

Bin

Bottle

ROSÉ WINE

Roses can range from being very dry to very sweet and this is key to partnering them with food, they can be quite flexible with food as long as the sweetness level of the dish is matched. Chicken, fish and summer-cuisine can all be enhanced with a chilled glass.

DRY, ELEGANT ROSÉ

- 20. Parini Pinot Grigio Rosé delle Venezie | Italy 12% 17.50
Soft and fruity 'PG' rosé, good with chicken, pork, salads and seafood.

CHAMPAGNE & SPARKLING WINE

Sparklers are great food wines as generally they have a mouth-watering quality that makes them an ideal partner for fish and other seafood, as well as light chicken dishes, salads and many lightly-flavoured starters.

- 21. Pigalle Brut | France 10.5% 19.50
Mouth-watering and refreshing with simply prepared seafood, chicken and salads.
- 22. Sant' Orsola Prosecco Extra Dry | Italy 11.5% 21.95
Whilst famed as an aperitif, the soft fizz of Prosecco also partners light chicken dishes, delicate seafood and salads well.
- 23. Moët & Chandon Brut Impérial | Champagne 12% 40.00
A well known blend of older reserves with young wines to ensure a consistency of this flowery aroma and warm biscuit hints.
- 24. Moët & Chandon Rosé Impérial | Champagne 12% 48.00
Salmon-pink in colour, this has a wonderful fresh, floral style with summer strawberry flavours.



Food Allergies & Intolerances

Should you have concerns about a food allergy or intolerance please speak to our staff before you order your food or drink

ABV% may vary




WINE LIST

Specially selected wines to complement your meal

Bin 175ml 250ml Bottle

WINES BY THE GLASS WHITE,

1. Footsteps Pinot Grigio, Veneto | Italy 12% 4.30 5.80 16.95
Light and refreshing, a mouth-watering partner for salads and seafood.
2. Footsteps Sauvignon Blanc Central Valley | Chile 13% 4.30 5.80 16.95
Zesty and zippy, a refreshing partner for salads, chicken and fish dishes.
3. Footsteps Chenin Blanc, Western Cape South Africa 13% 4.30 5.80 16.95
Matches well with pork, chicken and vegetable dishes with a touch of sweetness to them.
4. Footsteps Chardonnay | SE Australia 13% 4.30 5.80 16.95
Mouth-watering and refreshing with simply prepared seafood, chicken and salads.

WINES BY THE GLASS ROSÉ

5. Footsteps Rosé, California | USA 11% 4.30 5.80 16.95
Sweet, soft and light rosé, can work well with savoury foods that have a sweet dimension.

WINES BY THE GLASS RED

6. Footsteps Merlot, Pays d'Oc | France 13% 4.30 5.80 16.95
Good with light Mediterranean dishes with cream, cheese or tomato sauces.
7. Footsteps Shiraz | SE Australia 14% 4.30 5.80 16.95
Soft and spicy partner for beef and chicken dishes with hot, tangy or fruity dark sauces.
8. Footsteps Cabernet Sauvignon Central Valley | Chile 13.5% 4.30 5.80 16.95
Fruit-driven, a good match for light meat and vegetable based dishes.

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VERY DRY, DELICATE, LIGHT WHITE

Delicately flavoured, crisp, generally with a very dry finish. Ideally suited to partner light, delicately flavoured dishes, particularly fish, shellfish and light salads. They are particularly good with Mediterranean dishes.

9. Frascati Terre dei Grifi, Fontana Candida | Italy 12.5% 19.50
Delicious bright, herbal notes - excellent with light Mediterranean, salad and seafood dishes.

DRY, HERBACEOUS OR AROMATIC WHITE

Great with white fish, chicken and other white meat dishes, particularly when cooked with green herbs or in creamy sauces. The most aromatic and less dry wines work well with lightly spiced dishes.

10. Vidal Sauvignon Blanc, Marlborough | New Zealand 14% 26.50
Herbaceous and zesty, perfect with white fish, asparagus, goat's cheese or dishes with green herbs.
BRONZE (2013) DECANTER WORLD WINE AWARDS 2014

JUICY, FRUIT-DRIVEN, RIPE WHITE

Richly flavoured with the attention firmly on their ripe, often, tropical fruit character. They have the weight of flavour to cope with strongly flavoured seafood, chicken and pork dishes which may be lightly spiced or have light creamy sauces.

11. Flagstone Noon Gun Chenin Blanc-Sauvignon Blanc-Viognier 18.50
Western Cape | South Africa 13%
Brilliant with roasted pork, vegetable dishes and creamy sauces.
12. Côtes du Rhône, Les Abeilles Blanc, Jean-Luc Colombo 25.50
France 13.5%
'A voluptuous palate, warm notes and good length,' noted consultant sommelier Nicolas Clerc MS.
SILVER (2013) SOMMELIER WINE AWARDS 2014

FULL-FLAVOURED, NUTTY, OAKED WHITE

Complex with spicy notes complementing the ripe fruit flavours. The European wines are delicious with seafood and all but the darkest meats with butter or cream-based sauces, whilst the richer 'new world' examples match well with even spicier and richer sauces.

13. Viña Real Rioja Blanco, Barrel Fermented | Spain 13.5% 24.95
Just perfect with chicken, pork, pastry with rich buttery and creamy sauces.

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SPICY, WARMING, PEPPERY RED

Their spicy character and often rich, fruity style make them a good selection with strongly flavoured beef and lamb dishes. The richest, ripest wines, when paired with spicy foods, act as if to turn the heat up.

14. Côtes du Rhône, Les Abeilles Rouge, Jean-Luc Colombo 24.95
France 13.5%
Ripe blackberry fruit and a touch of spice: perfect for warming lamb, beef or mushroom dishes.
BRONZE (2011) INTERNATIONAL WINE CHALLENGE 2014

JUICY, MEDIUM-BODIED, FRUIT-LED RED

With their juicy fruit character these wines make great partners for fuller-flavoured pork and chicken dishes particularly those with dark, rich sauces. Delicious with grilled lamb, roast beef, game, char-grilled vegetables or baked pasta.

15. Rare Vineyards Pinot Noir | Vin de France 13% 19.00
Fresh, savoury, berry-fruit flavours that are excellent with light game, rich chicken and pork dishes.
16. Flagstone Longitude Cabernet Sauvignon-Shiraz-Malbec 20.95
Western Cape | South Africa 14%
A great choice for rich beef dishes, especially steak.
17. Montepulciano d'Abruzzo Vigne Nuove, Valle Reale 23.95
Italy 13.5%
Full-flavoured Montepulciano, ideal for partnering with full-flavoured meat dishes or those with cheese, cream or tomato sauces.
18. Viña Real Rioja Crianza | Spain 13% 27.95
Fruity, smooth Rioja is ideal with spicy chicken, grilled or roasted dark meats and rich vegetarian dishes.
19. Vidal Reserve Series Pinot Noir 33.50
Hawke's Bay | New Zealand 13.5%
'Vivid and youthful, with sweet, bright bramble aromas. This is a bolder, gutsy style, with plenty of flavour and a fresh finish,' said judging team leader Richard Bampffield MW.
BRONZE (2012) SOMMELIER WINE AWARDS 2014

