

Wine List

HOUSE WINES

El Molturo White, Spain

£12.50

Light, fresh and delightfully well balanced wine with flavours of white peach, elderflower and lime.

El Molturo Red, Spain

£12.50

Smooth and medium-bodied blend of Tempranillo and Garnacha. Ripe cherry and strawberry flavours mingle with gentle pepper and spice.

WHITE WINES

Dominio de la Fuente Verdejo, Spain

£15.95

Crisp and aromatic showing great purity of aromas. Bright, pale straw yellow in colour, with intense, fresh notes of grass, fennel and white pepper. **(Organic)**

V Malandrino Pinot Grigio, Italy

£16.95

A clean and elegant wine with real finesse. Showing balanced flavours of pear, stone fruit and lime on a gentle palate. **(Vegan)**

V L'abeille Picpoul de Pinet, France

Sommelier's Choice

£19.95

Crisp and citrus scented with a hint of refreshing minerality – youthful and bright on the palate. Perfect with seafood. **(Vegan)**

Fernlands Sauvignon Blanc, New Zealand

£22.95

Classic Marlborough Sauvignon - Aromatic and bursting with flavours gooseberry and green pepper complimenting the mango, guava & passion fruit notes.

V Penfolds Autumn Riesling, Australia

£28.95

Excellent purity of fruit - sweet poached pear and lemon curd notes are balanced by crisp, racy green apple tones. **(Vegetarian)**

ROSE WINES

El Molturo Rosado, Spain

£12.50

Light with summer fruit flavours and a crisp, balanced and fruit driven finish

V Adorno Pinot Grigio Rose, Italy

£17.50

A pale and delicate Rosé with beautiful soft strawberry flavours, nuances of nectarine and perfumed floral notes. **(Vegan)**



RED WINES

V Terra Vega Merlot Reserva, Chile

£16.95

The wine delivers a solid core of concentrated fruit, hinting at blackberry preserves and damson plums. **(Vegan)**

Aires Andinos Malbec, Argentina

£17.95

Black forest fruits, damson and mocha notes leap from the glass in this soft and supple expression of Malbec.

V Oltre Passo Primitivo, Italy

Sommelier's Choice

£19.95

Flavours of prune, date and plump cherry, with swathes of sweet spice & hints of cocoa. A rich, full-bodied with a persistent finish. **(Vegan)**

Baron de Ebro Rioja Reserva, Spain

£24.95

Exhibiting luscious bramble & blueberry fruit, partnered with a spicy complexity, herbaceous notes and flavours of liquorice.

V Esprit de Lussac, Lussac St-Emilion, Bordeaux

£27.95

Juicy black fruit on the nose mingle with cranberry nuances on the palate, tied together with a smoky sandalwood character. Excellent balanced wine. **(Vegan)**

SPARKLING WINE & CHAMPAGNE

V Cava Calamino, Spain

£19.95

An elegant and refined cava displaying green apple, citrus, toasty almond and brioche characters. **(Vegetarian)**

V Prosecco Corte Alta, Italy

£21.95

Soft, delicate and aromatic with a fine mousse and flavours of fresh peach, pear and a hint of spicy zest. **(Vegan)**

Paul Drouet Brut, NV, Champagne

£49.95

Excellently balanced and well-rounded house champagne with notes of citrus, apple and brioche.

hubbub
CATERING