



## DRINKS LIST

### *Sparkling wines & Champagnes*

**Prosecco, Italy**

**£15.00**

*Straw-yellow shade shows immediate elegance. Delicate tropical-fruit notes float through a refreshing mousse. With a hint of citrus, the palate is gifted a lengthy finish.*

**Sparkling Rosé, Loire, France**

**£18.00**

*A delicate and inviting salmon pink, this is a light and immediately welcoming sparkling rosé, with a raspberry and peach fruit character, a fine mousse and a clean and uplifting floral nose.*

**Chapel Down Brut, England**

**£29.00**

*Maybe not possessing quite as much yeast character as Champagne, this refreshing, zesty and balanced sparkling wine has fine bubbles that wrap around all corners of the mouth.*

**Nyetimber Classic Cuvee, England**

**£35.00**

*A beguilingly Champagne-like nose of citrus fruit, brioche and shortbread. The mousse is finely pearled, soft, yet mouth-filling and persistent. Elegantly shaped and supremely poised.*

**Laurent Perrier La Cuvee, Champagne**

**£39.00**

*Delicate on the nose with aromas of citrus fruits, underpinned by hints of white flowers (honeysuckle). The complexity of the wine is expressed in notes of white peach and grapefruit.*

**Veuve Clicquot NV, Champagne**

**£48.00**

*Veuve Clicquot ages their non-vintage for almost twice the required time, resulting in a superb marriage of freshness and power, with rich fruit and a mouth-filling mousse.*

**Laurent Perrier Rosé, Champagne**

**£60.00**

*Unusually made by the saignée method, with plenty of stylish strawberry fruit, full of vivacity and easy-drinking charm. A wonderfully refreshing apéritif, it also works well with a variety of dishes.*



## White wines

- Sauvignon Blanc, Marlborough, New Zealand** **£15.00**  
*This wine springs from the glass, offering plumes of gooseberry, mango, blackcurrant leaf and elderflower.*
- Chablis, Burgundy, France** **£18.00**  
*Citrus and white flower aromas with dry, lean, light bodied flavours of citrus, pear, minerality and salinity.*
- Gewürztraminer, Germany** **£18.00**  
*Aromas of grapefruit and gooseberry leap from the glass, along with hints of lime, chalk and flint.*
- Macon-Villages, Burgundy, France** **£18.50**  
*An unoaked Chardonnay that boasts Burgundy brilliance. Aromas of ripe nectarine, pear and apple entwine with an elegant minerality to lead a juicy citrus finish.*
- Riesling, Australia** **£19.00**  
*An ever-evolving sensorial experience – Is it sweet, or is it dry? Sweet poached pear and lemon curd are balanced by Granny Smith apple purity.*
- Sancerre Blanc, Loire, France** **£22.00**  
*Aromas of grapefruit and gooseberry leap from the glass, along with hints of lime, chalk and flint.*

## Rose wines

- Pinot Grigio Rosé, Italy** **£15.00**  
*A pale and delicate Rosé with beautiful soft strawberry flavours, nuances of nectarine and perfumed floral notes.*
- Provence Rose, France** **£19.00**  
*Elegant aromas of roses and red fruits. Full bodied and fresh red fruit flavours with a long finish.*



## Red wines

### **Pinot Noir, Chile**

**£16.00**

*Smoky red fruit dominates, supported by subtle notes of liquorice and herbs. A delicate, yet complex style of wine.*

### **Malbec, Argentina**

**£16.00**

*An intense nose of plum and bramble. Fulsome on the palate, delivering a wave of ripe, fresh black fruit and mocha.*

### **Rioja, Spain**

**£17.00**

*A complex wine that displays a harmonious blend of dried, stewed fruits and nuances of leather, vanilla and tobacco.*

### **Fleurie, Beaujolais, France**

**£19.00**

*A stunning wine - the hot summer has added richness and concentration to the bright flavours of cherry and violet.*

### **Côte de Beaune-Villages, Burgundy, France**

**£21.00**

*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.*

### **St-Emilion, Bordeaux, France**

**£24.00**

*Juicy black fruit on the nose and cranberry nuances on the palate, tied together with a smoky sandalwood character.*

## Dessert Wines

### **Black Muscat, California, Half bottle**

**£20.00**

*Virtually black in colour, with a rose-like aroma, very intense on the palate and full of fantastic rich velvety fruit.*

### **Royal Tokaji Late Harvest, Hungary**

**£22.00**

*Pale green-gold colour. The nose is more delicate than many a Tokaji, with aromas of ripe peach, exotic fruit and blossom. Moderate palate weight, with a fine balance of intense sweetness and acidic lift.*



## Port Wines

### Fine Ruby Port

**£18.00**

*A deep and youthful ruby colour, with an intense, fruity nose crammed with blackberry, cassis, cherry and plum aromas. The palate full-bodied and round, with a luscious, velvety texture.*

### Fine Tawny Port

**£18.00**

*Mellow nose of succulent ripe berry fruit with aromas of butterscotch, figs and prunes interwoven with attractive nutty and spicy aromas.*

## Beers & Spirits

**Lager** - Peroni, Birra Moretti **£3.00 330ml btl**

**Bitter** - London Pride **£4.00 500ml btl**

**Cider** - Aspull's Suffolk **£3.00 500ml btl**

**Spirits** – available on request – talk to us about your favourites

## Soft Drinks

**Elderflower Presse** **£3.50**

**Fresh Juices** – Orange, Apple **£3.00**

**Appletiser** **£4.00**

**Mineral Water** – Still & Sparkling **£2.50**