

## ROSE WINES

Rosés can range from being very dry to very sweet and this is the key to partnering. Counter spicy heat with sweeter wines; drier styles are great all rounders.

### **Pierre Lacasse Rose, Pays d'Oc, France** VEGETARIAN

Delicate, dry and fresh, this is light in colour with notes of pear, raspberry and rosehip.

### **Out Of America Zinfandel Rose, California** VEGAN

Mouth-watering summer berry flavours with a hint of candy create this perfectly balanced easy-drinking refreshing Rosé.

## SPARKLING WINES

Bubbles, a classically wonderful mouth cleansing aperitif and THE choice for the discerning diner when pairing with fish dishes. They are also a great counterbalance for aromatic and spicy meals.

### **Cortestrada Prosecco Spumante, Veneto, Italy** VEGAN

Off-dry with a touch of acacia honey and white pears, fresh citrus acid and a lively mousse

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### **Jules Feraud Champagne, France** VEGAN

Fresh and extremely appealing with notes of caramel, buttered toast, grilled nuts and pistachio shells.



## WHITE WINES

**Dry, Crisp and Fruity White** These are delicately flavoured, dry wines driven by a racy acidity. Ideally these wines are paired with fish dishes, light salads, and tomato based dishes.

### San Giorgio Pinot Grigio, Veneto, Italy **VEGETARIAN**

Fresh with aromas of apricot kernel, apple and Cantaloupe melon.

**Zesty, Herbaceous and Aromatic White** These are unoaked, zesty, intense and more eclectic wines. Paired with more complex meals; aromatic and sweeter styles are wonderful with spicier dishes.

### La Famille Lacasse Sauvignon Blanc, Pays d'Oc France **VEGETARIAN**

Characterful, refreshing and vibrant with citrus, honey, nuts and elderflower this is well-balanced and zesty.

### Tananga Sauvignon Blanc, Marlborough, New Zealand **VEGAN**

Crunchy green fruits, bell pepper, grass and gooseberry with tomato leaf and more tropical notes underneath of passion fruit.

**Med to Full Bodied, Ripe White** Fuller, richer wine often with oak are great when paired with spicier, richer dishes and marry well with butter and creamier sauces.

### Mountbridge Chardonnay, Australia

Full-bodied with plenty of nectarines, apricots and peaches.

## RED WINES

**Soft, Fruity or Finer Red** Softly structured with silky rounded, soft red fruit and good freshness. Pair with tomato-based sauces, vegetable based dishes, chicken dishes, game and pork.

### Tierra Del Rey Merlot, Chile

Deep ruby in colour, this exclusive Chilean Merlot encompasses aromas of rich black cherry and plum, displaying further complexity on the palate with hints of cedar and dark chocolate

### Indomita Nostros Pinot Noir Reserva, Casablanca Chile **VEGAN**

Intense, deep colour. Aromas of red and black wild berries, truffle, paprika, pepper and clove. The round and silky body so characteristic of ripe Pinot Noir offers a pleasant, persistent and full experience.

**Spicy, More Intense Medium Bodied Red** With a naturally peppery edge and warming red & black fruit flavours these wines pair with a wide selection of rare to medium cooked beef and lamb dishes. Great to turn up the heat on spicier dishes.

### Parlez Vous Malbec, Cahors, France

Expressive bouquet of blackcurrant. Well-balanced and nicely structured.

**Rich, Concentrated or Oaked Full Bodied Red** These wines have weight, complexity and may offer a powerful elegance. Pair with full-flavoured dishes, stews, and well cooked beef dishes.

### Tempus Two Shiraz, Australia

Violet and purple in colour with crimson red hues. Sweet plum and jammy fruits with lingering vanilla and cedar spice. The wine is medium-bodied with soft tannins and is perfectly suited to a variety of red meat dishes and tomato-based pasta dishes.