



## Contents

### Page

1	<i>House Selection</i>
2	<i>Cellarman's Choice</i>
3	<i>Champagne and Sparkling</i>
4	<i>Crisp, Dry Whites</i>
5	<i>Aromatic, Fruity Whites</i>
6	<i>Full, Rich Whites</i>
7	<i>Light Bodied Reds</i>
8	<i>Fruity, Velvety Reds</i>
9	<i>Bold, Full Bodied Reds</i>
10	<i>Half Bottles(White)</i>
11	<i>Half Bottles (Red) and Pudding Wines</i>
12	<i>Non Alcoholic</i>
13	<i>Bin End Selection</i>

### Vintages

*Our Restaurant Manager will be pleased to check availability of specific vintages, prior to ordering.*

### **Allergens and Special Diets**

*If a guest has a food allergy or intolerance, we request that they consult a member of staff before deciding what to eat and placing an order, on every occasion whilst at the hotel. Whilst we are committed to informing our guests accurately of any allergenic contents in dishes served here, and also to complying with dietary requests, there remains a risk, albeit small, that traces from other dishes may be present in food, or on surfaces.*

## House Selection

		Year	Price
H1	<b>Chardonnay Pato Torrente. Valle Central. Chile.</b> <i>Ripe, lemony citrus fruit, with balanced acidity</i>	<b>2024</b> <b>750ml</b> <b>175ml</b>	<b>38.50</b> <b>8.95</b>
H2	<b>Jean Balmont Sauvignon Blanc. France.</b> <i>Crisp, juicy Sauvignon, full of grassy fruit. Lovely and fresh.</i>	<b>2024</b> <b>750ml</b> <b>175ml</b>	<b>38.50</b> <b>8.95</b>
H3	<b>Amanti del Vino Pinot Grigio. Italy.</b> <i>This Pinot Grigio is crisp, refreshing and unoaked. <b>Vegan</b></i>	<b>2024</b> <b>750ml</b> <b>175ml</b>	<b>38.50</b> <b>8.95</b>
H4	<b>Paparuda Pinot Noir. Romania.</b> <i>Fragrant and fruity Pinot Noir, plenty of ripe red fruits. <b>Vegan</b></i>	<b>2024</b> <b>750ml</b> <b>175ml</b>	<b>38.50</b> <b>8.95</b>
H5	<b>Pacamaya Merlot. Chile.</b> <i>A soft, easy-going Merlot. Juicy and well balanced. <b>Vegan</b></i>	<b>2024</b> <b>750ml</b> <b>175ml</b>	<b>38.50</b> <b>8.95</b>
H6	<b>Las Pampas Shiraz Malbec. Argentina.</b> <i>A full, meaty wine with lots of spicy plum fruit and soft tannins</i>	<b>2024</b> <b>750ml</b> <b>175ml</b>	<b>38.50</b> <b>8.95</b>
H7	<b>Champagne Jacques Bardelot Brut</b> <i>Plenty of clean citrus and apple fruit flavours with biscuity aromas.</i>	<b>NV</b> <b>750ml</b> <b>125ml</b>	<b>69.50</b> <b>14.50</b>
H8	<b>Amanti del Vino Pinot Grigio Rosato.</b> <i>Soft, easy Pinot Grigio Rosé with juicy red strawberry fruit.</i>	<b>2024</b> <b>750ml</b> <b>175ml</b>	<b>38.50</b> <b>8.95</b>

## Cellarman's Choice

		Year	Price
C1	<b>Monte Velho Branca. Alentejo. Portugal.</b> <i>A fresh and fragrant wine with a bouquet of white stone fruits.</i>	2021	43.00
C2	<b>Arrogant Frog Pinot Noir. Domaine Paul Mas. France</b> <i>An intense, fruit driven red with aromas of blackcurrants and cherry.</i>	2022	45.00
		Vegan	
C3	<b>Fina Nero d'Avola. Sicily</b> <i>Morello cherry fruit, smouldering herby notes and soft tannins.(Organic)</i>	2022	48.00
C4	<b>Verum Chardonnay. Patagonia.</b> <i>Creamy textured, with ripe flavours, lively acidity and a lengthy finish.</i>	2020	52.00
		Vegan	
C5	<b>La Jeunesse Syrah. Domaine de la Baume. France.</b> <i>A heavy red, deep purple in colour.A full, fruity palate, silky soft tannins.</i>	2021	43.00
C6	<b>Cune Rioja Blanco Crianza. Barrel Fermented. CVNE. Spain.</b> <i>An elegant wine, with aromas of apple and banana.</i>	2022	43.00

## Champagne and Sparkling

10	<b>Ita Prosecco. Spumante Brut</b> <i>A bright, fruity sparkler with plenty of yellow fruit flavours and aromas.</i>	<b>NV</b> <b>Vegan</b>	<b>49.50</b>
11	<b>Ita Prosecco Rosé</b> <i>A gently strawberry-scented rosé, with bags of fruit.</i>	<b>NV</b> <b>Vegan</b>	<b>49.50</b>
12	<b>Vérizet. Crémant de Bourgogne Brut.</b> <i>Full and flavoursome wine with Champagn like character, floral nose and soft citrus.</i>	<b>NV</b>	<b>65.00</b>
13	<b>Joseph Perrier Cuvée Royale. Brut.</b> <i>Beautifully biscuity, from equal parts Chardonnay, Pinot Noir and Pinot Meunier.</i>	<b>NV</b> <b>Vegan</b>	<b>95.00</b>
14	<b>Louis Roederer Collection 244. Brut.</b> <i>Wonderfully sweet fruit, and a lovely creamy texture, before a clean citrus finish.</i>	<b>NV</b> <b>Vegan</b>	<b>115.00</b>
15	<b>Laurent Perrier Cuvée Rosé.</b> <i>Using only Pinot Noir from grand cru villages, it has delicious raspberry and redcurrant flavours.</i>	<b>NV</b> <b>Vegan</b>	<b>155.00</b>

## Crisp, Dry Whites

16	<b>Pato Torrente Sauvignon Blanc. Valle Central. Chile</b> <i>Well balanced Sauvignon, with clean fresh fruit.</i>	<b>2024</b> <b>Vegan</b>	<b>39.50</b>
17	<b>Verdicchio dei Castelli. Italy.</b> <i>From the hills behind Ancona on the Adriatic this is a refreshing dry white</i>	<b>2024</b>	<b>39.50</b>
18	<b>La Cabane Reserve Marsanne/ Viognier. Pays d'Oc. France</b> <i>A fresh and aromatic white, hints of peach, pear and apricot.</i>	<b>2024</b>	<b>45.00</b>
19	<b>Domäne Baumgartner Grüner Veltliner. Weinvertel. Austria.</b> <i>Terrific dry white with zippy grapefruit, hints of spice.</i>	<b>2024</b>	<b>47.50</b>
20	<b>Muscadet Sèvre-et-maine Sur Lie. Fief de la Brie. France</b> <i>Delicate citrus fruit, saline minerals, gentle toasty notes.</i>	<b>2023</b> <b>Vegan</b>	<b>46.50</b>
21	<b>Bernon Albariño. Rias Baixas. Bedagas Aquitania 2022. Spain</b> <i>Creamy fruit, with plenty flavour and underlying minerality.</i>	<b>2024</b> <b>Vegan</b>	<b>52.50</b>
22	<b>Gavi del Comune di Gavi. La Chiara. Italy</b> <i>A juicy, honey-like core, apple like freshness.</i>	<b>2024</b> <b>Vegan</b>	<b>59.50</b>
23	<b>Sancerre. Cuvée Marnes and Caillottes. Jean-Max Roger. France.</b> <i>From the Upper Loire, a Sauvignon with aroma of gunflint.</i>	<b>2024</b>	<b>69.50</b>

## Aromatic, Fruity Whites

24	<b>Coraco Obra Primo. Vinho Verde. Portugal.</b> <i>Easy drinking, fresh and floral, using the Loureiro grape.</i>	2024	28.50
25	<b>Piesporter Michelsberg. Moselland. Germany.</b> <i>Typically light on it's feet, with a fresh grapey character.</i>	2022	39.50
26	<b>Pacherenc du Vic-Bilh Sec. Manseng. Piémonte Pyrénéen. Laougué.</b> <i>A big, gentle wine, with apple acidity.</i>	2024	52.50
27	<b>Ojos del Sur Sauvignon Blanc. Patagonia. Argentina.</b> <i>Wonderful citrus fruits, green peas and herbaceous notes.</i>	2022	48.00
28	<b>Waverider Sauvignon Blanc. Marlborough. New Zealand.</b> <i>Tropical fruit, grassy character and ripe citrussy freshness.</i>	2025 Vegan	46.00
29	<b>Dopf and Irion Gewurztraminer. Alsace.</b> <i>Spicy lemon citrus aromas, elegant lychee and Turkish Delight flavours.</i>	2024	48.50
30	<b>La Petite Ferme Viognier. Franschoek. South Africa.</b> <i>Peach, frangipane and hints of spice. Complex wine.</i>	2024	49.50
31	<b>Grounded Cru. Pinot Gris. Adelaide Hills. Australia.</b> <i>Excellent aromatic intensity, with fresh citrus, honeysuckle and spice.</i>	2023 Vegan	55.00
32	<b>Cloudy Bay Sauvignon Blanc</b> <i>A zesty and vibrant nose, with notes of juicy citrus and makrut lime. A benchmark Marlborough.</i>	2024	89.50

## Full, Rich Whites

<b>33</b>	<b>Ladera Verde Chardonnay. Valle Central. Chile.</b> <i>Showing aromas of tropical fruit, and well tuned weight on the palate.</i>	<b>2024</b>	<b>39.50</b>
<b>34</b>	<b>Fina "Kebrilla" Grillo. Sicily</b> <i>All blossom and orange peel, then a long dry finish.</i>	<b>2024</b>	<b>42.50</b>
<b>35</b>	<b>Château Argadens Blanc. Bordeaux</b> <i>Lovely weight and texture, a touch of oak, with citrus and grapefruit.</i>	<b>2023</b>	<b>45.00</b>
<b>36</b>	<b>Mâcon-Villages. La Crochette. Jean Loron</b> <i>Buttery, slightly smokey Chardonnay with attractive, lemony acidity.</i>	<b>2022</b> <b>Vegan</b>	<b>56.50</b>
<b>37</b>	<b>Wente "Morning Fog" Chardonnay. San Francisco</b> <i>Tropical fruit, citrus, toffee and vanilla.</i>	<b>2023</b>	<b>59.50</b>
<b>38</b>	<b>Chablis. Nathalie et Gilles Fèvre</b> <i>Classic mineral Chablis, excellent flavour and creamy length.</i>	<b>2024</b>	<b>72.50</b>
<b>39</b>	<b>Pouilly-Fuissé. Vieilles Vignes. Collovray et Terrier.</b> <i>Rich fruit combines with spicy vanilla oak. Great flavour.</i>	<b>2023</b> <b>Vegan</b>	<b>89.00</b>
<b>40</b>	<b>Chablis 1er Cru Vau de Vey. Les Valéry. Jean Durup.</b> <i>Stylish wine, with finesse and crispness.</i>	<b>2023</b> <b>Vegan</b>	<b>94.50</b>

## Light Bodied Reds and Rosés

41	<b>Amanti del Vino Sangiovese. Rubicone. Italy.</b> <i>Juicy, soft fruit with hints of black cherries and plums.</i>	2024	39.50
42	<b>Los Coches Pinot Noir. Valle Central. Chile.</b> <i>Packed full of fresh red fruit, a classic New World Pinot from Chile.</i>	2024	41.50
43	<b>Beaujolais. Jacques Charlet. France.</b> <i>Juicy and easy drinking. Floral notes and raspberry flavours.</i>	2021 Vegan	47.50
44	<b>Pask Instinct Pinot Noir. Wairarapa. New Zealand.</b> <i>Succulent red and black fruit flavours. Good body and well balanced.</i>	2022 Vegan	49.50
45	<b>Anjou Rouge. Ch. De la Roulerie. France.</b> <i>Full of juicy raspberry fruit flavours and fine acidity. Light and refreshing.</i>	2023 Vegan	59.50
46	<b>Bourgogne Pinot Noir. Bacehelet-Monnot. France.</b> <i>Smoky, ripe cherry fruits, forest floor and a savoury edge. Ripe and juicy.</i>	2022	92.50
47	<b>Givry 1er Cru Clos Jus. Domaine Mouton. France</b> <i>Sappy Pinot Noir fruit, an undoubted favourite amongst good value Burgundies.</i>	2022	96.50
48	<b>Piquepoul Rosé. Foncalieu. France.</b> <i>Beautifully delicate rosé with floral notes of rose petals, and lovely zesty fruit.</i>	2024	42.50
49	<b>Bagordi Rosado. Rioja. Spain.</b> <i>Full of red fruits - strawberries, raspberries and redcurrants.</i>	2024	39.50
50	<b>No 1 Rosé. Coteaux d'Aix-en-Provence. France.</b> <i>White flowers and exotic fruit aromas. Flavours of red fruits and citrus.</i>	2024	57.50

## Fruity, Velvety Reds

51	<b>Pato Torrente Merlot. Valle Central. Chile.</b> <i>Cherry and ripe red berries, with pepper and touch of coffee.</i>	2024	39.50
52	<b>Principe de Viana Garnacha. Roble. Navarra. Spain.</b> <i>Juicy, attractive red with blackberry, redcurrant and touch of spice.</i>	2020 Vegan	39.50
53	<b>Arbouse. Massif d'Uchaux, Côtes du Rhône-Villages.</b> <i>Rich fruit and silky texture. Cherries, blackberries and spicy length.</i>	2022	49.50
54	<b>Campotino. Montepulciano d'Abruzzo. Tenuta del Priore.</b> <i>Lovely crunchy black fruit, fresh and lively palate, soft tannins.</i>	2024	48.00
55	<b>Conde de Tresaguas Crianza. Rioja. Spain.</b> <i>Inviting red berries, cherries, and hints of vanilla and spice.</i>	2021	43.50
56	<b>Château Argadens. Bordeaux Supérieur.</b> <i>Soft, fruity wine with concentration and balance.</i>	2020	55.00
57	<b>Altano Naturalmente. Organic Duoro Tinto. Portugal.</b> <i>Big and concentrated with plenty of fresh, brambly fruit, spice and ripe</i>	2022	54.00
58	<b>Sesti "Grangiovese", Toscana, Castello di Argiano. Italy. Peppoli. Italy.</b> <i>Ripe, gamey flavours that linger in the mouth.</i>	2023	72.00
59	<b>Château La Tour de By. Médoc. France. A</b> <i>very correct wine, with supple blackcurrant and well balanced oak.</i>	2019	87.50

## **Bold, Full Bodied Reds**

60	<b>Remi and Jerome Syrah. Pays d'Oc.</b> <i>A full and spicy Syrah with flavours of blackberries and damsons</i>	2024	39.50
61	<b>Carlomagno Primitivo Appassimento. Puglia. Italy.</b> <i>Big and rich wine packed with dried fruit flavours. Lush and soft finish.</i>	2024 Vegan	45.00
62	<b>Ojos del Sur Malbec. Patagonia. Argentina.</b> <i>Vibrant and fruity, plums, raspberries and notes of violet.</i>	2024	48.50
63	<b>House of Certain Views Shiraz. Hunter Valley. Australia</b> <i>Blackberry fruit meets smoky bacon, with soft silky tannins.</i>	2022	49.50
64	<b>Cousino-Macul "Antiguas Reservas". Cabernet Sauvignon. Chile.</b> <i>Excellent blackcurrant flavours and good backbone.</i>	2020	62.00
65	<b>Wente "Beyer Ranch" Zinfandel. California.</b> <i>Plums, raspberries and blueberries, elegantly wrapped in toasty oak.</i>	2022	59.50
66	<b>Valpolicella Ripasso Superiore. Marogne. Zeni. Italy.</b> <i>A "little Amarone", made similarly, intense berry flavour.</i>	2023	69.50
67	<b>Journey's End "Cape Doctor" Stellenbosch. South Africa.</b> <i>Ripe fruit is lush and fleshy, lots of sweet cassis flavours.</i>	2020 Vegan	78.00
68	<b>Viña Magna Crianza. Ribero del Duero. Basconcillos. Spain.</b> <i>A lovely balanced wine, plenty of red fruits. Hint of chocolate.</i>	2021	95.00

## Half Bottles

69	<b>Louis Roederer Collection 244. Brut Champagne.</b> <i>Wonderfully sweet fruit and a lovely creamy texture.</i>	<b>NV</b> <b>Vegan</b>	<b>57.50</b>
70	<b>Ladera Verde Sauvignon Blanc. Valle Central. Chile.</b> <i>Crisp and fresh with limey fruit, hint of herbs, twist of melon.</i>	<b>2024</b> <b>Vegan</b>	<b>25.00</b>
71	<b>Muscadet Sèvre-et-Maine Sur Lie. Domaine le Fief de la Brie.</b> <i>Delicate citrus fruit, saline minerlas, gentle underlying toasty notes.</i>	<b>2024</b> <b>Vegan</b>	<b>26.50</b>
72	<b>Château Tour de Mirambeau. Reserve Blanc. Bordeaux.</b> <i>Fresh and lively, with pure clean flavours.</i>	<b>2024</b> <b>Vegan</b>	<b>27.50</b>
73	<b>Mâcon-Villages. La Crochette. Jean Loron.</b> <i>Buttery, slightly smokey Chardonnay, with lemon acidity.</i>	<b>2022</b>	<b>29.00</b>
74	<b>Chablis. Les Valéry. Jean Durup. France.</b> <i>Textbook Chablis. Elegant and and steely, with aromas of freshly baked brioche.</i>	<b>2024</b> <b>Vegan</b>	<b>44.50</b>

## Half Bottles, and Pudding Wines

<b>75</b>	<b>Ladera Verde Merlot. Valle Central. Chile.</b> <i>Lovely, plummy Merlot fruit, with a typical Chilean ripeness.</i>	<b>2024</b> <b>Vegan</b>	<b>25.00</b>
<b>76</b>	<b>Bagordi Tinto Cosecha. Rioja.</b> <i>Cherry fruit flavours, and a hint of vanilla.</i>	<b>2022</b>	<b>25.50</b>
<b>77</b>	<b>Chianti Colli Senesi. Borgo Alla Terra. Geografico.</b> <i>Light, crisp and fleshy, with spicy cherry flavours.</i>	<b>2024</b>	<b>27.50</b>
<b>78</b>	<b>Château Argadens. Bordeaux Supérieur.</b> <i>Soft, fruity wine, with concentration and balance from a good terroir.</i>	<b>2019</b>	<b>29.50</b>
<b>79</b>	<b>Beaujolais. J Charlet.</b> <i>Juicy and easy drinking, with floral notes and raspberry flavours.</i>	<b>2021</b>	<b>29.50</b>

## Pudding Wines

<b>80</b>	<b>Muscat de St Jean-de-Minervois. Tailhades. France.</b> <i>Light, grapey, deliciously sweet and lemony freshness.</i>		<b>27.50</b>
<b>81</b>	<b>Tanners Sauternes.</b> <i>Full, rich and complex Sémillon. Honeyed flavours and good freshness.</i>	<b>Vegan</b>	<b>36.00</b>
<b>82</b>	<b>Elysium California Black Muscat. Quady.</b> <i>Superb wine, with rich berry fruit and sugared rose petals.</i>	<b>2023</b>	<b>39.00</b>

## Non Alcoholic Selection

83	<b>Wild Idol Sparkling.</b> <i>Vegan, gluten free, and low calorie. Zesty green apples and aromas of white peach.</i>	<b>NV</b> <b>Vegan</b>	<b>37.50</b>
84	<b>Wild Idol Sparkling Rosé.</b> <i>Vibrant, handcrafted and naturally alcohol free. Abundant fresh, aromatic fruit notes.</i>	<b>NV</b> <b>Vegan</b>	<b>37.50</b>
85	<b>Torres Natureo Muscat. Penedes. Spain</b> <i>Light, fresh with the rich scent of green apples and impressions of peach.</i>	<b>2022</b> <b>Vegan</b>	<b>25.00</b>
86	<b>Torres Natureo Rosé. Penedes. Spain A</b> <i>light and fruity rosé wine for those looking for a wine lighter in alcohol.</i>	<b>2022</b> <b>Vegan</b>	<b>25.00</b>
87	<b>Torres Natureo Grenache/ Syrah. Penedes. Spain</b> <i>Aromas of pomegranate and red berries with a touch of vanilla on the palate.</i>	<b>2022</b> <b>Vegan</b>	<b>25.00</b>

## ***Bin End Selection (Reds)***

**Below are a selection of wines that were previously on our wine list. We have very limited stock of bin ends, please do ask our Restaurant Manager for up to date availability.**

	<b>Price</b>
	<b><u>Red</u></b>
<b>500</b> Dunavar Pinot Noir. Hungary	<b>30.00</b>
<b>501</b> Savigny les Beaunes. Latour 2018	<b>50.00</b>
<b>502</b> Hancock Tempranillo. Australia	<b>40.00</b>
<b>503</b> l'Artiste Gamay Noir. France	<b>20.00</b>
<b>504</b> Cantele Negroamoro	<b>50.00</b>
<b>505</b> Paso Primero. Spain	<b>30.00</b>
<b>506</b> Dom. St Anne Fitou. France	<b>20.00</b>
<b>507</b> Ch Mouline de Mallet	<b>40.00</b>
<b>508</b> Balmont Pinot Noir. France	<b>20.00</b>
<b>509</b> Freedom Cross Cins/ Cab Sauv. S. Africa	<b>20.00</b>
<b>510</b> Ch Neuf du Pape Telegramme	<b>40.00</b>
<b>511</b> Gigondas. Gonnet	<b>40.00</b>
<b>512</b> Churton Pinot Noir. New Zealand	<b>30.00</b>

***Whites on next page....***

## ***Bin End Selection (Whites)***

**Below are a selection of wines that were previously on our wine list. We have very limited stock of bin ends, please do ask our Restaurant Manager for up to date availability.**

	<b>Price</b>
	<b><u>White</u></b>
<b>526</b> Certain Views Chardonnay	<b>30.00</b>
<b>527</b> Rioja Vega. Spain	<b>40.00</b>
<b>528</b> J Barry Riesling	<b>30.00</b>
<b>529</b> Rodney Strong Chardonnay	<b>20.00</b>
<b>530</b> Tavel Rose. Moon Apoge	<b>30.00</b>
<b>531</b> Rose d' Anjou. Les Rosaries	<b>30.00</b>
<b>532</b> Baboon Rock Chardonnay	<b>30.00</b>
<b>533</b> Mucyn Crozes-Hermitage	<b>40.00</b>
<b>534</b> San Antonio Pinot Grigio Rosé. Italy	<b>20.00</b>
<b>535</b> Cotes Mas Sauv/Fermentino. France	<b>20.00</b>
<b>536</b> Margan Verdelho. Australia	<b>20.00</b>
<b>537</b> Pask Chardonnay. New Zealand	<b>20.00</b>
<b>538</b> Balmont Chardonnay. France	<b>20.00</b>
<b>539</b> Cloudy Bay Chardonnay. New Zealand	<b>40.00</b>
<b>540</b> Escarpment Pinot Gris. New Zealand	<b>30.00</b>

# FEATURED CHAMPAGNES

**Veuve Clicquot "Yellow Label"** NV 85.00  
Vegan  
*Veuve Clicquot Yellow Label truly is the House's signature champagne – balancing all 4 dimensions defining the Veuve Clicquot style: freshness, strength, aromatic richness & silkiness.*

**Veuve Clicquot Demi-Sec.** NV 75.00  
Vegan  
*Veuve Clicquot Demi-Sec is a tribute to the taste of the nineteenth century consumers for sweeter champagnes and offers today multiple experiences due to its roundness and aromatic richness.*

**Paul Roger Brut Réserve.** NV 85.00  
*All the know-how of Pol Roger is revealed in its ability to reproduce each year a blend which is consistent in style and in quality. Elegant and refined, the cuvée Brut Réserve is the champagne of all occasions.*  
*The Brut Réserve is a blend in equal parts of the three champenois grape varieties: pinot noir, pinot meunier and chardonnay from 30 different crus. 25% reserve wines are used to produce this cuvée:*  
*After four years ageing in the cellars, its style combines complexity, balance and distinction.*