

LAURENT-PERRIER
 CHAMPAGNE & SEAFOOD TERRACE

WINE LIST

– SPARKLING WINE & CHAMPAGNE –	125ml	175ml	250ml	Bottle
<p>LAURENT-PERRIER, CUVÉE ROSÉ NV Cuvée Rosé is Iconic. A wonderfully refreshing aperitif, with a broad range of berry fruit on the nose. It pairs well with a variety of dishes including fish.</p>	-	21.95	-	89.50
<p>LAURENT-PERRIER, LA CUVÉE BRUT NV Subtle citrus, toast and spice in this perfectly balanced Champagne. With a strong structure giving the wine good food compatibility with fine fish dishes and delicate seafood.</p>	-	13.35	-	57.00
<p>LAURENT-PERRIER GRAND SIECLE Brilliant in character with a fine sparkle; candied fruits, aromas of fresh pastry, grilled almonds, honey and gingerbread. Beautifully minerality and freshness.</p>	-	-	-	162.00
<p>PROSECCO BRUT, ARGEO Ruggeri Veneto Italy A classic elegant Prosecco with tiny bubbles, a palate of fresh green apple and a long, crisp finish.</p>	-	7.50	-	32.50
– WHITE WINE –	125ml	175ml	250ml	Bottle
<p>FIANO Masseria Bianca, Puglia, Italy Nectarines, honeysuckle, tropical fruit and almonds. Round and crisp palate.</p>	-	-	-	29.95
<p>PINOT GRIGIO Giovanni Puiatti, Friuli-Venezia Giulia, Italy Fresh and steely with a touch of honeyed richness.</p>	6.00	8.40	-	35.95
<p>ALBARINO DO RIAS BAIXAS Mar de Frades, Spain Fresh, minerality, good length and citrus intensity. Perfect match with seafood!</p>	-	-	-	44.95
<p>SAUVIGNON BLANC Yealands Estate, Marlborough, New Zealand Passionfruit and blackcurrant leaf. Good weight, texture and minerality.</p>	6.75	9.45	-	39.95
<p>CHABLIS Vincent Dampt, Chablis, France Text book Chablis from the Vincent Dampt stable. Creamed fruit and minerals combining perfectly.</p>	7.00	9.80	-	42.00
– RED WINE –	125ml	175ml	250ml	Bottle
<p>ELKI SANGIOVESE Vina Falernia, Elqui Valley, Chile A vibrant, juicy and supple Sangiovese bursting with summer red fruits</p>	-	-	-	26.50
<p>CHATEAU DE VIEUX PARC CORBIERE Languedoc, France Notes of dark fruit, spices, cacao and tobacco. Plum and fruity with soft ripe tannins</p>	5.00	7.00	-	29.95



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- ROSE WINE -

	125ml	175ml	250ml	Bottle
LA LANDE CINSULT ROSE Vin de Pays DOC France With an attractive pale pink colour, this is a light, dry, unoaked and refreshing rose from the Languedoc region.				24.95
COMTE DE PROVENCE La Vidaubanaise, Provence, France A light, bright nose of strawberries with a refreshing smooth palate.	5.50	7.70	-	30.95
RIOJA ROSADO Sierra Cantabria, Rioja, Spain Salmon, clean & bright. Red berries nose, aniseed, light notes of fresh fruits, strawberry, blackberry, raspberry and pomegranate	6.00	8.40	-	34.50

- SHERRY -

CHILLED AS AN APERATIF OR EVEN AS AN ACCOMPANIMENT TO SEAFOOD, SHERRY IS AN EXCITING ALTERNATIVE TO DRY WINES

BELLA LUNA FINO (37.5cl) Sanchez Romate, Jerez Spain Pale straw colour with intense yet delicate aromas of fresh bread and almonds. Light, fresh and bone dry.	8.50	-	-	25.00
MANZANILLA PASADA EN RAMA XIXARITO (37.5cl) Bodegas Baron Jerez Spain Pale yellow in colour, intense nose with woody notes, faded flowers and nuts. Fleshy on the palate, very dry but with weight and texture.	10.70	-	-	32.00

- DESSERT -

Tokaji Aszu 6 Puttonyos (50cl bottle or 75ml glass) Smoky and honeyed aromas; rich and sweet with notes of barley and lemon.	£8.75 (75ml)	-	-	58.00 (50cl)
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