



WINE LIST

CHAMPAGNE & SPARKLING

	125	Bottle
Castelli Prosecco Prosecco, Italy.	5.95	28.95
Easy-drinking fizz from the north of Italy, light straw colour, fruity, fresh & floral. You know you love it.		
Rathfinny Estate Rose Brut 2016, Alfriston, Sussex.	9.50	49.95
An expressive red-fruit style that beautifully showcases the increased presence of Pinot Noir within the blend. Vivid coral in hue, Rathfinny Rosé has a lifted nose of wild strawberries and mandarin zest, giving way to a rich mousse of Rainier cherries and candied red apple skin, and a silky, strawberry shortcake finish, another Ritz favourite.		
Rathfinny Estate Blanc de Noirs 2015, Alfriston Sussex.	9.50	49.95
The first vintage of the Rathfinny premium Pinot Noir/Pinot Meunier blend, produced from grapes grown and hand-harvested on Rathfinny Wine Estate. It has an enticing blush which sets the scene for perfumed peony and wild strawberry on the nose, while on the palate, its rich mousse of raspberries and toasted almonds gives way to a caramelised red-apple finish. As served at The Ritz Hotel, London for over £100.		
Castelnau Curvee Brut Reserve NV, France.	9.50	49.95
This is the "signature dish" of the House of Castelnau with its stand-out characteristic of long maturation. The reserve wines in the blend add maturity and complexity, and this is enhanced by an extended ageing of at least 6 years which is quite exceptional in Champagne. This refined champagne, perfect both as an aperitif and with the finest of food has a remarkable freshness on the finish.		
Taittinger Brut Réserve NV, France.		60.00
Iconic House. Light, delicate and elegant; dry, fresh and balanced with a green fruit and citrus character. Produced from first pressings, with up to 20% of reserve wine used to ensure consistency of style from year to year. The blend is 40% Chardonnay, 35% Pinot Noir, 25% Pinot Meunier; it receives three to four years ageing prior to release, this results in subtle hints of biscuit and brioche.		
Pol Roger Brut NV, France.		65.00
Sir Winston Churchill's favourite champagne! Reliably delicious, year after year. Blended from at least three different vintages, and from the region's three different grapes, Pinot Noir, Chardonnay and Pinot Meunier.		

WHITE	175	250	Bottle
Kleine Zalze Cellar Selection Bush Vines Chenin Blanc Coastal Region, South Africa 2018	5.75	6.95	19.95
You may not know Chenin Blanc, but the South Africans really do. Gentle, creamy, and seductively fruity.			
Da Luca Pinot Grigio, Terre Siciliane, Italy 2018	5.75	6.95	18.95
This Pinot Grigio comes from Sicily, down off the toe of Italy, the grapes ripened under a warm Sicilian sun. White flowers, pink grapefruit, Cox's apple aromas, tastes of melon and guava.			
Picpoul de Pinet, Réserve Mirou , France 2018	5.75	6.95	19.95
Bright, fresh, tangy southern French white from the sleepy village of Pinet. Dry, but faintly creamy. Fish friend.			
Waipara Hills Sauvignon Blanc, Marlborough, New Zealand 2018	6.75	8.25	24.95
Kiwi Savvy, bags of flavour. A generous and lifted style, showing powerful aromas of melon, nettle and gooseberry; the palate bursts with fresh citrus and grapefruit notes, the fruit carrying through to the aromatic finish. Not backward in coming forward.			
Gavi Ca' Bianca, Piemonte, Italy 2017	6.75	8.25	27.95
Made from the Cortese grape variety, grown in vineyards 350 metres above sea level, pale gold with notes of white flower mingled in with ripe green fruit, minerality and a touch of honey. Great with pasta and white meat.			
Mathieu de Brully Les Arbeilles Chardonnay, Vin de France 2017			27.95
Brilliant white Burgundy lookalike. Ridiculously cheap for the quality. A fresh, unoaked Chardonnay that shows floral aromas, reminiscent of white rose, acacia and honeysuckle, with citrus fruit, finishing dry.			
Tempus Two Copper Series Wilde Chardonnay, NSW Australia 2016			28.95
Classic Chardonnay pronounced stone fruits with vibrant but subtle oak with notes of lemon rind & white peach.			
Gavi Di Gavi Bricco De Fiori, Italy 2018			29.95
100% Cortese grapes, fresh & intense with good minerality. Crisp & soft on the palate, well balanced.			
Sancerre, Les Collinettes, Joseph Mellot, France 2018			32.95
Very stylish Sauvignon Blanc from one of the savviest producers in the eastern Loire Valley. Gooseberries, herbs, bright acidity and a real sense of class.			
Chablis, Lamblin & Fils, France 2018			34.95
Top Chablis vines are grown on the same chalk we have in the South Downs. Dry, lean but intense flavour. Decanter World Wine Awards 2018. Mouth-watering and minerally this classic Chablis is perfect with simply prepared seafood, chicken and salads.			
Pouilly-Fuissé Les Petites Pierres, Louis Jadot, France 2017			39.95
Louis Jadot buy from over 40 growers around the five villages of Fuissé, Pouilly, Solutré, Vergisson and Chaintre and take immense care in controlling the production and maturation in oak barrels of this great wine. 40% of the blend is barrel-fermented and aged for five months. A very fine example from this famous village.			

ROSÉ	175	250	Bottle
Côtes de Provence Rosé, M, Minuty, France 2016/17	7.75	9.95	28.95
And this is the classic, pale, coral-pink Provence rosé. Great for slurping in the sun, but also fab with grilled fish and white meats.			
RED	175	250	Bottle
The Guv'nor, Spain, Felix Solis, Spain NV	5.45	6.75	18.95
Big, ripe, sweet-fruited and gloriously gluggable.			
Lunaris by Callia Malbec, San Juan, Argentina 2016	5.75	6.95	19.95
The Argentinians have seduced us with their ripe, juicy Malbecs. This is no exception. Deeply drinkable. Perfect with grilled & roasted red meats.			
Veramonte Merlot, Chile 2016	5.75	6.95	19.95
A rich and chocolaty Merlot with some exotic touches of eucalyptus and tobacco on the palate. The 12 months in French and American oak barriques gives a lovely toasty edge to the typically smooth, rounded finish. A great all-rounder - good with Mediterranean dishes, spicy food or a Sunday roast.			
Emotivo Montepulciano D'Abruzzo, Italy	5.75	6.95	19.95
This Montepulciano is a richly coloured, soft and fruity wine with enticing plum and blackberry aromas and a smooth velvety texture.			
Gavi Ca' Bianca, Piemonte, Italy 2017	6.75	8.25	27.95
Made from the Cortese grape variety, grown in vineyards 350 metres above sea level, pale gold with notes of white flower mingled in with ripe green fruit, minerality and a touch of honey. Great with pasta and white meat.			
Masseria Borgo Dei Trulli, 'Lucale' Primitivo, Puglia, Italy 2016	6.95	8.45	24.95
Lucale is intense garnet red in colour, with a complex bouquet reminiscent of cherries, raspberries and redcurrants. The oak ageing adds a pleasant roasted and spicy aroma. Full-bodied, it is supple and well-balanced, with layers upon layers of dark fruit, fine tannins and a long and lingering finish. Perfect with roasted red meats, game and hard cheeses.			
Cotes du Rhone, Jean-Luc Columbo, Rhone, France 2016	6.95	8.45	24.95
Grenache, Syrah, Mourvèdre. Old vines, a minimum of 25 years. Intense bright purple. Seductive nose of small red fruits, but also coriander and bay leaf. Fresh and silky on the palate, the aromas follow through on to the mouth prolonged by notes of liquorice and spice. Spends nine months maturing in oak. Ripe blackberry fruit and a touch of spice; perfect for warming lamb, beef or mushroom dishes. BRONZE (2013) International Wine Challenge 2015. BRONZE (2013) Sommelier Wine Awards 2015.			
Chateau Haut-Mouleyre, Bordeaux, France 2016	7.75	9.95	28.95
Consistent award-winning Chateau, this wine shows single vineyard characteristics at an affordable price; a good quality wine that provides classic claret flavours. Will pair well with roasted and grilled notes, charcuterie and cheese.			

RED

175 250 Bottle

Marqués de Morano Rioja Reserva**7.75 9.95 28.95**

A blend of Tempranillo, Mazuelo and Graciano grapes from the Rioja Alta area. Aged in small oak barrels for two years before a further year in bottle. A mature, graceful wine with a long, lingering, velvety style.

Gigondas, Dauvergne Ranvier, France 2015/16**32.95**

Mini-Châteauneuf-du-Pape, from just down the road. Same type of grape (mainly Grenache), lots of flavour, just less expensive. Hand-harvested and de-stemmed, the grapes undergo a long fermentation to extract the compounds built up in the ripe grapes.