



White Wines

House – Trebbiano d'Abruzzo (Italy) | Bottle £13.95 | 250ml £4.95 | 175ml £3.55 | 125ml £2.50

Easy drinking dry wine, slightly acidic with a hint of lemon. Goes well with our Smoked Haddock or the Chicken & Bacon Tagliatelle.

Al Galli Pinot Grigio (Italy) | Bottle £16.95 | 250ml £5.65 | 175ml £4.25 | 125ml £2.85

Dry, smooth, harmonious and fresh with characteristic and delicate fruity scent. A great accompaniment to our Scallops or try with our Gnocchi Verde.

Undurraga Sauvignon Blanc (Chile) Btl £17.95 | 250ml £6 | 175ml £4.50 | 125ml £3

Crisp, tangy acidity combines perfectly with pineapple and banana with juicy lemon notes on the finish. Pairs well with our King Prawn starter and our Beer Battered Haddock.

Gavi (Italy) | Bottle £23.50

Fresh fragrant style and delicate green apple fruit character. Straw yellow in colour. Fruity and well balanced. Perfect with seafood dishes.

Witts End Chardonnay Special Release (Australia) | Bottle £18.50 | 250ml £6.25 | 175ml £4.50 | 125ml £3.15

A delicate white wine, full of flavour with lots of tropical fruit and limes evident. A crisp and refreshing finish. Great with any of our chicken dishes or the Smoked Haddock & Garden Pea Fishcakes.

Willows End Sauvignon Blanc (New Zealand) | Bottle £22 | 250ml £6.60 | 175ml £5.25 | 125ml £3.30

A typically herbaceous and grassy Marlborough Sauvignon with hints of citrus and gooseberry. A lovely companion to our Fillet of Seabass or Salt and Pepper Calamari.

Rosé Wines

House – Chiaretto (Italy) | Bottle £13.95 | 250ml £4.95 | 175ml £3.55 | 125ml £2.50

An easy drinking off dry wine, fruity and full of flavour. Known as Italy's versatile rose wine, Chiaretto can be enjoyed with most dishes on our menu, particularly shellfish.

Stallions Leap White Zinfandel (California) Bottle £16.95 | 250ml £5.65 | 175ml £4.25 | 125ml £2.85

Fresh and delicate with hints of fresh strawberry and raspberry. A medium to sweet wine, perfect to drink on its own, or with a dessert.

Rose Undurraga (Chile) Btl £17.95 | 250ml £6 | 175ml £4.50 | 125ml £3

This rose is made from white Cabernet Sauvignon grapes, it has an attractive pink colour, a fruity aroma, and medium body giving it a distinctive freshness. Ideal with lighter meals such as a selection of nibbles or to accompany our Cheese & Biscuits.

The Red Wines

House – Montepulciano d'Abruzzo (Italy) | Bottle £13.95 | 250ml £4.95 | 175ml £3.55 | 125ml £2.50

A very easy drinking smooth, light bodied and pleasant red wine. Fruity and full of flavour, pairs well with pasta dishes and steaks.

Grauzan Cabernet Sauvignon (France) | Bottle £18.50 | 250ml £6.25 | 175ml £4.50 | 125ml £3.15

Red ruby in colour with spicy, fruity aromas of blackcurrant and black cherry. Hints of almond, liquorice, and cedar wood. Great with Lamb Shank or a Steak & Blue Cheese Sauce.

Undurraga Merlot (Chile) | Bottle £17.95 | 250ml £6 | 175ml £4.50 | 125ml £3

Flavours of brambly berries and smooth body. The hints of tobacco and greenery come later and add slight complexity to the 'easy going' wine. A versatile wine food wise, good with pasta and chicken dishes.

Witts End Shiraz Special Release (Australia) | Bottle £18.50 | 250ml £6.25 | 175ml £4.50 | 125ml £3.15

Deep red in colour, this wine is packed with aromas of wood, spices, blackberries, vanilla and liquorice. Dry and soft to taste with full and pleasing length. Try with a Steak with Peppercorn Sauce.

Rioja DOCA Tinto Solaguen (Spain) | Bottle £18.50 | 250ml £6.25 | 175ml £4.50 | 125ml £3.15

Vivid garnet-red colour with violet notes. Intense and young with fruity nuances on the nose mixed with a hint of liquorice and balsamic notes. Soft and velvety to taste. Well paired with the Garlic Mushrooms starter and any meaty main.

Malbec Don Manuel Villa Fane Estate (Argentina) | Bottle £18.50 | 250ml £6.25 | 175ml £4.50 | 125ml £3.15

Black and red berry fruit notes, rich on the nose, yet smooth and silky to the taste. Any meat dish could be paired with this wine, it also has a great acidity for tomato based pasta dishes such as our Chorizo Rigatoni.