



**A SELECTION OF  
WINES, PORTS & CHAMPAGNES  
BY THE BOTTLE AND GLASS**

**SHIPPED FROM AROUND THE WORLD**

All of our wines are available to take home at retail prices.  
Please ask a member of the team for more details.

Established in 1879, we have been sourcing and shipping wine as an independent, family business for 137 years. Over time, we have built strong relationships with many small, family producers around the world enabling us to bring you a number of exciting wines exclusively. The emphasis of our list is on Iberian and South American countries to complement the Spanish-influenced food that we serve, alongside much-loved classics from Bordeaux, Burgundy and other world wine regions. All of our wines are available to take home and we also deliver locally and nationwide.

We hope that you enjoy our selection.

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PLEASE ASK TO SEE OUR RETAIL PRICE LIST

## WINES BY THE GLASS

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### CHAMPAGNE AND SPARKLING

**Savia Viva Cava Brut Reserva NV, Penedés, Spain**

Citrus and stone fruit flavours and great depth and finesse, from this small organic winery.

FLUTE  
(125ML)

£6.40

BOTTLE

£29.95

**Louis Boyier Champagne NV, France**

Crisp and dry with lovely biscuit and brioche flavours. Elegant with great length.

£9.40

£43.95

### WHITE

**Viña Temprana Macabeo 2015, Campo de Borja, Spain**

Fresh and delicate with intense floral aromas and hints of apple and peach fruit.

GLASS  
(175ML)

£5.20

BOTTLE

£18.50

**Las Pampas Chenin Torrontés 2015, Mendoza, Argentina**

Fresh, fruity and vibrant with tropical fruit and floral aromas.

£5.75

£20.50

**Rueda Tres Cantos 2014, García Revalo, Spain**

Plenty of pear and citrus fruit flavours with some tropical notes. Light and aromatic.

£6.15

£21.95

**Gouguenheim Torrontes 2015, Mendoza, Argentina**

Zesty with grapefruit and stone fruit flavours. Beautifully balanced.

£6.70

£23.95

**Zapallar Reserva Sauvignon Blanc 2016, Valle de San Antonio, Chile**

Beautiful aromas of citrus fruits and spring blossom, balanced by a crisp and clean finish.

£6.85

£24.50

**Ochoa Uvadoble Viognier 2015, Navarra, Spain**

Well rounded and complex with flavours of apricot and stone fruits.

£7.40

£26.50

**El Vino White Burgundy 2015, Mâcon, France**

Un-oaked medium-bodied Chardonnay with ripe fruits, hints of butter and nuttiness.

£7.80

£27.95

**Quinta do Avelino Treixadura 2015, Ribeiro, Spain**

Treixadura is rare grape variety native to Ribeiro. Elegant with mineral notes and a long finish.

£8.00

£28.50

### ROSÉ

**Mediterranée Rosé 2015, Coteaux du Rhône, France**

Light and delicate rosé with rose petal aroma and wild red berry flavour

GLASS  
(175ML)

£5.60

BOTTLE

£19.95

**Rioja Rosado Bodegas Bagordi 2015, Spain**

Refreshing and crisp, packed with delicious red fruit flavours. Organic.

£6.70

£24.00

## WINES BY THE GLASS

	GLASS (175 ML)	BOTTLE	
<b>RED</b>			
<b>Viña Temprana Old Vines Garnacha 2015, Campo de Borja, Spain</b> Rich and soft, with notes of cherry and raspberry. Made from vines that are over 40 years old.	£5.20	£18.50	
<b>El Vino Velvin, South of France</b> Smooth and velvety with lots of red berry fruits.	£5.60	£19.95	
<b>Mencía Quinta de Obispo 2015, Bierzo, Spain</b> Ripe black fruit and spice, with firm tannins. Well balanced with great length.	£6.40	£22.95	
<b>Zapallar Reserva Merlot 2015, Valle de Colchagua, Chile</b> Medium-bodied, elegant and soft with notes of raspberry and crème de cassis.	£6.70	£24.00	
<b>Viña Amate Rioja Crianza 2014, Spain</b> Layers of black and red fruits, with gentle vanilla and oaky notes.	£7.10	£25.50	
<b>El Vino Marquis de Ville 2015, Bordeaux, France</b> A customer favourite, fantastically full and rich palate with rich black and red fruit flavours.	£7.30	£26.00	
<b>Malbec Reserve Gougenheim 2014, Mendoza, Argentina</b> Smooth and complex with enticing flavours of chocolate and coffee, with scents of violets.	£8.00	£28.50	
<b>Quinta de Sant'Ana Pinot Noir 2015, Lisboa, Portugal</b> Intense aromas of cherry with a hint of spice. Complex and elegant.	£8.95	£32.50	
<b>SWEET AND FORTIFIED</b>	GLASS (50 ML)	GLASS (100 ML)	BOTTLE
<b>Ochoa Moscatel Vendimia Tardia 2014, Navarra, Spain (50CL)</b> Very aromatic with notes of honey, toasted bread, raisins and orange blossom.	£5.30	£10.60	£37.00
<b>El Vino No 3 Fino Sherry, Spain</b> Dry, elegant and mouth-watering with soft flavours of apple and almond.	£2.85	£5.70	£30.00
<b>El Vino No 1 Manzanilla Sherry, Sanlúcar, Spain</b> The epitome of Manzanilla. Delicious citrus and nut aromas and a tangy, zesty finish.	£2.85	£5.70	£30.00
<b>Amontillado Sherry, Barbadillo, Spain</b> Off-dry and rich with subtle flavours of hazelnut and dried fruits.	£2.85	£5.70	£30.00
<b>Pedro Ximenez La Cilla, Barbadillo, Spain</b> A luscious sweet sherry. Raisins, figs and treacle with liquorice and toasty notes.	£4.10	£8.20	£47.00
<b>El Vino No 22 H&amp;H Full Dry Madeira (50CL)</b> Pale, dry and tangy with an aromatic bouquet. Sercial style.	£5.00	£10.00	£35.00
<b>El Vino No 21 Fine Bual Madeira (50CL)</b> Rich and full bodied. Medium sweet.	£5.00	£10.00	£35.00
<b>El Vino No 24 Cream Malmsey Madeira</b> Sweet, intensely rich and luscious with great length.	£3.80	£7.60	£40.00
<b>Taylor's Fine Tawny Port</b> Light and delicate with enticing almond aromas.	£3.20	£6.40	£35.00
<b>El Vino Finest Reserve Port</b> Luscious fruit flavours of plums, dark berries and prunes.	£3.65	£7.30	£40.00

## CHAMPAGNE AND SPARKLING

	FLUTE (125ML)	BOTTLE
<b>Gouguenheim Sparkling Malbec Rosé NV, Tupungato, Argentina</b> Delicate aromas of cherries and strawberries. Very fresh with fine bubbles.		£29.95
<b>Savia Viva Cava Brut Reserva NV, Penedés, Spain</b> Citrus and stone fruit flavours and great depth and finesse, from this small organic winery.	£6.40	£29.95
<b>Prosecco Extra Dry DOCG Toffoli NV, Italy</b> Top level Prosecco with flavours of golden apple and a floral bouquet. Delicate and refined.		£32.50
<b>Louis Boyier Champagne NV, France</b> Crisp and dry with lovely biscuit and brioche flavours. Elegant with great length. <i>Also available:</i> Half £23.50 ~ Magnum £87.50 ~ Jeroboam £180	£9.40	£43.95
<b>Gardet Rose Brut NV, Champagne, France</b> From an outstanding small producer, delicate and refreshing with soft summer berry flavours.		£52.00
<b>Hoffmann and Rathbone Classic Cuvée 2010, Sussex, England</b> This exciting new British winemaker's first vintage. Fresh and bright with a long rich finish.		£60.00
<b>Pol Roger NV, Champagne, France</b> Winston Churchill's favourite Champagne, with delightful notes of apple and brioche. <i>Also available:</i> Magnum £145.00		£72.00
<b>Pol Roger Vintage 2008, Champagne, France</b> A true classic. Elegant and complex with beautiful concentration and richness.		£88.00
<b>Gosset Grand Blanc de Blancs NV, Champagne, France</b> Limited production, 100% Chardonnay. Light and fresh with notes of truffle and lemon.		£95.00
<b>Pol Roger Rosé 2006, Champagne, France</b> Very delicate with impressive wild strawberry and citrus flavours.		£110.00
<b>Krug NV, Champagne, France</b> A supremely refined Champagne from one of the finest Houses.		£185.00
<b>Dom Perignon 2006, Champagne, France</b> A deserved icon of Chamapagne. Rich, intense and supremely complex.		£190.00

## WHITE WINE

	GLASS (175ML)	BOTTLE
<b>SPAIN, PORTUGAL AND SOUTH AMERICA</b>		
<b>Viña Temprana Macabeo 2015, Campo de Borja, Spain</b> Fresh and delicate with intense floral aromas and hints of apple and peach fruit.	£5.20	£18.50
<b>Las Pampas Chenin Torrontés 2015, Mendoza, Argentina</b> Fresh, fruity and vibrant with tropical fruit and floral aromas..	£5.75	£20.50
<b>Rueda Tres Cantos 2014, Garcia Revalo, Spain</b> Plenty of pear and citrus fruit flavours with some tropical notes. Light and aromatic.	£6.15	£21.95
<b>Ochoa Calendas Viura Chardonnay 2015, Navarra, Spain</b> Refreshing Viura perfectly complimented with the richer complexity of Chardonnay.		£22.95
<b>Gouguenheim Torrontes 2015, Mendoza, Argentina</b> A zesty wine with grapefruit and stone fruit character and beautiful balance.	£6.70	£23.95
<b>Zapallar Reserva Sauvignon Blanc 2016, Valle de San Antonio, Chile</b> Beautiful aromas of citrus fruits and spring blossom, balanced by a crisp and clean finish.	£6.85	£24.50

<b>Savia Viva Classico Blanco 2014, Penedés, Spain</b>		£24.95
Organic. Aromatic, zesty and fruity with great length. A real crowd pleaser.		
<b>Finca Las Moras Chardonnay 2014, San Juan, Argentina</b>		£25.00
From Argentina's oldest winemaking region. Intensely fruity with apple and pineapple aromas.		
<b>Ochoa Uvadoble Viognier 2015, Navarra, Spain</b>	£7.40	£26.50
Well rounded and complex with flavours of apricot and stone fruits.		
<b>Alto Los Romeros Gran Reserva 2014, Rousanne Marsanne, Colchagua, Chile</b>		£27.50
Aromas of mandarin orange, orange peel, honey and hazelnuts. Rich but still fresh.		
<b>Quinta do Avelino Treixadura 2015, Ribeiro, Spain</b>	£8.00	£28.50
Treixadura is rare grape variety native to Ribeiro. Elegant with mineral notes and a long finish.		
<b>Arcan Albariño 2014, Rías Baixas, Spain</b>		£31.00
Medium bodied, with heaps of racy citrus and nectarine.		
<b>Valserrano Gran Reserva Blanco 2008, Rioja, Spain</b>		£50.00
Creamy, rich and complex with delightful aromas of vanilla with notes of toasty oak.		
<b>CLASSIC EUROPE</b>		
<b>Grandiose Sauvignon Blanc 2015, Pays d'Oc IGP, France</b>		£19.95
Gooseberry and lychee with grassy, lemony overtones. A seriously good value Sauvignon.		
<b>Chemin de la Serre Marsanne/Viognier 2015, Languedoc, France</b>		£20.95
Delightful floral aromas with apricot, peach and a hint of spice.		
<b>Pinot Grigio Altana di Vico 2015, Veneto, Italy</b>		£22.95
Light, elegant and refreshing. An ideal aperitif.		
<b>Fief de la Brie Muscadet Sur Lie 2015, A. Bonhomme, Loire, France</b>		£23.95
Crisp and zesty with an attractive smooth texture. Ideal with seafood.		
<b>Côtes du Rhône Blanc, Les Promesses Gonnet 2015, France</b>		£26.00
Aromatic and fresh with a mineral finish.		
<b>El Vino White Burgundy 2015, Mâcon, France</b>	£7.80	£27.95
Un-oaked medium-bodied Chardonnay with ripe fruits, hints of butter and nuttiness.		
<b>Terra e Mare Vermentino Bianco 2015, Sardinia, Italy</b>		£30.00
Fresh, elegant and aromatic with golden apple and grapefruit flavours.		
<b>Lyme Bay Shoreline 2015, Devon, England</b>		£32.00
Complex notes of lemon, rose petal and grapefruit.		
<b>Chablis ac Domaine d'Elise 2015, France</b>		£35.00
From a Domaine ideally located on the slopes above 1er Cru, Côte de Lechet. Classic Chablis.		
<b>Gewürztraminer Becker 2013, Alsace, France</b>		£35.00
Medium-dry, rich, spicy and aromatic. Superb with stronger flavoured dishes. Organic.		
<b>Sancerre Millet Roger 2015, Loire, France</b>		£35.00
An elegant, dry and citrusy Sauvignon, from the beautiful hilltop village of Sancerre.		
<b>Pouilly Fumé La Marie 2015, Loire, France</b>		£36.00
Aromatic and floral with intricate zesty fruits on the palate and a dry, flinty finish		
<b>Pouilly Fuissé Aux Chailloux 2014, Domaine Sève, Burgundy, France</b>		£40.00
Refined with intense flavours of honeyed fruit and a delicate yet mineral finish.		

**Chablis 1er Cru Vau de Vey Malandes 2014, Burgundy, France** £43.00  
Minerally with good acidity, and fresh stone fruits flavours.

**Meursault Village 2013, Domaine Michelot, Burgundy, France** £56.00  
Creamy and complex. Rich notes of honey and nuts, with a vibrant and snappy citrus finish.

**Wehlener Sonnenuhr Spätlese 2011, S.A. Prum, Mosel, Germany** £60.00  
Medium dry with notes of ripe peaches and apricots. A premium Riesling.

**Puligny-Montrachet Village 2014, Jean Louis Chavy, Burgundy, France** £70.00  
Well-balanced proportions of fruit and oak, with the classic elegance of Puligny-Montrachet.

## NEW WORLD

**Beyond the River Chardonnay NV, South Eastern Australia** £18.95  
An easy, fresh, fruity wine. Very versatile and enjoyable.

**Vierkoppes Sauvignon Blanc 2014, Robertson, South Africa** £26.95  
Elegant, lively and finely balanced, with nuances of ripe cape gooseberry and grapefruit.

**Mount Brown Pinot Gris 2013, Waipara, New Zealand** £27.50  
Plenty of floral aromas mixed with lychee and peach fruits. Rich and well balanced.

**Wild River Sauvignon Blanc 2015, Waipara, New Zealand** £28.50  
Bursting with passion fruit and pineapple, with an underlying citrus minerality.

**Juniper Crossing Semillon Sauvignon 2015, Margaret River, Australia** £30.00  
Vibrant with heaps of lively citrus and tropical fruits and a distinctive purity and freshness.

**Little Beauty Sauvignon Blanc 2015/16, Marlborough, New Zealand** £34.50  
Fresh and zesty, beautifully balanced by flavours of pink grapefruit and gooseberry.

**Mappinga Chardonnay 2012, Adelaide Hills, Australia** £40.00  
Lightly oaked, refined and sophisticated with notes of peach and melon.

## ROSÉ

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**Mediterranée Rosé 2015, Les Coteaux du Rhône, France** £5.60 £19.95  
Light and delicate rosé with rose petal aroma and wild red berry flavour

**Rioja Rosado Bodegas Bagordi 2015, Spain** £6.70 £24.00  
Refreshing and crisp, packed with delicious red fruit flavours. Organic.

**Rosé de Léoube 2015, Provence, France** £35.00  
Delicate and dry, classic Provence rosé made by renowned Romain Ott. Organic.

## RED WINE

GLASS  
(175 ML)

BOTTLE

### SPAIN, PORTUGAL AND SOUTH AMERICA

<b>Viña Temprana Old Vines Garnacha 2015, Campo de Borja, Spain</b> Rich and soft, with notes of cherry and raspberry. Made from vines that are over 40 years old.	£5.20	£18.50
<b>Calendas Tempranillo Garnacha 2015, Ochoa, Navarra, Spain</b> Ripe red berry aromas of Garnacha combined with the rounded structure of Tempranillo.		£22.95
<b>Mencía Quinta de Obispo 2015, Bierzo, Spain</b> Ripe black fruit and spice, with firm tannins. Well balanced with great length.	£6.40	£22.95
<b>Zapallar Reserva Merlot 2015, Valle de Colchagua, Chile</b> Medium-bodied, elegant and soft with notes of raspberry and crème de cassis.	£6.70	£24.00
<b>Viña Amate Rioja Crianza 2014, Spain</b> Layers of black and red fruits, with gentle vanilla and oaky notes.	£7.10	£25.50
<b>Alto Los Romeros Carignan Gran Reserva 2013, Central Valley, Chile</b> This rich Carignan presents aromas of plum and cherry with a touch of toasted spice.		£27.50
<b>Malbec Reserve Gougenheim 2014, Mendoza, Argentina</b> Smooth and complex with enticing flavours of chocolate, coffee and scents of violets.	£8.00	£28.50
<b>Ochoa Mil Gracias Graciano 2012, Navarra, Spain</b> Soft and velvety with indulgent dark black fruit aromas.		£30.00
<b>Ribera del Duero 'Roble' Prios Maximus 2015, Spain</b> Intense blackberry fruit with vanilla, savoury and spice notes. Powerful and textured		£32.00
<b>Quinta de Sant'Ana Pinot Noir 2015, Lisboa, Portugal</b> Intense aromas of cherry with a hint of spice. Complex and elegant.	£8.95	£32.50
<b>Finca Las Moras Black Label Malbec 2014, San Juan, Argentina</b> Rich and bold with intense, luscious and smooth bramble fruit flavours.		£34.00
<b>Memoria Reserva 2012, Lisboa, Portugal</b> A blend of Touriga Nacional and Syrah. Chocolatey with a touch of vanilla and spice.		£35.00
<b>Valserrano Reserva 2011, Rioja, Spain</b> Soft and smooth with mature fruit flavours and notes of vanilla.		£39.95
<b>Gran Syrah 2012, Finca Las Moras, San Juan, Argentina</b> This superb Syrah is full and creamy with complex layers of red fruit, tobacco and chocolate.		£49.00
<b>Desnivell Priorat 2011, Catalonia, Spain</b> Powerful and deep, but still smooth and elegant with aromas of cherries and plums		£55.00
<b>Rioja Gran Reserva 2008, Miguel Merino, Rioja, Spain</b> Big on flavour, firm and mature with rich vanilla and oak flavours.		£65.00



## BORDEAUX

<b>El Vino Marquis de Ville 2015</b>	£7.30	£26.00
A customer favourite, fantastically full and rich palate with rich black and red fruit flavours.		
<b>Château Peyronat 2014, Blaye, Côtes de Bordeaux</b>		£27.00
Soft, ripe and fruity on the palate with real elegance and good length. <i>Also available:</i> Magnum £75.00		
<b>Château Les Haut Conseillants 2012, Lalande de Pomerol</b>		£38.00
Rich and smooth raspberry and black cherry flavours. <i>Also available:</i> Magnum £75.00		
<b>Château Cissac 2014, Cru Bourgeois, Haut Medoc</b>		£40.00
Classic Medoc – well balanced with lots of blackberry fruit and firm tannins. <i>Also available:</i> Magnum (2011) £79.00		
<b>Château de Come 2010, St Estephe</b>		£48.00
Plum and blackcurrant aromas with some earthy notes. Medium bodied with good structure.		
<b>Château Du Tailhas 2012, Pomerol</b>		£50.00
Rich fruit and new oak combine to produce this superb wine. Drinking well now.		
<b>Château Barde Haut 2012, St Emilion Grand Cru</b>		£55.00
Plummy on the palate with plenty of depth and a soft finish.		
<b>Château Olivier Rouge 2012, Pessac-Leognan</b>		£65.00
Distinct blackcurrant aromas with subtle violet notes.		
<b>Charmes de Kirwan 2012, Margaux</b>		£70.00
Luscious and mouthfilling with ripe bilberry flavours on the finish. Second wine of Château Kirwan.		
<b>Château Batailley 2008, 5eme Cru Classé, Pauillac</b>		£80.00
Ripe dark berry flavours, full flavoured with a long finish		
<b>Château Leoville Barton 2007, 2eme Cru Classé, St Julien</b>		£110.00
Elegant and smooth with the classic soft cedar character of St Julien.		
<b>Château Lagrange 2005, 3eme Cru Classé, St Julien</b>		£130.00
Impressive rich raspberry and cherry flavours with hints of spice. A classic vintage.		
<b>BURGUNDY AND BEAUJOLAIS</b>		
<b>Morgon, Château de Durette 2015, Beaujolais</b>		£29.95
Medium-bodied and well rounded, from one of Beaujolais' most respected villages.		
<b>Bourgogne Rouge 2014, Laroze de Drouhin, Burgundy</b>		£39.00
Vibrant with juicy red fruits and a seamless structure from a superb family producer.		
<b>Mercurey Rouge Villages Clos La Perriere 2013, Côte Chalonnaise, Chateau de Chamilly</b>		£42.00
Monopole, single ownership vineyard. Soft and delicate with black and red fruits.		
<b>Maranges 1er Cru la Fussiere 2012, Domaine Bachelet-Monnot, Burgundy</b>		£44.00
From one of the best 1er Cru vineyards in the region. Complex with savoury notes of blackberries. <i>Also available:</i> Magnum £86.00		
<b>Beaune 1er Cru Clos du Roi 2012, Lois Dufouleur, Burgundy</b>		£65.00
Rich with heaps of red berries and plenty of spice. A wine of real class.		
<b>Pommard 1er Cru les Epenots 2009, Joseph Voillot, Burgundy</b>		£85.00
From the stunning 2009 vintage. Packed with deep and ripe wild berry aromas.		

## RHÔNE AND SOUTHERN FRANCE

<b>El Vino Velvin, South of France</b>	£5.60	£19.95
Smooth and velvety with lots of red berry fruits.		
<b>Côtes du Rhône Vieilles Vignes 2015, Les Coteaux du Rhône</b>		£21.95
Warming and ripe with plenty of blackberry and raspberry fruit and hints of peppery spice.		
<b>Côtes du Rhône Plan-de-Dieu 2014, Frédéric Reverdy</b>		£27.00
A nice and savoury Cotes du Rhône with a delightful concentration of blackcurrant.		
<b>Crozes-Hermitage 2014, Frédéric Reverdy</b>		£32.50
The palate is intense with ripe red fruit flavours and smooth tannins.		
<b>Vacqueyras Château de Roques Rouge 2014</b>		£36.50
Warm, aromatic and spicy, with a hint of lavender and thyme. <i>Also available:</i> Magnum £74.00		
<b>Châteauneuf-du-Pape 2014, Domaine de Nalys</b>		£50.00
Rich and complex, with an impressive depth of flavour, from the Rhône's most famous appellation. <i>Also available:</i> Half bottle £30.00 ~ Magnum £95.00		

## ITALY

<b>Montepulciano d'Abruzzo 2014, Caleo, Abruzzo</b>		£18.95
A rich and full wine, packed with plummy fruit and ripe tannins.		
<b>Barbera d'Alba San Pancrazio 2014, Pelassa, Piedmont</b>		£30.00
Full bodied and smooth with concentrated berry fruit flavours.		
<b>Chianti Classico Riserva 2011, Castelli di Grevepesa, Tuscany</b>		£32.00
Stylish with plenty of fruit flavour on the palate and an impressively long finish.		
<b>Barolo 2011, Pelassa, Piedmont</b>		£50.00
Velvety and rich on the palate with firm tannins and great length. A powerful wine.		

## NEW WORLD

<b>The Landings Shiraz Cabernet Sauvignon 2016, South Eastern Australia</b>		£18.95
Fruity with distinct pepper and spice flavours. Smooth and easy.		
<b>Sidewood Shiraz 2014, Adelaide Hills, Australia</b>		£31.00
Red cherry, currant and dark plum flavours with hints of spice and soft, silky tannins.		
<b>Wild River Pinot Noir 2014, Waipara, New Zealand</b>		£32.00
Abundant fresh raspberry and cherry flavours with a lovely savoury edge.		
<b>Juniper Crossing Cabernet Merlot 2013, Margaret River, Australia</b>		£34.00
Medium bodied with blackcurrant and red berry flavours and hints of tobacco.		
<b>Catherine's Block Tempranillo 2013, Waipara, New Zealand</b>		£39.95
Rich and bold with flavours of plum and dark berries and hints of warm spices.		
<b>Mappinga Shiraz 2013, Adelaide Hills, Australia</b>		£55.00
Deep plum in colour with beautiful aromas of mulberry and blackberry.		
<b>Meerlust Rubicon 2013, Stellenbosch, South Africa</b>		£55.00
Ripe dark fruit and hints of leather and tobacco from this well-respected winery.		

## SWEET AND FORTIFIED

	GLASS (50ML)	GLASS (100ML)	BOTTLE
<b>Ochoa Moscatel Vendimia Tardia 2014, Navarra, Spain</b> (50CL) Aromatic with notes of honey, toasted bread, raisins and orange blossom.	£5.30	£10.60	£37.00
<b>Château Petit Vedrines 2014, Sauternes, France</b> (37.5CL) Stylish, elegant and beautifully balanced – excellent value.			£25.00
<b>El Vino No 3 Fino Sherry, Spain</b> Dry, elegant with soft flavours of apple and almond.	£2.85	£5.70	£30.00
<b>El Vino No 1 Manzanilla Sherry, Sanlúcar, Spain</b> Classic Manzanilla. Delicious citrus and nut aromas and a tangy, zesty finish.	£2.85	£5.70	£30.00
<b>Amontillado Sherry, Barbadillo, Spain</b> Off-dry and rich with subtle flavours of hazelnut and dried fruits..	£2.85	£5.70	£30.00
<b>Pedro Ximenez La Cilla, Barbadillo, Spain</b> A luscious sweet sherry. Raisins, figs and treacle with liquorice and toasty notes.	£4.10	£8.20	£47.00
<b>El Vino No 22 H&amp;H Full Dry Madeira</b> (50CL) Pale, dry and tangy with an aromatic bouquet. Sercial style.	£5.00	£10.00	£35.00
<b>El Vino No 21 Fine Bual Madeira</b> (50CL) Rich and full bodied. Medium sweet.	£5.00	£10.00	£35.00
<b>El Vino No 24 Cream Malmsey Madeira</b> Sweet, intensely rich and luscious with great length.	£3.80	£7.60	£40.00
<b>Taylor's Fine Tawny Port</b> Light and delicate with enticing almond aromas.	£3.20	£6.40	£35.00
<b>El Vino Finest Reserve Port</b> Luscious fruit flavours of plums, dark berries and prunes.	£3.65	£7.30	£40.00
<b>Cockburn's 1997</b> Lovely structure with plenty of fruit and chocolatey notes.			£65.00
<b>Dow's 1994</b> Intense, concentrated fruit with hints of spice on the palate.			£75.00



Marinated olives £3.25 v | Bar nuts £2.75 v | Bread & olive oil £2.95 v

## TAPAS

### CHOOSE FIVE FOR £23.75

Patatas bravas £4.25	Baked crab and artichoke dip £5.50	Fried chilli-spiced chicken wings £4.95
Slow cooked octopus with tomatoes, chorizo and basil £5.95	Roasted peppers and goat's curd cheese pinchos, capers and thyme £4.50 v	Spicy lamb and Serrano meatballs £5.95
Pork skewers with sweet pepper, oregano and mojo picón £5.95	Duck parfait with sourdough toast and fig jam £5.45	Piri piri prawns £5.95
Cured smoked beef with rocket £5.25 GF	Grilled flatbread with za'atar and beetroot houmous £4.50 N v	Padron peppers with olive oil and sea salt £4.50 v
		Manchego and Membrillo £4.50

## MAIN COURSES

Grass fed, 28 day aged 300g Ribeye steak with fried peppers and Chimichurri £19.95
Slow cooked chicken leg with grilled mushroom and saffron rice £11.45 GF
Spicy lamb chops with Romano pepper stuffed with quinoa, almonds and artichokes £16.50 N
Deep fried fish in herb beer batter with fries £12.50
Goat's cheese crostini with beetroot and toasted sesame, with a walnut salad and herb dressing £9.95 v
Grilled lemon and honey chicken with chopped Spanish salad £11.95
Romano pepper stuffed with quinoa and almonds, with artichokes, tenderstem broccoli and salsa verde £9.50 N GF v
Plaice fillets with cherry tomatoes, basil and a coriander, lemon and garlic picada £12.95 N

## BOARDS AND SHARING

<b>Mezze board</b> £14.75 N v	<b>Cheese board</b> £15.50 v
Beetroot and za'atar houmous, quinoa salad, marinated peppers, goat's curd cheese, artichokes, sun blushed tomato	Buffalo mozzarella, goat's cheese, Manchego and Blue Monday
<b>Charcuterie board</b> £15.75	<b>Cheese and charcuterie board</b> £15.75
Mortadella, smoked beef, Serrano ham and fennel salami	Smoked cured beef, mortadella, Manchego and Blue Monday

## SIDES

Green salad £3.00 | Fries £3.25

## SANDWICHES

Baked ham, Cheddar cheese and ale chutney £5.95
Smoked Scottish salmon, cucumber, dill and cream cheese £6.95
Rare roast top side of beef with horseradish £6.75
Portuguese Croque-Madame with Francesinha sauce £9.25
Vine tomato, buffalo mozzarella, rocket and basil open sandwich £6.50 v

## DESSERTS

Crema Catalana with cardamom, orange and almond biscuit £4.75 v	Chocolate pot with salted caramel £4.75	Pasteis de Nata, Portuguese custard tarts £1.95
	Vanilla ice cream £3.00 v	Madeira cake £2.50
	with Pedro Ximenez Sherry £8.50 v	

V VEGETARIAN GF GLUTEN FREE N CONTAINS NUTS

All prices include VAT at 20%. A discretionary 12.5% service charge will be added to your bill. Should you require allergy information on any of our dishes please ask a member of the team.