

# VINTRY & MERCER

## WINE MENU

### SPARKLING, served by the bottle

Prosecco 1754 Case Defra DOC, <i>Italy</i>	£39.50
Prosecco 1754 Case Defra Rose DOC, <i>Italy</i>	£40.00
Champagne Charles Heidsieck Brut NV, <i>France</i>	£80.00
Champagne Charles Heidsieck Rose NV, <i>France</i>	£100.00
Champagne Charles Heidsieck Blanc De Blancs NV, <i>France</i>	£125.00

### WHITE, served by the bottle

Domaine Haut Bourg, <i>Italy, Grolleau Gris</i>	£26.00
Terre Sicilane, Vini del Sole, <i>Italy, Inzolia</i>	£27.00
Domaine de la Mirande, <i>France, Picpoul</i>	£29.00
Planalto Douro, Casa Ferreirinha, <i>Portugal, Viosinho, Malvasia Fina</i>	£29.00
Château Deville, <i>France, Sauvignon, Semillon, Muscadelle</i>	£34.00
Alpha Zeta "Terrapieno", <i>Italy, Pinot Grigio</i>	£35.00
Vida Orgánica, <i>Argentina, Torrontes</i>	£37.00
Original, Raats Family, <i>South Africa, Chenin Blanc</i>	£39.00
Ribbonwood, Marlborough, <i>New Zealand, Sauvignon Blanc</i>	£41.00
Cave de Ribeauville, <i>Alsace, France, Pinot Blanc</i>	£45.00
Maximin Grünhaus, "Maximin", <i>Germany, Riesling</i>	£45.00
"Alba Martin" Rias Baixas, <i>Spain, Albarino</i>	£46.00
El Coto, Finca Carbonera 875m, <i>Spain, Chardonnay</i>	£50.00
Sancerre, Domaine des Brosses, <i>France, Sauvignon blanc</i>	£60.00

### RED, served by the bottle

Centelleo Vinos Mas Buscades, <i>Spain, Tempranillo</i>	£26.00
Chateau Clement-Termes, Petits Clement, <i>France, Merlot</i>	£28.00
Frentano Montepulciano d'Abruzzo, <i>Italy, Montepulciano</i>	£30.00
Château Ollieux Romanis, <i>France, Grenache Carignan</i>	£32.00
Santuario, <i>Argentina, Malbec</i>	£34.00
"I Muri", Vigneti del Salento, <i>Italy, Primitivo</i>	£35.00
Heritage de Cèdre, Cahors, <i>France, Malbec, Merlot</i>	£38.00
Beaujolais, Domaine de la Couvette, <i>France, Gamay</i>	£40.00
Organic Chianti Poggiotondo, <i>Italy, Sangiovese, Canaiolo, Colorino</i>	£43.00
Spice Route, Swartland, <i>South Africa, Pinotage</i>	£46.00
De Loach, "Heritage Collection", <i>California, USA, Zinfandel, Petit Syrah, Pinot Noir</i>	£48.00
Saumur-Champigny, <i>France, Cabernet Franc</i>	£52.00
Knightor, <i>England, Pinot noir</i>	£52.00
Bodega Garzon, <i>Uruguay, Tannat</i>	£55.00

### VINO ROSATO, served by the bottle

Côtes de Provence, Cuvée Elegancem <i>France, Grenache</i>	£38.50
Izadi, "Larossa", <i>Rioja, Spain, Garnacha Tinta</i>	£40.00
Château La Verrerie, Luberon, <i>France, Grenache noir, Cinsault</i>	£48.00

### PRESTIGE WHITE, served by the bottle

Chablis Vieilles Vignes, Domaine Daniel-Etienne Defaix, <i>France, Chardonnay</i>	£70.00
La Rocca Soave Classico Pieropan, <i>Italy, Garganega</i>	£90.00
Château Lamothe-Bouscaut, Pessac-Léognan 2016, <i>France, Sauvignon Blanc, Semillon</i>	£95.00
Russian River, Paul Hobbs wines, 2016, <i>USA, Chardonnay</i>	£125.00

### PRESTIGE RED, served by the bottle

Château Larose Perganson", Haut-Médoc, <i>France, Cabernet Sauvignon, Merlot, Petit Verdot</i>	£80.00
Châteauneuf-du-Pape rouge, Bel Ami, 2012, <i>France, Grenache, Syrah</i>	£90.00
Barolo "Able", G.D. Vajra, <i>Italy, Nebbiolo</i>	£115.00
Pine ridge, <i>USA, Cabernet Sauvignon</i>	£180.00

Wines may contain sulphites.

In case of allergy, please ask a waiter for more information.

A discretionary 12.5% service charge will be added to your bill. Prices are inclusive of VAT