

‘Wine Specials’

Just as Mark’s daily ‘Specials’ complement our seasonal menu, we bring you this short list of ‘wine specials’ to offer you additional and interesting choices, especially if you dine regularly with us.

These will be wines we’ve come across that we think you would like to try, They’ll come and go from time to time, responding to the changing seasons, or appearing to complement particular dishes from Mark’s kitchen

Springhill Merlot, James Irvine, Barossa Valley AUSTRALIA £27.50

This truly classy Australian Merlot from Irvine Wines founded by the man they call “Mr Merlot” just crossed our path. So we’ve snapped up some to bring you this outstanding wine at an affordable price!

A rich and juicy wine, velvety soft and deep red in the glass. Aged 12 months in oak, there’s red cherry and spice on the nose and hints of lavender and mocha on the palate. A wine to relish in the warm as Winter approaches.

If you like it as much as we do we’ll snap up some more!

Marsanne Viognier ‘MV’, Languedoc FRANCE £22.50

A delightful rounded white wine, still dry, that’s full of the apricot and cream flavours for which the combination of Marsanne and Viognier grapes is renowned.

The Marsanne provides zip and freshness along with honeysuckle and citrus aromas, whilst the Viognier adds rich apricot and peach flavours and body to the wine.

Surani Costarossa, Primitivo di Manduria 2015 ITALY £24.50

Back by popular demand! From Apulia, deep in the sun-baked south of Italy, a full and voluptuous red wine made 100% from the local Primitivo grape.

Deep, dense ruby in colour, with a nose of warm prunes, dates and figs, and hints of sweet spice. Mouth-feel is soft and plush, with toasty notes that linger.