



Wine of the Month

Crasto Rose, Quinta Do Crasto 2023 POR

Pale, fresh, balanced wine with aromas of raspberries violets. If you like Provence rose you will LOVE this.

11

41

Fizz

Quadri Extra Dry, Botter Prosecco Nv ITA [#]

7.5

36

Treviso Argeo Brut, Rugerri Rose Prosecco Doc 2021 ITA

8.5

43

Instant Bulle Pet Nat, Domaine de la Courtade, 2021 FRA

44

Solco Lambrusco, Paltrinieri 2022 ITA red wine

45

Reserve Brut, Telmont Champagne Nv FRA

14.5

85

White

Eins Zwei Zero, Alcohol-Free Reisling, Weingut Lietz GER *(de-alcoholised)*

5.5

23

Pompeiano, Falaghina Viticoltori Campani 2022 ITA [#]

7.5

21

Tacherons Chardonnay IGP Pays D'Oc, Collovray Et Terrier 2022 FRA

9.5

27

Bourgogne Aligote, Smith – Chapel Burgundy 2022 FR

15.5

42

Picpoul de Pinet, Reserve de Roquemolliere 2023 FRA

32

QL Vinho Verde, Quinta Da Lixa 2023 POR

7.5

30

Eins Zwei Dry Rheingau Riesling, Weingut Leitz 2022 GER

10.5

40

Pete's Pure Sauvignon Blanc, Duxton Vineyards 2022 AUS

34

Albarino, Martin Codax 2021 ESP

45

Bizkaiko Txakolina, Doniene Gorrondona 2023 ESP

48

Gavi di Gavi, Kristina Ascheri 2022 ITA

50

Zibibbo DOC Sicilia, Tenute Orestyadi 2022 ITA

55

Grüner Vetliner Ried Gaisber, Weingut Peter Schweiger 2021 AUT

58

Pinot Blanc, Trimbach 2021 FRA

65

Pouilly-Fume, Chateau Favray 2021 FRA

72

The FMC, Chenin Blanc, Ken Forrester Wines Stellenbosch 2022 SA

105

*Please note that wine vintages may vary and are subject to change for our wine menu due to seasonality and availability.
125ml serving available on request. (#) – Happy Hour. Exclusive hire events attract a 15% service charge to the bill,
a discretionary 12.5% service charge will be added to the original bill for non-exclusive events.*



Skin Contact

Naranja Orange Organic, Bodegas Verum 2020 ESP

12.5

46

Rkatsiteli, Alazani Winery 2019 GEO

43

Rose

Le Paradou Cinsault, Ventoux 2021 FRA ^H

8.5

24

Roubertas Comte De Côtes De Provence, La Vidaubanaise 2022 FRA

10.5

41

Red

Aribayos Tempranillo, Abadia Aribayos 2022 ESP ^H

7.5

21

Malbec, Barbarians 2022 ARG

9.5

27

Tacherons Pinot Noir IGP Pays D'Oc, Collovray Et Terrier 2022 FRA

10

28

Domus Primitivo IGP, Puglia 2022 ITA

10

28

Care Tinto Sobre Lias, Bodegas Anadas 2022 ESP

8.5

35

Petit Cabernet Sauvignon, Ken Forrester Wines Stellenbosch 2022 SA

9

35

Chusclan Cote Du Rhone, Maison Sinnæ 2021 FRA

11

41

Seleccion Especial Rioja, Ramon Bilbao 2022 ESP

38

Montepulciano D'Abruzzo DOC, Colle Corviano 2022 ITA

40.5

Logistilla Nerello Mascalese, Luna Gaia 2021 ITA

44

Molino a Vento, Nero D'avola IGT Terre Siciliane 2022 ITA

45

Crasto, Quinta Do Crasto 2019 POR

46

Estate Merlot, Humberto Canale 2020 ARG

50

Long Barn Zinfandel, California 2021 USA

55

Fanatico Chianti Classico Riserva, Villa Trasqua, 2017 ITA

61

Bourgogne Cote D'Or Pinot Noir, Vignerons Nuiton-Beaunoy 2020 FRA

65

XR Special Release Reserva Rioja, Marques de Risqual 2017 ESP

85

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