



## Double Bubble – Two for one on Prosecco every Saturday

ORGANIC WINES (MORE LISTED BELOW IF ALSO BY THE GLASS)	125ml	250ml	Bottle
<b>WHITE</b>			
Domaine La Colombette Barbejo <b>(Fr)</b> <i>vin biologique from Languedoc</i>			£22.00
Sancerre <b>(Fr)</b> <i>classic sauvignon blanc suitable for <b>vegan</b></i>			£26.00
Villadellops <b>(Sp)</b> <i>100% xarel-lo blending grape in cava, delicate, light &amp; crisp</i>			£23.00
<b>RED</b>			
Villadellops Garnatxa <b>(Sp)</b> <i>splendid grenache/syrah/merlot low sulphate wine</i>			£23.00
Goru <b>(Sp)</b> <i>well balanced, rich, velvety Monastrell</i>			£21.00
Chianti Tenuta San Vito <b>(It)</b> <i>Sangiovese grape, biologic, savoury red fruit character</i>			£23.00
<b>WHITE</b>			
La Casa Blanco <b>(Sp)</b> <i>dry crisp &amp; fresh macabeo, sauvignon &amp; palomino</i>	£3.50	£6.00	£16.50
Pinot Grigio Confidenza <b>(It)</b> <i>dry full &amp; round pinot grigio</i>	£3.80	£6.50	£18.50
Reserve St. Marc <b>(Fr)</b> <i>classic sauvignon blanc, herbaceous notes</i>	£3.95	£6.60	£19.00
Genoli Organic <b>(Sp)</b> <i>delicious organic white rioja 100% Viura with hints of citrus &amp; minerals</i>	£4.10	£7.10	£20.00
Burgerspital Riesling <b>(G)</b> <i>racy fruity dry riesling franken</i>			£23.50
Macon Villages <b>(Fr)</b> <i>dry, crisp, unoaked, full bodied chardonnay</i>			£25.50
Griset Sauvignon Gris <b>(Fr)</b> <i>sauvignon gris, Languedoc region, smooth yet lively</i>			£21.50
Domaine Combe Rouge <b>(Fr)</b> <i>Picpoul de Pinet steely, crisp, dry southern french white</i>			£21.50
Lyme Bay Shoreline <b>(UK)</b> <i>crisp refreshing with rose petal hints, complements seafood</i>			£23.00
<b>RED</b>			
La Casa Tinto <b>(Sp)</b> <i>soft young fruity tempranillo</i>	£3.50	£6.00	£16.50
Montepulciano D'Abruzzo <b>(It)</b> <i>ruby red, ripe berry fruit, soft tannins, hints of spice</i>	£3.95	£6.70	£19.00
Rioja Pierola Joven <b>(Sp)</b> <i>medium bodied rioja ,hints of brambleberry</i>	£3.95	£6.70	£19.00
Chateau de la Marjolerie Cahors <b>(Fr)</b> <i>well rounded body, deep smokey Malbec <b>vegan</b></i>	£4.30	£7.50	£22.00
Bergon Merlot <b>(Fr)</b> <i>full flavoured, dry, merlot</i>			£20.00
Nero D'Avola Gorgi Tondi Sicily <b>(It)</b> <i>easy &amp; smooth, fruit aromas cherry &amp; raspberry</i>			£21.50
Roger Sauvestre <b>(Fr)</b> <i>Côtes du Rhone grenache, spicy notes, wild herbs &amp; red fruits</i>			£20.50
La Croix de Grézard Bordeaux <b>(Fr)</b> <i>timeless smooth drinking claret</i>			£22.50
Versant Pinot Noir <b>(Fr)</b> <i>classic black grape from Languedoc, soft cherry fruit elegance</i>			£22.00
<b>ROSE</b>			
Abilius Rose Tempranillo <b>(Sp)</b> <i>darker, fresh slightly fruitier rose</i>	£3.60	£6.10	£17.00
Rose Olivades <b>(Fr)</b> <i>classic provencal lighter dryer rose</i>	£3.90	£6.60	£19.00
<b>BUBBLES</b>			
Prosecco Artigianale <b>(It)</b> <i><b>Vegan &amp; organic</b> sustainably produced, classic fermentation</i>	£5.75		£26.00
Organic Prosecco Spumante <b>(It)</b> <i>extra dry Giol estate, clean and crisp, <b>vegan</b> friendly</i>			£29.00
Haton Brut Champagne NV <b>(Fr)</b> <i>full flavoured, rich, toasty champagne</i>			£42.00