



# Wine List



2024

## SPARKLING

NV	<b>Antech Blanquette de Limoux, Tradition Brut</b>	Languedoc- Roussillon , France	£28.50
Limoux is the world's original birthplace of sparkling wine . Aromas of green apple and ripe white peach. Crisp and vibrant with plenty of acidity.			

## WHITE

NV	<b>Ai Galera, Mistico Branco</b>	Tejo, Portugal	£23.00
Light, bright and breezy - full of fresh citrus and tropical fruit. No oak. Made from Verdelho, an indigenous white grape.			
2022	<b>Luberon Blanc, Famille Perrin</b>	Rhone, France	£24.75
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.			
2022	<b>Kleine Zalze, Vineyard Selection, Chenin Blanc</b>	Stellenbosch, South Africa	£28.75
Flavours of melon, peach, guava and a hint of minerality. Masterly oaked with a lively crisp finish.			
2021	<b>Montes Alpha, Chardonnay</b>	Casablanca, Chile	£30.25
Aromas of vanilla, melon and apricots, with a balanced acidity and a long finish			
2017	<b>Château de la Roulerie, Les Magnolias</b>	Loire, France	£36.50
An inviting combination of fleshy peach and nectarine which sit on a subtle base of biscuit and hints of ginger .			

## CHAMPAGNE

NV	<b>Vilmart Grande Réserve Champagne</b>	Champagne, France	£54.75
Bright, lively with pronounced red cherry and citrus fruit. 70% Pinot Noir and 30% Chardonnay.			

## RED

NV	<b>Ai Galera, Poetico Tinto</b>	Tejo, Portugal	£22.50
Clean aromas with hints of red berry fruits. Round in the mouth and medium bodied. A well-rounded finish with mellow tannin.			
2020	<b>Domaine Clavel, Côtes du Rhône 'Regulus'</b>	Rhone, France	£25.25
Aromas of fresh red fruits, floral and liquorice. Juicy, fruity, balanced and versatile Southern Rhône red.			
2021	<b>Amalaya Blue Label Malbec</b>	Argentina	£27.75
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.			
2017	<b>Soprasasso, Valpolicella Ripasso DOC</b>	Italy	£28.50
Think dark chocolate laced with cherry brandy, silky and not over extracted. Earthy leathery notes.			
2018	<b>Bardos Reserva, Ribera del Duero</b>	Spain	£35.50
Aged for 14 months in oak, excellent structure from balanced tannins and acidity. Complex notes of dark fruit, chocolate and vanilla.			



# Drinks



# menu 2024

## SWEET WINES

2014	<b>Château Simon, Sauternes (37.5cl)</b> Honeyed raisins, caramel and apricots are the first aromas that you will notice and leave a lasting aftertaste. A Sémillon-Sauvignon Blanc blend.	Sauternes , France	£36.50
2013	<b>Château Richard, Tradition Saussignac (50cl)</b> Hints of praline, orange blossom and honey flavours. Made from botrytis-affected Semillon and Muscadelle grapes.	Saussignac, France	£39.25

## FORTIFIED WINES

2009	<b>Graham's LBV Port</b> 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	£24.50
2012	<b>Warre's LBV Port</b> Bursting with blackberry fruit combined with fragrant floral tones. On the palate, seductive flavours of black plums and cherries.	Douro, Portugal	£26.50
NV	<b>Barbadillo Amontillado Sherry</b> Hints of dried fruit, flor ageing, wood and baked apple. It is medium dry and full-bodied; very complex.	Jerez, Spain	£24.00

## NIBBLES

A selection of crisps, Vegetable Crisps, Olives, British roasted fava beans, crunchy corn or similar	£3.60+VAT
--	-----------

## BEERS

<b>Peroni 330ml</b>	£4.29
<b>Brewdog Punk IPA 330ml</b>	£4.76
<b>Budweiser 330ml</b>	£3.93
<b>Abbot Ale 500ml</b>	£4.41
<b>Corona 330ml</b>	£3.93

## SOFT DRINKS

<b>Still &amp; Sparkling Bottled Water</b>	£2.50+VAT
<b>Sparkling Norfolk Cordials (1 Litre)</b> Selection of flavours available	£5.50+VAT
<b>Bottled Apple Juice</b>	£6.50+VAT
<b>Juice (1 Litre)</b> Orange, Apple, Cranberry	£4.30+VAT
<b>Canned Soft Drinks</b>	From £1.55+VAT
Coke, Diet Coke, Fanta etc	

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.