

By focusing on smaller producers and sustainable farming I have sourced some truly stunning wines notable for their freshness and purity where the fruit and the environment is really able to shine. Selecting wines which excited me more than wines I 'thought I should like', wines that would complement and enhance our food offering, I believe the resulting selection represents more modern and inspiring options for our guests. So whether it be an iconic Bordeaux, a glass of something familiar or something a little more idiosyncratic, I am confident that myself or one of my team can recommend just the right wine.

Personal highlights of mine include:

Semillon/Vermentino/Muscat/Viognier, Sigurd Wines, Clare Valley, South Australia – aromatic, slightly creamy, slightly leesy, a touch mineral freshness, the palate is bursting with flavours of lemon sorbet, white peach, melon and a pinch of white pepper

Rocamadre Criolla, Finca Suarez, Paraje Altamira, Uco Valley, Argentina – supple and fresh, a lighter-style red wine with leafy, herbal hints and lovely juicy red cherry fruit a little spicy warmth and subtle plummy sweetness

'Le Botaniste' Mourvèdre / Syrah, Domaine de Rombeau, Côtes du Roussillon Villages – just insane value! Lucious and juicy with red and black berry fruit, a touch of liquorice, hints of spices and vanilla with minerality, velvety and a gentle smack of acid on the finish

'Trač' Traminac, Vinarija Dalia, Negotin Valley, Serbia – intense lychee and honey suckle on the nose with heady white blossom, mouth watering tropical fruit minerality with melon and citrus balanced with fresh fruit sweetness

Chablis, Domaine Moreau-Naudet– Traditional but not typical! This Chablis is packed with ripe stone fruit, fleshy and complex yet with razorblade acidity, minerality and salinity. Super clean with purity and intensity of flavour

'Les Sables de la Crau', Domaine Jean Royer, Châteauneuf du Pape – wild raspberry, cassis, cedar and spice with hints of orange peel, full-bodied richness with silky, chunky tannins and an astonishing long full finish.. a real belter, 100% Grenache from a tiny parcel in CNP's most coveted *la Crau*

Lacrima Baccus Organic Brut Cava, Catalonia, Spain – Blind tasted alongside all our other Sparkling wines, this was unanimously the favourite! Put aside any preconceptions about Cava and enjoy this stunning, organic, traditional method fizz



We are extremely happy to be able to offer a wide selection of the wines on our list by the glass, using Coravin technology. Please ask if there is a particular bottle you would like to try!

Happy Drinking!
Gary Beach, General Manager

