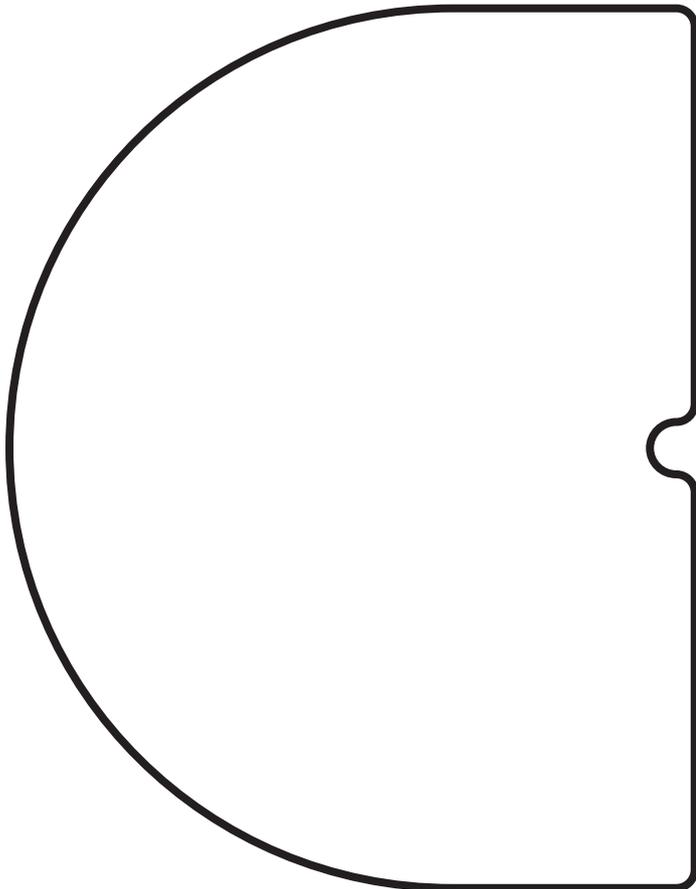


The City  
Centre



Wine list

# Wine list

## Sparkling

Prosecco, Treviso, Brut Spumante, Masottina  
(Italy)  
**£28.00**

Intense, fruity with rich scents of apple, lemon and grapefruit. It has pronounced aromas of wisteria in bloom and acacia flowers with a pleasant acidity and a fresh flavour

NV Champagne Marie Demets Brut  
(France)  
**£40.00**

Perfectly balanced and made with 90% pinot noir which gives it a wondrous, faint strawberry note on the nose, this is a lusty, creamy, hypnotic wine perfect for elegant entertaining and for summer strawberry dishes

NV Coates & Seely Rosé  
(England)  
**£55.00**

Simply stunning! The acidity is so electrifying, pure, and endless, with a beautifully balanced 9 grams of dosage, and a lingering hint of strawberries on the finish. This rates as one of England's greatest sparkling rosé wines

NV Champagne Pol Roger, Réserve, Brut  
(France)  
**£65.00**

On the nose, the champagne is dominated by white flowers, green apple, brioche and a trace of minerality. On the palate there are notes of stone fruits, a certain nuttiness and a hint of honey supporting the freshness of the acidity.

# Wine list

## White

2015 Bella Alba, Gargenega/Pinot Grigio, Cantina Castelnuovo del Garda  
(Italy)  
**£16.95**

Typical green citrus and herbal notes of Sauvignon Blanc are joined here by riper, more tropical characters; a little pineapple and some pulpy peach notes finished off on the palate with crisp acidity

2015 Bodegas Bórbore, Rienda Suelta, Chenin Blanc/Torrontes  
(Argentina)  
**£18.00**

A blend of Chenin Blanc with Torrontes, an indigenous Argentinian white grape variety. The floral bouquet has alluring white peach and lemongrass aromas on the nose. The palate is dry yet aromatic with notes of green apple, lemon, peach, mango and lychee, with an undertone of herbaceous flavours in the mid-palate. A light and fruity wine, it is perfectly balanced by the natural crisp acidity of Chenin Blanc

2015 Picpoul de Pinet, Domaine Félines Jourdan  
(France)  
**£21.00**

The wine has fine colouring with hints of green. It boasts a spicy and floral nose, distinctive with echoes of gunflint, aniseed and fennel, not to mention oyster shell, pebbles and almost a hint of honey

2014 Berry Bros. & Rudd Mosel Riesling Kabinett by Selbach-Oster  
(Germany)  
**£24.00**

The vintage can be rated as one of the best in this category of the past decade, with good ripeness, excellent acidity and fine, classic aromas of slate and citrus

2015 Mount Franklin Sauvignon Blanc  
(New Zealand)  
**£28.00**

Our New Zealand Sauvignon Blanc is a deliciously refreshing wine of real dimension revealing an explosive bouquet loaded with intense flavours of passion fruit and gooseberry that exactly balance with the natural acidity of the wine to reach the highest peak of elegance

2014 Berry Bros. & Rudd White Burgundy by Collovray & Terrier  
(France)  
**£35.00**

The bouquet is brimming with fruits while the palate conveys a lovely mineral thread to balance the juicy nature of the ripe peach, pear and yellow plum fruit

# Wine list

## Red

2014 Bacio il Fiore, Merlot/Corvina, Cantina  
Castelnuovo del Garda

(Italy)

**£16.95**

This Merlot Corvina offers elegant notes of blackberries, black currants, almonds and tobacco. Deep ruby red in color with fruity and spicy aromas, it possesses very good structure with a long, attractive finish

2015 Domaine Coudoulet, Syrah,  
Vin de Pays d'Oc

(France)

**£18.00**

Deep purple colour. Notes of fresh ripe berries on the nose that are accompanied by some delicate hints of spicy on the palate. Very fresh and juicy Syrah with gentle tannins and a long and clean finish

2015 Domaine Coudoulet, Pinot Noir,  
Vin de Pays d'Oc

(France)

**£21.00**

Dark cherries and chocolate on the nose. Great structure, long finish with enticing raspberry, rosemary and garrigue flavours

2015 Pulenta La Flor Malbec  
(Argentina)

**£24.00**

This is a classic Malbec, with damson, mulberry and bramble fruit to the fore and plenty of fruit on the palate

2015 Vendimia, Palacios Remondo  
(Spain)

**£28.00**

Lively and lucid, this wine has supple aromas of fresh orchard fruit, wild berries and ripe blood oranges. Fruit-forward and round on the palate, the aromas found on the nose are mimicked in the mouth and include additional notes of sweet spice and raspberry jam

Bordeaux, Medoc 2009, Château Blaignan  
(France)

**£35.00**

Deep in colour, with an intense nose of damsons and blackcurrants, there is a rich, silky texture on the palate and a great wealth of savoury cassis fruit which coats the mouth. This is all balanced with fine Cabernet structure, and shows great freshness on the finish

# Wine list

## Rosé

2014 Le Chapeau Qui Rit, Rosé  
(France)

**£20.00**

Easy drinking and fresh in style, Le Chapeau Qui Rit offers delicious fresh strawberry and raspberry fruit character, supported by gentle notes of cream and subtle spice

## Beer

Available upon request

## Soft Drinks

Fruit juice  
(Orange, Apple, Cranberry, Mango or Guava)

**£6.70 per jug**

Fresh lemonade

**£6.70 per jug**

Iced Tea

**£6.70 per jug**

Mineral water (Still/Sparkling)

**£3.50 per bottle**