

WINE LIST

White Wines

El Picador

Sauvignon Blanc – Chile

125ml 5.00/ 175ml 5.80/ 250ml 6.80/ BTL 18.50

Carlo Damani

Pinot Grigio – Italy

125ml 5.35/ 175ml 6.15/ 250ml 7.50/ BTL 19.45

Chemin de L'étang

Picpoul de Pinet – France

125ml 6.50/ 175ml 7.50/ 250ml 9.70/ BTL 27.00

Rioja Blanco Vallemayor

Sauvignon Blanc – Spain

BTL 25.00

Simonsvlei

Sauvignon Blanc – South Africa

BTL 25.00

Chapel Down Bacchus

(Dubbed the Sauvignon of England)

BTL 28.00

Ditchling White Court Garden

Chardonnay – England

BTL 33.00

Rosé Wines

Il Caggio Blush

Pinot Grigio – Italy

125ml 5.35/ 175ml 6.15/ 250ml 7.50/

BTL 19.45

Domaine Carambole

Côtes de Provence Rosé – France

BTL 34.00

Red Wines

El Picador

Merlot – Chile

125ml 5.00/ 175ml 5.80/ 250ml 6.80/ BTL 18.50

La Ponderosa

Malbec – Chile

125ml 6.50/ 175ml 7.50/ 250ml 9.70/ BTL 27.00

Rioja Vallemayor

Tinto – Spain

125ml 6.50/ 175ml 7.50/ 250ml 9.70/ BTL 27.00

Monastier

Cabernet Sauvignon – France

BTL 27.00

Fleurie

Beaujolais Cru – France

BTL 32.00

Sparkling Wines

Prosecco Il Caggio

Italy 20cl 8.95 BTL 27.00

Prosecco Rosado

Italy 20cl 8.95 BTL 27.00

Bolney Bubbly

Bolney, Sussex, England BTL 48.00

Ridgeview

Ditchling, Sussex, England BTL 48.00

DESSERT MENU

Homemade Chocolate Brownie 7.50

Served warm with vanilla ice cream

Sticky Toffee Pudding 7.50

Served warm with ice cream or cream

Cheesecake 7.50

Served with ice cream or cream

Lemon Roulade 7.50

Served with ice cream or cream

A selection of ice cream 4.95

Please ask for available flavours 3 scoops (1 or 2 scoops available)

Cheese board 9.95

A selection of cheeses, grapes, crackers and relish

A selection of fruit and herbal teas, tea and coffee (including decaffeinated) are available to complete your meal. Please ask for your preference.