



# OLIVE GROVE

## White Wine

	175ml	250ml	Bottle
Macabeo <i>Valdemoreda</i>	£4.90	£6.90	£19.90
<i>White flower notes on the nose, yellow fruit aromas, perfect for shellfish and cured meat</i>			
Chardonnay <i>First Fleet</i>	£5.10	£7.10	£20.90
<i>Smooth and light with peach and citrus aromas, good pairing with rich fish and vegetable dishes</i>			
Pecorino <i>Caleo</i>	£5.90	£8.30	£24.90
<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>	£5.90	£8.30	£24.90
<i>Fresh and light with pear, apple and citrus flavours, good for mushrooms and shellfish</i>			
Sauvignon Blanc <i>Cotes Du Tarn</i>	£5.90	£8.30	£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>	£6.10	£8.90	£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			£26.90
<i>Please ask your server for details</i>			
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>Calà 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>			

*Items listed on the menu may change due to seasonal availability.*

*Please, let us know of any allergies or dietary requirements. 125ml glass served on request*

*A discretionary 12.5% service charge will be added to your bill.*



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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, Mourvede, 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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## Red Wine

	175ml	250ml	Bottle
<b>Tempranillo <i>Valdemoreda</i></b>	£4.90	£6.90	£19.90
<i>Lovely Spanish wine with powerful blackberry aromas, perfect with charcuterie</i>			
<b>Cabernet Sauvignon <i>La Mancha</i></b>	£5.10	£7.10	£20.90
<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>			
<b>Prunus Dao <i>Tinto</i></b>	£5.90	£8.30	£24.90
<i>Palate black cherry and raspberry fruit tones with creamy and chocolaty oak flavours, Pairing with beef, lamb, Poultry</i>			
<b>Organic Nero D'Avola <i>Montalto</i></b>	£5.90	£8.30	£24.90
<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>			
<b>Biferno Riserva <i>Palladino (Montepulciano)</i></b>	£6.10	£8.90	£25.90
<i>Rich aromas of black and red cherries and strawberries, with medium bodied and rounded juicy cherry flavours</i>			
<b>Pinot Noir <i>Les Mougeottes</i></b>	£6.30	£9.00	£26.90
<i>Well-balanced red wine with aromas candied fruit, perfect with delicate meat such as fillet steak or lamb</i>			
<b>Cuma Organic Malbec <i>Michel Torin</i></b>	£6.30	£9.00	£26.90
<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>			
<b>Greek Guest</b>			£26.90
<i>Please ask your server for details</i>			
<b>Monastrell Reserva <i>Mas Delmera</i></b>			£27.90
<i>Scent of black forest fruits, vanilla and subtle spices, full bodied and vibrant taste, best with grilled, herbed meats</i>			
<b>Rioja Crianza <i>Ramón Bilbao (Tempranillo)</i></b>			£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>			
<b>Beajoulais <i>Chateau de Vierres</i></b>			£28.90
<i>The palate is very pleasant, with notes of berry fruit, Pairing with pasta, veal, pork and poultry</i>			
<b>Capello di Prete <i>Candido (Negroamaro)</i></b>			£29.90
<i>Intense aroma with spicy notes and a delicate hint of vanilla, perfect with lamb, beef or a hearty pasta</i>			
<b>Morellino di Scansano <i>Val delle Rose</i></b>			£30.90
<i>Richness and pleasant sharpness from the wild cherries, smooth on the palate, great with dark or cured meat</i>			
<b>Sonoma Heritage <i>Rancho Zabaco (Zinfandel, Petite Sirah)</i></b>			£31.90
<i>Dark, rich fruit flavours and pleasant, fruit-forward style, good for roasts and barbeque</i>			
<b>Villa Marcialla Chianti Riserva <i>Fattorie Giannozzi (Merlot, Sangiovese)</i></b>			£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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## Sparkling Wine

Prosecco Extra Dry Fiol	175 ml	Bottle
Cava Brut Rosado Mas Pere	£5.90	£27.90
Champagne ( <i>ask us for guest Champagne</i> )		£30.00

## Rosé Wine

Pinot Grigio Blush	175ml	250ml	Bottle
	£4.90	£6.90	£19.90
<i>Young, inviting aromas of redcurrant and orange zest, with a medium-dry palate showing a perfect balance of fruity sweetness</i>			

## Dessert / Sherry

Moscato d'Asti <i>Moncucco Fontanafredda 500ml</i>	75ml	Bottle
<i>Fragrant, golden apple, pineapple, honey</i>	£4.90	£25.90
Port LBV	£4.90	£29.90
<i>Dense ruby red, black fruits, smoky aromas</i>		
Pedro Ximenez	£4.90	£25.90
<i>Dense aromas of dates, honey &amp; raisins. Long candied fruit finish on the palate</i>		

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