

Vindinista!

This is a list of our wines. We will update the list as we run out/restock.

Sparkling (NV= non-vintage)	Price
La Jara, Frizzante Rosé NV, Italy (Organic, Vegan-friendly) Made mainly from the same grape that makes Prosecco, delicate and refreshing	11.95
La Jara, Prosecco Frizzante NV, Italy (Organic, Vegan-friendly) Soft bubbles, gently fruity without the sweetness	13.50
Frassinelli, Prosecco Superiore Brut 2017, Italy From a single site (rive) this is lots of bubbles and properly dry	16.95
Flint Vineyard, Charmat Rosé 2018, England A delightful Norfolk Rosé made the same way as Prosecco	25
Vigneau-Chevreau, Vouvray Pétillant Brut NV, France Like Prosecco meets Champagne - a total crowd-pleaser	18.95
NQN, Malma NV, Argentina Better than cheap Champagne - 70% Pinot Noir, 30% Chardonnay, lovely and creamy	16.50
Bruno Sorg, Crémant d'Alsace NV, France The Grace Kelly of crémants - a cool blend of Chardonnay and Pinot Blanc	19.50
Filipa Pato, Extra Brut Sparkling Rosé NV, Portugal (Organic) A clean, elegant super-dry blend of local Portuguese grapes	16.50
Furleigh Estate, Classic Cuvée Brut 2014, France (Vegan-friendly) Close your eyes and you might think this is that famous fizz from France!	29.95
Oxney, Estate Rosé NV, England (Organic, Vegan-friendly) English summer berries in a glass from a vineyard just outside Rye in Kent	27
Oxney, Classic 2016, England (Organic, Vegan-friendly) A stunning English fizz from Kent/East Sussex borders - stonefruit & brioche	35
Gallimard, Cuvée Reserve Blancs de Noirs Champagne NV, France The house Champagne at many a restaurant - 100% Pinot Noir	28
Veuve Fourny, Blanc des Blancs 1er Cru Champagne NV, France The chicest Chardonnay Champagne on the planet - and a bit of a steal	35
Levasseur, Rue du Sorbier Brut Champagne NV, France (Organic, Vegan-friendly) If you like Tattinger, try this	36

Rosé	Price
Reserve de Gassac, Rosé 2018, France Provence-style pale and dry, from the Languedoc	10.50
Cosimo Maria Masini, Matilde 2018, Italy (Organic, Vegan-friendly) A light, dry, savoury Tuscan wine that's great with pizza and salads	14.50

White	Price
Lesc, Blanc 2018, France Crisp and aromatic - an alternative to a light Sauvignon	8.50
Ciello Bianco, Catarratto IGP 2018, Sicily (Vegan-friendly) The best value low-intervention white around - citrusy/tropical flavours and cloudy	8.95
Vinvita, Pinot Grigio 2019, Italy Imagine a budget Pinot Grigio that tastes of something... tah dah!	8.95
Adega de Penalva, Indigena Blend 2018, Portugal The perfect fridge-door white, a blend from the Dão, avoid if you crave Sauvignon!	9.95
Bodega Classica, Pharos Rioja Blanco 2018, Spain An easy-going modern white Rioja with texture, personality and a zingy finish	10.95
Grange des Roccs, Picpoul de Pinet 2018, France Lightly fruity and floral with a refreshing briney note	10.95
Horgelus, Gros Manseng-Sauvignon Blanc 2018, France A French take on a Kiwi Sauvignon	11.50
Reserve de Gassac, Blanc 2018, France A Viognier-led blend that's soft and lush	11.95
Olivier Coste, Chardonnay 2017, France Budget Mâcon... by way of the Languedoc	12.95
Badenhorst, Secateurs Chenin Blanc 2019, South Africa A brilliant Chenin that punches above its weight - we love the lemon curd note	13.50
Edoardo Miroglio, BIO Viognier & Traminer 2018, Bulgaria (Organic) Freesias & apricots living together...exuberant and great with spicy food	13.50
Eschenhof Holzer, Wagram Grüner Veltliner 2018, Austria (Vegan-friendly) Remind us a bit of a Petit Chablis - crisp, rounded, gentle fruit with a subtle pepper note	13.95
Bosman, Hemel-en-Aarde Chardonnay 2017, South Africa For when you are in the mood for a Montrachet but don't fancy the £££	14.95
Max Ferd. Richter, Zeppelin Riesling 2018, Germany A light, slightly sweet (off-dry), floral Mosel Riesling - great with a veg curry	14.50

Luis Cañas, Rioja Blanco 2018, Spain A bolder, oaked style that takes a modern approach to old skool white Rioja	14.95
Nathalie & Gilles Fèvre, Petit Chablis 2018, France Steely, crisp and classy	18.50
André Dezat, Sancerre 2019, France A classic - there's a reason we only stock one; properly mineral	18.95
François Raquillet, La Brigadière Mercurey Blanc 2017, France A little shy at first, there's lovely tension in the wine balanced by generous fruit	27

Red	Price
Ciello Rosso, Nero D'Avola IGP 2018, Sicily (Vegan-friendly) Rustic juicy red with a touch of licorice	8.95
Adega de Penalva, Indigena Blend Red 2015, Portugal Lots of flavour, only 12.5% - everyone loves this Dão red	9.95
Metic, Merlot 2019, Chile (Organic) One of the Chapati Club's wines-by-the-glass so yes, brilliant with Indian food	9.95
Roger Sabon, Le Sabounet NV, France Vin de France *slightly* underplays this full-bodied spicy Grenache-based red	10.50
G. Gonzalo, Gran Cerdo Tempranillo 2018, Spain (Vegan-friendly) The one with the pig on the front, bold and smooth, low intervention	10.50
The Unfiltered Dog, Samurai Shiraz 2019, Australia (Vegan-friendly) The one with the ninja on the front, juicy and smooth but not overly jammy	10.50
Santa Julia, Malbec 2018, Argentina (Organic) Bursting with plummy fruits, this is wholesome and uncomplicated	10.95
Castillo de Eneriz, Reserva 2013, Spain Cut-price Rioja Reserva! Budget Bordeaux! A cross between the two from Navarra	10.95
Santa Macarena, Pinot Noir 2018, Chile A full-bodied, big-boned, Pinot with a hint of oak from a single vineyard by the ocean	11.75
Edoardo Miroglio, Soli Pinot Noir 2017, Bulgaria A Burgundian-style Pinot by way of Bulgaria - one of our top sellers	13.50
Botter, Gran Passione 2019, Italy We like to think of this as an embryonic Amarone, bursting with ripe, sweet fruit	13.95
Hacienda Grimon, Rioja Crianza 2016, Spain (Organic) Not your average crianza, this is rich and vanilla-y - decant for best results	14.95
Vinteloper, Life Gives You Lagrein 2017, Australia An alpine grape (Lagrein) grown in the Adelaide Hills - if you like a Morgon, try this	14.95
Judith Beck, Ink 2018, Austria (Organic) Mainly Zweigelt, this is all about crunchy red fruit; great with duck; low-intervention	14.95

Yves Cuilleron, La Vignes d'à Côté Syrah 2018, France Blackcurrants, tapenade, black pepper - delicious Syrah from the Northern Rhône	14.95
Château de Durfort, Corbières 2017, France A rib-sticking, comforting Syrah/Grenache blend that demands hearty food	14.95
Viña Cobos, Felino Malbec, Argentina Paul Hobbs makes fine Napa Cabs - and a pretty classy Malbec in Argentina, too	16.00
Combel-La-Serre, Le Pur Fruit Cahors 2018, France (Organic) Just the fruit ma'am and nothing else; French Malbec at its most pure	16.50
Château de Bel, Echappée Bel Bordeaux NV, France (Biodynamic, Vegan-friendly) Right bank Merlot, blended from different years, made for drinking right now	16.50
Château Noailles, Médoc 2014/16, France Classic left bank Bordeaux - only one left of the 2014 Hurry hurry!	16.95
Guillaume Gonnet, Le Brave Cairanne 2016, France We sell a f**k ton of this sensational Grenache - what more can we say?	17.50
Krásná Hora, Ruby 2018, Czech Republic (Biodynamic) A smorgasbord of grapes (Pinot, Cab, Zweigelt...) light yet opulent, smashable	17.50
Domaine Rougeot, Bourgogne Passetoutgrains 2017, France Pinot and Gamay from Burgundy in a gorgeous blend, what's not to like?	17.50
Rock of Wisdom, Superfly Shiraz 2019, Australia (Vegan-friendly) Barossa baby! Low on sulphur and vineyard chemicals but big on taste	22.95
Reverdito, Barolo Castagni 2015, Italy Ticks all the Barolo boxes without breaking the bank - from a vineyard in La Morra	29.95
Au Bon Climat, Pinot Noir 2017, USA The sort of Pinot that is good for the soul. Silky, scented, an utter joy to drink	29.95
Jean-Jacques Girard, Savigny-Les-Beaune 1er Cru Serpentières 2015, France For lovers of ethereal Burgundies - this is heavenly	38.50
Cortonesi, Brunello di Montalcino La Manella 2013, France Cassis, tobacco, leather, balsamic - an intense, complex wine for utter indulgence	42.50

Food Available For Delivery

Pouch of Green Olives - £3.50

Tub of Smoky Chilli Nuts - £3.00

Joe & Seph's Popcorn - £3.50 (Goat Cheese, Cheddar, Salted Caramel, Prosecco or G & T)

Box of Artisan du Chocolate Sea Salted Caramels - Dark - £14.95

Box of Artisan du Chocolate Sea Salted Caramels - Milk - £14.95

