

Aperitif

French 75 *Our take on the classic cocktail, in collaboration with Newcastle Cocktail Kitchen.* **9.00**
Hepple Gin, infused with lemon, apricot & chamomile & topped with Crémant.

Sparkling

125 Bottle

Crémant d'Alsace Tradition Brut, Cave de Turckheim – Alsace (Vg) **6.00 29.00**
Expressive blend of Pinot Blanc and Pinot Gris. Soft and round, with baked apple notes.

Crémant de Limoux Rosé, Domaine Collin – Languedoc **7.00 33.00**
Chardonnay, Chenin & Pinot Noir. Dry & delicate, with strawberry & watermelon notes.

CH de l'Auche Brut, Cave de Germigny - Champagne (Vg) **11.00 52.00**
Pinot Meunier & Pinot Noir. Notes of pear, apricot, hazelnut & bread. Creamy and full.

Blanc

125 175 250 Bottle

Colombard Sauvignon, Domaine Guillaman – Gascony **4.75 6.50 9.50 22.00**
Refreshing blend of Colombard & Sauvignon Blanc, with lively notes of grapefruit.

Cicada Blanc, Chante Cigale – Rhône (Vg) **4.75 6.50 9.50 22.00**
Fruity blend of Grenache Blanc, Picpoul & Viognier. Notes of pear and citrus.

Picpool Party, Domaine Reine Juliette – Languedoc (Vg) **6.25 8.50 12.25 29.00**
Crisp Picpoul, notes of tropical fruit and green apple with zesty acidity.

Coteaux Bourguignons, Billard Père et Fils – Burgundy **7.00 9.50 13.75 32.00**
Lightly oaked Chardonnay, with notes of white flowers and toasted almonds.

Points Cardinaux Métiss, Domaine Bott-Geyl – Alsace **7.25 10.00 14.50 34.00**
Aromatic Pinot Blanc, Pinot Auxerrois, Pinot Gris & Pinot Noir blend, with mandarin notes.

Rosé & Orange

'L'Heure D'Or', Betri-Courtage – Provence (Vg) **5.50 7.50 10.75 25.00**
Grenache & Cinsault based blend. Pale & delicate, with notes of strawberry and peach.

Rose d' Anjou, Famille Bougrier – Loire (Vg) **5.75 8.00 11.50 27.00**
Off-dry Grolleau Noir, with notes of candied strawberries and mouthwatering acidity.

La Vie en Orange, – Languedoc (Vg) **7.00 9.50 13.75 32.00**
Aromatic blend of Marsanne, Roussanne & Viognier, with peach, pear and lychee notes.

Rouge	125	175	250	Bottle
Cicada Rouge, Chante Cigale – Rhône (Vg)	4.75	6.50	9.50	22.00
Silky blend of Grenache & Carignan, with notes of blackberries and blueberries.				
Saint Amour, Soleil Couchant – Beaujolais (Vg)	5.75	8.00	11.50	27.00
Juicy Gamay, with notes of red berries and a hint of liquorice. Served chilled				
Astral, Château Puybarbe – Bordeaux (Vg)	7.00	9.50	13.75	32.00
Merlot, Cabernet Sauvignon, Malbec & Cabernet Franc. Ripe cassis & vanilla notes.				
Trousseau, Domaine Jean-Louis Tissot – Jura	8.00	11.00	15.75	36.00
Complex Trousseau, with savoury red fruit notes and a touch of spice.				

Non-Alcoholic

Levin Chardonnay, Villa Noria – Languedoc (Vg)	4.00	5.50	8.00	18.00
Alcohol free Chardonnay, with notes of white peach, vanilla and toasted nuts.				
Levin Pinot Noir, Villa Noria – Languedoc (Vg)	4.00	5.50	8.00	18.00
Alcohol free Pinot Noir, with juicy red berries and allspice.				

Sweet

	50	Demi
Jurançon Moelleux, ‘Historique’, Dom. Bellegarde – South West	4.50	20.00
Subtly sweet blend of Petit and Gros Manseng. Notes of citrus and tropical fruits.		

Flights

Wine Flight	3 x 75ml glasses. Choose from red, white or mixed	12.00
Sparkling Flight	3 x 75ml glasses of bubbles	16.00
Flight of the Month	3 x 75ml glasses. Ask us about this month’s flight	15.00
Paired Cheeses	Add paired cheeses to any flight	10.00

Prefer a bottle from the shelves? We charge £8 corkage on any of our retail wines.
Loved a wine and want to take it home? Ask us for takeaway prices on any bottle*

*Subject to availability