



Wine menu

White Wine

125 175 75cl

Grenache Blanc La Loupe 5.5 8 33
Lovely dry and richly textured palate, it is impressively fragrant and spicy with notes of peach and pear with aniseed notes.

Frentano, Italy 2018 7 9,5 41
An attractively fresh palate of yellow plums, soft citrus and apple with refreshing and crisp mineral acidity leading to a short but smooth finish.

Gran Cerdo, Spain 2018 7,5 10,5 45
Soft orchard fruit on the palate with lovely texture and a dry refreshing finish.

Sauvignon Blanc, Morocco 7,5 10,5 45
Soft, round, medium to full bodie, white peach. Stone fruit and floral aromas and a creamy texture.

Sel et Sable, France 2018 8 11 48
Fresh with a delicate nose of citrus, green apple and acacia blossom.

Viognier, Spain 2019 8 11 48
Pale gold in colour, highly aromatic with perfumed, floral aromas on the nose. White blossom, magnolia and peach flavours.

Riesling, Germany 2020 60
Full, rich bouquet of golden apples, pear and apricot. Stone fruit flavours with a refreshing streak of acidity and strong flavours of lime.

Gavi ORO, Italy 2019 60
Pure straw-yellow in colour, on the nose this wine offers complex floral and fruit notes.

Fiano di Avellino, Italy 2019 76
A pale golden colour in the glass. Scents of tropical fruits with hints of cream and a puff of delicate smoke. Vibrant and fresh with notes of honeydew melon and citrus fruits.

Burja Bela Vipava, Slovenia 2019 79
Delicately perfumed nose of white flowers and green apple with grapefruit, lemon apple and floral notes on the palate and a racy, saline edge.

Chateau Musar white, Lebanon 2016 110
Nutty, sherry-like flavour from the oxidative ageing, yet retains great freshness and lift with a buttery finish.

Red Wine

125 175 75cl

Tuffeau Merlot, France 2021 6 8 35
A dark red color with spicy notes and vanilla hints, something to smack down with the chicken and vegetables.

Grenache Noir La Loupe, 2021 6,5 8,5 37
fruit-driven red made from Grenache, grown in the Mediterranean vineyards of the Languedoc. The nose is peppery with herbal scents and juicy ripe fruit flavours, together with a smooth texture and supple, fruit forward, mouthfilling finish.

Nero D'avola, Italy 2020 7 9,5 41
A rich, ruby red in colour with violet reflections and a pronounced nose of dark cherries and bramble fruits.

Pinot Noir, France 2021 8 10,5 47
Moderately dark ruby-red with red fruit aromas, cinnamon, seasoned resinous oak and herbal on the nose.

Barbera D'asti Superiore 49
A brilliant fresh and full bodied wine which exhibits round sweet fruit flavours and extraordinary length.

Mesdi Nebbiolo, Italy 60
Fairly light for a Nebbiolo, with sweet cherry and tobacco on the nose, then the palate has nice grip but still some lively freshness and a peppery finish.

Judith Beck ink, Austria 2020 54
Dark ruby in colour, and quite opaque. Dark juicy fruit flavours are well balanced and spicy notes making a very characterful and very drinkable wine.

Musar Hochar, Lebanon 2018 72
Red and black fruits with hints of wood polish, cedar and just the merest hint of blackcurrant. The tannins are not quite as fierce as the Grand Vin, so enjoyable right from the off.

Rose and Sparklings

125 175 75cl

Volubilia Rose, Morocco 2018 8 11 47
Fresh and crisp peachy aromas with some bright red fruit flavours and a subtle touch of florality and minerality on the palate.

Bardolino, Italy 2020 53
A light-medium bodied wine that's cherry-red rosé in colour. Flavours and aromas of peach and blossom with a crisp, dry finish.

Prosecco Maxim, Italy 8 44
Pale and delicate sparkling wine has fine bubbles and fresh aromas of green fruits, elderflower and honeysuckle. It is elegantly light, dry and well balanced.

Champagne Vauban Frere, France 82
A fruity nose with a fresh, light, lively and balanced palate, with a long lasting flavour.

All our foods is freshly prepared in our kitchen so we are unable to guarantee any food or drink is totally allergen-free. For those who suffer serious allergies, please speak with a manager for further information.

A discretionary service charge of 12.5% will be added to your bill.

Dinner from
17:00 – 22:00