Our new wine list has been carefully curated to bring both classic and character wines to the table. We have explored more vegan and organic wines and are proud to support some of the smaller, forward-thinking growers from around the world.

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**WHITE**

**REFRESHING, CITRUS, LIGHT**

- **Maison Belenger | ve**
  Côtes de Gascogne (France).
  Dry, citrus, mineral
  5.15 / 7.35 / 19.95

- **Pinot Grigio**
  La Maglia Rosa. Delle Venezie (Italy)
  Dry, crisp, white fruit
  6.55 / 9.35 / 25.50

- **Picpoul de Pinet | ve**
  Cap Cetee. Languedoc-Roussillon (France)
  Grapefruit, mineral, zesty
  6.70 / 9.55 / 26.00

- **Albariño | ve**
  Domingo Martin. Rías Baixas (Spain)
  Rich & generous flavours with a clean finish.
  A perfect partner for our Brixham crab.
  7.70 / 11.00 / 29.95

- **Chenin Blanc - Sauvignon Blanc | ve**
  Kleine Rust. Stellenbosch (South Africa)
  Tropical fruit, honeycomb, citrus
  23.75

- **Gavi | ve**
  Tuffolo. Piedmont (Italy)
  Fresh, fruity, citrus
  31.25

- **Petit Chablis | ve**
  La Chablisienne. Burgundy (France)
  Bright, refreshing, citrus fruit
  38.50

**FULL-FLAVOURED, NUTTY, OAKED**

- **Chardonnay | ve**
  Santa Rita Gran Hacienda. Central Valley (Chile)
  Fresh, tropical fruit, full
  5.65 / 8.10 / 22.00

- **Montagny | ve**
  Domaine des Pierres Blanches. Burgundy (France)
  Dried fruit, rich, floral
  36.50

- **Chardonnay | v**
  Yering Station. Yarra Valley (Australia)
  Citrus, melon, ripe apple
  From Victoria’s first vineyard, founded in 1838.
  A fresh & complex wine, try it with the jackfruit salad.
  42.00

- **Pouilly-Fuisse | ve**
  Domaine Trouillet. Burgundy (France)
  Lemon, peach, full-flavoured
  46.50

- **Meursault | v**
  Cuvee Charles Maxime Latour Giraud. Burgundy (France)
  Rich, toasted, rounded
  57.95

- **Puligny-Montrachet | v**
  Vieilles Vignes. Domaine Alain Chavy. Burgundy (France)
  Complex, ripe apples, lemon
  70.00

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**CHAMPAGNE & SPARKLING**

- **Vitelli | ve**
  Prosecco. Veneto (Italy)
  Crisp, citrus, pears
  6.25 / 29.95

- **Lanson Père et Fils Brut | ve**
  Champagne (France)
  Zesty, mouth-watering, fresh
  9.90 / 47.95

- **Greyfriars Cuvée Brut**
  Sparkling wine. Surrey (England)
  Crisp apple, lemon zest
  37.25

- **Taittinger Brut | ve**
  Champagne (France)
  Fresh, white fruit, vanilla
  55.00

- **Besserat de Bellefon Rosé Brut | o | ve**
  Champagne (France)
  Crisp apple, fresh lime, mineral
  65.00

- **Dom Pérignon Vintage | ve**
  Champagne (France)
  Rich, honeyed citrus, toffee apple
  170.00

**DRY, HERBACEOUS, AROMATIC**

- **Vermentino - Sauvignon Blanc | ve**
  La Croix. Languedoc-Roussillon (France)
  Stone-fruit, anise, fresh
  5.95 / 8.45 / 23.00

- **Vioignier | ve**
  Le Versant. Languedoc-Roussillon (France)
  Peach, apricot, honey
  6.55 / 9.35 / 25.50

- **Sauvignon Blanc | o | ve**
  Domaine Begude. Limoux (France)
  Grassy, gooseberry, lime
  7.10 / 10.10 / 27.50

- **Sauvignon Blanc**
  Giesen. Marlborough (New Zealand)
  Passionfruit, mango, aromatic
  7.65 / 10.90 / 29.75

- **Riesling | ve**
  Peth Wetz Estate. Rheinhessen (Germany)
  Apricots, lemon, peach
  33.50

- **Sancerre | o | ve**
  Domaine Fouassier. Loire (France)
  Pear, grapefruit, minerals (biodynamic)
  38.50

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**Organic o | Vegetarian v | Vegan ve**

All wines by the glass are also available as 125ml
## RED

### FRUITY, MEDIUM-BODIED

<table>
<thead>
<tr>
<th>Wine</th>
<th>Origin</th>
<th>Flavor Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grenache - Merlot</td>
<td>France</td>
<td>Hedgerow fruit, herbs, soft</td>
</tr>
<tr>
<td>Merlot</td>
<td>France</td>
<td>Blackberry, black cherry, fresh finish</td>
</tr>
<tr>
<td>Malbec</td>
<td>France</td>
<td>Blackberry, violet, spicy oak</td>
</tr>
</tbody>
</table>

### Generous, Rich, Full-Bodied

<table>
<thead>
<tr>
<th>Wine</th>
<th>Origin</th>
<th>Flavor Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pinot Noir</td>
<td>France</td>
<td>Raspberry, blackcurrant, wild herbs</td>
</tr>
<tr>
<td>Côtes de Beaune-Villages</td>
<td>France</td>
<td>Red cherries, redcurrants, silky</td>
</tr>
</tbody>
</table>

### Oaked, Robust, Characterful

<table>
<thead>
<tr>
<th>Wine</th>
<th>Origin</th>
<th>Flavor Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tempranillo</td>
<td>Spain</td>
<td>Blackberries, black cherries, vanilla</td>
</tr>
<tr>
<td>Syrah Grenache</td>
<td>Spain</td>
<td>Red fruit, pepper, herbs</td>
</tr>
<tr>
<td>Cabernet Sauvignon</td>
<td>South Africa</td>
<td>Blackcurrant, vanilla, full-bodied</td>
</tr>
</tbody>
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### Rose

<table>
<thead>
<tr>
<th>Wine</th>
<th>Origin</th>
<th>Flavor Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grenache</td>
<td>Spain</td>
<td>Hedgerow fruit, herbs</td>
</tr>
<tr>
<td>Pinot Grigio Blush</td>
<td>Italy</td>
<td>Berry fruits, savoury, spicy finish</td>
</tr>
</tbody>
</table>

### Dessert Wines

<table>
<thead>
<tr>
<th>Wine</th>
<th>Origin</th>
<th>Flavor Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Muscat de Rivesaltes</td>
<td>France</td>
<td>Pear, apricot, lychee</td>
</tr>
<tr>
<td>Sauternes</td>
<td>France</td>
<td>Grapefruit, passionfruit, floral</td>
</tr>
</tbody>
</table>