

Wine List



2023

SPARKLING

NV Antech Blanquette de Limoux, Tradition Brut Lang Limoux is the world's original birthplace of sparkling wine . Aromas Rou of green apple and ripe white peach. Crisp and vibrant with plenty of acidity.

Languedoc- £28.25 Roussillon , France

WHITE Tejo, Portugal £22.00 2020 Ai Galera, Mistico Branco Light, bright and breezy - full of fresh citrus and tropical fruit. No oak. Made from Verdelho, an indigenous white grape. **Luberon Blanc, Famille Perrin** Rhone, France £24.25 2022 Delicate aromas of white flowers and citrus with a mineral finish. Palate well balances with a racy acidity that complements the stone fruit and saline flavours. Stellenbosch, £28.50 Kleine Zalze, Vineyard Selection, Chenin Blanc South Africa Flavours of melon, peach, guava and a hint of minerality. Masterly oaked with a lively crisp finish. 2020 Montes Alpha, Chardonnay Casablanca, £29.25 Aromas of vanilla, melon and apricots, with a balanced acidity and a Chile long finish 2017 Chateau de la Roulerie, Les Magnolias Loire, France £35.00 An inviting combination of fleshy peach and nectarine which sit on a subtle base of biscuit and hints of ginger.

CHAMPAGNE

vanilla.

NV	Autréau-Roualet, Cuvée de Réserve Brut, Champagne Deep aromas of fresh fruits with a hint of hazelnut. Predominantly Pinot Noir and Pinot Meunier with a small amount of Chardonnay.	Champagne, France	£35.75
NV	Vilmart Grande Réserve Champagne Bright, lively with pronounced red cherry and citrus fruit. 70% Pinot Noir and 30% Chardonnay.	Champagne, France	£54.00
RED			
2020	Ai Galera, Poetico Tino Tejo Clean aromas with hints of red berry fruits. Round in the mouth and medium bodied. A well-rounded finish with mellow tannin.	Tejo, Portugal	£22.25
2020	Domaine Clavel, Côtes du Rhône 'Regulas' Aromas of fresh red fruits, floral and liquorice. Juicy, fruity, balanced and versatile Southern Rhone red.	Rhone, France	£24.75
2021	Amalaya Blue Label Malbec Intense fruity aromas of red berries, raspberries and floral notes with a touch of spice and chocolate. Fresh and fruity in the mouth with soft and rounded tannins. Velvety with a long finish.	Argentina	£27.50
2017	Soprasasso, Valpolicella Ripasso DOC Think dark chocolate laced with cherry brandy, silky and not over extracted. Earthy leathery notes.	Italy	£28.25
2018	Bardos Reserva, Ribera Del Duero Aged for 14 months in oak, excellent structure from balanced tannins and acidity. Complex notes of dark fruit, chocolate and	Spain	£31.75



Drinks



SWEET WINES

Château Simon, Sauternes (37.5cl)

 Honeyed raisins, caramel and apricots are the first aromas that you will notice and leave a lasting aftertaste. A Sémillon-Sauvignon Blanc blend.

 Château Richard, Tradition Saussignac (50cl)

 Hints of praline, orange blossom and honey flavours. Made from botrytis-affected Semillon and Muscadelle grapes.

FORTIFIED WINES

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2009	Graham's LBV Port Elegant aromas of red fruit and eucalyptus, combined with freshly picked mint. On the palate, rich red fruit flavours balanced by taut, peppery tannins.	Douro, Portugal	£23.75	
2012	Warre's LBV Port Bursting with blackberry fruit combined with fragrant floral tones. On the palate, seductive flavours of black plums and cherries.	Douro, Portugal	£25.75	
NV	Barbadillo Amontillado Sherry Hints of dried fruit, flor ageing, wood and baked apple. It is medium dry and full-bodied; very complex.	Jerez, Spain	£23.25	

NIBBLES

Crisps, Vegetable Crisps, Olives, British roasted fava beans, savoury popcorn £3.60+VAT

RFFRS

BEERS	
Peroni 330ml	£4.29
Brewdog Punk IPA 330ml	£4.76
Budweiser 330ml	£3.93
Abbot Ale 500ml	£4.41
Corona 330ml	£3.93
SOFT DRINKS	
Still & Sparkling Bottled Water	£2.50+VAT

Sparkling Norfolk Cordials (1 Litre) Selection of flavours available	£5.50+VAT
Bottled Apple Juice	£6.50+VAT

Canned Soft Drinks From £1.55+VAT

Coke, Diet Coke, Fanta etc

Juice (1 Litre) Orange, Apple, Cranberry

Please note we serve our wines during the dinner so ask that you choose no more than one white and one red per course. If you would like to choose multiple wines then these will be placed on the table for guests to help themselves. Thank you.

£4.30+VAT