



WINE LIST

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"I shall drink no wine before it's time! OK, it's time." - Groucho Marx

When we taste and choose the wines that make it on to our wine list, we always have our guests in mind. We have strived to create a well-balanced selection for you to choose from. Our list is segmented into categories of style, which we hope will lead to a degree of experimentation to complement and inspire your dining experience.

If you would like some guidance with your choice, we are always pleased to offer advice and information about every wine on our list. Please be aware wines may straddle more than one style category.

Wine is not only about taste. Sometimes it is a nice medium connected to an emotion or a memory. We will endeavour to ensure that new memories are created in our restaurant while drinking your favourite wine.

Some vintages & wines may be unavailable but our dedicated team will gladly recommend a suitable alternative.



WINE FLIGHTS

This is your captain speaking. Welcome aboard this flight to destinations around the world, exclusively for wine lovers and those seeking adventure.

During your flight, we will take on a tantalising journey to a place where new memories are made. Sit back, relax, and get ready to experience some of the best wines the world has to offer. Our expert cabin crew is here to guide you through the tasting notes.

FLY TO ROME

£36.00

A lavish journey through Italy's prestigious wine regions. Begin with the sparkling sophistication of Ruggeri Prosecco, where lively bubbles and crisp notes of green apple and pear capture the essence of Veneto's charm. Transition to the refined Bramito della Sala Chardonnay from Umbria, offering a harmonious blend of green apple, ripe pear, and subtle vanilla, embodying Italy's elegant heartland. Conclude with the luxurious Luce Lucente from Tuscany, a masterful Sangiovese-Merlot blend, revealing deep flavors of dark cherry, plum, and spice in a silky texture. This flight not only showcases the diversity of Italian wines but also transports you to the rich tapestry of Italy's renowned terroirs, making each sip a journey through Rome's vinous splendor.

PROSECCO SPUMANTE DOC, Ruggeri, Veneto, Italy, NV
CHARDONNAY, Antinori, Bramito Della Sala, Umbria, Italy, 2022
SUPERTUSCAN BLEND, Luce Lucente, Tuscany, Italy, 2020

FLY TO LONDON

£45.00

Where tradition meets innovation. Start with Louis Pommery England Brut, an exceptional English sparkling that brings a touch of Champagne expertise to the cool, chalky soils of southern England. Continue with Louis Pommery England Rosé, offering delicate flavors of wild strawberries and raspberries, enhanced by a touch of toasted brioche, reflecting the elegant craftsmanship of English winemaking. Conclude with Nyetimber Cuvée Chérie, a celebrated blend showcasing lush notes of ripe peaches, candied citrus, and subtle almond, exemplifying the finesse of English sparkling wine.

LOUIS POMMERY BRUT, Hampshire, England, NV
LOUIS POMMERY BRUT ROSE, Hampshire, England, NV
NYETIMBER CUVÉE CHERIE, Sussex, England, NV

FLY TO NICE

£52.00

A sophisticated voyage through France's illustrious wine regions, celebrating the pinnacle of French vinous artistry. Begin with Whispering Angel Rosé, where delicate aromas of ripe strawberries, watermelon, and citrus transport you to the sunlit hills of Provence. Next, immerse yourself in the luxurious Guigal Condrieu from the Northern Rhône, offering lush notes of apricot, honeyed peach, and exotic flowers, capturing the essence of France's premier white wines. Conclude with Château Grand-Puy-Lacoste Pauillac, a refined Bordeaux blend with rich layers of blackcurrant, cedar, and tobacco, showcasing the depth and heritage of Bordeaux's prestigious terroirs.

WHISPERING ANGEL, Château d'Esclans, Provence, France, 2022
CONDRIEU, E. Guigal, Rhone Valley, France, 2021
LACOSTE-BORIE, Pauillac, Bordeaux, France, 2022

100ml measure per glass.

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FLY TO SAN FRANCISCO

£60.00

Begin with Château Montelena Riesling, showcasing vibrant notes of green apple, peach, and honeysuckle, offering a refreshing glimpse into Napa's versatility. Transition to the renowned Château Montelena Chardonnay, celebrated for its elegant profile with flavors of ripe pear, citrus, and subtle vanilla, capturing the estate's rich heritage and the essence of Napa's unique terroir. Conclude with the iconic Château Montelena Cabernet Sauvignon, famous for its triumphant performance in the 1976 Judgment of Paris, where it was awarded a top spot against French counterparts. This flight exemplifies Napa Valley's exceptional quality and pioneering spirit, inviting you to savor wines that have defined a region and shaped the global wine landscape.

CHATEAU MONTELENA RIESLING, Potter Valley, USA, 2021

CHATEAU MONTELENA CHARDONNAY, Napa Valley, USA, 2019

CHATEAU MONTELENA CABERNET SAUVIGNON, Napa Valley, USA, 2018

FLY FREE

£22.00

Indulge in the pleasure of flavour without the alcohol content as you explore these exquisite selections, each offering a unique and unforgettable tasting experience.

First, immerse yourself in the luxury of Parisian charm with So Jennie Alcohol-Free Luxury Rosé Bubbles, a sparkling delight that captures the essence of elegance and sophistication. Next, travel to Japan's picturesque Shizuoka Prefecture with Hojicha Saicho Sparkling Tea, where premium roasted green tea meets effervescence in a refreshing fusion of flavors. Finally, savour the rich heritage of Spanish winemaking with Torres Natureo Syrah, a de-alcoholised red wine that embodies the passion and complexity of Spain's renowned vineyards.

Cheers to sophistication, exploration, and the joy of discovery in every sip!

SO JENNIE, Alcohol free, Luxury Rosé Bubbles, Paris, France NV

HOJICHA, Saicho Sparkling Tea, Shizuoka Prefecture, Japan

CABERNET SAUVIGNON, Albalí, Low Alcohol 0.5%, Spain

100ml measure per glass.

Some vintages & wines may be unavailable but our dedicated team will gladly recommend a suitable alternative.



BY THE GLASS

SPARKLING WINE	125ml	Bottle
PROSECCO SPUMANTE DOC, Ruggeri, Italy	£10.00	£45.00
SO JENNIE PINK LUXURY BUBBLES, Non-Alcoholic, France	£12.00	£55.00
LOUIS POMMERY BRUT, Hampshire, England	£14.00	£70.00
LOUIS POMMERY BRUT ROSE, Hampshire, England	£15.00	£75.00
POMMERY BRUT ROYAL, Champagne, France	£16.00	£80.00
NYETIMBER, Classic Cuvée, Sussex, England	£18.00	£99.00
NYETIMBER, Cuvee Cherie Multi-Vintage, Demi-Sec, Sussex, England	£18.00	£99.00

RED WINE	150ml	Bottle
NERO D'AVOLA, La Segreta Rosso, Planeta, Italy	£8.00	£40.00
RIOJA, Puente De Salceda, Crianza, Spain	£9.00	£45.00
BORDEAUX, Chateau Haut Closet, France	£10.00	£50.00
MALBEC, BenMarco, Susanna Balbo, Argentina	£11.00	£55.00
PINOT NOIR, Rapaura Springs, New Zealand	£12.00	£60.00

RED WINE BY CORAVIN	125ml	
SUPERTUSCAN BLEND, Luce Lucente, Tenuta Della Luce, Tuscany, Italy	£23.00	£130.00
BORDEAUX CABERNET BLEND, Lacoste-Borie, Pauillac, France	£24.00	£135.00
CABERNET SAUVIGNON, Chateau Montelena, Napa Valley, USA	£28.00	£160.00

WHITE WINE	150ml	
VIOGNIER, La Segreta Bianco, Planeta, Italy	£8.00	£40.00
VERDEJO, Puente de Salceda, Spain	£9.00	£45.00
CHENIN BLANC, Lievland, South Africa	£10.00	£50.00
SAUVIGNON BLANC, Rapaura Springs, New Zealand	£11.00	£55.00
CHARDONNAY, Antinori, Bramito della Sala, Italy	£16.00	£80.00

WHITE WINE BY CORAVIN	125ml	
RIESLING, Chateau Montelena, Napa Valley, USA	£19.00	£100.00
CONDRIEU, E. Guigal, Rhone Valley, France	£26.00	£145.00
CHARDONNAY, Chateau Montelena, Napa Valley, USA	£29.00	£168.00

ROSÉ WINE	150ml	
NERO D'AVOLA ROSÉ, Sicilia Rose, Planeta, Italy	£8.00	£40.00
CHATEAU LA GORDONNE, Verite Du Terroir Rosé, France	£9.00	£45.00

ROSÉ WINE BY CORAVIN	125ml	
WHISPERING ANGEL, Chateau D'esclans, France	£12.00	£65.00



SPARKLING BY THE BOTTLE

SPARKLING WHITE

PROSECCO SPUMANTE DOC, Ruggeri, Veneto, Italy, NV	£45.00
LOUIS POMMERY ENGLAND, Brut, Hampshire, England, NV	£70.00
POMMERY BRUT ROYAL, France, NV	£80.00
EXTON PARK, Rb28 Blanc De Noir, Hampshire, England, NV	£88.00
TAITTINGER, Brut, France, NV	£98.00
NYETIMBER, Classic Cuvée, Sussex, England, NV	£99.00
NYETIMBER, Cuvée Cherie Multi-Vintage, Demi-Sec, Sussex, England, NV	£99.00
POMMERY BLANC DE BLANCS, Brut, France, NV	£115.00
VEUVE CLICQUOT, Yellow Label, Brut, France, NV	£120.00
POMMERY, Royal Blue Sky, Demi Sec, France, NV	£135.00
POMMERY APANAGE PRESTIGE, Brut, France, NV	£140.00
BOLLINGER SPECIAL CUVÉE, Brut, France, NV	£148.00
NYETIMBER TILLINGTON SINGLE VINEYARD, Sussex, England, 2014	£240.00
POMMERY CUVÉE LOUISE, France, 2004	£245.00
NYETIMBER 1086, Sussex, England, 2010	£252.00
BOLLINGER GRAND ANNEE, France, 2012	£330.00
DOM PÈRIGNON, France, 2012	£390.00
KRUG GRANDE CUVÉE, Brut, 170 ^{ème} Edition, France, NV	£410.00
LOUIS ROEDERER CRISTAL, France, 2013	£580.00

SPARKLING ROSÉ

PROSECCO SPUMANTE ROSE DOC, Ruggeri, Veneto, Italy, NV	£45.00
ROSA REGALE, Brachetto Demi-Sec, Banfi, Piemonte, Italy, 2023	£65.00
LOUIS POMMERY BRUT ROSE, Hampshire, England, NV	£75.00
EXTON PARK, Rb23 Rose, Hampshire, England, NV	£88.00
POMMERY BRUT ROSÉ, France, NV	£90.00
TAITTINGER BRUT, Prestige Rosé, Champagne, France, NV	£114.00
LAURENT-PERRIER, Cuvée Rosé, France, NV	£150.00
NYETIMBER 1086 PRESTIGE, Cuvée Rosé, Sussex, England, 2013	£320.00



WHITE BY THE BOTTLE

LIGHT & FRUITY

These wines pair well with vegetarian dishes and shellfish, or can be enjoyed by themselves as an aperitif.

PINOT GRIGIO, Doc Delle Venezie, Sartori, Veneto, Italy, 2023	£36.00
RIESLING, Eins Zwei Dry, Rheingau, Germany, 2022	£44.00
VERDELHO, Quinta Do Crasto Superior, Douro, Portugal, 2023	£45.00
SAUVIGNON BLANC, Côtes de Gascogne, Cheval Quancard, France, 2021	£45.00
CHARDONNAY, Nuiton-Beaunoy, Côte d'Or, Burgundy, France, 2022	£58.00

TROPICAL

These wines pair well with poultry, goats cheese and vegetarian dishes .

SAUVIGNON BLANC, Mancura, Central Valley, Chile, 2024	£31.00
SAUVIGNON BLANC, Buitenverwachting, Constantia, South Africa, 2023	£45.00
CHENIN BLANC, Lievland, Paarl, South Africa, 2023	£50.00
SAUVIGNON BLANC, Rapaura Springs, Marlborough, New Zealand 2022	£55.00
SAUVIGNON BLANC, Pouilly-Fumé, La Côte Blanche, Cailbourdin, France, 2023	£70.00
SAUVIGNON BLANC, Baron Edmond de Rothschild, Rimapere, New Zealand, 2020	£85.00
SAUVIGNON BLANC, Cloudy Bay, Marlborough, New Zealand, 2022	£88.00

AROMATIC

These wines pair well with shellfish, pork and spicy dishes.

LOUREIRO, Vinho Verde, J.P. Ramos, Portugal, 2022	£35.00
ALBARINO, Alba Martin, Martin Codax, Rías Baixas, Spain 2023	£53.00
SANCERRE, Le Petite Broux, Cave de Sancerre, Loir, France, 2023	£70.00
GEWURZTRAMINER, Domaines Schlumberger Les Princes Abbés, France, 2020	£80.00
RIESLING, Chateau Montelena, Napa Valley, USA, 2022	£100.00
VIOGNER, Condrieu, E. Guigal, Rhone Valley, France, 2020	£145.00



TOP PICKS

In our opinion these are great wines with a reasonable price tag.

MUSCAT BLANC, Flor de Castro, Quinta Do Crasto, Douro, Portugal, 2022	£35.00
SAUVIGNON BLANC, Albalara, Haras De Pirque, San Anonio, Chile, 2023	£39.00
VIOGNIER CHARDONNAY BLEND, La Segreta Bianco, Planeta, Sicily, 2023	£40.00
VERDEJO, Puente de Salceda, Spain, 2023	£45.00
GAVI DI GAVI, Fontanafredda, Piemonte, Italy, 2021	£45.00
FIANO, Jade & Jasper, Unico Zelo, Riverland, Australia, 2021	£55.00
CHARDONNAY BLEND, Viogner, Vermentino, Chateau Musar Jeune, Lebanon, 2021	£55.00

FRESH & CRISP

These wines pair well with pasta, appetisers and cured meats.

PINOT GRIGIO, Tarapaca, Central Valley, Chile, 2023	£31.00
TORRONTES, Susana Balbo, Crios, Mendoza, 2023	£45.00
GAVI DI GAVI DOCG, Minaia, Piemonte, Italy, 2023	£50.00
VERMENTINO DI SARDEGNA DOC, Argiolas, Meri, Sardinia, Italy, 2022	£55.00
PINOT GRIS, Little Beauty, Marlborough, New Zealand, 2021	£64.00
CARRICANTE, Planeta, Eruzione Bianco 1614, Sicily, Italy, 2020	£86.00

MINERAL

These wines pair well with mild soft cheese, cured meats and salmon dishes.

CHARDONNAY, Domaine De La Croix Senaillet, Mâcon Davayé, France, 2021	£48.00
SAUVIGNON BLANC, Domaine Pellé, Menetou-Salon, Loire Valley, France, 2022	£69.00
RIESLING, Grand Cru, Schoenenbourg, Dopff & Irion, Alsace, France, 2020	£70.00
CHABLIS, 1er Cru, Chardonnay, Louis Michel & Fils, Burgundy, France, 2022	£105.00
CHABLIS, Grand Cru, Chardonnay, William Fevre, Burgundy, France, 2017	£265.00

BUTTERY

These wines pair well with pork, rich fish - like salmon - and poultry dishes.

CHARDONNAY, De Martino, Central Valley, Chile, 2023	£35.00
CHARDONNAY, Wilyabrup Valley, Woodlands, Australia, 2021	£61.00
CHARDONNAY, Pouilly-Fuisse, Domain Gonon, Burgundy, France, 2021	£75.00
CHARDONNAY, Antinori, Bramito della Sala, Umbria, Italy, 2022	£80.00
CHARDONNAY, Black Stallion, Napa Valley, USA, 2019	£81.00
CHARDONNAY, Planeta, Organic, Sicily 2022	£105.00
CHARDONNAY, Chateau Musar Blanc, Beeka Valle, Lebanon, 2017	£135.00



GO BIG OR GO HOME

These wines are full bodied with bold and buttery flavours.

CHARDONNAY, Meursault, Benjamin Leroux, Cote De Beaune, Burgundy, France, 2020	£145.00
CHARDONNAY, Puligny Montrachet 1er Cru, Domaine Gerrard Thomas, La Garenne, Burgundy, France, 2020	£166.00
CHARDONNAY, Chateau Montelena, Napa Valley, USA, 2019	£168.00
CHARDONNAY, Chassagne Montrachet 1er Cru Vieilles Vignes, Bacheys-Legros, Morgeot, Burgundy, France, 2020	£190.00
CHARDONNAY, Cervaro Della Sala, Marchesi Antinori, Umbria, Italy, 2020	£250.00

LAST CHANCE

CHARDONNAY, Onda Chilena, Central Valley, Chile, 2021	£31.00
SCHONBERGER, Danbury Ridge, Hampshire, UK, 2022	£43.00
GARNACHA BLANCA, Herencia Altes, Terra Alta, Spain, 2019	£46.00
GRUNER VELTLINER, Weingut Weszeli, Kamptal, Niederosterreich, Austria, 2022	£49.00
VIOGNER ROUSSANNE BLEND, Côtes du Rhône, Chateau La Nerthe, France, 2020	£54.00
VIOGNIER, Gnarly Head, California, USA, 2021	£56.00
CHARDONNAY, Ten Minutes By Tractor 10X, Mornington Peninsula, Australia, 2020	£74.00
CROZES-HERMITAGE BLANC, Marsanne, Roussanne, Les Marelles Organic, Gilles Robin, France, 2021	£99.00



ROSÉ BY THE BOTTLE

NERO D'AVOLA Rose, Sicilia Rose, Planeta, Sicily, Italy, 2023	£40.00
PINK FLAMINGO, Domaine Royal De Jarras, Languedoc-Roussillon, France, 2023	£44.00
CHATEAU LA GORDONNE, Granache Syrah Rose, Côtes De Provence, France, 2023	£45.00
QUINTA DO CRASTO, Rosé, Portugal, 2023	£45.00
THE BEACH BY WHISPERING ANGEL, Chateau D'esclans, Provence, France, 2022	£50.00
WHISPERING ANGEL, Grenache, Chateau D'esclans, Provence, France, 2023	£65.00
LA CHAPELLE, Cotes de provence, Organic, France, 2023	£75.00



RED BY THE BOTTLE

LIGHT & FRUITY

These wines pair well with poultry, pasta and beef dishes.

CARMENERE, Tarapaca, Central Valley, Chile, 2022	£31.00
SHIRAZ, Tooma River, Australia, 2022	£36.00
SPATBURGUNDER, Weingut Schwarztrauber, Pfalz, Germany, 2021	£46.00
VALPOLICELLA, Bonacosta Classico, Masi, Veneto, Italy, 2022	£49.00
PINOT NOIR, Salt + Stone, Central Coast, California, USA, 2020	£52.00
MERLOT, Pask, 'Gimblett Gravels', Hawke's Bay, New Zealand, 2021	£54.00
FLEURIE, La Bonne Dame, Louis Tete, Beaujolais, France, 2022	£55.00
LYCHGATE RED, Bolney Estate, Sussex, UK, 2020	£55.00
PINOT NOIR, Bourgogne Côtes D'or, Nuiton-Beaunoy, Burgundy, France, 2020	£57.00
PINOT NOIR, Davenport Estate, Diamond Fields, East Sussex & Kent, UK, 2020	£78.00

VELVETY

These wines pair well with lamb, beef and veal dishes.

MERLOT, Mancura, Central Valley, Chile, 2022	£31.00
TEMPRANILLO, Flor de Castro, Quinta Do Crasto, Dour, Portugal, 2022	£35.00
MALBEC, Norton, Lo Tengo, Mendoza, Argentina, 2024	£36.00
GRENACHE, Côtes du Rhône Rouge, Belleruche, Rhone Valley, France, 2022	£39.00
MERLOT, De Martino, Central Valley, Chile, 2023	£45.00
MALBEC, Pedriel, Mendoza, Argentina, 2023	£48.00
MALBEC, BenMarco, Susanna Balbo, Uco Valley, Argentina, 2022	£55.00
ETNA ROSSO, Nerello Mascalese, Planeta, Sicily, 2021	£74.00
RIOJA, Tempranillo, Marques De Murrieta, Gran Reserva, Rioja, Spain, 2015	£165.00

MEDIUM BODIED

These wines pair well with game, lamb and poultry dishes.

RIOJA CRIANZA, Puente De Salceda, Spain, 2020	£45.00
TOURIGA NATIONAL, Quinta Do Crasto Superior, Portugal, 2021	£45.00
SHIRAZ, Synonymous, Chaffey Bros, South Region, Australia, 2020	£49.00
SHIRAZ, Thelema, Stellenbosh, South Africa, 2020	£55.00
GRENACHE, Frank Massard, Humilitat, Priorat, Spain, 2020	£68.00
NERO D'AVOLA, Planeta, Cerasuolo Di Vittoria, Dorilli, Sicily, Italy, 2018	£70.00
ZINFANDEL, Proprietary Red, Angels and Cowboys, California, USA, 2021	£73.00
SYRAH, Saint Joseph Mairlant, Francois Villard, Rhone Valley, France, 2021	£79.00
RIOJA RESERVA, Tempranillo, Marques De Murrieta, Spain, 2020	£82.00
GARNACHA TINTA, Herencia Altas, La Xalamera, Terra Alta, Spain, 2019	£88.00



TOP PICKS

In our opinion these are great wines with a reasonable price tag.

NERO D'AVOLA, La Segreta Rosso, Planeta, Sicily, 2022	£40.00
PINOT NOIR, Dancing Flame Gran Reserva, Leyda Valley, Chile, 2022	£45.00
MONTEPULCIANO D'ABRUZZO, San Lorenzo Rosso Conero, Umani Ronchi, Italy, 2022	£49.00
PRIMITIVO, Botromagno, Puglia, Italy, 2023	£52.00
SANGIOVESE, Il Nero di Casanova, La Spinetta, Tuscany, Italy, 2020	£55.00
MERLOT, Nero D'avola, Contradanza, Planeta, Sicily, Italy, 2020	£65.00
CHIANTI, Sangiovese, Poggio Salvi, Tuscany, Italy, 2020	£66.00
TOURIGA NACIONAL, Altitude 430, Quinta do Crasto, Douro, Portugal 2021	£68.00
MALBEC, Château Haut-Monplaisir, Cuvee Prestige, Cahors, France, 2019	£71.00
SUPERTUSCAN BLEND, Cabernet-Merlot, Le Volte Dell'Ornellaia, Tuscany, Italy, 2021	£88.00

BLENDS

These wines pair well with venison, duck breast and cured meats.

PINOTAGE, Bosstok, Western Cape, South Africa, 2022	£35.00
BORDEAUX, Château Haut Closet, France, 2023	£50.00
BORDEAUX, Château Pindefleurs, Grand Cru, Saint Emilion, France, 2018	£82.00
BORDEAUX, Château Chantalouette, Pomerol, France, 2016	£98.00
CHÂTEAUNEUF-DU-PAPE, Le Parvis, Ferraton, Rhone Valley, France, 2021	£104.00
BORDEAUX, Chateau Kirwan, Les Charmes De Kirwan, Margaux, France, 2017	£115.00
SUPERTUSCAN BLEND, Luce Lucente, Tenuta Della Luce, Tuscany, Italy, 2019	£130.00
CABERNET SAUVIGNON BLEND, Chateau Musar, Lebanon, 2016	£130.00
BORDEAUX, Chateau De Pez, Saint Estephe, France, 2017	£135.00
BORDEAUX, Lacoste-Borie, Pauillac, France, 2017	£135.00



TANNIC

These wines pair well with any kind of steak, roast lamb and aged cheese.

CABERNET SAUVIGNON, Morande Pionero, Central Valley, Chile, 2023	£31.00
PRIMITIVO, Varvaglione, Puglia, Italy, 2022	£42.00
CABERNET SAUVIGNON, Francis Ford Coppola, Diamond Collection, Paso Robles, USA, 2021	£59.00
SUPERTUSCAN BLEND, Brancaia, Il tre, Tuscany, Italy, 2022	£60.00
CABERNET SAUVIGNON, Louis Martini, Sonoma, California, USA, 2020	£65.00
NEBBIOLO, Franco Conterno, Cascina Sciulun, Piedmont, Italy, 2021	£70.00
BARBARESCO, Nebbiolo, Ca' Del Baio, DOCG, Asili, Piedmont, Italy, 2014	£105.00
BAROLO, Pio Cesare, Piedmont, Italy, 2018	£175.00

PRIVATE CELLAR

These are some of the best luxury wines from around the world.

BRUNELLO DI MONTALCINO, Sangiovese, Castelgiocondo, Tuscany, Italy, 2019	£125.00
NEBBIOLO-MERLOT BLEND, Gaja, Sito Molesco, Piedmont, Italy, 2020	£136.00
CABERNET SAUVIGNON BLEND, Chateau Musar, Lebanon, 2000	£145.00
GEVREY-CHAMBERTIN, Pinot Noir, Côte De Nuits, Burgundy, France, 2021	£155.00
AMARONE, Tommasi, Corvina Blend, Veneto, Italy, 2019	£158.00
CABERNET SAUVIGNON, Chateau Montelena, Napa Valley, USA, 2019	£162.00
BORDEAUX, Chateau Langoa-Barton, 3eme Cru, Bordeaux, France, 2006	£198.00
TIGNANELLO, Supertuscan Blend, Marchesi Antinori, Tuscany, Italy, 2021	£268.00
PINOT NOIR, Corton Les Renards Grand Cru, Burgundy, France, 2017	£370.00

LAST CHANCE

CINSAULT-CABERNET SAUVIGNON, Freedom Cross, South Africa, 2020	£31.00
CABERNET SAUVIGNON, Gouguenheim Reserve, Uco Valley, Argentina 2020	£48.00
CABERNET FRANC, Luigi Bosca, De Sangre, Mendoza, Argentina, 2019	£62.00
SYRAH BLEND, Alain Jaume Domaine Grand Veneur, Vacqueyras, France, 2020	£62.00
ALENTEJO BLEND, Monte Da Ravasqueira, Vinha Das Ramos Tinto, Portugal, 2024	£64.00
PINOT NOIR, Ten Minutes By Tractor 10X, Mornington Peninsula, Australia, 2021	£88.00
CABERNET SAUVIGNON BLEND, Chateau Musar, Lebanon, 2009	£130.00



SWEET WINE BY THE BOTTLE

	75ml	Bottle
FESTIVAL 18, Loxwood Meadworks, 100% Pure Honey Mead	£7.00	£31.00
TOKAJI, Late Harvest, Katinka, Patricius, Hungary	£12.00	£40.00
MOSCATO, Bricco Quaglia Asti, La Spinetta, Piedmont, Italy, 2022		£43.00
JURANCON, Petit Manseng, Domaine Charles Hours, Clos Uroulat, France, 2019		£55.00
ROSA REGALE, Brachetto Sparkling Sweet Rose, Banfi, Piemonte, Italy, NV		£60.00
SAUTERNES, Semillon Sauvignon Blend, Petit Giraud, France, 2020		£61.00



MAGNUMS

MAGNUM

TOURIGA NATIONAL, Quinta Do Crasto Superior, Portugal, 2021	£70.00
RIOJA CRIANZA, Tempranillo, Bodega Berceo, Spain, 2016	£76.00
BORDEAUX BLEND, Lussac Saint-Emilion, Chateau Tabuteau, Bordeaux, France, 2014	£88.00
CHATEAU LA GORDONNE, Granache Syrah Rose, Provence, France, 2019	£90.00
SAUVIGNON BLANC, Pouilly-Fumé, Domaines Des Fines Caillottes, France, 2018	£115.00
CHABLIS, Chardonnay, Tete D'or, Domaine Billaud-Simon, 2015	£120.00
POMMERY BRUT ROYAL, Champagne, France Brut, NV	£140.00
CHARDONNAY, Chateau Montelena, Napa Valley, California, USA, 2014	£260.00



ALCOHOL FREE AND LOW ALCOHOL

RIESLING, Eins Zwei Zero, Leitz, Non-Alcoholic, Germany, Dealcoholized 0.0% ABV	£25.00
NATUREO 0.0, Muscat, De-Alcoholised White, Penedes, Spain, NV	£25.00
CABERNET SAUVIGNON, Albali, Low Alcohol 0.5%, Spain, 2022	£25.00
SO JENNIE PINK LUXURY BUBBLES, Non-Alcoholic, France, NV	£55.00

SPARKLING TEA

Meticulously crafted using the world's finest single-origin tea.

	200ml
HOJICHA, Saicho Sparkling Tea, Shizuoka Prefecture, Japan	£6.00
DARJEELING, Saicho Sparkling Tea, Darjeeling, India	£6.00
JASMIN, Saicho Sparkling Tea, Fuding, Fujian Province, China	£6.00