

## SPARKLING

125 / BTL

### Add a little sparkle

Prosecco Spumante Azzillo, Italy	6.20 / 28.25
Prosecco Treviso Spumante Brut Della Vite, Italy	38.00
Prosecco Spumante Rosé Barocco, Italy	29.50
Classic Cuvée 'Hindleap' Brut Bluebell Vineyards, England	47.50
Reserve Rosé Hawkins Bros, England	50.00
Classic Cuvée Brut Nyetimber, England	55.00

## WHITE

125 / 175 / 250 / BTL

### Aromatic & fragrant

Grenache Blanc 19/20 La Loupe, France	3.95 / 5.35 / 6.90 / 19.95
Sauvignon Blanc 19/20 La Playa Vineyards, Chile	4.60 / 6.10 / 7.75 / 23.50 magnum 47.00
Picpoul de Pinet 19/20 Sel et de Sable, France	5.50 / 7.40 / 9.65 / 28.75
Pinot Grigio 'Portenova' 19/20 Sacchetto, Italy	4.85 / 6.30 / 8.50 / 24.75

### Elegant & complex

Sauvignon Blanc 19/20 Smith & Co, New Zealand	6.40 / 8.50 / 11.00 / 33.50
Macon Lugny 'Les Genievres' 19/20 Louis Latour, France	33.50 magnum 65.50
Chenin Blanc 19/20 (carbon neutral) Backsberg Estate Cellars, South Africa	4.80 / 6.30 / 8.25 / 24.50
Gavi di Gavi 19/20 Conti Sperone, Italy	38.50

### Bold with bags of flavour

Chardonnay 18/19 Wakefield Estate, Australia	29.00
Albarino 19/20 Genio Y Figura, Spain	35.00
Chablis 18/19 Simonnet-Febvre, France	42.50
Chardonnay Reserve 19/20 Viu Manent, Chile	5.20 / 6.70 / 8.75 / 26.00

## ROSÉ

125 / 175 / 250 / BTL

### Think Pink

Grenache of Barossa Rosé 19/20 Rogers & Rufus, Australia	5.35 / 7.25 / 9.50 / 28.00 double magnum 125.00
Cinsault Languedoc Rosé 19/20 La Vigneau, France	4.60 / 6.10 / 7.75 / 23.50
Provence Rosé 'Gold Label' 20 Château de Fonscolombe, France	34.50
Whispering Angel Provence Rosé 20 Chateau d'Esclans, France	41.00 magnum 80.00

## VEGAN FRIENDLY

125 / 175 / 250 / BTL

### White

Viognier 19/20 Dominio de Punctum, Spain (organic & biodynamic)	26.75
Vinho Verde 19/20 AB Valley Wines, Portugal	5.35 / 7.25 / 9.50 / 28.00

### Red

Merlot Reserve 19/20 Viu Manent, Chile	4.80 / 6.30 / 8.25 / 24.50
Malbec 'Patagonia Select' 19 Familia Schroeder, Argentina	37.50

## OUR TOP PICKS

BTL

### For those wanting something a little special

#### White

Saint Veran 19/20 Louis Latour, France	38.75
Chardonnay 'Burnside' 17/18 McHenry Hohnen, Australia (organic & biodynamic)	46.00

#### Red

Rioja Reserva 15/16 Marques de Riscal, Spain	39.50
Merlot 14 Morgenhof Estate, South Africa	37.50
Reserve d'Angludet 15/16 Margaux, France	60.00

## RED

125 / 175 / 250 / BTL

### Spicy & complex

Shiraz Cabernet Sauvignon 18/19 Terre d'Or, France	3.95 / 5.35 / 6.90 / 19.95
Vega Tinto 18/19 DFJ Vinhos, Portugal	27.50
Shiraz 18/19 Wakefield Estate, Australia	5.60 / 7.55 / 9.75 / 29.00
Bordeaux Superieur 'Merlot' 16/18 Château Le Breton, France	5.40 / 7.40 / 9.50 / 28.25
Malbec Gran Reserva 18/19 Viu Manent, Chile	5.80 / 7.80 / 10.00 / 31.00

### European classics

Rioja Crianza 'Arienzo' 16/17 Marques de Riscal, Spain	6.10 / 8.20 / 10.75 / 32.00
Pinot Noir 'Valmoissine' 18/19 Louis Latour, France	5.90 / 8.00 / 10.25 / 31.50 magnum 62.50
Montagne Saint Emilion 16 Château Gachon, France	36.50
Chianti Classico Riserva 16/17 Banfi, Italy	40.00
Santenay 18/19 Louis Latour, France	47.50

### Smooth, soft & warming

Montepulciano d'Abruzzo Riserva 17/18 Torre del Colle, Italy	5.10 / 6.70 / 8.50 / 26.50
Cabernet Merlot 'Rocky Road' 15/16 McHenry Hohnen, Australia (organic & biodynamic)	6.80 / 9.30 / 12.00 / 35.00
Carignan 'Vieilles Vignes' 19/20 Roche de Belanne, France	4.60 / 6.10 / 7.75 / 23.50
Fleurie 17/18 Henry Fessy, France	38.00
Tempranillo 19 Wine & Roses, Spain	27.25
Merlot 18 La Playa Vineyards, Chile	magnum 47.00

## DESSERT

125 / ½ BTL

### Sweet Tooth?

Late Harvest Botrytis Riesling 2017/20 (50cl) Paulett Vineyards, Australia	9.90 / 29.50
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Lots of tasting (slurp) helped us decide on our selection so we hope you enjoy it! The Hippo Crew.  
Wines by the glass: ABV 11-15%