

# WINES & DRINKS



**Sparkling** pair with LIGHT - SALTY  
Avoid red meat spicy dishes cream sauces

**Rich White** pair with FATTY - CREAMY  
Creamy sauce, buttery fish, pasta

**Dry White** pair with LIGHT - TANGY  
White meat, salad, mushroom

**Fruity White** pair with SPICY - SWEET  
Spicy food, fruity desserts

**Light Red** pair with EARTHY - WOODY  
White meat, cured meat, mushrooms

**Medium Red** pair with RICH - SAVOURY  
Red meat, potatoes, Fillet steak

**Bold Red** pair with BOLD - FATTY  
Lamb, stew, pate, Ribeye steak

**Dessert Wine** pair with RICH - SWEET  
Chocolate, stilton cheese

## FOOD PAIR WINES - GUIDE

## TINTOS / RED ARGENTINA

MALBEC

<b>SAN TELMO</b> Malbec. Mendoza 2020	£5.25 125ML	£6.95 175ML	£8.65 250ML	£24.50
<b>POTRERO</b> Malbec. Mendoza 2019	£6.75 125ML	£9.25 175ML	£12.65 250ML	£36.25
<b>TRAPICHE MELODIAS WINEMAKER</b> Malbec. Mendoza 2019				£30.50
<b>SUPREMO MALBEC</b> Malbec, Mendoza 2020				£25.75
<b>TRUMPETER</b> Malbec. Mendoza 2018/19				£35.25
<b>TAPIZ</b> Malbec. Mendoza 2020				£30.95
<b>TRAPICHE MELODIAS</b> Malbec. Mendoza 2020				£25.50
<b>SOL-FA-SOUL</b> Malbec. Mendoza 2020				£31.75
<b>TAPIZ RESERVE</b> Malbec. Mendoza 2017				£42.25
<b>OCTAVA BASSA</b> Malbec. Mendoza 2017 [90 PARKER POINTS]				£50.35
<b>MALMA FAMILY RESERVE</b> Malbec. Patagonia 2018				£41.85
<b>UNIVERSO</b> Malbec. Patagonia 2018 [86 PARKER POINTS]				£53.75
<b>CAT</b> Malbec. Mendoza 2017				£45.25
<b>SAN TELMO RESERVE</b> Malbec. Mendoza 2018				£38.75
<b>MARCELLO PELLERETI SIGNATURE</b> Malbec. Mendoza 2019				£40.89
<b>LABORUM</b> Malbec. Salta 2018 <a href="#">Decanter World Wine Awards Silver</a>				£70.25
<b>FAMIGLIA BIANCHI ORGANIC</b> Malbec 2018. Mendoza. <a href="#">Decanter World Wine Awards Silver</a>				£48.25
<b>ENZO BIANCHI "GRAN CORTE"</b> Malbec. Mendoza 2017 <a href="#">IWSC 90PTS / Wine Advocate 90 Pts / Vinous 93 Pts</a>				£110.50

CABERNET FRANC

*Fruity savory green peppers and silk balckcurrant aromas\**

<b>ANIMA MUNDI</b> Cabernet Franc. Mendoza 2017				£67.75
<b>CAT</b> Cabernet Franc. Mendoza 2017				£46.25
<b>RUTINI COLLECTION</b> Cabernet Franc 2013. Mendoza. <a href="#">Decanter World Wine Awards Bronze</a>				£79.65

CABERNET SAUVIGNON

*Dark fruit flavours and savory peppery taste\**

<b>TRUMPETER</b> Cabernet Sauvignon. Mendoza 2020	£6.65 125ML	£9.15 175ML	£12.50 250ML	£35.25
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PINOT NOIR

*Spicy black cherry and berry high acidity\**

<b>MALMA FINCA LA PAPAY</b> Pinot noir. Patagonia 2019				£33.25
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MERLOT

*Red fruits and smooth taste\**

<b>TAPIZ</b> Merlot. Mendoza 2020	£5.85 125ML	£7.25 175ML	£9.95 250ML	£30.95
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\*PLEASE NOTE: These are basic characteristics of the grape. Each wine has its own variations and characteristics. Please ask for a member of the staff if you want to know about a wine in particular

## ROSADOS / ROSE ARGENTINA

MALBEC

*Medium dry hint of sweetness to red cherry\**

**PEQUENIA VASIJA**, Rose Malbec (Blush).  
Mendoza 2020

£5.75 125ML   £7.25 175ML   £9.25 250ML   £26.50

## BLANCOS / WHITE ARGENTINA

SAUVIGNON BLANC

*Dry aromatic with marked acidity, citrus aromas and notes\**

**TAPIZ** Sauvignon Blanc. Mendoza 2020

£6.15 125ML   £7.65 175ML   £10.50 250ML   £30.95

**SUPREMO** Sauvignon Blanc. Mendoza 2020

£25.75

GEWÜRZTRAMINER

*Fragrant flowers and orchard fruits combine with a delicate spicy character\**

**RUTINI COLLECTION** Gewürztraminer 2020. Mendoza.

£53.50

*AWA Awards Bronze*

MALBEC

*Floral dry, spicy and oak finish\**

**VICENTIN BLANC DE MALBEC** Malbec. Mendoza 2019 [92 PTS Tim Atkin]   £34.25

PINOT GRIGIO

*Fermented in French oak. Full body peach and dry. Vibrant acidity\**

**TRUMPETER** Pinot Grigio. Mendoza 2020

£6.65 125ML   £9.15 175ML   £12.50 250ML   £35.25

CHARDONNAY

*Fruit aromas of lemon, melon, grass and vanilla. 8 months in French oak barrels\**

**TAPIZ RESERVE** Chardonnay. Mendoza 2019

£41.95

## ESPUMANTES / SPARKLING WINES

**TOSTI PROSECCO** DOC, Italy

£7.25 125ML   £33.25

TRADITIONAL METHOD: The process used in the Champagne region of France

**BIANCHI** Extra Brut NV. Argentina, Mendoza 2017/18

£54.50

**TRUMPETER ROSE** Extra Brut NV. Rose Malbec. Argentina, Mendoza 2014/15

£57.65

## CERVEZAS / BEER

**QUILMES** 340ML, Argentina 4.9%

£5.75

**ALHAMBRA Reserva 1925** 330ML, Spain 6.4%

£6.15

## SIDRA / CIDER

**REKORDELING WILD BERRIES** 500ML, Sweden 4%

£6.85

**REKORDELING APPLE** 500ML, Sweden 4.5%

£6.85

## NON-ALCOHOLIC DRINKS

**SAN MIGUEL NON-ALCOHOLIC** 330ML, Spain 0.0%

£5.25

**VIRGIN MOJITO** MINT, SYRUP,, LIME, SODA

£5.50

**VIRGIN SUMMER NIGHTS** CEDER GIN 0%, ELDERFLOWER TONIC, APPLE JUICE , SYRUP

£6.25

**LYRE'S PREMIUM NON-ALCOHOLIC GIN & TONIC**

£7.15

## SOFT DRINKS

**COKE**

£3.65

**DIET COKE, SPRITE LIGHT, FANTA**

£3.45

**JUICES: APPLE, CRANBERRY, ORANGE, PINEAPPLE**

£3.45

MINERAL WATER

**STILL OR SPARKLING 750ML**

£4.50

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