



WINE LIST

WHITE	Bottle	175ml	250ml
L'OR DU SUD Sauvignon Blanc Medium palate, dry and crisp finish and medium acidity, great compliment for our Fish Pie, Caesar Salad or Battered Haddock!	£29.00	£7.00	£10.50
Principato, Pinot Grigio Medium Palate, dry finish and slight acidity, perfect for our Moules, Sounds of the Sea, or even our Mushroom Ragout!	£30.00	£7.50	£11.00
L'OR DU SUD, Chardonnay Medium Palate, dry finish and medium acidity, why not try it out with our Spinach Crêpe, Caesar Salad and Battered Haddock!	£29.00	£7.00	£10.50
Cape Grey Mongoose, Chenin Blanc Slightly light on the palate, dry finish and medium/high acidity, greatly paired with our Chicken Makhani, Salmon Pastrami, and Slow-cooked Octopus!	£30.00	£7.50	£11.00
Casa Ferreirinha, Planalto Douro Branco Medium palate, dry finish and high acidity, complementing our Moules, Sounds of the Sea or Ham Hock Terrine!	£35.00	/	/
Domaine du Pré Semelé, Sancerre Medium palate, dry finish and high acidity. A wine to pair with more complex dishes like our Makhani Curries, Slow-cooked Octopus, and Goat Cheese!	£55.00	/	/
Chablis 1er Cru 'Beauroy' Domaine Michaut Medium/bold palate, dry finish and acidic, perfectly complementing our Sounds of the Sea, Salmon Pastrami and Slow-cooked Octopus!	£70.00	/	/
Waipara Hills, Sauvignon Blanc Medium/light palate, dry finish and acidic, pairing well with dishes like Goat Cheese, Moules and Caesar Salad.	£40.00	/	/
CHAMPAGNE & SPARKLING	Bottle	125ml	250ml
Forget-Brimont, Brut Premier Cru Fresh Champagne with moderate acidity, hints of apple, pear and citrus with a crisp and biscuit / brioche final.	£70.00	/	/
Prosecco Extra Dry Romeo DOC A light fizz, slightly acidic, with notes of apple and apricot, and a slight toast, almond and brioche finish.	£33.00	£7.50	/
Jules Larose Blanc de Blancs Brut A medium all rounder fizz, suitable for sea food, perfect with Herm oysters, and a great pre-dinner apéritif!	£30.00	£6.00	/

RED	Bottle	175ml	250ml
Lo'r du Sud, Cabernet Sauvignon Medium palate, tannic, dry and acidic, the pairing you need for a nice Beet Cheek Bourguignon or Harold's Steak Burger.	£29.00	£7.00	£10.50
Domaine de la Ferrandiere Merlot Languedoc Medium palate, medium tannin, dry and acidic. Beef Cheek Bourguignon, Harold's Steak Burger and Ribeye Steak are our choices to pair with this wine.	£33.00	£9.00	£13.00
Los Haroldos Despacito Malbec Medium/bold palate, smooth tannins, dry finish and medium acidity. A great choice for our red meats.	£30.00	£7.50	£11.00
Louis Latour Domaine de Valmoissine Pinot Noir Medium palate and tannin, dry / medium acidity, all you need to accompany Pan-seared Duck.	£37.00	£9.50	£13.50
Kaiken Ultra Malbec Pronounced palate, smooth tannins, medium dry, medium acidity. Amazing with dark meats.	£45.00	/	/
Quinta do Vallado Touriga Nacional, Douro Slightly tannic, dry / medium acidity. Pairing well with our red meats.	£59.00	/	/
Chateau Puyfromage 'Albert Signature' Haut-Medoc Pronounced palate, tannic, dry / medium acidity. Chicken Makhani, and dark meats are greatly paired with this wine.	£50.00	/	/
Bastide Dominique, Châteauneuf Du Pape Bold palate, medium tannins, dry finish and medium acidity. Perfect pairing for our Mushroom Parfait or Pan-seared Duck.	£65.00	/	/
ROSE	Bottle	175ml	250ml
Principato Pinot Grigio Rosato Light, smooth, dry and slightly acidic. Moules, Fish Pie and Sounds of the Sea are great complimented with this wine.	£29.00	£7.00	£10.50
Barbe Belle Rose Fleuri Coteaux d'Aix en Provence Rose Medium on the palate, dry and acidic, great paired with Sounds of the Sea, Moules and Herm Oysters.	£34.00	/	/