

# 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	£5.50 125ML	£7.25 175ML	£9.25 250ML	£25.95
<b>POTRERO</b> Malbec. Mendoza 2019 by Nicolas Burdisso Argentine former professional footballer & family	£6.75 125ML	£9.25 175ML	£12.65 250ML	£36.25
<b>TRAPICHE MELODIAS WINEMAKER</b> Malbec. Mendoza 2019				£29.50
<b>SUPREMO MALBEC</b> Malbec, Mendoza 2020				£26.50
<b>TRUMPETER</b> Malbec. Mendoza 2018/19				£35.50
<b>TAPIZ</b> Malbec. Mendoza 2020				£31.95
<b>SOL-FA-SOUL</b> Malbec. Mendoza 2020				£32.50
<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 Decanter World Wine Awards Silver				£70.25
<b>FAMIGLIA BIANCHI ORGANIC</b> Malbec 2018. Mendoza. Decanter World Wine Awards Silver				£48.25
<b>ENZO BIANCHI "GRAN CORTE"</b> Malbec. Mendoza 2017 IWSC 90PTS / Wine Advocate 90 Pts / Vinous 93 Pts				£110.50

NEW

BLEND

Fresh and fruity. Intense colour\*

<b>AQUI ESTAMOS TODOS LOCOS</b> 60% Tempranillo 40% Ancellota. Mendoza 2021				£35.50
<b>BODEGA PRIVADA</b> 60% Bonarda 40% Malbec. Mendoza 2020				£23.95

MERLOT

Red fruits and smooth taste\*

<b>TAPIZ</b> Merlot. Mendoza 2020	£6.25 125ML	£8.50 175ML	£10.95 250ML	£31.95
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PINOT NOIR

Spicy black cherry and berry high acidity\*

<b>MALMA FINCA LA PAPAY</b> Pinot noir. Patagonia 2019				£33.50
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CABERNET SAUVIGNON

Dark fruit flavours and savory peppery taste\*

<b>ELSA BIANCHI</b> Cabernet Sauvignon. Mendoza 2020	£6.25 125ML	£8.50 175ML	£10.95 250ML	£31.95
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CABERNET FRANC

Fruity savory green peppers and silk balckcurrant aromas\*

<b>CAT</b> Cabernet Franc. Mendoza 2017				£46.25
<b>RUTINI COLLECTION</b> Cabernet Franc 2013. Mendoza. Decanter World Wine Awards Bronze				£79.65

## ROSADOS / ROSE ARGENTINA

BLEND *Refreshing acidity, red fruits some citrus and mineral notes\**

**ELSA BIANCHI**, 60% Malbec 40% Pinot Noir. Mendoza 2020 £5.95 £7.95 £9.95 £27.50  
125ML 175ML 250ML

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

**TRUMPETER RESERVE**, Rose Malbec (Blush). Mendoza 2020 £35.50

## BLANCOS / WHITE ARGENTINA

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

**TAPIZ** Sauvignon Blanc. Mendoza 2020 £6.25 £8.50 £10.95 £31.95  
125ML 175ML 250ML

**SUPREMO** Sauvignon Blanc. Mendoza 2020 £26.50

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 RESERVE** Pinot Grigio. Mendoza 2020 £6.65 £9.15 £12.50 £35.50  
125ML 175ML 250ML

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

**TAPIZ RESERVE** Chardonnay. Mendoza 2019 £41.95

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

**RUTINI COLLECTION** Gewürztraminer 2020. Mendoza. £53.50  
[AWA Awards Bronze](#)

## ESPUMANTES / SPARKLING WINES

**TOSTI PROSECCO** DOC, Italy £7.25 £33.25  
125ML

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 £58.50

## CERVEZAS / BEER

**QUILMES** 340ML, Argentina 4.9% £5.75

**ALHAMBRA Reserva 1925** 330ML, Spain 6.4% £6.25

## 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 £5.95

**VIRGIN SUMMER NIGHTS** LYRE'S GIN 0%, ELDERFLOWER TONIC, APPLE JUICE, SYRUP £7.25

**LYRE'S PREMIUM NON-ALCOHOLIC GIN & TONIC** £6.95

## 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

*\*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*