

House Recommendations

CHAMPAGNE

75. Vilmart Grande Reserve, 2024 95.95

This is our house Champagne. We were the first to sell this in England.

Imogen was not a Champagne fan but this is an exception. Easy drinking

70. Vilmart et Cie Cuvee Rubis Rose, 2024 105.95

Rose version of the house Vilmart champagne. Remarkable, salmon pink with red fruit aromas

WHITE

19. Sauvignon Blanc, 3 sixty 2, Marlborough, New Zealand, 2019 59.95

One of the top organic New Zealand Sauvignon Blanc. Maturing gracefully, its a light yellow/green, mouth filling wine with vigorous, ripe, tropical fruit flavours

12. Verdeca "Askos", Masseria Li Veli, Puglia, Italy, 2024 49.95

Bright yellow colour with green shades. Intense fruit on the nose. Scents of tropical fruit, citrus, pear and fresh spices. On the palate it is full, well balanced with a good acidity. Fruity, mineral and mildly spicy.

18. Albariño, La Trucha, Rias Baixas, Spain, 2024 46.95

A classic example of albariño with aromas of apricot, peach & pineapple with a salty mineral touch. Lively palate with decent weight & texture and a refreshing long length.

09. Puligny-Montrachet, Vieilles Vignes, France, 2021 109.95

Flavours of green apple and lemon alongside toast from oak barrels. It pairs well with fish and shellfish. It also brings freshness to cream-based sauces too.

House Recommendations

RED

49. Memorias, Vina El Principal, Maipo Andes Valley, Chile, 2017 65.95

A stunning wine made by the most prestigious winery in Chile from grapes grown in the highest vineyard in the Andes. A Bordeaux blend crafted by Chaâteau Mouton Rothschild's cellar master

44. Malbec, Pie de Monte, Durigutti, Mendoza, Argentina, 2020 48.95

Run by the Raffy's French family who bought the Mendoza vineyard and persuaded Chaâteau Pavia's winemaker to join them

45. Pinot Noir, Te Kano Kin, Central Otago, New Zealand, 2021 54.95

A diverse & amazingly light New Zealand Pinot Noir, a perfect choice if you would like to pair your white meat with a red wine

37. Chateau Musar, Lebanon, 2018 79.95

Award winning wine from the Bekaa Valley. Elegant mid-palate with lovely fruit and fine balance

46. Susumaniello "Askos", Masseria Li Veli, Italy, 2023 49.95

*Rare indigenous grape variety from Southern Italy.
Translated "little donkey" due to the large grape bunches grown*

ROSE

27. Susumaniello Rose "Askos", Masseria Li Veli, Italy, 2025 49.95

*pale, bright pink with persistent and aromatic notes of strawberry & cranberry.
Light to medium bodied, waves of raspberry flow elegantly across the palate, supported by a delicate dry mineral flavours*

29. Rock Angel, Cote de Provence Rose, France, 2024 69.95

Big brother to the original Whispering Angel. A benchmark classic adored by wine lovers around the world. flavours of grapefruits & citrus.

"It all started with a Whisper... Now it's time to Rock!"

Champagne & Sparkling

CHAMPAGNE

75. Vilmart Grande Reserve, 2024	95.95
<i>This is our house Champagne. We were the first to sell this in England. Imogen was not a Champagne fan but this is an exception. Easy drinking.</i>	
70. Vilmart et Cie Cuvee Rubis Rose, 2024	105.95
<i>Rose version of the house Vilmart champagne. Remarkable, salmon pink with red fruit aromas.</i>	
78. Dom Perignon, 2013	330.95
<i>Pure and dry with floral undertones. Classic luxury.</i>	
71. Laurent Perrier Rose	130.95
<i>Ripe red fruit aromas, a high intensity and great freshness. Underpins the generous character of thin, elegant and rich wine.</i>	
69. Pol Roger	115.95
<i>Elegant and harmonious taste. A forever classic.</i>	

SPARKLING

72. 1+1=3, Cava Brut, Spain	44.95
<i>Light, fresh, zesty & perfect to enjoy before dinner</i>	
74. Cygnus Deneb, Cava Brut, Spain	50.95
<i>Intense aromas of candied white fruit and a hint of nuts. Fine and slightly spicy</i>	
80. Ardea, Cava Pinot Noir Rose, Spain	55.95
<i>Fresh and delicate pink, floral and fruity fragrance</i>	
77. Nyetimber Classic Cuvee, England	85.95
<i>Lovely pale gold and gentle, fine bubbles. Toasty, spicy, and complex aromas</i>	
79. Nyetimber Rose, England	95.95
<i>A textured & generous rose with a core of bright red fruit, evoking English summer</i>	
76. Nyetimber Blanc de Blanc, England	115.95
<i>100% Chardonnay boasts a pale gold colour and delicate bubbles. Citrus and green apple notes with refreshing crisp acidity and hint of toasted brioche.</i>	
81. Nyetimber Cuvee Cherie, England	105.95
<i>A celebrated Demi-Sec sparkling wine with 100% Chardonnay grapes. Lovely sweetness from honey notes, balanced with lemon and tangerine.</i>	

White & Rose

ROSE

33. Cabernet Franc Rose, Domaine Uby, Gascony, France, 2024	39.95
27. Susumaniello Rose, "Askos" Masseria Li Veli, Puglia, Italy, 2025	49.95
29. Rock Angel, Cote de Provence Rose, France, 2024	69.95

LIGHT & FRESH WHITES

01. Pinot Grigio DOC, Rechsteiner, Veneto, Italy, 2024	37.95
04. Uby Bio, Cotes de Gascogne, Columbard Ugni Blanc, France, 2022	37.95
08. Pouilly-Fume, Maison Lispaul, France, 2022	52.95

CRISP & FRUITY WHITES

18. Albariño, La Trucha, Rias Baixas, Spain, 2024	46.95
19. Sauvignon Blanc, 3 sixty 2, Marlborough, New Zealand, 2019	59.95
07. Sancerre, Jean Colin, Upper Loire, France, 2023	60.95
09. Puligny-Montrachet, Vieilles Vignes, France, 2021	109.95
06. Sauvignon Blanc, Collin Bourisset, Vin de Pays d'oc, France, 2024	40.95

FULL & FLAVOURSOME

05. "Wild Boy" Chardonnay, Santa Barbara, 2023	74.95
12. Verdeca "Askos," Masseria Li Veli, Puglia, Italy, 2024	49.95
14. Chablis, Premier Cru, Les Valery, Burgundy, France, 2023	69.95
03. Volo, Gavi D.O.C.G, del Comine di Gavi, Italy, 2020	49.95
10. Chenin Blanc, Old Bush Vine, South Africa, 2023	44.95
11. Pinot Gris, Kano Estate, Central Otago, New Zealand, 2023	54.95

Red Wines

LIGHT REDS

41. Fleurie, Chateau De Durette, Grand vin du Beaujolais, France, 2024	48.95
45. Pinot Noir, Te Kano Kin, Central Otago, New Zealand, 2021	54.95
43. Cabernet Sauvignon, Collin Bourisset, Vin de Pays d'Oc, France, 2023	37.95

FRUITY & FULL

34. Merlot, Collin Bourisset, Vin de Pays d'Oc, France, 2023	37.95
49. Memorias, Vina El Principal, Maipo Andes Valley, Chile, 2017	65.95
38. Valpolicella Ripasso, Superiore, Pietro Zardini, Italy, 2021	44.95
50. Primitivo di Manduria, Li Veli, Puglia, Italy, 2022	56.95
36. Sidewood Shiraz, Adelaide Hills, Australia, 2021	44.95

BIG & POWERFUL

42. Chateauneuf-du-Pape, Le Miocene, Alain Jaume, France, 2022	76.95
47. Chianti Classico "Riecine", Italy, 2021	54.95
44. Malbec, Pie de Monte, Durigutti, Mendoza, Argentina, 2022	48.95
37. Chateau Musar, Lebanon, 2018	79.95
46. Susumaniello "Askos" Masseria Li Veli, Puglia, Italy, 2023	49.95
35. Rioja, Diez-Caballero, Crianza, Spain, 2020	46.95

Bordeaux

Bordeaux Superieur

208. Chateau Argadens, Bordeaux Superieur, 2020 48.95

Rich bouquet of red-berried fruits, blackberry & blackcurrant complimented by subtle oak nuances. The palate is rounded and flavourful, with remarkable freshness and harmonious tannins.

Medoc

201. Les Alleees de Cantemerle, Chateau Cantemerle, Haut-Medoc, 2018 65.95

Deep garnet-purple in colour, 2018 Cantemerle leaps from the glass with scents of Morello cherries, raspberry pie & prunes. The medium-bodied palate is chewy and a little tart.

Saint-Emilion

203. Saint-Emilion Grand Cru, Chateau Franc Pipeau, 2019 75.95

The vineyard dates back to 1680 with the Bertrand family upholding their passion for 5-generations. A very beautiful, brilliant, intense ruby colour. Complex nose marked by fresh fruit and slightly woody notes. The attack is frank and the wine is balanced on the palate with mellow tannins devoid of all aggressiveness

Margaux

205. La Sirène de Giscours, Chateau Giscours, 2017 95.95

90-92/100 Parker guide. Medium to deep garnet purple. Plenty of plum preserves, warm cassis and wilted roses scents with fragrant earth and cinnamon hints. The palate is medium-bodied, elegant and plush with lovely expressiveness and a bit of space to finish,

Dessert Wines

DESSERT WINE

31A. Monbazillac Chateau Le Fage, France, 375ml 32.95

32A. Sauternes, France, 375ml 34.95

33A. Alcyone Tannat, Uruguay, 500ml 46.95

PORT

Quinta do Crasto, 2015 58.95

Taylor's 10 Year Old Tawny Port 68.95

Wine by the Glass

SPARKLING (125ML)

Nyetimber Rose, England	17.95
Nyetimber Classic Brut, England	15.95
Kir Royale	16.95
1+1=3 Cava Brut, Spain	11.95
Nozecco Alcohol Free, France	9.95

WHITE WINE (175ML)

UBY No. 21, Colombard/Ugni Blanc (Organic), Gascony, France	10.95
Albariño, La Trucha, Rias Baixas, Spain	11.95
Pinot Grigio DOC, Rechstenier, Veneto, Italy	9.95
Sauvignon Blanc, Collin Bourisset, Vin de Pays d'Oc, France	11.95

RED WINE (175ML)

Malbec, Pie de Monte, Durigutti, Mendoza, Argentina	11.95
Valpolicella Ripasso, Superiore, Pietro Zardini, Italy	11.95
Merlot, Collin Bourisset, Languedoc, France	9.95
Cabernet Sauvignon, Collin Bourisset, Vin de Pays d'Oc, France	9.95

ROSE WINE (175ML)

Uby Cotes de Gascogne, Cabernet Franc, France	9.95
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DESSERT WINE (50ML)

Chateau Le Fage, Monbazillac, France	9.95
Alcyone Tannat, Uruguay	13.95
Sauternes, France	10.95

PORT (50ML)

Quinta do Crasto, 2015	9.95
Taylor's 10 Year Old Tawny Port	11.50

Wines to Watch

U MES U: ORGANIC CAVA WITH SOUL

Nestled in the rolling hills of Font-Rubí in the Alt Penedès region of Spain—just west of Barcelona—U Mes U has been crafting completely organic Cavas since 2018. Sustainability is at the heart of everything they do: 95% of their energy comes from renewable sources, and their commitment to environmental stewardship is evident in every bottle. Pioneers in experimental natural wine production, U Mes U lovingly revived their aging vineyards in the mid-2000s, breathing new life into the land. Today, they stand out as one of the few estates in Penedès that exclusively bottles wine from their own grapes, ensuring purity, traceability, and authenticity in every sip.

A SPARKLING LEGACY: THE STORY OF CAVA

“The origins of Cava trace back to the 1800s, when Gusto Villanueva, inspired by his time in Champagne, returned to Spain and shared the secrets of traditional sparkling wine production. Initially, French varietals like Pinot Noir and Chardonnay were planted, but over time, a uniquely Spanish formula emerged: a blend of Macabeo, Parellada, and Xarel-lo—grapes indigenous to the region and perfectly suited to its terroir. By the mid-20th century, Spanish sparkling wine was commonly referred to as “Champaña.” It wasn’t until the 1970s that the term Cava was officially adopted, distinguishing it from its French counterpart. Unlike Prosecco, which uses a different method, Cava continues to be made using the traditional method—the same time-honored technique used in Champagne.

72. 1+1=3, Cava Brut, Spain

44.95

A classic blend of the Macabeo, Parellada, and Xarel-lo grapes, this is, elegant and citrusy – apple, lemon and honeyish aromas are enveloped by the bright effervescence of the bubbles. Green apple, lime and grapefruit flavours are expressed confidently and vividly.

74. Cygnus Deneb, Cava Brut, Spain

50.95

Deneb is the brightest and purest star in the Cygnus constellation. Sulphite-free, this is made with minimal intervention entirely from the Xarel-lo grape. A palate bursting with candied white citrus fruits and pink grapefruit, a brioche-enriched body seamlessly into a mineral-infused, gentle finish.

80. Ardea, Cava Pinot Noir Rose, Spain

55.95

U Mes U’s most sophisticated rosé, named after the Ardea heron, the ‘guardian of water and land,’ found in Penedes. Brimming with abundant, refined raspberry and strawberry; delicate floral notes of rose, violet and jasmine offer nuance. Structure and support is afforded by peach, hints of hazelnut and a gentle minerality.