



# WINE LIST



## Sparkling

	125 ml	Bottle
Prosecco Extra Dry Fiol	£4.90	£27.90
Cava Brut Rosado Mas Pere		£30.00
Champagne ( <i>ask us for guest Champagne</i> )		

## Rosé

	125ml	175ml	Bottle
La Lande Rosé <i>Lande de Gravet (Cinsault)</i>	£3.80	£5.60	£18.90
<i>Attractive pale pink in colour, light, refreshing, dry and unoaked, can be enjoyed with a wide range of Mediterranean dishes</i>			
Pinot Grigio Blush	£4.00	£5.80	£19.90
<i>Young, inviting aromas of redcurrant and orange zest, with a medium-dry palate showing a perfect balance of fruity sweetness</i>			
Petite Rosé <i>Ken Forrester (Grenache)</i>			£21.90
<i>Nose of strawberries and rose petals followed through on the palate with ripe raspberries, compliments beef and cheese</i>			
Driopi Rosé <i>Tselepos (Agiorgitiko)</i>			£25.90
<i>Delicate pommergranate-red with an intense nose of red berries, rich, fruity and crispy taste and cherry marmalade aromas</i>			

## Dessert / Sherry

	75ml	Bottle
Sherry <i>PX Bodegas Gutierrez Colosia</i>	£3.90	£20.60
<i>Dried fruits, honey-coated nuts, peppery sharpness</i>		
Moscato d'Asti <i>Moncucco Fontanafredda 500ml</i>		£20.00
<i>Fragrant, golden apple, pineapple, honey</i>		
Port LBV	£3.90	£29.90
<i>Dense ruby red, black fruits, smoky aromas</i>		
Junique	£3.90	
<i>Lovely combination of Greek white wine and juniper extract; rich, spicy and unique</i>		



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## Red

	125ml	175ml	Bottle
Tempranillo <i>Valdemoreda</i>	£3.80	£5.60	£18.90
<i>Lovely Spanish wine with powerful blackberry aromas, perfect with charcuterie</i>			
Cabernet Sauvignon <i>La Mancha</i>	£4.00	£5.80	£19.90
<i>Lots of dark fruit aromas on the nose and the palate, a little savouriness with cedar and spicy notes, pairs well with steak</i>			
Biferno Riserva <i>Palladino (Montepulciano)</i>	£4.70	£6.50	£23.90
<i>Rich aromas of black and red cherries and strawberries, with medium bodied and rounded juicy cherry flavours</i>			
Organic Nero D'Avola <i>Montalto</i>	£4.70	£6.50	£23.90
<i>Lots of dark fruit aromas on the nose and the palate, a little savouriness with cedar and spicy notes, pairs well with steak</i>			
Pinot Noir <i>Les Mougeottes</i>	£4.90	£6.70	£24.90
<i>Well-balanced red wine with aromas candied fruit, perfect with delicate meat such as fillet steak or lamb</i>			
Cuma Organic Malbec <i>Michel Torin</i>	£4.90	£6.70	£24.90
<i>Fresh raspberry and blackberry on the nose, followed by a full-bodied, juicy palate of dark fruits, pairs well with spicy and savoury red meat dishes</i>			
Prunus Dao <i>Tinto</i>	£5.00	£7.10	£25.90
<i>Palate black cherry and raspberry fruit tones with creamy and chocolaty oak flavours, Pairing with beef, lamb, Poultry</i>			
Greek Guest			£26.90
Monastrell Reserva <i>Mas Delmera</i>			£27.90
<i>Scent of black forest fruits, vanilla and subtle spices, full bodied and vibrant taste, best with grilled, herbed meats</i>			
Rioja Crianza <i>Ramón Bilbao (Tempranillo)</i>			£28.90
<i>Full bodied, smooth Spanish red with strong berry aromas and hints of smoke to balance the oak, perfect with grilled meat</i>			
Beajoulais <i>Chateau de Vierres</i>			£28.90
<i>The palate is very pleasant, with notes of berry fruit, Pairing with pasta, veal, pork and poultry</i>			
Capello di Prete <i>Candido (Negroamaro)</i>			£29.90
<i>Intense aroma with spicy notes and a delicate hint of vanilla, perfect with lamb, beef or a hearty pasta</i>			
Morellino di Scansano <i>Val delle Rose (Sangiovese, Merlot, Canaiolo Nero, Cab. Sauv.)</i>			£30.90
<i>Richness and pleasant sharpness from the wild cherries, smooth on the palate, great with dark or cured meat</i>			
Sonoma Heritage <i>Rancho Zabaco (Zinfandel, Petite Sirah)</i>			£31.90
<i>Dark, rich fruit flavours and pleasant, fruit-forward style, good for roasts and barbeque</i>			
Villa Marcialla Chianti Riserva <i>Fattorie Giannozzi (Merlot, Sangiovese)</i>			£37.90
<i>Fresh cherry, strawberry and red plum aromas balance the high acidity, which allows it to be paired with a wide range of foods</i>			



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## Fine Wine

*Our team has selected several wines of exceptional organoleptic qualities. Whether they come from Italy, France or Spain, they will sublime the different dishes of the restaurant.*

*Don't wait any longer and try the experience!*

## White

- Sancerre *Cherrier Frères (Sauvignon Blanc)* £40.00  
*Consistently delicious, with citrus, chalky mineral and light floral notes compliment seafood, vegetable dishes and cheese*
- Chablis Premier Cru *Domaine Hamelin (Chardonnay)* £55.00  
*Fresh and vibrant aromas of green apples, lemon zest and spring flowers, best for seafood, salads and dishes with goat cheese*

## Red

- Le Crosare Valpolicella Ripasso *Lenotti (Corvina, Molinara, Rondinella)* £45.00  
*Medium bodied, vibrant and fresh, with lingering aromas of berries, great pairing with grilled meats, hearty pasta and strong cheeses*
- Tinto *Paul De Albas (Tempranillo)* £49.90  
*Powerful aromas of black forest fruits and spices, full bodied and rich with oaky and toasty tones, perfect for dark meat*
- Saint-Emillion Grand Cru *Lavau & Fils (Cabernet Franc, Merlot)* £50.00  
*Very aromatic nose of ripe red berries, the palate is warm and gourmand with fresh acidity and slight tannins, best paired with beef, lamb and chicken*
- Châteauneuf-du-Pape *Chante Cigale (Cinsault, Grenache, Mouverde, Syrah)* £55.00  
*Warm black fruit and plum aromas with cinnamon, pepper and a hint of vanilla, initial silkiness followed by mouth watering acidity and firm tannins, great with lamb, chicken and pork*
- Barolo Serralunga d'Alba *Fontanafredda (Nebbiolo)* £65.00  
*Intense nose of vanilla, spices and dried roses, rich with tannins and oak flavours, goes well with lamb, beef and rich pastas*
- Amarone della Valpolicella *Fabiano (Corvina, Croatina, Molinara, Rondinella)* £65.00  
*Characterised by ripe, bold flavours and robust nature, best paired with rich foods such as grilled dark meat or blue cheese*



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## White

- |   | 125ml | 175ml | Bottle |
|---|-------|-------|--------|
| Macabeo <i>Valdemoreda</i>  | £3.80 | £5.60 | £18.90 |
| <i>White flower notes on the nose, yellow fruit aromas, perfect for shellfish and cured meat</i>  |       |       |        |
| Chardonnay <i>First Fleet</i>   | £4.00 | £5.80 | £19.90 |
| <i>Smooth and light with peach and citrus aromas, good pairing with rich fish and vegetable dishes</i>  |       |       |        |
| Vinho Verde <i>Quinta de Lixa</i>   | £4.20 | £6.00 | £21.90 |
| <i>Refreshing, young wine, floral tones on the nose with apple and grapefruit aromas, best with shellfish and vegetables</i>  |       |       |        |
| Pecorino <i>Caleo</i>   | £4.50 | £6.30 | £22.90 |
| <i>Fruity and floral nose with fresh and ripe fruit flavours, perfect with pasta, cured meat and vegetarian dishes</i>  |       |       |        |
| Pinot Grigio <i>Altana di Vico</i>  | £4.70 | £6.50 | £23.90 |
| <i>Fresh and light with pear, apple and citrus flavours, good for mushrooms and shellfish</i>   |       |       |        |
| Sauvignon Blanc <i>Cotes Du Tarn</i>  | £4.90 | £6.70 | £24.90 |
| <i>Exotic fruits and peach aromas on the nose with fresh, fruity flavours, goes well with rich fish and vegetarian dishes</i>   |       |       |        |
| Azulejo White <i>Casa Santos Lima</i>   | £5.00 | £7.10 | £25.90 |
| <i>A medium-sweet wine, with a light prickle on tongue,, this is crisp, with lemon candy flavors and bright acidity</i>   |       |       |        |
| Greek Guest (White)   |       |       | £26.90 |
| Picpoul De Pinet <i>Le Jade</i>   |       |       | £27.90 |
| <i>Fresh, snappy and very easy to drink full of refreshing acidity, nice mineral notes and a wonderful texture, nice with seafood</i>                                 |       |       |        |
| Goru <i>Jumilla (Chardonnay/Moscatel)</i>   |       |       | £28.90 |
| <i>Tropical fruity and well balanced, good for chicken and turkey</i>   |       |       |        |
| Vermentino Di Sardegna <i>Cala Michela</i>  |       |       | £29.90 |
| <i>The palate is at once vibrant and textural and finishes with lingering acidity, good pairing with seafood and vegetables</i>                                       |       |       |        |
| Pinot Grigio <i>Grillo</i>  |       |       | £30.90 |
| <i>Intense taste in the mouth with notes of citrus and tropical fruits and a slightly bitter finish. Perfect with seafood and shellfish, or excellent on its own.</i> |       |       |        |
| Mâcon Villages <i>Cave de l'Aurore (Chardonnay)</i>   |       |       | £30.90 |
| <i>Melon and pineapple notes, creamy, natural fruity sweetness balanced by lemony acidity, best with pasta and cured meat</i>   |       |       |        |
| Albariño <i>Eidosela</i>  |       |       | £30.90 |
| <i>Fragrant floral nose of stone fruits and silky palate with smooth acidity, best enjoyed with shellfish, pasta and fish</i>   |       |       |        |
| Minaia Gavi del Comune di Gavi <i>Nicola Bergaglio (Cortese)</i>  |       |       | £35.00 |
| <i>White peach and acacia aromatics, with soft honeyed richness, a cool mineral streak, perfect for appetizers and seafood</i>  |       |       |        |