

**VINOS**

# TINTOS

---

<b>Pequeña Vasija, Malbec   Mendoza, Argentina</b>	175ml	9
Deep red, smooth & elegant. Aromas of wildflowers, pepper, morello cherries & strawberries with red fruit flavours.	250ml	10.5
	<b>Bottle</b>	30.5

Pairing suggestion: grilled meats; pasta.

<b>Amauta Absoluto, Malbec   Salta, Argentina</b>	175ml	8.9
Intense ruby red colour with a perfumed nose of violet & fresh red berry fruits. Gentle spice & fresh herb notes topped off by soft tannins and a juicy finish.	250ml	12
	<b>Bottle</b>	34

Pairing suggestion: pimientos del padron, gambas and corvina.

<b>Trumpeter Rutini Reserva, Malbec   Mendoza, Argentina</b>	175ml	11.5
Intense garnet, with purple reflections. Floral and fruity notes of plum, cassis, strawberry. Harmonious roundness and long finish, juicy tannins.	250ml	15.95
	<b>Bottle</b>	48

Pairing suggestion: croquetas; sausages; typical Argentine dishes.

<b>Black Tears, Malbec   Mendoza, Argentina</b>	<b>Bottle</b>	85
Intense floral bouquet, soft and round balanced tannins. Liquor notes with a long, creamy finish. Medium to full-bodied.		

Pairing suggestion: provoleta cheese; empanadas; chicken.

<b>Trumpeter Rutini, Pinot Noir   Patagonia, Argentina</b>	<b>Bottle</b>	45
Bright ruby red in colour with aromas of Morello cherries & raspberries. Subtle note of chocolate and vanilla. Palate is fruit driven with soft tannins and long lingering finish.		

Pairing suggestion: Chorizo al vino; steak.

<b>Elsa Bianchi, Cabernet Sauvignon   Mendoza, Argentina</b>	175ml	11
Notes of red bell peppers & black pepper with traces of ripe red fruits. An elegant wine that can be the perfect coupling for any of our dishes.	250ml	14.75
	<b>Bottle</b>	43

<b>Vega del Rayo, Rioja Tempranillo   Rioja, Spain</b>	175ml	7
Modern, vibrant unoaked. Juicy red fruits, fresh cherries & plums with hints of spice. Soft & well structured with super light tannins.	250ml	9.95
	<b>Bottle</b>	28

# BLANCOS

---

**San Telmo, Sauvignon Blanc | Mendoza, Argentina** 175ml 9  
Fresh fruity & light. Offers a well-balanced combination of 220ml 10.5  
flavours and acidity. Bottle 30.5

Pairing suggestion: seafood; salad; aperitif.

**Torroxal, Albarino | Rias Baixas DO, Spain** 175ml 10.5  
Hints of apricot, pear and ripe exotic fruits complemented 250ml 15  
by a lemon-lime vibrancy with subtle flowery scent. Palate Bottle 44  
shows vegetable notes and a fresh acidity.

Pairing suggestion: steak, chicken salads, croquettes and Alpargata.

**Masi Tupungato, Torrontés & Pinot Grigio | Mendoza, Argentina** 175ml 10.5  
Aromas of flowers, ripe fruit, peaches & dried apricots. Fruity 250ml 14.5  
palate with good acidity & hints of lemons. Bottle 43

Pairing suggestion: chicken; lean cuts.

**Trumpeter Rutini, Chardonnay | Mendoza, Argentina** Bottle 41.5  
Aromas of rich tropical fruit give way to fresh flavors of green apple, followed by hints of vanilla and minerals. Trumpeter Chardonnay's fresh acidity and minerality leaves a pleasant and persistent finish.

Pairing suggestion: Lomo; Rump.

**Amata, El porvenir, Torrontes | Salta, Argentina** 175ml 10.5  
Bright and appealing with lovely fresh tropical fruit and citrus 250ml 12.95  
blossom notes. Eastern nuances of rose-petal, lemon grass Bottle 35.95  
and ginger. Palate is fresh with rich fruit and crisp acidity.

Pairing suggestion: seafood.

## **Bodegas de la Casa**

Ask staff for special weekly house wine selections.

**Food allergy, intolerance, or coeliac disease**

please speak to staff about the ingredients in your food and drink before you order.

## ROSADOS

---

<b>Trumpeter Reserve, Rose Malbec   Mendoza, Argentina</b>	175ml	10.5
Crystal pink colour with coppery ruby reflections. Subtle vanilla profile with aromas of cherry, strawberry & redcurrant. Produced using the Provençal (South of France) method.	250ml	14.5
	<b>Bottle</b>	42

Pairing suggestion: avocado; ham; seafood; chicken; goat cheese.

<b>San Vigilio Pinot Grigio Blush   Pavia, Lombardy, Italy</b>	175ml	6.5
Fresh, easy drinking with strawberry aromas. Crisp and delicate on the palate with apple & citrus fruit, hints of redcurrant.	250ml	9
	<b>Bottle</b>	25.5

Pairing suggestion: chicken; fish; croquettes.

## ESPUMOSOS

---

<b>Lunetta, Prosecco Spumante Brut   Veneto, Italy</b>	125ml	6.5
Light and fruity with hints of apple and peach on the nose. A fresh, softly sparkling palate.	<b>Bottle</b>	33.95

Pairing suggestion: aperitif.

<b>Toca, Cava Brut NV   Penedes, Spain</b>	125ml	6
Apple aroma with notes of brioche. Palate has orchard fruit characters, bright acidity and persistent mousse. Perfect party wine.	<b>Bottle</b>	32

Pairing suggestion: tapas.