

## SPARKLING

125 / BTL

### Add a little sparkle

|   |              |
|---|--------------|
| Prosecco Spumante Azzillo, Italy                          | 6.20 / 28.25 |
| Prosecco Treviso Spumante Brut Della Vite, Italy          | 38.00        |
| Prosecco Spumante Rosé Barocco, Italy                     | 29.50        |
| Classic Cuvée 'Hindleap' Brut Bluebell Vineyards, England | 47.50        |
| Reserve Rosé Hawkins Bros, England                        | 50.00        |
| Classic Cuvée Brut Nyetimber, England                     | 55.00        |

## WHITE

125 / 175 / 250 / BTL

### Aromatic & fragrant

|  |  |
|--|--|
| Grenache Blanc 19/20<br>La Loupe, France           | 3.95 / 5.35 / 6.90 / 19.95                 |
| Sauvignon Blanc 19/20<br>La Playa Vineyards, Chile | 4.60 / 6.10 / 7.75 / 23.50<br>magnum 47.00 |
| Picpoul de Pinet 19/20<br>Sel et de Sable, France  | 5.50 / 7.40 / 9.65 / 28.75                 |
| Pinot Grigio 'Portenova' 19/20<br>Sacchetto, Italy | 4.85 / 6.30 / 8.50 / 24.75                 |

### Elegant & complex

|   |                             |
|---|-----------------------------|
| Sauvignon Blanc 19/20<br>Smith & Co, New Zealand                              | 6.40 / 8.50 / 11.00 / 33.50 |
| Macon Lugny 'Les Genievres' 19/20<br>Louis Latour, France                     | 33.50<br>magnum 65.50       |
| Chenin Blanc 19/20 (carbon neutral)<br>Backsberg Estate Cellars, South Africa | 4.80 / 6.30 / 8.25 / 24.50  |
| Gavi di Gavi 19/20<br>Conti Sperone, Italy                                    | 38.50                       |

### Bold with bags of flavour

|   |                            |
|---|----------------------------|
| Chardonnay 18/19<br>Wakefield Estate, Australia | 29.00                      |
| Albarino 19/20<br>Genio Y Figura, Spain         | 35.00                      |
| Chablis 18/19<br>Simonnet-Febvre, France        | 42.50                      |
| Chardonnay Reserve 19/20<br>Viu Manent, Chile   | 5.20 / 6.70 / 8.75 / 26.00 |

## ROSÉ

125 / 175 / 250 / BTL

### Think Pink

|   |  |
|---|--|
| Grenache of Barossa Rosé 19/20<br>Rogers & Rufus, Australia     | 5.35 / 7.25 / 9.50 / 28.00<br>double magnum 125.00 |
| Cinsault Languedoc Rosé 19/20<br>La Vigneau, France             | 4.60 / 6.10 / 7.75 / 23.50                         |
| Provence Rosé 'Gold Label' 20<br>Château de Fonscolombe, France | 34.50  |
| Whispering Angel Provence Rosé 20<br>Chateau d'Esclans, France  | 41.00<br>magnum 80.00                              |

## VEGAN FRIENDLY

125 / 175 / 250 / BTL

### White

|  |                            |
|--|----------------------------|
| Viognier 19/20<br>Dominio de Punctum, Spain (organic & biodynamic) | 26.75                      |
| Vinho Verde 19/20<br>AB Valley Wines, Portugal                     | 5.35 / 7.25 / 9.50 / 28.00 |

### Red

|  |                            |
|--|----------------------------|
| Merlot Reserve 19/20<br>Viu Manent, Chile                    | 4.80 / 6.30 / 8.25 / 24.50 |
| Malbec 'Patagonia Select' 19<br>Familia Schroeder, Argentina | 37.50                      |

## OUR TOP PICKS

BTL

### For those wanting something a little special

#### White

|   |       |
|---|-------|
| Saint Veran 19/20<br>Louis Latour, France                                       | 38.75 |
| Chardonnay 'Burnside' 17/18<br>McHenry Hohnen, Australia (organic & biodynamic) | 46.00 |

#### Red

|   |       |
|---|-------|
| Rioja Reserva 15/16<br>Marques de Riscal, Spain | 39.50 |
| Merlot 14<br>Morgenhof Estate, South Africa     | 37.50 |
| Reserve d'Angludet 15/16<br>Margaux, France     | 60.00 |

## RED

125 / 175 / 250 / BTL

### Spicy & complex

|  |                             |
|--|-----------------------------|
| Shiraz Cabernet Sauvignon 18/19<br>Terre d'Or, France          | 3.95 / 5.35 / 6.90 / 19.95  |
| Vega Tinto 18/19<br>DFJ Vinhos, Portugal                       | 27.50                       |
| Shiraz 18/19<br>Wakefield Estate, Australia                    | 5.60 / 7.55 / 9.75 / 29.00  |
| Bordeaux Superieur 'Merlot' 16/18<br>Château Le Breton, France | 5.40 / 7.40 / 9.50 / 28.25  |
| Malbec Gran Reserva 18/19<br>Viu Manent, Chile                 | 5.80 / 7.80 / 10.00 / 31.00 |

### European classics

|   |   |
|---|---|
| Rioja Crianza 'Arienzo' 16/17<br>Marques de Riscal, Spain | 6.10 / 8.20 / 10.75 / 32.00                 |
| Pinot Noir 'Valmoissine' 18/19<br>Louis Latour, France    | 5.90 / 8.00 / 10.25 / 31.50<br>magnum 62.50 |
| Montagne Saint Emilion 16<br>Château Gachon, France       | 36.50                                       |
| Chianti Classico Riserva 16/17<br>Banfi, Italy            | 40.00                                       |
| Santenay 18/19<br>Louis Latour, France                    | 47.50                                       |

### Smooth, soft & warming

|  |                             |
|--|-----------------------------|
| Montepulciano d'Abruzzo<br>Riserva 17/18<br>Torre del Colle, Italy                     | 5.10 / 6.70 / 8.50 / 26.50  |
| Cabernet Merlot 'Rocky Road' 15/16<br>McHenry Hohnen, Australia (organic & biodynamic) | 6.80 / 9.30 / 12.00 / 35.00 |
| Carignan 'Vieilles Vignes' 19/20<br>Roche de Belanne, France                           | 4.60 / 6.10 / 7.75 / 23.50  |
| Fleurie 17/18<br>Henry Fessy, France   | 38.00                       |
| Tempranillo 19<br>Wine & Roses, Spain  | 27.25                       |
| Merlot 18<br>La Playa Vineyards, Chile   | magnum 47.00                |

## DESSERT

125 / ½ BTL

### Sweet Tooth?

|   |              |
|---|--------------|
| Late Harvest Botrytis Riesling 2017/20 (50cl)<br>Paulett Vineyards, Australia | 9.90 / 29.50 |
|---|--------------|

Lots of tasting (slurp) helped us decide on our selection so we hope you enjoy it! The Hippo Crew.  
Wines by the glass: ABV 11-15%