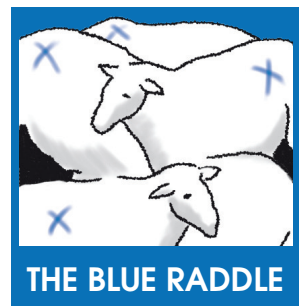


Laughter  
...on tap!



## Fine Wines by the bottle

### Red

#### Gigondas Domaine Saint Gayan 2015

£37.00

*France, Rhône*

Classic Gigondas blend of 80% Grenache, 15% Syrah and 5% Mourvedre with a bouquet of dark berries and cherries with a palate of autumnal fruit framed by rugged tannins.

#### Lussac-Saint Emillion Chateau Milonblanc 2016

£37.00

*France, Bordeaux*

A blend of 90% Merlot and 10% Cabernet Sauvignon with an autumnal fruit bouquet supported by ripe tannins and a fresh acidity.

#### Tandem Morocco 2017

£35.00

*Morocco*

From the Benislmane region north east of Casablanca a pure Syrah wine with typical spicy, peppery richness.

### White

#### Muscadet de Sevre et Maine Domaine De La Mortaine 2018

£25.00

*France, Loire*

A traditional crisp Muscadet pale in colour with slightly saline scents and a life enhancing acidity.

#### Viognier Laurent Miquel 2018

£27.00

*France, Languedoc*

Peach scented Viognier is perfectly pitched here. Skillful winemaking keeps the peach notes true, right through the lovely, long, cool finish.

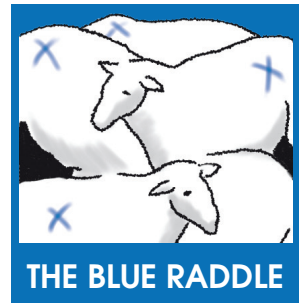
#### Sauvignon Blanc The Crossings 2018

£27.00

*New Zealand, Marlborough*

Bright and fresh, it leaps with exotic notes of white peach and pink grapefruit over a mineral flintiness. Complexity of gooseberry, passion fruit and taut citrus.

Laughter  
...on tap!



## Fine Wines by the bottle

### Rosé

#### Coteaux d'Aix Domaine Des Ouilieres 2019

£27.00

*France, Provence*

A Grenache Noir, Syrah and Cinsault blend with a bouquet of cranberries and redcurrants and a crisp palate of crushed summer berries.

### Sparkling wine

#### Saumur Mousseux Brut NV

£27.00

*France, Loire*

A 90% Chenin Blanc and 10% Chardonnay blend with a lively mousse, brioche and orchard fruit aromas and a fresh clean finish.

### Champagne

#### Gilles Dumangin NV

£55.00

*France, Champagne*

A 50% Pinot Meunier, 25% Pinot Noir and 25% Chardonnay blend with a fruity bouquet, lively mousse biscuit undertones and a crisp fresh palate.