

WINES

We have many and varied craft beers and fine wines,
Please ask your server for a recommendation

RED **125ml** **175ml** **250ml** **Bottle**

BY THE GLASS

Rioja Tempranillo, Finca Manzanos, 2018
Rioja, Spain £4.80 £6.40 £8.70 £26.00

Merlot, Lagesse, 2017
Pays D'OC, Southern France £4.65 £6.30 £9.20 £27.50

Field Blend Red, Te Quiero, 2018
Spain £4.10 £5.00 £7.10 £21.00

Vine Garnacha, La Multa, 2016
Spain £4.80 £6.40 £8.75 £26.25

Pinot Noir, Calusari, 2018
Romania £4.15 £5.10 £7.40 £22.00

Nero d'Avola, Fabrizio Vella Rosso, 2018 *organic*
Sicily, Italy £4.25 £5.20 £7.60 £22.50

Malbec, Man Meets Mountain, 2019
Mendoza, Argentina £5.00 £6.50 £9.70 £29.00

Primitivo, Salento Rosso, IGT, Tenute Rubino, 2017
Puglia, Italy £6.00 £7.20 £10.00 £30.00

Shiraz, Aloe Tree, 2018
Western Cape, South Africa £4.20 £5.30 £7.80 £23.00

BY THE BOTTLE

Reserva Rioja, Luis Canas, 2013
Rioja, Spain £47.00

Bobal, Mil Historias, 2016
Spain £30.00

Pinot Noir, Red Soil, Manos Negras 2017
IP Rio Negro, Argentina £36.00

Carmenere, Armador, Odfjell, 2018
Valle Central, Chile £29.5

Cabernet / Shiraz, The Musican by Majella, 2015
Coonawarra, Australia £37.00

Côtes du Rhône Rouge, Domaine de la Berthète, 2016
Rhône, France £30.00

Gamay, Beaujolais, Domaine da la Couvette, 2018
France £31.5

All our food is ethically sourced, comes from sustainable sources and supports local producers wherever possible.
Our Beef and Lamb is from Godfrey's Butchers, our free range chickens are from Norfolk and our Kentish eggs are free range too.
If you suffer from any allergies or intolerances, please ask your server for allergen information and advice on our menu
Parties of 3 or more will have a 10% discretionary service charge added to their bill.