



## Please ask for our seasonal Guest Wines

<b>White</b>	175ml	250ml	Bottle
Little Cricket, Gruner Veltliner, Hungary <i>Dry slightly buttery</i>	£6.50	£8.50	£25.00
Calebanna, Macabeo, Spain <i>Dry subtle elegant</i>	£6.50	£8.50	£25.00
Sauvignon Blanc, Marlborough, New Zealand <i>Crisp authentic sauvignon</i>	£8.50	£10.50	£30.00
Funkstille Riesling, Austria <i>Punchy nose of fruit</i>	£9.00	£11.00	£32.00
Cora, Loxarel, Spain <i>Intense floral explosion</i>			£34.00

## **Red**

'C' Corvina, Veneto, Italy <i>Light fruit, no tannin</i>	£6.50	£8.50	£25.00
Garnacha Bodegas Y Viñedos Monfil <i>Medium body, smooth</i>	£6.50	£8.50	£25.00
Kaiken Malbec, Argentina <i>Rich and juicy</i>	£8.50	£10.50	£30.00
Miopasso, Primitivo, Puglia, Italy <i>Smooth delicious fruit</i>			£28.00
Crusher, Pinot Noir, Clarksburg, USA <i>Full body richness</i>			£34.00

## **Rose**

Rosebud, South Africa <i>Dry fruit elegant</i>	£8.50	£10.50	£30.00
Jules, Cotes du Provence Rose, France <i>Classic pale beauty</i>			£31.00

## **Sparkling**

Durello Spumante, Veneto, Italy	£8.00		£30.00
Flint Vineyards, Charmat Rose, Norfolk			£45.00
Autreau-Roualet, Brut NV Champagne, France			£50.00

## **Beer**

### **Draft - Please ask what's on tap**

Lager			£6.00
I.P.A.			£6.20

### **Cans - Please see black board**