



## Sparkling

**Da Luca Prosecco Italy £24**

*Pear and peach fruit on a lively, yet soft and generous palate*

**Anna De Codorniu Blanc de Blancs Brute, Cava Spain £24**

*Vibrant and fresh with fine bubbles that unfold into citrus notes tropical fruit flavours and subtle brioche from oak ageing*

**Bottega Gold Prosecco Brut Italy £36 Magnum £70**

*Characteristic, fruity with scents of golden apple, Williams's pear, acacia flowers and lily of the valley*

**Bottega Rose Gold Prosecco Italy £36 Magnum £70**

*The peach-coloured liquid carries distinct flowery aromas and scents of mixed berries, currants and strawberries*

**Alexandre Bonnet Blanc de Noirs Brut France £40**

*The nose is intense with hints of gooseberry, Morello cherry and fresh quince; the palate is dense and spicy*



## White Wine

**Belvino Pinot Grigio delle Venezie Italy £20**

*Delicately flavoured with notes of green apple & pear, the palate shows a hint of sweetness making this wine just off-dry*

**Tekena Sauvignon Blanc, Central Valley Chile £20**

*A refreshing Sauvignon Blanc with citrus and tropical fruit flavours and a crisp finish*

**Berri Estates Unoaked Chardonnay South Eastern Australia £20**

*A crisp style with a fresh, yet ripe lemon character with no oak ageing*

**Son Excellence Sauvignon Blanc, Côtes de Gascogne France £22**

*Fresh and zesty white, with citrus, blackcurrant leaf and tropical fruit notes*

**Don Jacobo Rioja Viura, Bodegas Corral Spain £27**

*Made from Viura grapes, cool-fermented in stainless steel tanks & bottled young to preserve maximum aromas and crispness*

**Waipara Hills Sauvignon Blanc, Marlborough New Zealand £29**

*Powerful aromas of melon, nettle and snow pea: the palate bursts with fresh citrus, grapefruit and melon notes*





## *Red Wine*

**Tekena Merlot, Central Valley Chile £20**

*A fruit-driven Merlot with raspberry and blueberry fruit leading to a soft finish*

**Berri Estate Shiraz, South Eastern Australia £22**

*Medium-bodied & fruity with raspberry, cherry & plum, complemented by vanilla spices*

**Rare Vineyards Carignan Vieilles Vignes France £22**

*Intense, bold with a rugged flavour of wild herbs & plums*

**Marqués de Morano Rioja Joven Spain £22**

*A young Rioja made using the classic Tempranillo grape, ripe, fresh fruit flavours*

**Lunaris by Callia Malbec, San Juan Argentina £23**

*Enticing aromas of cherry and plum with a background of warming spice*

**Waipara Hills Pinot Noir, Central Otago New Zealand £36**

*Bramble fruit, cherry, spice and a hint of smoke on the nose: black cherry and plum on the palate supported by oak spice*



## *Rose Wine*

**Wicked Lady White Zinfandel, California £22**

*Medium sweet rose, shows red-fruits on the rich, juicy palate*

**Coteaux Varois en Provence Rosé, Lumière, Estandon France £29**

*Salmon-pink, the nose shows vibrant aromas of peach and strawberry backed by citrus fruit on the finish*



**Corkage** – available for the wedding breakfast & toast only at £10 per 75cl bottle of wine, Prosecco or Champagne only.

Bottles must be delivered at least the day before.

Wines and prices are subject to availability and market fluctuations.