



HONOURS

# WINE LIST

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2018

## White Wine

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**Michel Servin Blanc. France | £16.50**

Light and refreshing with an up-front nose of citrus fruit, tinged with subtle grassy and gooseberry hints. Crisp and dry on the palate, with a zingy finish.

**Vina Carrasco Sauvignon Blanc. Chile | £18**

Fresh lime and lemon form the aromatic backdrop with more citrus on the palate, accompanied by a ripier hints of pineapple and mango.

**Malandrino Pinot Grigio. Italy | £21**

The pale hue of the wine gives way to hints of perfume, pears, stone fruit and lime, as well as the occasional floral note. Fresh and vibrant, this is an easy drinking wine.

**Bantry Bay Chenin Blanc. South Africa | £22.50**

An aromatic wine with hints of tropical and ripe apple on the nose and tastes of pineapple, pears and nectarine on the palate.

**Picpoul de Pinet L'abeille. France | £24**

Lime fruit with an intriguing blend of white blossom and green herb notes. Vibrant green apple fruit with a refreshingly dry and zesty finish.

**Fathom's Sauvignon Blanc. New Zealand | £27**

The bouquet springs from the glass, offering plumes of mango, green grass and elderflower. The palate is a burst of crisp grapefruit, gooseberry and passion fruit.

## Red Wine

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**Michel Servin Rouge. France | £16.50**

Supple and inviting, this wine blends the soft and jammy raspberry fruit of ripe Grenache with the firming influences of Carignan's blackberry flavours and smooth tannin.

**Big Bombora Shiraz. Australia | £18**

Ripe fruit and savoury, earthy notes on the nose. Succulent and mouth-filling, with lashings of red berry and brambles.

**Two Ridge Trail Merlot. Australia | £20**

An inviting nose of plum, earth and eucalyptus leads into a palate of blackberry and raspberry, with a supple texture and a satisfying fruit sweetness.

**Flor Del Fuego Cabernet Sauvignon. Chile | £22.50**

Fruity flavours of plum and blackcurrant, with a cassis-like concentration, lifted by easygoing tannins.

**Torre Aldea Tinto, Rioja. Spain | £26**

This deep cherry red wine is full of black fruit and liquorice notes, with hints of cocoa, toast and leather from 12 months' ageing in American oak barrels.



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## Rosé Wine

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**Torre Alta Pinot Grigio Rosé. Italy | £17.50**

Beautiful soft strawberry flavours with floral notes and a refreshing zing on the palate.

**Ormilles Cotes de Provence. France | £25**

A light, dry and fruity rosé, with strawberry, red cherry flavours accompanying more subtle flavours of watermelon and nectarine. Soft and delicate juiciness make for a refreshed palate.

## Sparkling Wine

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**Prosecco Corte Alta NV, DOC, Italy | £22.50**

Delicate and aromatic with a light body and fine bubbles, this wine carries lots of fresh peach, pear, apricot and apple with a revitalising finish.

## Champagne

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**Paul Drouet Brut | £35**

A bright yellow colour with tiny bubbles. Aromas of Mirabelle plum notes and peach, with a fruity nose

**Paul Drouet Rose | £41**

A lively champagne, soft pink in colour with aromas of red berries, strawberries and redcurrant

**Perrier-Jouët Grand Brut NV | £55**

Produced in the Epernay region of Champagne, and dating back to 1811. The style is friendly and open, with a refreshing ripeness to the soft, apple fruit and a zesty mousse.