

CÔTE WINE COLLECTION

Our wine list celebrates the best of French wine, carefully chosen by us for you

SPARKLING & CHAMPAGNE		125ML	BOTTLE
01	VEUVE AMBAL Crémant de Bourgogne, NV <i>A Burgundian fizz</i>	6.95	29.50
02	GOBILLARD Brut Tradition, NV, Champagne <i>An elegant classic</i>		39.95
03	CHÂTEAU LÉOUBE Sparkling ‘Love’ Rosé, NV <i>Sparkling Provence Rosé</i>	8.25	41.95
04	LAURENT-PERRIER La Cuvée, NV, Champagne <i>Pale gold fine bubbles</i>	9.50	49.95
05	LAURENT-PERRIER Vintage 2008, Champagne <i>An outstanding white gold Champagne</i>		75.95
06	LAURENT-PERRIER Cuvée Rosé, NV, Champagne <i>A gorgeous, iconic Rosé</i> 🍷		85.95
07	LAURENT-PERRIER Grand Siècle, NV, Champagne <i>Lustrous gold with delicate bubbles</i> 🍷		180.50

PRESTIGE WINES

Enjoy something a little different, these wines are extra special and we think you’ll love them



WHITE WINE		175ML	250ML	BOTTLE
CRISP, LIGHT & REFRESHING <i>Perfect match for seafood & salad</i>				
08	MUSCADET DE SÈVRE ET MAINE SUR LIE, Château du Poyet, 2019 <i>A quaffable crisp white</i>	5.95	8.15	20.95
09	SANCERRE, AOP, Le Petit Broux, 2019 <i>Wonderfully fresh & zingy</i>	9.50	13.25	34.50
10	VIN DE FRANCE, Anciens Temps Blanc, 2020 <i>A lovely white from the Pyrénées</i> A Côte exclusive	5.65	7.75	19.50
11	SAUVIGNON BLANC, Longue Roche, IGP Côtes du Gascogne, 2020 <i>Super fresh, packed with citrus</i>	6.85	9.25	24.95
MEDIUM BODIED, DRY & ELEGANT <i>Great with poultry</i>				
12	WHITE BURGUNDY, Saint-Véran, AOP Les Préludes, Terres Sècrettes, 2019 <i>Rich & flavourful</i> 🍷	8.15	11.25	29.95
13	PICPOUL DE PINET, AOP, Réserve de Roquemoliere, 2020 <i>Fresh & gentle</i>	7.05	9.50	25.95
14	CHABLIS, AOP, Maison Oliver Tricon, 2019 <i>Citrus, mineral & zippy</i>			39.50
15	WHITE BORDEAUX, Château Sainte-Marie , AOP Entre-Deux-Mers, 2019 <i>A fruity white Bordeaux</i>	7.75	10.75	28.50
16	PREMIER CRU CHABLIS, AOP, Louis Michel, 2017 <i>Pale, golden & bold</i> Certified organic			42.50
FULL FLAVOURED, FRUITY & COMPLEX <i>Wonderful with hearty dishes</i>				
17	WHITE BORDEAUX, Château Lamothe-Bouscaut, AOP Pessac-Leognan, 2018 <i>Lively, creamy & opulent</i> 🍷			49.95
18	CHARDONNAY ‘GRAND RESERVE’, Maison l’Aiglon, IGP Pays d’Oc, 2020 <i>Perfectly tropical white</i> A Côte exclusive	6.75	9.15	23.95
19	RIESLING, Trimbach, Cuvée Frédéric Emile, AOP Alsace, 2013 <i>Award winning from a legendary Alsace producer</i>			59.95
20	CHASSAGNE MONTRACHET, AOP, J. Drouhin, 2018 <i>Rich, intense & simply sensational</i> 🍷			65.50
ROSÉ WINE		175ML	250ML	BOTTLE
21	CÔTES DE PROVENCE, AOP, La Vidaubanaise, 2020 <i>Light pink, awash with wild strawberries</i>	7.15	9.75	26.50
22	SANCERRE ROSÉ, AOP, Le Petit Broux, NV <i>Glowing pink from Pinot Noir</i>			30.95
23	VIN DE FRANCE, Anciens Temps Rosé, 2020 <i>Easy-drinking from sunny Languedoc</i>	5.65	7.75	19.50
24	CÔTES DE PROVENCE, AOP, ‘Love’ by Château Léoube, 2020 <i>Sustainably produced on Côte d’Azur</i> Certified organic 🍷			35.50
RED WINE		175ML	250ML	BOTTLE
LIGHT, FRUITY & REFRESHING <i>Great with charcuterie or veg dishes</i>				
25	PINOT NOIR, Les Mougeottes, IGP Pays d’Oc, 2020 <i>Soft, sweet, enticing red</i>	8.15	11.25	29.95
26	VIN DE FRANCE, Anciens Temps Rouge, 2020 <i>A light & lovely red</i> A Côte exclusive	5.65	7.75	19.50
27	FLEURIE AOP, Domaine Jean Tête, La Bonne Damme, 2020 <i>Irresistible berries flavour</i>			31.95
28	MERLOT, Chemin de Marquières, IGP Pays d’Oc, 2020 <i>Dark summer fruits flavour</i> A Côte exclusive	6.15	8.50	21.95
MEDIUM BODIED, JUICY & SMOOTH <i>Wonderful match for meat dishes</i>				
29	CÔTES DU RHÔNE VILLAGES, AOP, Maison Sinnae, Element ‘Luna’, 2018/19 <i>Bright & approachable</i> Gold medal winner	7.50	10.50	27.95
30	BORDEAUX AOP, La Réserve de Lucien Lurton, 2017 <i>A fruity Bordeaux</i>	6.85	9.25	24.95
31	CÔTE DE BEAUNE VILLAGES, AOP, J. Drouhin, 2018 <i>A carefully selected, elegant Burgundy</i>			35.50
32	SYRAH, Domaine du Barres, AOP Saint-Chinian, 2019 <i>Ripe berries flavour</i>	6.35	8.75	22.95
33	MALBEC, Georges Vigouroux, Tuber, IGP Comté Tolosan, 2018 <i>Unoaked Malbec full of damsons</i>	8.15	11.25	29.95
FULL BODIED, GENEROUS & INTENSE <i>A perfect pairing for steak</i>				
34	SAINT-ÉMILION GRAND CRU CLASSE, AOP, Château Haut-Pezat, 2016/18 <i>Approachable Bordeaux classic</i> 🍷			42.50
35	CORBIÈRES, AOP, Château de Treviac, 2018/19 <i>Full of ripe black fruits</i>	6.75	9.15	23.95
36	CHÂTEAUNEUF-DU-PAPE, Secret des Princes, 2019 <i>Full, spicy & rich</i> 🍷			46.95
37	GRAVES, AOP, Château des Gravières, 2018 <i>An award-winning Bordeaux</i> Gold medal winner	9.50	13.25	34.50
38	GEVREY CHAMBERTIN, AOP, J. Drouhin, 2017 <i>Rich, elegant, refined Burgundy</i>			69.95
39	CÔTE-RÔTIE, AOP, Yves Cuilleron, La Madinière, 2019 <i>Beautiful, full of fruit & spice</i> 🍷			59.95

125ml wine measures available on request. We are now cashless, apologies for any inconvenience this may cause.
An optional gratuity of 12.5% will be added to your bill. All gratuities go to the team in this restaurant.