

# Our Sommelier Recommends

Our wines are carefully selected to complement the finest seafood by our Sommelier, Tim McLaughlin, Owner of Sommelier's Choice. Tim was short-listed for the Harpers & Queen Sommelier of the Year award. His philosophy is to search and work with family wineries, producing high quality wines in small quantities aiming for something really special.

## Sparkling and Champagne

Louis Barthelemy, Brut Amethyste, Ay, France **by glass £12, bottle £65**

Prosecco Rustico, Superiore DOCG Nino Franco, Italy **by glass £9, bottle £42**

Albarino Brut Nature, Mar de Frades-Rias Baixas, Spain, **bottle £58**

## White

Knightor Carpe Diem NV, Cornwall, England **bottle £36**

Pouilly Fume 2017, Domaine Barillot, Loire Valley, France **bottle £40**

Gavi di Gavi DOCG 2017, Gianlorenzo Picollo, Italy, **bottle £37**

Pinot Gris 2016, Domaine Mader, Alsace, France, **bottle £43**

Pouilly Fuisse 2016, Vincent Besson, Burgundy, France, **bottle £47.00 or Magnum £92**

Mersault "Les Tillets" 2016, Domain Barthelemot, Burgundy, France, **bottle £89**

## Red

Cote de Rhone Acantalys 2015, Rhone, France, **bottle £27**

Pinot Noir 2017, Sileni Cellar selection, Hawks Bay, New Zealand, **bottle £36**

Bourgogne Rouge 2014, Domaine Chasselay, France, **bottle £55**

If you have a food allergy or intolerance, please let us know before you order. While we do everything we can to control cross-contamination, our kitchens handle all allergens and so do the places our ingredients come from.