

<i>White Wine</i>	<i>125ml</i>	<i>175ml</i>	<i>250ml</i>	<i>Bottle</i>
<i>Finca Nova, Airén, Spain</i>	3.50	4.90	7.00	20
<i>Five Foot Track, Chardonnay, Australia</i>	3.80	5.25	7.60	22
<i>Tua, Pinot Grigio, Italy</i>	3.85	5.50	7.70	23
<i>Plo d'Isabelle, Picpoul de Pinet, South of France</i>				24
<i>Dominio de la Fuente, Verdejo, Spain</i>				25
<i>Fernlands, Sauvignon Blanc, New Zealand</i>	5.25	7.35	10.50	26
<i>Elodie Dupres, Macon-Villages, Burgundy, France</i>				30
<i>Rosé Wine</i>	<i>125ml</i>	<i>175ml</i>	<i>250ml</i>	<i>Bottle</i>
<i>Blushmore, Zinfandel Rosé, Italy</i>	3.90	5.50	7.80	22
<i>Adorno, Pinot Grigio Rosé, Italy</i>	3.90	5.50	7.80	22
<i>Red Wine</i>	<i>125ml</i>	<i>175ml</i>	<i>250ml</i>	<i>Bottle</i>
<i>Finca Nova, Tempranillo, Spain</i>	3.50	4.90	7.00	20
<i>Under the Sycamore, Shiraz, Australia</i>	3.80	5.25	7.60	22
<i>Viña Carrasco, Merlot, Chile</i>	3.90	5.45	7.80	23
<i>Marques De Laia, Rioja Crianza, Spain</i>				24
<i>St Desir, Pinot Noir, South of France</i>				25
<i>Capillo de Barro, Malbec, Argentina</i>	4.75	6.75	9.50	26
<i>Esprit de Lussac, Lussac St-Emilion, Bordeaux, France</i>				32
<i>Sparkling & Champagne</i>	<i>125ml</i>			<i>Bottle</i>
<i>Corte Alta, Rosato, Italy</i>	5.50			26
<i>Corte Alta, Prosecco, Italy</i>	5.50			26
<i>Paul Drouet Brut NV, Champagne, Italy</i>	7.95			42

(v) - Vegetarian

(gf) - Gluten Free

Allergens - Many of our dishes contain common allergens, Please speak to a member of staff if you have any allergies and we will assist you where possible. Our dishes are prepared in areas which allergenic ingredients are present and therefore we cannot guarantee that dishes are 100% free of these ingredients due to the preparation process.

Residents on an Food Inclusive Package are entitled to the following allowance for the corresponding package:

£20 for a Two Course Dinner and £25 for a Three Course Dinner

Any spend over your allocated amount shall be charged accordingly.