

Champagne & Fizz

	125ml	Bottle
CUVEE ASTORIA LOUNGE EXTRA DRY	£7	£32
<i>Elegant, clean cut and fruity</i>		
FASHION VICTIM ROSE ASTORIA VINI		£35
<i>A prosecco style wine, tinted by the addition of pinot nero grapes, soft and luscious</i>		
FASHION VICTIM MOSCATO ROSE SPUMANTE		£35
<i>Sparkling fruit salad in a glass! Soft and slightly sweet</i>		
VEUVE DOUSSOT, BRUT TRADITION	£10	£59
<i>A lively gold in colour with an elegant floral and citrus note</i>		
BILLECART SALMON, BRUT RESERVE	£12	£65
<i>Maturity touched with floral freshness, aromas of fresh fruit and ripe pears</i>		
PERRIER-JOUET GRAND BRUT		£70
<i>Notes of vanilla and butter, lending the wine a fruity and balanced character</i>		
PERRIER-JOUET BLANC DE BLANCS		£99
<i>In the mouth the wine is fresh, tangy and invigorating with a mineral intensity</i>		
TATTINGER, BRUT RESERVE		£70
<i>Chardonnay brings complexity, rich apple, sweet fruit dissolve into this fine textured mousse.</i>		
LOUIS ROEDERER, BRUT PREMIER		£80
<i>The texture is full and generous in a fairly unexpected way, with notes of fruit</i>		
VEUVE CLIQUOT, YELLOW LABEL		£80
<i>A wine with a toasty aroma, ripe stone fruit and creamy notes with fine florals</i>		
RUINART BRUT		£90
<i>A vibrant clear yellow colour offering aromas of ripe green fruit and citrus</i>		
RUINART BLANC DE BLANC		£99
<i>This light, fresh and soft on the palate with pear and almond notes and creamy style</i>		
G.H MUM CREMANT, BLANC DE BLANCS		£99
<i>A subtle and elegant palate is rich in minerals and citrus fruit, leading to a smoothly textured body</i>		
LAURENT-PERRIER CUVEE ROSE		£120
<i>crisp aromas of strawberries, redcurrants, raspberries and black cherries</i>		
KRUG, GRAND CUVEE		£200
<i>Notes of toasted bread, hazelnut, nougat with hints of apples</i>		
PERRIER-JOUET BELLE EPOQUE 2007		£140
<i>Light gold with an almost radiant clarity and fine, vibrant bubbles</i>		
POL ROGER BLANC DE BLANCS 2008		£170
<i>Harmoniously well-balanced and full-bodied with green apple and citrus fruits</i>		
DOM PERIGNON, VINTAGE BRUT 2006		£190
<i>A graceful mineral version, featuring rich notes of smoked, mandarin orange peel</i>		
PERRIER-JOUET BELLE EPOQUE ROSE 2006		£280
<i>Hints of nuts, brioche, honey and caramel followed by a beautiful purity of fruit</i>		
DOM PERIGNON ROSE VINTAGE BRUT 2004		£350
<i>With orange-pink colour to its mature toast and almond flavours, light tannins and crisp texture</i>		
PERRIER-JOUET BELLE EPOQUE BLANC 2004		£450
<i>Delicate yet dynamic with beautiful length that seduce the palate</i>		
POL ROGER SIR WINSTON CHURCHILL 1999		£500
<i>Boasting a powerful, rich structure yet well-balanced with intensely flavourful notes of honey and citrus.</i>		



WINE LIST

Introducing our wine list. Carefully selected by Food & Beverage Director, Carlo Iulianella. Perfectly matched to our Odd Plates Menu, our wine list aims to enhance the flavours and seasonality. Should you need advice on selecting your wine, don't hesitate to speak to a member of our team.

White

	125ml	250ml	375ml	Bottle
PINOT GRIGIO ARIETTA Veneto, Italy, 2017 <i>Fresh ripe pears with a crisp acidity</i>	£4.50	£8	£12	£24
CHARDONNAY MURPHY'S WINE Big Rivers, Australia, 2018 Soft peach fruit with a well-rounded palate	£5	£8.5	£12.5	£25
CHENIN BLANC FORGE MILL Coastal Region, South Africa, 2017 Crisp notes of green apples				£26
GRILLO LA MURA Sicily, Italy, 2017 Fresh and floral with mineral notes, vegan & organic	£5.5	£9	£14	£27
SAUVIGNON / GROS MANSENG DOMAINE HORGELUS Cotes De Gascogne, France, 2017 Aromatic, crisp and fresh with some tropical flavours				£28
SAUVIGNON BLANC INDABA WINES Coastal Region, South Africa, 2016 Clean, crisp and bright with plenty of gooseberry fruit				£28.5
RIOJA BLANCO SENORIO DE ARANA Rioja, Spain, 2017 Fresh and zesty with abundant fruit aromas				£29
PICPOUL DE PINET VIGNOBLES CANET Languedoc, France, 2017 Very refreshing with good minerality, grapefruit and white pepper	£6	£11	£16.50	£32
SAUVIGNON BLANC BASCAND ESTATE Marlborough, New Zealand, 2017 Bright and fresh with hints of tropical fruit, citrus and nettle	£6.5	£12	£17	£32.5
RIESLING FEINHERB J&H SELBECH Mosel-Saar-Ruwer, Germany, 2013 Just off dry with green apple and a hint of spritz				£34
GRECO DI TUFO DOCG CAVALIER PEPE Campania, Italy, 2015 Complex with notes of white fruits, citrus and mineral. Full rich and suave				£35
PINOT BLANC DOMAINE SIPP MACK Alsace, France, 2016 Rich, floral flavours mix with peach and pear fruit, a superb food wine. Vegan & organic.				£37
PETIT CHABLIS DOMAINE VRIGNAUD Burgundy, France, 2015 Fresh, full flavoured and racy with bright fruit and clean clip of acidity				£42
SANCERRE DOMAINE BROCHARD Loire, France, 2017 Gooseberry and nettles with overtones of fresh cut grass				£42

Rose

ZINFANDEL BLUSH DECANAL Apuglia, Italy, 2017 <i>Soft strawberry fruit with a gentle sweetness</i>	£4.50	£9	£12	£24
MERLOT / TANNAT ROSE DOMAINE HORGELUS France, 2017 <i>Dry with aromas and flavours of strawberries, citrus fruits and fresh, juicy blackcurrants</i>	£5	£9.5	£14	£26.5

Red

	125ml	250ml	375ml	Bottle
SHIRAZ / CINSUALT FORGE MILL Coastal Region, South Africa <i>An array of ripe berry fruit aromas that follow through into a juicy, well-structured pallet</i>	£4.5	£8	£12	£24
MONTEPULCIANO D'ABRUZZO ARIETTA Abruzzi, Italy, 2016 <i>Medium bodied with plenty of rustic fruit flavours and soft ripe tannins</i>				£25
NERO D'AVOLA LAMURA Sicily, Italy, 2017 <i>Sunkissed and soft, very easy drinking, packed with red berry fruit flavours. Vegan & organic</i>				£26
TEMPRANILLO / CABERNET BODEGAS OSCA Somontano, Spain, 2016 <i>Fresh and vibrant with a core of bright red fruits and easy, light tannins</i>				£27
MERLOT INABA WINES Coastal Region, South Africa, 2016 <i>Bright, juicy cherry, dark berry, plum backed by subtle mocha and herbal nuances</i>	£5	£9.5	£24	£28
ODDFELLOWS CLARET CHATEAU DU BARRY Bordeaux, France, 2014 <i>Complex and structured with bold red fruit and spice flavours</i>				£29
CHOCOHOLIC PINOTAGE DARLING CELLARS Darling, South Africa, 2016 <i>Soft with loads of sweet fruit and dark chocolate finish</i>				£30
RIOJA SELECTION SIERRA CANTABRIA Rioja, Spain, 2016 <i>Perfectly balanced with plenty of dried berry fruit, soft ripe tannins and a juicy finish</i>	£5.5	£11	£16	£32
COTES DU RHONE CHATEAU ST ROCH Rhone, France, 2017 <i>Tasty and fleshy, with a lovely freshness, some spice and an elegant, fruity finish</i>				£32
PINOT NOIR FEATHERDROP Hawke's Bay, New Zealand, 2017 <i>Fragrant with plenty of spicy raspberry fruit and soft ripe tannins.</i>	£6	£11	£17	£35
GLASS COLLECTION SYRAH GLENELLY ESTATE Stellenbosch, South Africa, 2015 <i>Classic Syrah with a pure fruit core and fruit core and flavours of white pepper, spicy plum and dark berry.</i>				£35
MALBEC RESERVE BODEGA LOS TONELES Mendoza, Argentina, 2015 <i>Full on Malbec with plenty of dark fruit, supple tannins and a deep, dark finish</i>	£7	£14	£20	£39
CARMENERE GRAN RESERVA SOL DE ANDES Central Valley, Chile, 2015 <i>Ripe black fruits, black pepper, leafy tobacco aromas and soft, smoke oakiness</i>				£37
VALPOLICELLA RIPASSO SUPERIOR CORTE ADAMI Veneto, Italy, 2015 <i>Deep and savoury with abundant dried berry fruit, sweet spices and big chewy finish</i>				£42
AMARONE DELLA VALPOLICELLA LUIGI RIGHETTI Veneto, Italy, 2014				

Full bodied, the big cherry and prune flavours in the mouth give way to a rich smooth finish

£55

BAROLO CIABOT BERTON Piedmont, Italy, 2010

Dark, aromatic and meaty on the nose, it's fresh and lively with notes of roses and tar

£80