

Our Sommelier Recommends

Our wines are carefully selected to complement the finest seafood by our Sommelier, Tim McLaughlin, Owner of Sommelier's Choice. Tim was short-listed for the Harpers & Queen Sommelier of the Year award. His philosophy is to search and work with family wineries, producing high quality wines in small quantities aiming for something really special.

Sparkling and Champagne

Louis Barthelemy, Brut Amethyste, Ay, France **by glass £12, bottle £65**

Prosecco Rustico, Superiore DOCG Nino Franco, Italy **by glass £9, bottle £42**

Albarino Brut Nature, Mar de Frades-Rias Baixas, Spain, **bottle £58**

White

Knightor Carpe Diem NV, Cornwall, England **bottle £36**

Pouilly Fume 2017, Domaine Barillot, Loire Valley, France **bottle £40**

Gavi di Gavi DOCG 2017, Gianlorenzo Picollo, Italy, **bottle £37**

Pinot Gris 2016, Domaine Mader, Alsace, France, **bottle £43**

Pouilly Fuisse 2016, Vincent Besson, Burgundy, France, **bottle £47.00 or Magnum £92**

Mersault "Les Tillets" 2016, Domain Barthelemot, Burgundy, France, **bottle £89**

Red

Cote de Rhone Acantalys 2015, Rhone, France, **bottle £27**

Pinot Noir 2017, Sileni Cellar selection, Hawks Bay, New Zealand, **bottle £36**

Bourgogne Rouge 2014, Domaine Chasselay, France, **bottle £55**

If you have a food allergy or intolerance, please let us know before you order. While we do everything we can to control cross-contamination, our kitchens handle all allergens and so do the places our ingredients come from.