

**VINOS**

# TINTOS

---

**Pequeña Vasija, Malbec | Mendoza, Argentina** 175ml 9.5  
250ml 11.5  
Bottle 32.5  
Deep red, smooth & elegant. Aromas of wildflowers, pepper, morello cherries & strawberries with red fruit flavours.

Pairing suggestion: grilled meats; pasta.

**Amauta Absoluto, Malbec | Salta, Argentina** 175ml 9.9  
250ml 12.5  
Bottle 36  
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.

Pairing suggestion: pimientos del padron, gambas and corvina.

**Trumpeter Rutini Reserva, Malbec | Mendoza, Argentina** 175ml 12  
250ml 16.95  
Bottle 49  
Intense garnet, with purple reflections. Floral and fruity notes of plum, cassis, strawberry. Harmonious roundness and long finish, juicy tannins.

Pairing suggestion: croquetas; sausages; typical Argentine dishes.

**Bianchi Particular, Cabernet Franc | Mendoza, Argentina** Bottle 85  
Deep red color, Intense aroma of berries, red & black pepper completed by vanilla and smoky notes of aged Oak.

Pairing suggestion: Grilled meat and cheese.

**Trumpeter Rutini, Pinot Noir | Mendoza, Argentina** Bottle 46  
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.

**Elsa Bianchi, Cabernet Sauvignon | Mendoza, Argentina** 175ml 11  
250ml 14.75  
Bottle 43  
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.

**Vega del Rayo, Rioja Tempranillo | Rioja, Spain** 175ml 7.25  
250ml 10.50  
Bottle 29.50  
Modern, vibrant unoaked. Juicy red fruits, fresh cherries & plums with hints of spice. Soft & well structured with super light tannins.

# BLANCOS

---

<b>San Telmo, Sauvignon Blanc   Mendoza, Argentina</b>	175ml	9.5
Fresh fruity & light. Offers a well-balanced combination of flavours and acidity.	220ml	11.5
	<b>Bottle</b>	32.5

Pairing suggestion: seafood; salad; aperitif.

<b>Torroxal, Albarino   Rias Baixas DO, Spain</b>	175ml	11
Hints of apricot, pear and ripe exotic fruits complemented by a lemon-lime vibrancy with subtle flowery scent. Palate shows vegetable notes and a fresh acidity.	250ml	15.5
	<b>Bottle</b>	44.5

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

<b>Masi Tupungato, Torrontés &amp; Pinot Grigio   Mendoza, Argentina</b>	175ml	10.95
Aromas of flowers, ripe fruit, peaches & dried apricots. Fruity palate with good acidity & hints of lemons.	250ml	14.95
	<b>Bottle</b>	43.5

Pairing suggestion: chicken; lean cuts.

<b>Trumpeter Rutini, Chardonnay   Mendoza, Argentina</b>	<b>Bottle</b>	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.

<b>Amauta, El porvenir, Torrontes   Salta, Argentina</b>	175ml	10
Bright and appealing with lovely fresh tropical fruit and citrus blossom notes. Eastern nuances of rose-petal, lemon grass and ginger. Palate is fresh with rich fruit and crisp acidity.	250ml	12.95
	<b>Bottle</b>	35.95

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

---

**Trumpeter Reserve, Rose Malbec | Mendoza, Argentina** 175ml 10.5  
250ml 14.5  
Bottle 42.5  
Crystal pink colour with coppery ruby reflections. Subtle vanilla profile with aromas of cherry, strawberry & redcurrant. Produced using the Provençal (South of France) method.

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

**Ontañón Clarete Ros | La Rioja, Spain** 175ml 8.95  
250ml 12.5  
Bottle 35  
Fresh, bright and quite vinous with balancing citrus acidity and an elegant, dry finish. Clarete is an officially classified style of Rosé within Rioja.

Pairing suggestion: chicken; fish; croquettes.

## ESPUMOSOS

---

**Bianchi Famiglia Extra Brut | Mendoza, Argentina** Bottle 64  
Exquisite and fresh nose of white peaches, minerality and toasted bread, bringing about the elegance provided by its Champenoise production method.

**Pierre Mignon, Gran Reserve Premium | France** Bottle 86  
A crisp, well-balanced champagne with citrus hints on the nose overlaid with touches of brioche and yeastiness.

**Louis Roederer Collection 244 | France** Bottle 148  
Deep, broad bouquet of ripe fruit (wild peaches, william pears) combined with citrus (lemons, blood oranges).

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

Pairing suggestion: tapas.

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