the full bodiedness comes from the rich black fruits. Hints of tobacco and leather round off the finish that has been heightened with good acidity.

Pierola Crianza £30

A medium bodied Rioja with a nice balance of black fruits from ripe Tempranillo and hints sweet vanilla from the toasted oak. This is a light cherry-red wine with good depth and complexity make this an easy drinking yet elegant Rioja.

50/50 Minervois Cotes du Brian £35

It has wonderfully spicy, perfumed blend of old vine fruit and an elegant softness and roundness which mark it out as a wine of quality. The finish is long, with an intriguing bitter-sweet pepper note. Its superb rustic complexity extracted by its Burgundian wine makes it a playful drink with dark fruits leads to a layered, dry finish.

Ch Belair Lussac St Emilion £38

A medium-bodied claret, with a pleasantly spicy and mature nose, with hints of leather and clove against a backdrop of ripe bramble and dried prune fruit, framed by fine-grained tannins. A charming wine with savoury fleshy cassis fruits, notes of spice with well-balanced tannins creating a real elegance glass of wine.

Santenay 1er Cru Clos Rousseau £43

This fabulous Santenay abounds with red cherry flavours and floral and spice notes. The quality is superb in this 1er cru wines with an intensity of flavour and a purity of fruit. An elegant and sophisticated wine, combining a firm acidic structure with a good weight of forest fruit flavours on the mid-palate, and a mellow texture leading to a fine and linear finish.

Court Garden England Brut Cuvee £49

Pale lemon in colour with delicately small bubbles and hints of toast, under-ripe pineapple and wild plums. It is brut in style due to balanced acidity and a creamy mousse giving it great freshness and a long finish. Brilliant as an aperitif on its own or wonderful paired with seafood.