

La Cocina

WINE MENU

White

Chispas Macabeo-Chardonnay ABV 13%

Glass £6.25 Bottle £24

An exciting Macabeo-Chardonnay blend from Campo de Borja where the hot climate and low-yielding vines produce a wine with impressive structure and fruit concentration. Try with classic Spanish tapas such as tortilla and patatas bravas.

Torres Natureo Muscat ABV 0% (Alcohol Free)

Glass £6.25 Bottle £24

After a classic winemaking process in which the grapes are fermented, an aromatic wine is obtained, using 100% Muscat of Alexandria. The alcohol is then carefully removed, therefore preserving its full aroma and flavour. Excellent as an aperitif and with all kinds of fish and seafood.

Cielo, Santerive Soave DOC ABV 12%

Glass £6.55 Bottle £25

Made predominantly Garganega with just a touch of Trebbiano (di Soave) to create a crisp, clean, and classic Soave. If you like Pinot Grigio, this is a must try! Food pairing: Ideal match for shellfish and seafood.

La Delfina Pinot Grigio ABV 10.5%

Glass £6.85 Bottle £26

Made from the grapes grown in Sicily, this crisp Pinot Grigio has a delicate pale straw colour. It offers lovely citrus fruit flavours on the nose accompanied by soft honey undertones. Try with grilled fish, seafood, or pan-fried shellfish.

Quinta da Calcada, Lago Cerqueira Vinho Verde ABV 10%

Glass £6.85 Bottle £26

Located in the heart of the Vinho Verde region, Quinta da Calçada was founded in 1917 in the quaint village of Amarante. It is one of the oldest and most established producers in the region, known for their high quality and low alcohol.

Taringi Marlborough Sauvignon Blanc ABV 12.5%

Glass £7.35 Bottle £28

Classic Marlborough Sauvignon Blanc. Lovely lifted notes and a beautifully fresh, crisp palate with vivid fruit lengthened with a generous dry finish. Great with green salads, avocado, asparagus, peppers and goats cheese.

Roberto Sarotto Tenuta Manenti Aurora Gavi DOCG ABV 12.5%

Bottle £34

The Sarotto family have been growing in the region since the 16th century. The vineyard's combination of Miocene marne/tufo soils and 50-year old Cortese vines produce a crisp, focused and mineral-driven wine. Pair with grilled fish or Goat's cheese.

Bodegas Gallegas, Rectoral do Umia Albarino ABV 12.5%

Bottle £39

Hailing from the steep slopes of Ribeiro comes this gorgeous Godello with abundant fruit, racy acidity and fine finish. Food pairing: Best served alongside shellfish and white fish

Hubert Brochard Sancerre Blanc ABV 13%

Bottle £49

100% Sauvignon Blanc from a blend of parcels on varying soils. The wine is aged for several months to add weight and texture, yet retains wonderful vibrancy and energy. A stellar Sancerre. Excellent as an aperitif or light summer salads

Red

Cielo Santerive Bardolino DOC ABV 12%

Glass £6.25 Bottle £24

Grown to the east of Lake Garda from the traditional Veneto varietals of Molinara, Corvina and Rondinella (like Valpolicella), producing a light, delicate red that is perfect for drinking throughout the summer. Ideal match for tomato based dishes.

Chispas Tempranillo ABV 13.5%

Glass £6.55 Bottle £25

An exciting Tempranillo from Campo de Borja where the combination of hot climate and low-yielding vines produce a wine with impressive structure and fruit concentration. Perfectly paired with meatballs, chorizo as well as lamb cutlets

Lastarria Reserva Pinot Noir ABV 13.5%

Glass £6.85 Bottle £26

This Reserva Pinot Noir is made with premium grapes from Leyda Valley; one of Chile's cool climate sub-regions thanks to the morning fog and ocean breezes that slow the grape ripening, leading to complexity and finesse. Perfect with berry sauces.

All wines are served as a 175ml glass, with smaller measures available on request.

La Cocina

Primasole Primitivo IGT ABV 13.5%

Glass £7.10 Bottle £27

Zinfandel's distant cousin from the southern region of Puglia. A classic red with an abundance of red and black fruit with well-integrated hints of spice. Rich, ripe and rounded - a serious easy drinker! An ideal match for tomato based dishes.

Domaine de Montmarin Merlot ABV 13.5%

Glass £7.35 Bottle £28

The Domaine de Montmarin Merlot is full of fresh red berry fruit characters, a lick of soft vanilla and plum, and cosy, full finish. Pair with cottage pie, with parmesan enriched mash and fresh spring peas.

Nieto Senetiner, Benjamin Malbec ABV 12.5%

Bottle £32

Nieto Senetiner produces classic and modern wines characterised by the unique balance of power and finesse that defines the best wines of the region. The soft, sweet tannins provide a perfect match for barbequed meats, stews and tomato-based dishes.

Asua Crianza Rioja Cune ABV 14%

Bottle £36

An easy-drinking Crianza which has been aged for 18 months in French oak barrels prior to release. Made from grapes that have been hand-harvested from bush-trained vines in the Rioja Alta region. This wine will go particularly well with lamb and potatoes.

Cantina di Negrar Amarone della Valpolicella DOCG ABV 15.5%

Bottle £58

With roots going back to 1933, Cantina di Negrar are a great example of a modern-day cooperative with a total of 230 growers tending to 750-hectares of vines. Since their inception they have been at the very forefront of development in Valpolicella.

Rose

Chispas Garnacha Rosado ABV 13.5%

Glass £6.30 Bottle £24

An exciting Garnacha rose from Campo de Borja where the combination of hot climate and low-yielding vines produce a wine with impressive structure and fruit concentration. Food pairing: Excellent with classic Spanish tapas such as Serrano ham, croquetas as well as shellfish.

Portraits of America LA White Zinfandel Rose ABV 9.5%

Glass £6.55 Bottle £25

Easy-going rose from California, simple and straightforward with summer berry fruit core and an off-dry finish. Great for barbeques or a summer's evening quaffer. Food pairing: Great with a fresh summer tomato and mozzarella salad.

La Delfina Pinot Grigio Blush ABV 10.5%

Glass £6.85 Bottle £26

Light, salmon pink in colour with an enchanting nose full of summer fruit flavours. Food pairing: Greek salad, with feta and cherry tomatoes.

Sparkling

Quinta da Calçada, Portal da Calçada Patusco Espumante Vinho Verde ABV 11%

Glass £6.30 Bottle £24

Located in the heart of the Vinho Verde region, Quinta da Calçada are known for their high quality, low alcohol and increasingly popular Vinho Verde. Food pairing: Perfect as an aperitif in its own right or with shellfish.

Prosecco DOC Brut Terre di Sant'Alberto ABV 11%

Bottle £26

Terre di Sant'Alberto's Tenet is an excellent Brut Prosecco that is fresh, elegant and balanced. A fusion of green apple with added white stone fruits flows through onto a long, lingering finish. Perfect as an aperitif with canapes - olives and cured meats.

Vilarnau Cava Brut Reserva ABV 11.5%

Bottle £28

Located in Catalunya's Cava heartland the grapes are cultivated with a range of organic practices to craft a first-class Cava. A smart alternative to Champagne, with vibrant flavours of green apple, citrus and toast. Ideal with oysters, or a seafood appetiser.

Silver Reign Charmat Brut, Silverhand Estate ABV 12%

Bottle £35

A refreshing and elegant sparkling wine, Silver Reign is a blend of Pinot Noir, Pinot Meunier and Chardonnay grapes. Each grape variety is harvested only when it reaches its optimum maturity. Food pairing: Serve with seafood, salads, or soft British cheeses.

Bollinger Special Cuvee Champagne ABV 12%

Bottle £72

Famous for its consistently high quality and great overall balance. One of the best Grandes Marques Champagnes available. The preference for Pinot Noir as the majority component gives a ripe and powerful flavour profile, with a refined, sophisticated nature.

All wines are served as a 175ml glass, with smaller measures available on request.