

WINE LIST

MENU

SPARKLING / CHAMPAGNE

75ML

- Prosecco Spumante Botter Extra Dry, Italy – by the bottle only £26.00
A bouquet of pear drops, lemon and melon. The palate is light and fresh with a clean finish.
- Champagne Gardet Brut Tradition, France – by the bottle only £42.00
A blend of 45% Pinot Noir, 45% Pinot Meunier and 10% Chardonnay showing a balance of vibrant fruit and rich, biscuity finesse.
- Champagne Gardet Brut Rose, France – by the bottle only £46.00
Rich and fruity, sturdy enough to serve with food. A delicious rose with summer berry and citrus flavours with a crisp and refreshing finish.
- Gosset Brut Excellence, France – by the bottle only £60.00
This is an exceptionally good quality Champagne which far outperforms its price tag. Very delicate and fresh.

ROSÉ

75ML

- Domaine de Pellehaut Rose, France 2016 – by the bottle only £20.00
Cherry notes, citrus fruits and white flowers shine through on the palate.
- St Sidoine Rose, France 2016 – by the bottle only £25.00
Cherry notes, citrus fruits and white flowers shine through on the palate.

WHITE

75ML

- Crucillon Viura Blanco, Spain 2016 £17.50
A lovely balanced white with stone fruits, citrus and a floral lift.
- Freedom Cross Chenin Blanc, South Africa 2017 – by the bottle only £18.50
Ripe apple with tropical flavours leading to a clean, dry finish.
- Pinot Grigio Altana di Vico, Italy 2016 – by the bottle only £19.00
Clean and crisp with aromas of citrus fruits.
- Club White - Domaine de Pellehaut Blanc, France 2016 £20.00
Aromas of citrus fruits and acacia flower with touch of exotic fruits.
- Zapallar Sauvignon Blanc Reserva, Chile 2016 – by the bottle only £21.00
Aromatic stone and citrus fruits on the nose follow through to a dry and zesty palate with a long finish.
- Mount Brown Sauvignon Blanc, New Zealand 2016 – by the bottle only £24.00
A restrained expression of Sauvignon Blanc showing fresh citrus flavours with freshness on the palate.
- Petit Chablis Frederic Prain, France 2015 – by the bottle only £26.00
Chablis at its best with crisp green apple up front giving way to flinty mineral notes and creamy mouth feel.
- Arcan Albarino, Spain 2015 – by the bottle only £27.00
Galicias signature grape variety displaying Intense notes of white fruit, pears, citrus fruits and mouthwatering acidity.
- Sancerre Domaine Millet Roger, France 2016 – by the bottle only £28.00
Concentrated gooseberry and citrus fruit, this oozes complexity with the classic minerality so traditional of Sancerre.



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RED	75ML
Vina Temprana Old Vines Garnacha, Spain 2016 Ripe red berry fruits with lifted spice and soft tannins.	£17.00
Ladera Verde Merlot, Chile 2016 – by the bottle only Rich ripe dark fruits on the nose. The palate displays notes of blackcurrants, plums and damson with juicy acidity.	£18.50
Armigero Sangiovese di Romagna Riserva, Italy 2016 – by the bottle only Ruby red with lashings of dried fruit and spice, full bodied and warm on the palate.	£18.00
Club Red - Domaine de Pellehaut Rouge, France 2016 Soft and rounded with vibrant fruits and fragrant spice.	£20.00
Club Claret - Chateau Gaury Balette, France 2013 – by the bottle only Classic Claret, delivered softly with fruit to the fore and nicely balanced structure.	£21.00
Zapallar Pinot Noir Reserva, Chile, 2016 – by the bottle only Aromas of cherries and raspberries, well combined with soft notes of oak.	£23.00
Gouguenheim Malbec, Argentina 2016 – by the bottle only High altitude combined with irrigation of the purest snow melt in the Andes creates a Malbec with bold dark fruits, savoury notes and hints of spice on the finish.	£24.00
Valserrano Rioja Crianza, Spain 2013 – by the bottle only Red berry jam, balsamic and hints of oak this is a tasty and well rounded Rioja.	£25.00
Chateau Rocher Calon, France 2014 – by the bottle only Elegant, full bodied and distinguished. Robust red berry and cherry aromas follow through to blackberries and liquorice on the palate.	£27.00

SWEET WINE & PORT

Monbazillac Chateau de Fonmourgues, France 2013 – by the bottle only Classic dessert wine displaying candied fruits, orange peel and caramel with balancing freshness and a long luxurious finish.	£31.00
Grahams LBV, 2009 – by the bottle only Sweet and dark fruit aromas combined with floral and herbal notes. Great concentration of fruits on the palate.	£33.00
Quinta da Silveira 10 yr Tawny – by the bottle only Rich and decadent with sweet damson fruit, walnuts and a very long finish. The perfect partner for a cheeseboard.	£45.00

Wine by the Glass:

Crucillon Viura Blanco, Spain 2016	£3.50
Club White - Domaine de Pellehaut Blanc, France 2016 <><><>	£4.16
Vina Temprana Old Vines Garnacha, Spain 2016	£3.50
Club Red - Domaine de Pellehaut Blanc, France 2016	£4.16



Bar List

MENU

BOTTLED BEER

Becks 4.8% 330ml	£3.66
Budweiser 4.7% 500ml	£3.75
Becks Blue 0.0% 500ml	£3.66

TAP BEER

Half | Pint

IPA Smooth 3.6%	£2.08 £3.75
Carlsberg Pilsner 3.8%	£2.29 £4.00

SPIRITS – 25ml

GIN - Gordon's	£3.17
VODKA - Smirnoff	£3.17

RUM

Bacardi	£3.17
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WHISKY

Jack Daniels	£3.66
The Famous Grouse	£3.25

APERITIF

Amontillado Sherry	£3.83
Bristol Cream	£3.83
Tio Pepe	£3.83

COGNAC

Courvoisier	£3.83
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Soft Drink – by the bottle

Coca-Cola, Diet Coca-Cola	£1.91
Jug Juice	£6.00
Elderflower	£7.08

Mixers

Tonic, Ginger beer, bitter lemon, ginger ale, diet tonic & soda water £1.33

Cash Bar

Minimum spend required at £200.00

