

## ROSE WINES

		175ml	250ml	750ml
<b>NEW</b>	<b>Flic – Portugal (vegan)</b> A lovely off dry style with plenty of strawberry and red berry fruits.	5.00	6.50	17.50
<b>NEW</b>	<b>Cashmere – Portugal (vegan)</b> Cherry and strawberry on the palate with a smooth red fruit finish	6.90	8.80	25.00
	<b>Côtes de Provence Rosé – Azure Mirabeau, France</b> Morello cherry and orange peel on the nose, with good fruit and a balancing note of bitterness on the palate	7.50	9.90	29.50
	<b>Whispering Angel – France</b> Pale pink in colour, it has flavours of redcurrant, dried flowers and spices on the nose, with a subtle herbal quality. Dry, with bitter red fruit flavours, it has a firm finish with lingering herbal notes.	13.00	16.50	48.00
<b>NEW</b>	<b>Elusia Rosato Spumante – Italy</b> Sweetness varies from very dry to medium-sweet. Their rich fruitiness is typically balanced with a crisp acidity.		6.50	24.00

## NEW! SWEET WINES

		100ml
	<b>Sauternes (Sauvignon Blanc/Semillon) – Bordeaux, France</b> Crisp with acidity and ripe with apricot flavours, this is a finely perfumed wine. A core of botrytis hints at future richness. It boasts bitter orange notes and a bright finish. <i>Great with rich desserts.</i>	5.70
	<b>Stratus Ice Wine (Riesling) – Canada</b> This Riesling Icewine is reserved and subtle with classic Niagara aromatics of lime, grapefruit, honey and stone fruits. <i>Great with creamy desserts.</i>	9.50
	<b>Royal Tokaji Blue Label 5 Puttonyos (Furmint blend) – Hungary</b> A medium amber colour with a nose of orange peel, figs and cinnamon. The sugar on the palate is well-balanced by the fine acidity, leading to a clean, refreshing finish.	8.70
	<b>Muscat de Beaumes de Venise (Muscat) – France</b> A complex nose of ripe peaches and citrus with flowers, an ample and harmonious mouthfeel and a long, fresh finish.	7.50
	<b>Alcyone (Tannat) – Uruguay (vegan)</b> The resulting drink has a radiant purple hue and honey like texture. Flavours of Madagascan vanilla bean and a hit of cherries and spice with a long velvety finish.	8.00