



With more than 3000 years of winemaking history and over 600 indigenous grape varieties we have compiled our wine list with one thought in mind: to send you on a journey through Spain and let you savour the ultimate regional favourites. Please ask a member of staff if you want any assistance to find a style you like to sip. Salud!

## Cavas

		<b>125ml</b>	<b>Bottle</b>
<b>El Celleret Cava Brut Nature, Macabeo/ Xarel-lo/ Parellada</b>	<b>Catalunya-Spain</b>	<b>£5.50</b>	<b>£28.00</b>

*Made in the traditional method, Brut Nature indicates that the wine has no dosage (sugar) at all. Aged for a minimum of 12 months in the bottle, the Cava accentuates notes of citrus, apple, dry and freshness with very fine bubbles.*

<b>Cava, Brut Rosé, Bodegas Sumarroca, Pinot Noir/ Garnacha</b>	<b>Catalunya-Spain</b>		<b>£29.00</b>
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*Bright pink with slight beading persistent bubbles. A very intense cava with elegant notes of red fruit and strawberries combined with floral hints.*

<b>Cava, Brut Nature, Gran Reserva, Bodegas Sumarroca Parellada/Xarel-lo/Macabeo/Chardonnay - 2011</b>	<b>Catalunya-Spain</b>		<b>£34.00</b>
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*All those who adore Champagne's classic fresh brown bread-scented yeasty flavours will love this classy Cava; rich, full, complex and toasty. Pale yellow colour. Fresh aroma, fruity and fresh on the palate with fine, pleasant bubbles that perfectly complement the wine's structure.*

<b>Clos Lentiscus Blanc de Noirs, Reserva Brut Nature 2009, Sumoll</b>	<b>Catalunya-Spain</b>		<b>£50.00</b>
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*Made from Sumoll 75 years old local grapes. Second Fermentation in the bottle for 30 months. Very fine effervescence that is accompanied by a perfect and well-balanced acidity, fresh. The finish is silky and persistent with crianza ageing notes and subtle mineral, long aftertaste. Very well structured palate perfect to accompanied with food.*

## Rosados

		<b>175ml</b>	<b>500ml</b>	<b>Bottle</b>
<b>Capellana, Bodegas de Utiel Bobal-2014</b>	<b>Valencia-Spain</b>	<b>£4.90</b>	<b>£13.95</b>	<b>£19.00</b>

*All the grapes come from the single estate called Renegado. Smooth and fresh with a spicy base and a balsamic touch. Cold maceration, cherries, strawberries, balanced acidity and fruity finish.*

<b>Mas Donis, Rosé, Celler de Capçanes Grenache/ Syrah/ Merlot - 2015</b>	<b>Montsant-Spain</b>	<b>£6.20</b>	<b>£17.60</b>	<b>£24.00</b>
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*Rose-violet colour, fresh and aromatic, vibrant red fruit flavours of strawberry and raspberry; with a hint of herby and spiciness*

**All vintages are subject to availability**

**A suggested discretionary gratuity of 12.5% will be added to your bill – All prices include VAT of 20%**



## White

175ml 500ml Bottle

### FRESH + LIGHT

Castillo del Moro, Blanco Airen - 2015 <i>Bright citrus and green apple fruit combined with a touch of grapefruit. Clean, crisp finish. Delicious.</i>	La Mancha -Spain	£4.90	£13.95	£19.00
Alvarez y Diez, Silga, DO Verdejo-2015 <i>Alvarez y Diez was founded in the Rueda region in 1941 and has long been one of the most important players in an increasingly important D.O. Beautiful green-fruit aromas combine with a hint of citrus fruits to give a fresh and vibrant nose. Fresh, varietal-fruit with citrus notes and excellent acidity.</i>	Rueda-Spain	£5.70	£15.45	£22.00
Alvarez y Diez, Mantel Blanco, DO Sauvignon Blanc-2014 <i>Delightful nose of intense mature fruit with tropical fruit notes. Fresh, intensely varietal fruit with citrus touches on the palate with very good acidity.</i>	Rueda-Spain			£28.00

### AROMATICO + EXPRESSIVE

Santos y Seixo 2015, Rotas de Portugal Blanco, IGP Alentejo - Portugal, Arinto / Antão Vaz / Verdelho <i>A project to bring a fresh new look to the wines of Portugal with ambition to provide high quality wines originating from various regions of Portugal, using only the best grapes that each region has to offer. A fairly intense fresh wine presenting a fruity aroma with hints of tropical fruit.</i>		£5.95	£16.20	£23.00
Lagar Da Xestosa, DO, Monterrei Godello-2015 <i>In 2002 Adegas Pazo do Mar was created. It was born of a 30-year family vocation, which respects and admires the age-old Ribeiro wine-making traditions, but has a fresh spirit and vision for the future. Sweet-sour fruit of optimal ripeness and freshness, white flowers, pronounced citric (lemongrass) flavours, good balance and a spicy and citric finish.</i>	Galicia-Spain	£6.50	£18.50	£26.00
Floreano, Bodegas Carballal Albariño-2014 <i>Intense fruits of ripe apple and apricot. Complex and elegant with minerality and refreshment aftertaste. Traditional style Albariño macerated on its lees.</i>	Galicia-Spain	£8.00	£23.00	£31.00
Buil y Giné 2014, Joan Giné Blanc, DOCa Priorat - Spain Garnacha Blanca / Macabeo / Viognier / Pedro Ximenez <i>A dry white wine, fruity and floral aromas combined with a broad palate and great structure. The complexity demonstrates remarkable personality. Mineral notes, ripe, smooth and fleshy on the palate.</i>				£35.00

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## White

175ml 500ml Bottle

### STRUCTURED + RICH

Torre Solar, Sobre Lias Castilla - Spain £5.70 £15.45 £22.00  
Macabeo-2014

*The suggestion of ripe pineapple, lemon and lime on the nose explode on the palate combined with crisp, refreshing acidity and a long mineral finish.*

Viña Santurnio Blanco 2015, Rioja - Spain £24.00  
Viura/ Garnacha Blanca

*Golden yellow and bright lemon colour with elegant flowers, fruit and hazelnuts aromas. Dry with just enough acidity to keep it fresh and lively with a structured and flavoursome finish of ripe fruit.*

Bodegas El Lagarto 2014, Luby, DO Tierra de Leon - Spain £35.00  
Albarin

*Some extremely old vines are planted with vines ranging from 70 to 160 years in some places. Perfect balance between minerality, natural and refreshing acidity as well as the various herbal and fruity notes. Fresh and citric with a tropical edge to the fruit. Juicy, buttery texture with a clean refreshing finish. Wonderful fruit purity.*

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## Red

175ml 500ml Bottle

### FRESH + MEDIUM BODIED

Castillo del Moro, Tinto La Mancha -Spain £4.90 £13.95 £19.00  
 Tempranillo / Syrah - 2015  
*Fresh and elegant with bags of cherry and red fruit. Light with soft tannins.*

Santos y Seixo 2015, Rotas de Portugal Blanco, £5.95 £16.20 £23.00  
 IGP Alentejo - Portugal  
 Trincadeira / Alicante Bouschet / Aragonez / Syrah  
*A project to bring a fresh new look to the wines of Portugal with ambition to provide high quality wines originating from various regions of Portugal, using only the best grapes that each region has to offer. Defined and intense garnet colour. Intense aromas of bramble and berries. Silky smooth soft and balanced tannin on the palate which also echo the fruit on the nose.*

Monastrell Roble 2012, (Organic) Jumilla - Spain £23.00  
 Monastrell  
*Thoroughly Mediterranean in style. Lightly toasted in French Oak barrels, this wine expresses the maturity and fruitiness of the Monastrell variety with hints of spice, toast and toffee.*

Abel Mendoza, Jarrarte Joven, DOCa Rioja -Spain £30.00  
 Tempranillo-2014  
*Family winery founded in 1987, Abel Mendoza and his wife Maite Fernandez, made this a lively and young wine marked by its explosion of flavours. This young wine stands out from the rest of young Rioja, showing a different personality. This lively and fruity wine, perfectly reveals the quality of the grapes that compose it, playing a magnificent symphony of colour, aroma and flavour. No Oak.*

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## Red

175ml 500ml Bottle

### CLASSIC + RARE

<b>Viña Santurnia Joven 2014, DOCa Tempranillo</b>	<b>Rioja -Spain</b>	<b>£5.50</b>	<b>£15.00</b>	<b>£21.00</b>
<i>First Vintage of Rioja Joven from Bodegas Ramon de Ayala. Fruity, fresh, lively with ripe tannins and good balance. Good development of red fruits with floral notes and reminiscent of violets.</i>				
<b>Seré, Vendrell-Rived, DO Grenache/ Carignan-2014</b>	<b>Montsant - Spain</b>			<b>£29.00</b>
<i>Seréis the name of the dry wind that comes from the interior peninsula and it is ideal to get the best conditions of the vineyard. This wine has a smooth entrance onto the palate with pleasant passage that offers subtle but flavourful nuanced red fruit flavours. Minerality, fruits and reminiscent spices aftertaste. 5 months in french oak.</i>				
<b>Bodegas Luis Cañas, Rioja Crianza, DOCa Tempranillo/ Graciano-2013</b>	<b>Rioja - Spain</b>			<b>£31.00</b>
<i>Bodegas Luis Cañas has been at the heart of Rioja since 1928 though the contemporary story begins in 1970 when Luis Cañas became the first Rioja Alavesa winemaker to bottle his young wine rather than sell it in bulk. Classic Rioja Crianza with a pleasant taste of rich red fruit flavours with smooth round tannins. Complex and structured.</i>				
<b>Zarzita 2014, Palacia Quemado, (organic) Coupage of well adapted varieties</b>	<b>Extremadura - Spain</b>			<b>£31.00</b>
<i>It has a unique balance between the fruitiness and the floral notes from the different varieties, expressing the minerality of the soil and the spicy notes of the oak.</i>				
<b>Olivastro 2012. Bodegas Carres, Util-Requena (organic) Bobal</b>	<b>Valencia - Spain</b>			<b>£35.00</b>
<i>Biodynamic wine made from Bobal Grape, native grape. The vines are between 50 -80 years old, persistent and deep fruity character with a long finish aftertaste.</i>				
<b>Viña Santurnia Gran Reserva 2004, DOCa Mazuelo / Tempranillo /Graciano</b>	<b>Rioja -Spain</b>			<b>£50.00</b>
<i>An unfiltered and balanced Gran Reserva with well-developed tannins, full-bodied ripe black fruits with balsamic with a very fine and persistent long finish. Aged in American Missouri 80% and French Oak 20% for 24 month.</i>				
<b>Rioja Reserva, DOCa Rioja-1995 Tempranillo</b>	<b>Rioja - Spain</b>			<b>£120.00</b>
<i>Cherry red tones with high robe. Fine, elegant and complex on the nose with concentration of black fruit, subtle touches of creamy oak as well as hints of roasted coffee minerals. Ample and fresh with elegance, complexity and power. Black fruit jam liquorice; firm structure and long, delicious and persistent finish. A fine example of Spain's most acclaimed region. 18 month in oak (French &amp; New Oak).</i>				

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## Red

175ml 500ml Bottle

### FULL + BOLD

<p><b>The Mimic 2013, DO Shiraz</b></p>	<p><b>Jumilla -Spain</b></p>	<p><b>£5.70</b></p>	<p><b>£15.45</b></p>	<p><b>£22.00</b></p>
<p><i>A deep, rich ruby colour. The nose is a heady mix of plum, cassis, damson and smooth vanilla with a touch of spice and very slight touch of mint. The palate is equally impressive, showing more dark fruits, cherry, plum, more savoury damson and creamy smooth vanilla, lingering with structured acidity and lasting warmth on the end palate.</i></p>				
<p><b>La posada La Llave Roble 2012, VDT (organic) Castilla La Mancha - Spain</b></p>		<p><b>£6.20</b></p>	<p><b>£17.60</b></p>	<p><b>£24.00</b></p>
<p><i>Aged 4 months in barrel. Medium body, fruitiness and well integrated oak.</i></p>				
<p><b>Membrillera 2014, Bodegas Carre, Bobal</b></p>	<p><b>Valencia - Spain</b></p>	<p><b>£6.35</b></p>	<p><b>£18.00</b></p>	<p><b>£25.00</b></p>
<p><i>This Bodegas uses their own old vineyards to obtain low yields following a Biodynamic and Organic philosophy. Bobal at this altitude tends to be low in alcohol, retains the acidity and producers well-structured reds with an intense concentration of ripe fruits and freshness.</i></p>				
<p><b>Julia Kemper 2010, Elpenor, (organic) Touriga Nacional / Tinta Roriz / Alfrocheiro / Jaen</b></p>	<p><b>Dão - Portugal</b></p>			<p><b>£35.00</b></p>
<p><i>From a 17 ha vineyard - This wine results from the combination of the four main grape indigenous varieties of the Dão region. Deep ruby coloured with an intense aroma of wild berries and bergamot. In the mouth it is full-bodied, without losing its elegance. The aftertaste is long and complex.</i></p>				
<p><b>Tio Uco 2015, Albear de Dios, (organic) Tinto de Toro / Garnacha</b></p>	<p><b>Toro - Spain</b></p>			<p><b>£35.00</b></p>
<p><i>Full of character and fruitiness, well balanced wine with the full expression and concentration of the terroir and the old vines.</i></p>				
<p><b>Petit Mas Sinenç 2010 (organic) Cabernet Sauvignon / Merlot / Garnacha / Carignan</b></p>	<p><b>Priorat - Spain</b></p>			<p><b>£43.00</b></p>
<p><i>Aged for 6 months in oak. Intense and full-bodied wine with soft tannins, excellent presence of red and black fruits, minerality and with long refreshment finish.</i></p>				
<p><b>Dominio de Cair, DO Tempranillo</b></p>	<p><b>Ribera del Duero - Spain</b></p>			<p><b>£45.00</b></p>
<p><i>Ribera del Duero has long been one of the most revered regions of Spain thanks to the presence of Vega Sicilia since the 19th century. The wine shows some lovely black cherry with good depth of colour. An intense nose of fine wood, leather, cigar box, dark chocolate &amp; fruit combine with sweet tannins to produce a beautifully balanced, elegant red wine. Full and powerful on the attack with good balance. A meaty, juicy mouth feel with sweet tannins. Long, lingering finish.</i></p>				

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