



# By the Glass

WE HAVE CHOSEN THE BEST THE MED HAS TO OFFER

## PROSECCO & CHAMPAGNE BY THE GLASS

	125ML
VILLA CONCHI, Cava, Brut Seleccion, <i>Spain</i> [V][VG]	6.50
BOTTEGA POETI, PROSECCO, Brut, <i>Italy</i> [V][VG]	6.95
TAITTINGER, CHAMPAGNE, Brut, <i>France</i> [V][VG]	11.30

## ROSÉ PROSECCO & CHAMPAGNE

	125ML
BOTTEGA POETI ROSÉ, PROSECCO, <i>Italy</i> [V][VG]	7.95
TAITTINGER ROSÉ, CHAMPAGNE, <i>France</i> [V][VG]	13.30

## WHITE WINE BY THE GLASS

	175ML	250ML
ARIEN, AYRUM, <i>Spain</i> [V]	5.50	6.95
VERMENTINO, PASSO SARDO, <i>Italy</i> [V][VG]	6.50	8.85
CHARDONNAY, BARNABE, <i>France</i> [V][VG]	7.00	9.00
PINOT GRIGIO, BOTTEGA, <i>Italy</i> [V][VG]	7.40	9.70
SAUVIGNON BLANC, JOSEPH MELLOTT DESTINEA, <i>France</i> [V][VG]	8.00	10.35
GAVI DI GAVI, ENRICO SERAFINO, <i>Italy</i> [V][VG]	10.25	13.50

## RED WINE BY THE GLASS

	175ML	250ML
SHIRAZ, SOLSTICE, <i>Italy</i> [V][VG]	5.50	6.95
CABERNET SAUVIGNON, SON EXCELLENCE, <i>France</i> [V][VG]	6.25	8.10
MERLOT, BOTTEGA, <i>Italy</i> [V][VG]	7.10	9.30
RIOJA CRIANZA, DON JACOBO, <i>Spain</i> [V][VG]	8.00	10.50
CAHORS MALBEC, CHÂTEAU LABRANDE, <i>France</i> [V][VG]	8.00	10.50
PRIMITIVO, FEUDI SALENTINI 125, <i>Italy</i>	8.75	11.50

## ROSÉ WINE BY THE GLASS

	175ML	250ML
ZINFANDEL ROSATO, VITA, <i>Italy</i> [V][VG]	6.25	8.10
PINOT GRIGIO ROSATO, PARINI, <i>Italy</i>	6.90	9.00



# Champagne and Sparkling

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## CHAMPAGNE

<b>TAITTINGER BRUT, CHAMPAGNE, France</b> [V][VG] <i>Aromas of brioche with fragrances of peach, white flowers and vanilla pod</i>	65.00
<b>VEUVE CLICQUOT BRUT, CHAMPAGNE, France</b> [V][VG] <i>Slight sweetness and clean acidity, integrated notes of melon, nuts and orange blossom</i>	79.95
<b>BELLE EPOQUE PERRIER JOUËT, CHAMPAGNE, France</b> <i>An exceptional combination of freshness and finesse with distinctive notes of white fruit and flowers</i>	185.00

## ROSÉ CHAMPAGNE

<b>TAITTINGER ROSÉ, CHAMPAGNE, France</b> [V][VG] <i>Balance of crisp acidity and notes of wild raspberry, cherry and blackcurrant</i>	77.00
<b>LAURENT-PERRIER ROSÉ, CHAMPAGNE, France</b> [V][VG] <i>Intensely fruity flavours of fresh strawberries, raspberries and wild cherries. Long clean finish</i>	95.00
<b>BELLE EPOQUE ROSÉ PERRIER JOUËT, CHAMPAGNE, France</b> <i>Beautiful luminous hue with hints of flint stone, blood orange and subtle red berry flavours, exceedingly long finish</i>	275.00

## SPARKLING WINE

<b>VILLA CONCHI BRUT SELECCION, CAVA, Catalunya, Spain</b> [V][VG] <i>A Gold Medal winning refreshingly elegant Cava made in the Champagne method</i>	28.95
<b>BOTTEGA POETI, PROSECCO, Veneto, Italy</b> [V][VG] <i>Apple, citrus and peach on the nose with delicate floral acacia and wisteria notes on the palate</i>	29.95
<b>BOTTEGA POETI ROSÈ, PROSECCO, Veneto, Italy</b> [V][VG] <i>Rich fruitiness with hints of apple peach citrus and wild strawberry</i>	32.95



# White Wine

## ITALIAN

<b>VERMENTINO, PASSO SARDO, Sardinia [V][VG]</b>	25.00
<i>This light and bright wine is bursting with fruit and floral aromas with crisp acidity</i>	
<b>PINOT GRIGIO, BOTTEGA, Veneto [V][VG]</b>	27.50
<i>Light and dry with floral and citrus notes that lead to minerality on the finish</i>	
<b>FALANGHINA, TENUTA DEL PORCONERO, Campania [V][VG]</b>	29.50
<i>Notes of dried herbs along with citrus and stone fruit flavours</i>	
<b>GAVI DI GAVI, ENRICO SERAFINO, Piedmont [V][VG]</b>	39.00
<i>Lees aged for a richer mouthfeel with citrus aromas with an abundance of minerality on the palate</i>	

## FRENCH

<b>CHARDONNAY, BARNABE, Languedoc-Roussillon [V][VG]</b>	25.95
<i>Green apple and vanilla on the nose, well balanced on the palate with creamy notes on the finish</i>	
<b>PICPOUL DE PINET, PETIT RONDE, Languedoc-Roussillon [V][VG]</b>	28.50
<i>Herbal and citrus aromas with pleasant traits of acacia and hawthorn blossom</i>	
<b>SAUVIGNON BLANC, JOSEPH MELLOTT DESTINEA, Loire Valley [V][VG]</b>	29.95
<i>Referred to in France as a "petite Sancerre", Zesty and zippy with a hint of passionfruit</i>	
<b>VIOGNIER, LE VERSANT, Languedoc-Roussillon [V][VG]</b>	30.00
<i>Intense apricot, peach and rose flavours, with hints of ginger. Smooth and fruity finish</i>	
<b>POUILLY-FUME, DOMAINE JEAN-CLAUDE CHATELAIN, Loire Valley [V][VG]</b>	47.00
<i>Elegant and mineral-led with flavours of gooseberry, honeydew melon and lime with synonymous gun smoke notes</i>	
<b>CHABLIS 1ER CRU, VIGNERONS DE CHABLIS, Burgundy</b>	63.50
<i>A steely wine with pronounced acidity. A buttery palate, notes of pineapple green apple and vanilla</i>	

## GREEK

<b>RETSINA, TSANTALI, Halkidiki</b>	29.00
<i>Bright pale-yellow colour with light golden hues. The nose is vibrant with aromas of citrus, pear, and apple, as well as elegant fresh pine resin. Mouth-watering with a dry and refreshing palate</i>	



# White Wine continued

## SPANISH

AIREN, AYRUM, Castilla [V]	20.50
<i>Peachy and incredibly soft with notes of lychee and pineapple</i>	
RIOJA VIURA, BODEGAS CORRAL, Rioja [V][VG]	25.50
<i>Crisp and zesty white rioja with flavours of grapefruit, tarragon and lime peel</i>	
ALBARINO, PACO & LOLA LOLO TREE, Rias Baixas [V]	38.00
<i>Aromatic notes of green apple and lemon peel, hints of flesh plum. Refreshing and balanced on the palate</i>	

# Rosé Wine

## ITALY

ZINFANDEL ROSATO, VITA, Puglia [V][VG]	23.00
<i>Medium dry and deliciously fruity with subtle red berry flavours</i>	
PINOT GRIGIO ROSATO, PARINI, Veneto	25.50
<i>Coppery-pink colour, delicate and fruity bouquet, soft and fresh on the palate</i>	

## FRENCH

CÔTES DE PROVENCE ROSÉ, CHÂTEAU DES FERRAGES, Provence [V][VG]	37.50
<i>An elegant and bright rose, with aromas of strawberry, grapefruit, citrus and peach</i>	
CHATEAU D'ESCLANS WHISPERING ANGEL, Provence [V][VG]	53.00
<i>Flavours of redcurrant, dried flowers and spices, with a subtle herbal quality and a firm finish</i>	



# Red Wine

## ITALIAN

<b>SHIRAZ, SOLSTICE, Campania [V][VG]</b>	20.50
<i>A Shiraz with some new world style to it, quite light-bodied with hedgerow fruit and pepper notes</i>	
<b>NERO D, AVOLA, ALLUMEA ORGANIC, Sicily [V][VG]</b>	25.50
<i>The vines are an average of 25 years old. Certified organic and suitable for vegans; wines are unoaked, fruit forward and easy drinking</i>	
<b>MERLOT, BOTTEGA, Veneto [V][VG]</b>	26.50
<i>Dark fruit flavours such as blackcurrant and bramble with velvety tannins</i>	
<b>FIORBELLA, ROSSO APPASSIMENTO, Veneto [V][VG]</b>	29.50
<i>Intense ruby-red with a bouquet of cherry, dried fruit and chocolate. Full-bodied and round with a spiciness and lingering finish</i>	
<b>PRIMITIVO, FEUDI SALENTINI 125, Puglia</b>	33.00
<i>Oak aged red with an elegant, intense aroma. Notes of ripe plum, cherry jam, tobacco leaf and cocoa followed by notes of white pepper spice</i>	
<b>CHIANTI CLASSICO RISERVA, VICCHIOMAGGIO, Toscana [V][VG]</b>	46.00
<i>Perfumed and elegant wine with notes of chocolate strawberries and candied cherry. Soft and silky with a long finish</i>	
<b>AMARONE DELLA VALPOLICELLA CLASSICO, BOLLA, Veneto</b>	72.00
<i>A complex perfume of black cherry, prune, raisin and cedar spice with balsamic hints and a long, elegant finish</i>	
<b>GAJA CA'MARCANDA 'PROMIS', Tuscany</b>	78.00
<i>This super Tuscan wine opens with aromas of violet and wild rose which transcends into more earthy notes on the pallet with an abundance of mulberry and wild strawberry</i>	

## LEBANESE

<b>CHATEAU MUSAR HOCHAR, Bekaa Valley [V][VG]</b>	59.00
<i>Aromas of tobacco, cigar box and chocolate with spicy red and black fruits with a sweet and savoury spice finish</i>	



# Red Wine continued

## FRENCH

<b>CABERNET SAUVIGNON, SON EXCELLENCE, Languedoc-Roussillon [V][VG]</b> <i>Blackcurrant and bramble fruit aromas with a light hint of green pepper, smooth and fruity with a hint of spice and seasoning</i>	23.00
<b>CAHORS MALBEC, CHÂTEAU LABRANDE, Nouvelle Aquitaine [V][VG]</b> <i>Intense fruit flavours of raspberry, blackcurrant and blackberry with a full fruity palate and soft tannins</i>	30.00
<b>PINOT NOIR, REBELLION ORGANIC, Languedoc-Roussillon [V][VG]</b> <i>The nose shows blackberry and other hedgerow fruits, the palate is fruity with balanced notes of caramel and liquorice</i>	34.00
<b>SAINT-EMILION GRAND CRU, CHÂTEAU DES BARDES, Bordeaux</b> <i>Rich fruit aromas, juicy with sweet tannins back by soft touches of vanilla from time spent in oak</i>	65.00
<b>POMEROL, BY CLINET, Bordeaux</b> <i>This terrific Merlot from Bordeaux displays aromas of forest fruits, liquorice, and bergamot. Notes of oriental spice and plum bring intensity to the finish</i>	83.00

## SPANISH

<b>RIOJA CRIANZA, VINA REAL, Rioja [V][VG]</b> <i>Ruby red with a medium intensity, notes of red fruit and vanilla with silky tannins, medium body, sweet, spicy and has a long finish</i>	29.95
<b>RIBERA DEL DUERO, ROLLAND &amp; GALARRETA, Castilla [V][VG]</b> <i>An overlooked Spanish gem. Full bodied and concentrated with aromas of cinnamon, lavender, and black cherry with a smooth textured fleshy palate</i>	45.00