



# 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]	6.80
BOTTEGA POETI, PROSECCO, Brut, <i>Italy</i> [V][VG]	7.10
TAITTINGER, CHAMPAGNE, Brut, <i>France</i> [V][VG]	12.00

## ROSÉ PROSECCO & CHAMPAGNE

	125ML
BOTTEGA POETI ROSÉ, PROSECCO, <i>Italy</i> [V][VG]	7.00
TAITTINGER ROSÉ, CHAMPAGNE, <i>France</i> [V][VG]	13.70

## WHITE WINE BY THE GLASS

	175ML	250ML
ARIEN, AYRUM, <i>Spain</i> [V]	5.60	7.45
VERMENTINO, PASSO SARDO, <i>Italy</i> [V][VG]	6.70	9.00
CHARDONNAY, BARNABE, <i>France</i> [V][VG]	7.00	9.50
PINOT GRIGIO, BOTTEGA, <i>Italy</i> [V][VG]	7.40	9.95
PICPOUL DE PINET, PETITE RONDE, <i>France</i> [V][VG]	7.90	10.20
SAUVIGNON BLANC, JOSEPH MELLOTT DESTINÉA, <i>France</i> [V][VG]	8.15	10.85

## RED WINE BY THE GLASS

	175ML	250ML
SHIRAZ, SOLSTICE, <i>Italy</i> [V][VG]	5.50	7.45
CABERNET SAUVIGNON, SON EXCELLENCE, <i>France</i> [V][VG]	6.30	8.20
MERLOT, BOTTEGA, <i>Italy</i> [V][VG]	7.10	9.30
RIOJA VENDIMIA, DON JACOBO, <i>Spain</i> [V][VG]	8.05	10.60
CAHORS MALBEC, CHÂTEAU LABRANDE, <i>France</i> [V][VG]	8.15	10.70
PRIMITIVO, FEUDI SALENTINI 125, <i>Italy</i>	8.90	11.70

## 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

TAITTINGER BRUT, CHAMPAGNE, <i>France</i> [V][VG]	67.00
<i>Aromas of brioche with fragrances of peach, white flowers and vanilla pod</i>	
VEUVE CLICQUOT BRUT, CHAMPAGNE, <i>France</i> [V][VG]	82.00
<i>Slight sweetness and clean acidity, integrated notes of melon, nuts and orange blossom</i>	
BELLE EPOQUE PERRIER JOUËT, CHAMPAGNE, <i>France</i>	195.00
<i>An exceptional combination of freshness and finesse with distinctive notes of white fruit and flowers</i>	

## ROSÉ CHAMPAGNE

TAITTINGER ROSÉ, CHAMPAGNE, <i>France</i> [V][VG]	79.00
<i>Balance of crisp acidity and notes of wild raspberry, cherry and blackcurrant</i>	
LAURENT-PERRIER ROSÉ, CHAMPAGNE, <i>France</i> [V][VG]	97.50
<i>Intensely fruity flavours of fresh strawberries, raspberries and wild cherries. Long clean finish</i>	
BELLE EPOQUE ROSÉ PERRIER JOUËT, CHAMPAGNE, <i>France</i>	285.00
<i>Beautiful luminous hue with hints of flint stone, blood orange and subtle red berry flavours, exceedingly long finish</i>	

## SPARKLING WINE

VILLA CONCHI BRUT SELECCION, CAVA, <i>Catalunya, Spain</i> [V][VG]	30.00
<i>A Gold Medal winning refreshingly elegant Cava made in the Champagne method</i>	
BOTTEGA POETI, PROSECCO, <i>Veneto, Italy</i> [V][VG]	33.00
<i>Apple, citrus and peach on the nose with delicate floral acacia and wisteria notes on the palate</i>	
BOTTEGA POETI ROSÈ, PROSECCO, <i>Veneto, Italy</i> [V][VG]	33.00
<i>Rich fruitiness with hints of apple peach citrus and wild strawberry</i>	



# White Wine

## ITALIAN

<b>VERMENTINO, PASSO SARDO, Sardinia [V][VG]</b>	25.75
<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>	28.50
<i>Light and dry with floral and citrus notes that lead to minerality on the finish</i>	
<b>GRECO DI TUFO, ROCCA DEL DRAGONE, TRE FIORI, Campania [V][VG]</b>	31.00
<i>Hand-harvested and cool fermented followed by 3 months of lees ageing. With a bouquet of almond and honeysuckle. The palate is well-balanced, lively and complex, with refreshing minerality and hints of grapefruit</i>	
<b>GAVI DI GAVI, ENRICO SERAFINO, Piedmont [V][VG]</b>	40.95
<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>	26.50
<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>	29.50
<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>	31.25
<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>	31.00
<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>	49.00
<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>	67.00
<i>A steely wine with pronounced acidity. A buttery palate, notes of pineapple green apple and vanilla</i>	

## PORTUGAL

<b>VINHO VERDE, ESPORAO BICO AMARELO, Minho</b>	29.00
<i>A blend of Loureiro, Alvarinho and Avesso which was hand harvested from an historic property dating back to 1710. The wine has exuberant citrus and tropical aromas with a creamy texture that leaves a long, lingering and refreshing finish</i>	



# White Wine continued

## SPANISH

AIREN BLANCO, AYRUM, Castilla [V]	21.00
<i>Peachy and incredibly soft with notes of lychee and pineapple</i>	
RIOJA VIURA, BODEGAS CORRAL, Rioja [V][VG]	26.75
<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]	23.50
<i>Medium dry and deliciously fruity with subtle red berry flavours</i>	
PINOT GRIGIO ROSATO, PARINI, Veneto	26.00
<i>Coppery-pink colour, delicate and fruity bouquet, soft and fresh on the palate</i>	

## FRENCH

COTEAUX VAROIS, REFLET, ESTANDON, Provence [V][VG]	36.00
<i>Bright, shiny pale pink hue. Great finesse on the nose, with notes of citrus, and pink grapefruit flesh. Silky and smooth on the palate with a lovely balance between freshness and silky body</i>	
CHATEAU D'ESCLANS WHISPERING ANGEL, Provence [V][VG]	55.00
<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>	21.00
<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>	25.00
<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>	27.50
<i>Dark fruit flavours such as blackcurrant and bramble with velvety tannins</i>	
<b>FIORBELLA, ROSSO APPASSIMENTO, Veneto [V][VG]</b>	31.00
<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>	75.00
<i>A complex perfume of black cherry, prune, raisin and cedar spice with balsamic hints and a long, elegant finish</i>	

## LEBANESE

<b>CHATEAU MUSAR HOCHAR, Bekaa Valley [V][VG]</b>	61.00
<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>	24.00
<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>	31.25
<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>	35.50
<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

## SPANISH

<b>RIOJA VENDIMIA, DON JACOBO, Rioja [V][VG]</b> <i>Clean and bright in appearance, a cherry red colour with purple trim. Aromatic notes of red fruits and spice come to the forefront with subtle oak. Soft, juicy with a hint of spice on the 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>	47.00