# Tonight’s List

If you would like a bottle of wine, please peruse our shelves and make your selection from our extensive range. The price is as indicated on the shelves plus a £7 drinking in charge. If you would like a glass please see the list below. Enjoy!

## Aperitifs

**Barbiana Manzanilla £5 (100ml)**  
Pale straw colour with light body, freshness and brisv flavours of almonds, apple, sunflower seeds and chamomile.  
Grape Variety: Palomino

**Gin Sea & Fever Tree Tonic £7**  
Gin Sea has gentle, sweet citrus and earthy juniper on the nose, as well as a hint of lavender and a little spice.

**Rock Rose Gin & Fever Tree £7**  
This very northerly gin features an alluring botanical selection which includes locally harvested Rhodiola Rosea

## Fizz

**Prosecco, Cantina Colli, Vino Spumante, Extra Dry £6**  
Aromas are fresh and fruity with floral hints. Soft and lively on the palate without being aggressive.  
Grape varieties: 100% Glera

## White

**Les Trois Terroirs, Domaine Jean Sipp, Pinot Blanc, Alsace, £6**  
Full and fruity and rich lemon in colour with an expressive nose of stone fruits, with hints of white flowers. Grapefruit, acacia and notes of white peach and lime on the palate. Off dry with finely balanced acidity and mineral finish.  
Grape variety: 100% Pinot Blanc.

**Georges Millerioux & Fils, Sancerre, France £7**  
A well balanced, crisp Sancerre from the upper Loire. It has notes of citrus, with a long dry finish.  
Grape Variety: 100% Sauvignon blanc

**Terra Costantino de Aetna Bianco DOC £8**  
From the slopes of Mt Etna, the nose shows mineral notes, bruised apple and a hint of wood smoke. Rich and deep on the palate with a taut structure and crispness.  
Grape varieties: Carricante 80%, Cataratto 15%, Minella 5%

**Domaine de la Conciergerie, Chablis Premier Cru, £9**  
Pale lemon coloured with green tints. Aromas of apple & pears, along with fine minerality and light oak. A medium bodied, crisp white with a long, balanced finish.  
Grape variety: 100% Chardonnay

## Pink

**M de Mangot, Bordeaux, France £7**  
Ripe strawberries, fabulous citrus notes and subtle red cherry aromas in great balance with freshness and balanced acidity.  
Grape Varieties: 80% Merlot, 20% Cabernet Franc

## Red

**Flache Sornay Morgan, France £6**  
Ruby coloured with dark cherry and spice aromas. Medium bodied on the palate and fine tannins. The finish is long and elegant.  
Grape variety: 100% Gamay

**Tormentoso, Bush Vine Pinotage £6**  
Ruby centre, medium bodied and bright, aromas of black cherries. On the palate there is ripe plum and smoky spice flavours. A long finish, with soft rich tannins  
Grape varieties: 95% Pinotage, 5% Shiraz

**Il Passo Nerello Mascalese, Italy £7 (S,V)**  
Bright red ruby, with intense aromas of red fruits and spices. A vibrant, full and intense wine with a warm silky texture.  
Grape varieties: 40% Nero D’Avola, 60% Nerello Mascalese

**Chateau Godeau, St Emilion Grand Cru, France £9**  
Aged on oak for 12 months, rich and full with hints of black fruits, sandalwood and dark chocolate.  
Grape varieties: 95% Merlot, 5% Cabernet Franc

## Digestif

**Amerto Salizá £6**  
A traditional Italian amaretto made with crushed almonds. The name comes from a Venetian legend. Salizada is one of the first paved streets in Venice, where you can still find a red stone in the shape of a heart. When lovers touch it they will love each other for ever after.

## Someting Sweeter

**Quinta Do Vallado 20 Year Old Tawny Port £5**  
Aged in very old 600 litre oak casks and other old oak vats, this very rich port, combines dry fruit and cigar notes on the nose with a fresh, round, liqueurish and velvety appearance on the mouth and a beautiful satin finish.  
Grape Varieties: Touriga Roriz, Touriga Amarela, Touriga Franca

Key: O - Organic, B - Biodynamic, S - Sustainable agriculture, v - Vegetarian, V - Vegan

All wines @ 175cl and spirits, digestifs etc @ 35ml unless otherwise stated