



WINE LIST

WHITE

175ml 750ml

Frentano Bianco (Cantina Frentana) S

£6.3 £27.0

12% // Trebbiano // Abruzzo, Italy

Crisp, fresh, apples, pears, mineral, round, perfect growing conditions.

Recommended pairings: Chickpea salad // Tomato bruschetta // Whitebait

Viognier (Deomaine de Petit Roubie) 2023 V/O

£8.0 £32.0

13.5% // Viognier // Languedoc-Roussillon, France

Organic white with exotic, ripe fruit, creamy texture, and balancing acidity.

Recommended pairings: Moroccan chicken // Hot honey halloumi // Confit fennel

Chardonnay (Montmija) 2021 V/O/S/W

£32.0

12.5% // Chardonnay // Pays d'Oc, France

Bright yellow, tropical fruit flavors, great chilled, lovely with creamy sauces.

Recommended pairings: Moroccan chicken // Sweetheart cabbage // Shetland mussels

Semillon (Chateau Grinou Reserve) 2021 V/O/W

£35.6

12.5% // Semillon // Bergerac, France

Creamy, rich white wine with pear, melon, and limey acidity.

Recommended pairings: Hot honey halloumi // Moroccan chicken // Sea bass

Sauvignon Blanc (Walnut Block Collectables) 2024 V/O

£9.7 £38.7

12.5% // Sauvignon Blanc // Marlborough, New Zealand

Vivacious, crisp, citrus, gooseberry, passionfruit, and exotic fruits.

Recommended pairings: Sweetheart cabbage // Sea bass // Shetland mussels

ROSÉ

175ml 750ml

Reserva Rosé (Emiliana) 2024 V/O

£6.8 £27.1

12% // Cabernet Sauvignon, Syrah // Rapel Valley, Chile

Organic, bold strawberry and plum flavours, generous, forward, appealing pink.

Recommended pairings: Moroccan chicken // Pulled pork // Charcuterie or Cheeseboard

Rosé Fruité (Domaine de Rousset Les Coquelicots) 2023 V/O

£8.6 £34.5

12.5% // Grenache, Syrah, Vermentino // Chateau de Rousset, France

Delicate salmon pink, elegant, soft, smooth, red-berried, fresh, crisp, flair.

Recommended pairings: Rigatoni // Moroccan chicken // Sweetheart cabbage

ORANGE

175ml 750ml

"O" (Winzer Krems) V/S

£8.6 £34.2

13% // Grüner Veltliner // Austria

Honey, pepper, amber, creamy, spicy, richly complex. Perfect for strong foods.

Recommended pairings: Rigatoni // Moroccan chicken // Confit fennel

Animalia (Emiliana) 2023 V/O/B

£9.2 £36.6

13% // Sauvignon Blanc // Casablanca Valley, Chile

Subtle orange wine with stone fruit, dried herb, and grassy notes.

Recommended pairings: Hot honey halloumi // Sweetheart cabbage // Shetland mussels

Rare Orange (Chateau Marix) 2024 V/O/B

£9.7 £38.6

13% // Muscat // Languedoc-Roussillon, France

Fresh orange, white peach, apricot, candied fruit, dry, slight tannin.

Recommended pairings: Marinated olives // Moroccan chicken // Hot honey halloumi

RED

175ml 750ml

Frentano Rosso (Cantina Frentana) S

£6.3 £27.0

13% // Montepulciano // Abruzzo, Italy

Ripe, full, fruity, plum, leathery, chocolatey, rich, structured, bodied, dark.

Recommended pairings: Pulled pork // Small plate steak // Moroccan chicken

Carménère (Emiliana Adobe Reserva) 2023 V/O

£7.2 £28.7

13.5% // Carménère // Colchagua Valley, Chile

Sappy red cherry, peppery, black pepper, clove, bold, characterful.

Recommended pairings: Pulled pork // Small plate steak // Rigatoni

Syrah Viognier (Domaine de Rousset Les Coquelicots) 2020 V/O/W

£29.0

13% // Syrah, Viognier // Provence, France

Silky textured, deep red, with flower and tangerine flavors.

Recommended pairings: Pulled pork // Small plate steak // Rigatoni

Luna Gaia (Cantina Orsogna) 2023 V/O/B/W

£33.0

13% // Nerello Mascalese // Sicily, Italy

Smoky, rich red cherry fruit, fine acidity, nimble red body.

Recommended pairings: Small plate steak // Moroccan chicken // Sea bass

Primitivo (Cantina Orsogna) 2023 V/O/B

£9.7 £38.6

14% // Primitivo // Puglia, Italy

Rich, inky, dark, intensely flavored, deeply colored, wild berry, full-flavored.

Recommended pairings: Small plate steak // Pulled pork // Moroccan chicken

L'Autan Minervois (Chateau Maris) 2021 V/O/W

£40.4

14% // Syrah, Grenache // Languedoc-Roussillon, France

Inky purple, smoky, dark, voluptuous red with spicy blackcurrant and red berries.

Recommended pairings: Small plate steak // Pulled pork // Moroccan chicken

L'Argile Ardente (Chateau de Pravins) 2018 V/O/W

£44.0

13.8% // Gamay // Beaujolais, Burgundy, France

Sweet, black fruits, ripe, plump, soft, luminous character.

Recommended pairings: Moroccan chicken // Rigatoni // Hot honey halloumi

FIZZ

175ml 750ml

Prosecco (Sourced from varying wineries) V/O/S

£6.6 £28.0

12% // Multiple Countries of Origin

Bright, refreshing, fragrant, crisp, clean, orchard fruit notes.

Blanc de Noirs (Champagne Fleury) V/O/B

£63.6

12% // Pinor Noir, Chardonnay // Campagne, France

This biodynamic cuvée, inspired by European history, offers honey and acacia aromas with a fresh, generous, and vibrant mouthfeel. It has been zero-dosage for 10 years, making it perfectly chiselled with a touch of salinity.

DESSERT

60ml 375ml

Jour de Fruit (Domaine de l'Ancienne Cure) V/O

£5.5 £32.2

12.5% // Semillon, Muscadelle // Monbazillac, France

Rich, sweet, golden with marzipan, orange peel, tropical fruit, and spice.

V = Vegan // O = Organic // B = Biodynamic // S = Sustainably Farmed // W = Available during "Winesday"

The prices shown are for medium glasses (175ml) and bottles/carafes (750ml)

Our house wines are served in carafes (medium 500ml / large 750ml)

Dessert wines are served in 60ml measures

Join us for Winesday every Wednesday – enjoy selected bottles at half price, all day, when dining