

WEDDINGS AT  
ALBERT'S STANDISH



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# WEDDINGS AT ALBERT'S STANDISH

A beautiful and stylish wedding venue in the heart of Standish.

Light adorned rooms with private terraces to explore and enjoy the outside space.

Combine this with a choice of gourmet menus from the acclaimed kitchens of Albert's and an exquisite wine menu to choose from, Alberts will be able to wow your guests.

Weddings at Albert's Standish will be tailor made and designed especially for you. We have three spaces available – The Library, The Drawing Room and The Almond Room. All three rooms are also fully licensed for your ceremony.

The Library can accommodate up to 40 guests for a ceremony and seated meal and up to 100 for a drinks reception.

The Drawing Room can accommodate up to 80 guests for a seated meal, 120 for ceremony and up to 120 for a drinks reception.

The Almond Room can accommodate up to 150 guests for a seated meal, 170 for ceremony and up to 250 for a drinks reception.

## CONTACT US

Mobile 07947497412  
or email [events@albertsstandish.com](mailto:events@albertsstandish.com)



School Ln, Standish, Wigan WN6 0TD  
[www.alberts-restaurants.com/standish/](http://www.alberts-restaurants.com/standish/)



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# CANAPES

## FISH

### CRAB CAKES <sup>GF</sup>

pan-fried crab & king prawn with lemongrass, chilli and ginger served with a sweet mirin dip

### TEMPURA KING PRAWNS

tempura king prawns with siracha and lemon aioli  
\*gluten free option available on request

### BETROOT CURED SALMON TARTLETS

with cream cheese and dill

### HADDOCK AND GRUYERE FISHCAKES

with home-made tartar sauce

### SALMON NORI ROLLS

with wasabi crème fraîche and lotus root crisps

## MEAT

### KOREAN BEEF BULGOGI SKEWERS

fillet steak with a sweet pineapple and soy glaze with toasted sesame seeds  
\*gluten free option available on request

### SPICY THAI CHICKEN FRITTERS

served on a bamboo skewer, with a sweet mirin dip

### MINI GLOUCESTER OLD SPOT SAUSAGES

with wholegrain mustard and honey

### SATAY DUCK SKEWERS

gressingham duck breast with a macadamia nut satay sauce

### RABBIT GNOCCHI

slow cooked rabbit in a pancetta, white wine and mushroom creame sauce

### PULLED BEEF AND BONE MARROW CROQUETTES

with horseradish creme fraiche

### SMOKED DUCK BLINIS

with orange marmalade

## VEGETABLE

### SPINACH, FETA AND NUTMEG PARCELS <sup>v</sup>

with a sweet and spicy relish

### CARAMELISED ONION, GRUYERE AND TOMATO CHOUX FRITTERS <sup>v</sup>

### WILD MUSHROOM ARANCINI <sup>v</sup>

Wild mushroom & dolcelatte arancini with a garlic mayonnaise

### SOUP & A SANDWICH <sup>v</sup>

grilled cheese sandwich with tomato and red pepper soup shot  
\*gluten free option available on request

### MINI SQUASH AND ONION BHAJI <sup>v</sup>

\*vegan

### AVOCADO ON TOAST <sup>GF</sup>

avocado salsa on toasted gluten free crostini with pea shoots  
\*vegan

## SWEET

### MINI CHERRY BAKEWELL PASTRIES

### SALTED CARAMEL BROWNIE BITES

### MARSHMALLOWS AND SEASONAL FRUITS

skewered and served with rich chocolate dipping sauce.

### MINI LEMON CURD AND MERINGUE TART

### TOFFEE MILKSHAKE AND COOKIES

£10.00 per 4 canapés  
£2.50 per additional canapé

minimum order of 30 per item



# A LA CARTE MENU

All our dishes are freshly prepared in the kitchens of Albert's Standish and we source our produce from local independent suppliers. As we think seasonal produce tastes better some dishes are only available at certain times of the year and some aspects of dishes may change from the menu description to ensure only the best quality produce is used. Please choose one item per course for your guests. Menu choices must be agreed with your events coordinator prior to the event.

## STARTERS

### **TOMATO & BASIL BRUSCETTA** v GF

served with walnut pesto  
\*vegan option available

### **PORTOBELLO MUSHROOM RAREBIT**

portobello mushrooms with black bomber cheddar, english mustard, served with a watercress salad

### **POACHED SALMON** GF

with a horseradish potato salad, lemon oil and watercress

### **POTTED GOOSNARGH DUCK**

confit duck with chopped spring onions, served with toasted crostini and date & apple chutney  
\*gluten free option available on request

### **HAM HOCK AND BROAD BEAN SALAD**

served with hot mustard dressing and beetroot egg

### **CRAB COCKTAIL**

served with avocado mousse and toasted crostini  
\*gluten free option available on request

### **LITTLE PIE & PEAS**

slow cooked brisket of beef in shortcrust pastry with proper mushy peas and red wine gravy

### **GOATS CHEESE & FIG SALAD** v

welsh goats cheese crostini with mixed leaves, sweet figs and a cracked black pepper and honey dressing  
\*gluten free option available on request

### **BEETROOT AND FIG SALAD** v

caramelised beetroot and fig, with mixed leaves and a maple and mustard dressing  
\*vegan

£6.95 per item

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### **DELI BOARD**

parma ham, salami napoli, beetroot and cured salmon, crab and mascarpone pate, served with fresh bread, horseradish potato, and rocket salad for your tables to share  
\*not available for choice menus

\*individual vegetarian boards of marinated artichokes, boscaiola olives, heritage tomatoes and buffalo mozzarella.  
\*gluten free option available on request

£7.95 per item



# MAINS

## PARMA HAM WRAPPED CHICKEN

chicken wrapped in parma ham with sage butter sauce, roasted new potatoes and seasonal greens

\*gluten free option available on request

£17.50

## GARLIC AND THYME RUBBED CHICKEN

with wild mushrooms, pancetta and baby onions in a rich thyme jus with spring onion mash and seasonal greens

£17.50

## PAN-FRIED SEABASS GF

with saffron new potatoes, roasted vine tomatoes and salsa verde

£18.00

## ROASTED SALMON FILLET GF

with parmentier potatoes, pancetta peas, baby onions, and a lemon and dill cream sauce

£18.00

## FILLET OF LANCASHIRE BEEF

14 day dry aged fillet steak from a select group of lancashire farms served medium or well done with dauphinoise potatoes and rocket and parmesan salad and served with a choice of peppercorn or diane sauce.

\*gluten free option available on request

£29.95

## RUMP OF LAMB

with seasonal greens, spring onion mash and a rosemary and red wine sauce

\*gluten free option available on request

£18.50

## BEEF SHORTRIB

braised cheshire beef with a smoked bacon & macadamia nut stuffing, mushroom & pancetta gravy, spring onion mash and seasonal greens

£20.00

## SLOW COOKED DUCK LEG

confit gressingham duck leg with strawberry and black pepper and balsamic jus, served with dauphinoise potatoes and seasonal greens

£18.50

## LANCASHIRE CHEESE AND ONION PIE V

a homemade short crust pastry pie filled with lancashire cheese and viennese onions served with buttered pearl potatoes and seasonal greens

£16.50

## BUTTERNUT SQUASH RISOTTO V GF

arborio rice with butternut squash and melting cropwell bishop stilton

\*vegan option available

£15.95

## WILD MUSHROOM RISOTTO V GF

wild mushrooms, arborio rice, truffle oil and crispy oyster mushrooms

\*vegan option available

£15.95

## ASPARAGUS TALEGGIO AND ARTICHOKE V

with basil pesto, new potatoes and roasted vine tomatoes

£15.95

## SLOW BRAISED PORK BELLY

with spring onion mash, french beans, cassis jus and a mini toffee apple

£18.50



# DESSERTS

## MIXED CHEESE AND DESSERT

a selection of british and continental cheeses, served with biscuits, chutney and fruit and a mixed plate of handmade patisserie desserts with pouring cream, served to the table for your guests to share.

\*gluten free option available on request

\*not available for choice menus

£8.95

## LITTLE LEMON CURD POT

layers of lemon curd, whipped cream and amaretti and hazelnut crumb and fresh raspberries

£7.95

## STICKY TOFFEE PUDDING

with butterscotch sauce, toasted pecans and longridge farm's vanilla ice cream

\*gluten free option available on request

£7.95

## CHOCOLATE AND RASPBERRY TART

rich chocolate ganache tart studded with fresh raspberries, served with pouring cream

£7.95

## PANNETONE BREAD AND BUTTER PUDDING

with summer berry compote and homemade vanilla custard

£7.95

## DARK CHOCOLATE PROFITEROLES

with a pistachio and almond cream

£7.95

## TEA & COFFEE WITH LUXURY CHOCOLATES

£3.00

\*Vegan Ice cream sundae option available on request





# CHILDREN'S DINING

## MAINS

### MINI PIZZA

margherita (v) or ham and mushroom served with thin cut chips  
\*gluten free option available on request

### TOMATO PASTA v

pasta twirls in a plum tomato and basil sauce with mini garlic bread

### MINI BURGER

with thin cut chips and coleslaw

### FISH CAKES

haddock, mash and cheese fish cakes with salad and your choice of thin cut chips or new potatoes

### CHICKEN LOLLIPOPS

char grilled chicken pieces, served with salad and your choice of thin cut chips or new potatoes  
\*gluten free option available on request

## DESSERTS

### WAFFLE MESS

with marshmallows and warm chocolate sauce

### RASPBERRY RIPPLE

\*gluten free and vegan options available

### FRESH FRUIT JUMBLE GF

with cornish honey  
\*vegan option available

£10.95 PER CHILD

# CHILDREN'S BUFFET

## MAINS

### TRIANGLE SANDWICHES

cheddar cheese & cucumber and roasted ham

### SKINNY FRIES

### MINI FISH GOUJONS

with ketchup

## DESSERTS

### MINI CHOCOLATE BROWNIES



# BOWL MENU

## MAINS

### ALBERT'S LANCASHIRE HOT POT

tender braised lamb and winter vegetables, candy beetroot and topped with golden hot pot potatoes

### BRAISED MEATBALLS

spicy lamb meatballs with chilli, fennel seeds and garlic, slow cooked in a rich tomato ragout

\*gluten free option available on request

### POSH FISH PIE

locally smoked haddock, salmon and baby prawns in a creamy fennel sauce, topped with buttery mash

\*gluten free option available on request

### MALAYAN CHICKEN THIGHS <sup>GF</sup>

kashmir spiced chicken breast in an aromatic tomato sauce, with sweet plum tomatoes and fresh coriander

\*vegan option available

### TAGINE <sup>v</sup>

carrot and chickpea, with toasted flaked almonds and a mint yogurt

### CHEESE AND ONION PIE <sup>v</sup>

caramelised onions and creamy lancashire cheese, topped with golden puff pastry

### TRADITIONAL LASAGNE

fresh pasta layered with rich tomato bolognaise and a creamy white sauce, finished with parmesan shavings

### SLOW COOKED CHICKEN AND CHORIZO <sup>GF</sup>

sweet peppers, kalamata olives and saffron tomato sauce

### WILD MUSHROOM LASAGNE <sup>v</sup>

wild mushrooms, spinach and feta lasagne

## SIDES

wild rocket, oak leaf, cos and fresh basil leaves with lemon vinaigrette <sup>gf v</sup>

thick cut granary bread with butter and a selection of oils and vinegar

\*gluten free option available on request

chef's choice of seasonal vegetables

\*gluten free and vegan options available

waldorf salad with dolcelatte

buttered baby new potatoes with fresh mint and dill <sup>gf</sup>

\*vegan option available

toasted garlic and rosemary ciabatta

fragrant rice with coriander and shallots

\*vegan

warm stone baked flat bread

caesar salad

homemade bread and oils

\*gluten free option available on request

**£19.95 PER PERSON**

Choose 2 mains and 2 side dishes

**£22.95 PER PERSON**

Choose 3 mains and 3 side dishes

**£3.00 PER ADDITIONAL SIDE DISH**

**ADD ASSORTED MINI PATISSERIE  
DESSERTS FOR £3.95 PER PERSON**

\*gluten free or vegan options available on request



MINIMUM ORDER FOR 30 GUESTS

# GRAZING MENU

## ARTISAN CHEESE BOARD v GF

a selection of locally sourced cheeses with homemade chutney, pickles and fruit.

## PORK PIE

hand raised pork pie made by wrights of crewe with homemade piccalilli

## DELI BOARD GF

honey roast ham, salami napoli and bresaola

## BEETROOT CURED SALMON v GF

with mini cornichons

## BOSCAIOLA OLIVES v GF

## ROCKET AND SUNBLUSH TOMATO SALAD v GF

all served with sour dough bread, artisan crackers, soused vegetables, date and apple chutney and quince jelly.

\*gluten free available on request

£16.95 per person  
minimum order for 30 guests

## EXTRAS

### MINI ARTISAN ROLLS

prawn and crayfish with a dill and tarragon mayonnaise, chicken club, free range egg mayonnaise and chive (v)

### BABY BAKED POTATOES v GF

with rosemary and rock salt

\*vegan option available

### WEDGES v

baked with garlic and parmesan

### GLAZED SAUSAGES

with wholegrain mustard and honey

### LAMB KOFTA KEBABS

served with a mint yoghurt

### SESAME SOY CHICKEN WINGS

with spring onion, chilli and ginger

### MEDITERRANEAN VEGETABLE AND HALOUMI AND HARISSA KEBABS v GF

chargrilled courgette, cherry tomato, roasted red onion and halloumi, with basil oil.

### ARANCINI v

risotto cakes, breaded and fried, with porcini mushroom and dolcelatte

### MINI TARTS v

wild mushroom and spinach

smoked salmon, cream cheese and chive

lancashire cheese, shallot and tomato

£3.00 PER ITEM  
Minimum order of 30 per item

## DESSERTS

### ASSORTED MINI PATISSERIE DESSERTS

### MINI POT OF CHESHIRE FARM ICE CREAM

assorted flavours.

### CHOCOLATE DIPPED STRAWBERRIES

### LUCKY DIP LOLLY

a lucky dip selection of your favourite flavours, fruit pastels, calippo, fab and strawberry split served to your guests

### LITTLE LEMON CURD POT

layers of lemon curd, whipped cream and amaretti and hazelnut crumb and fresh raspberries

\*vegan or gluten free ice cream sundae option available on request

£3.95 PER ITEM  
MINIMUM ORDER OF 30 PER ITEM



# BBQ MENU

Guests enjoy all three meat options plus a lavish supply of side dishes.

## FROM THE GRILL

### ALBERTS BURGER

sea salt & cracked black pepper steak burger with black bomber cheddar. served in a brioche bun

\*gluten free option available on request

\*option to have aromatic lamb burger with fresh tzatziki instead

### GOURMET HOTDOG

cheshire pork sausage with a hint of black pudding in a soft white roll with viennese onions

### MALAYSIAN CHICKEN THIGHS GF

in an aromatic coconut, chilli & lime sauce

## FOR VEGETARIANS

\*10% of your final number

### FETA AND APRICOT PEPPERS v

roasted red peppers with spiced feta and apricot bulgur wheat

### HALLOUMI AND HARISSA KEBABS v

chargrilled halloumi with sweet red onion, cherry tomatoes with a harissa and honey dressing

### VEGETARIAN SAUSAGE v

## EXTRAS

### PORK BELLY GF

crispy pork belly with a smoky spiced flavour

£4.50

### PEANUT & SESAME DUCK SATAY

skewers of marinated gressingham duck breast with peanut satay sauce, cardamom rice and a pickled salad

£4.00

### LAMB KOFTA KEBABS

with a mint yoghurt

£4.00

### FILLET STEAK SKEWERS

with a pineapple and soy glaze

\*gluten free option available on request

£4.50

### KING PRAWN SKEWER GF

chargrilled and served with chipotle mayo

£4.00



all items subject to change in the event of which an equivalent substitute will be provided.

## SIDES

### LEMON, MUSTARD AND SWEETCORN

COLESLAW v GF

\*vegan option available on request

### FETA, MINT AND POMEGRANITE SALAD v

with tomato, cucumber and kalamata olives

### BABY BAKED POTATOES v

with sour cream

\*gluten free option available on request on request

### MOROCCAN SPICED TABBOULEH SALAD v

with orange, toasted pine nuts, coriander and honey

\*vegan option available on request

all served with a selection of condiments including chilli mayonnaise, tomato and sweet chilli relish

18.95 PER PERSON

Minimum order for 30 guests

### SWEET AND STICKY PORK RIBS

with a sweet sticky marinade

£4.50

### CHICKEN SALTIMBOCCA SKEWER GF

wrapped in parma ham with a shallot and sage mayonnaise

£2.50

### HOMEMADE FLAT BREAD v

with beetroot hummus and tzatziki dip

£2.50

### CORN ON THE COB v GF

miso marinated

£2.00

### ORIENTAL SALAD v

shredded oriental salad with pickled carrots, shallots and edamame beans in a soy and ginger dressing

\*vegan option available on request

£2.50

Minimum order of 30 items

# BBQ MENU

## DESSERTS

### ASSORTED MINI PATISSERIE DESSERTS

**MINI POT OF CHESHIRE FARM ICE CREAM**  
assorted flavours

### CHOCOLATE DIPPED STRAWBERRIES

### LUCKY DIP LOLLY

a lucky dip selection of your favourite flavours, fruit pastels, calippo, fab and strawberry split served to your guests

### MINI LEMON CURD POT

layers of lemon curd, whipped cream and berry compote served with homemade shortbread

\*vegan or gluten free ice cream sundae option available on request

**£3.95 PER ITEM**  
MINIMUM ORDER OF 30 PER ITEM



# THE PAN MENU

Authentic paella that boasts some of Spain's finest ingredients and traditional flavours, freshly prepared in the pan by one of our chefs from the acclaimed kitchens of Albert's Shed. Select your choice of pan to suit all your guests.

\*Gluten free option available on request

## MEAT

spiced chicken cooked with chorizo.

## TRADITIONAL

king prawns, squid, chorizo and fresh mussels.

## VEGETABLE

cooked in its own pan with fresh seasonal vegetables.

## ALL SERVED WITH

STONE BAKED  
FLATBREAD v GF

MIXED LEAF SALAD v GF  
with radish and red onion and cherry tomatoes with a lemon mustard dressing.

BABY BAKED POTATO v  
with a garlic mayonnaise.

£18.95 PER PERSON  
MINIMUM ORDER FOR 40 GUESTS

# DESSERTS

## ASSORTED MINI PATISSERIE DESSERTS

MINI POT OF CHESHIRE FARM ICE CREAM  
assorted flavours.

## CHOCOLATE DIPPED STRAWBERRIES

## LUCKY DIP LOLLY

a lucky dip selection of your favourite flavours, fruit pastels, calippo, fab and strawberry split served to your guests

## MINI LEMON CURD POT

layers of lemon curd, whipped cream and berry compote served with homemade shortbread

\*vegan or gluten free ice cream sundae option available on request

£3.95 PER ITEM  
MINIMUM ORDER OF 30 PER ITEM



# HOG ROAST

Our pork is supplied from a speciality producer in Garstang, orth Lancashire. Prior to serving the whole pig is prepared and ready to be served straight to you on a fresh poppy seeded barm.

## ACCOMPANIED BY

apple sauce  
chestnut stuffing  
crispy crackling  
viennese onions  
sauerkraut

## FOR VEGETARIANS

\*10% of your final number

### MEDITERRANEAN VEGETABLE AND HALOUMI AND HARISSA KEBABS V GF

chargrilled courgette, cherry tomato, roasted red onion and halloumi, with basil oil  
\*vegan option available

### ROASTED RED PEPPERS V

stuffed with quinoa, feta, red onion and goji berry  
\*vegan option available

## ALL SERVED WITH

### MIXED LEAF SALAD V GF

with radish and red onion and cherry tomatoes with a lemon mustard dressing.

### BUTTERED PEARL POTATOES V GF

\*vegan option available

### CORN ON THE COB V GF

\*vegan option available

£18.95 PER PERSON  
MINIMUM ORDER FOR 60 GUESTS

# DESSERTS

## ASSORTED MINI PATISSERIE DESSERTS

### MINI POT OF CHESHIRE FARM ICE CREAM

assorted flavours

### CHOCOLATE DIPPED STRAWBERRIES

## LUCKY DIP LOLLY

a lucky dip selection of your favourite flavours, fruit pastels, calippo, fab and strawberry split served to your guests.

### MINI LEMON CURD POT

layers of lemon curd, whipped cream and berry compote served with homemade shortbread

\*vegan or gluten free ice cream sundae option available on request

£3.95 PER ITEM  
MINIMUM ORDER OF 30 PER ITEM



# SNACK MENU

Our snack menu is designed to provide a less formal dining option than our fork and bowl menus. The menu is served canapé style to your guests and is a great way to feed everyone without interrupting your party

## CORNISH PASTIES

served with homemade piccalilli.

## BACON ROLLS

rashers of crispy streaky bacon served with a choice of sauces.  
\*gluten free option available on request

## RICHARDSON'S CHEESE AND ONION PIE v

a mini cheese and onion pie in puff pastry

## MINI FISH FINGER ROLLS

with homemade tartar sauce

## CRISPY BUTTERMILK HALLOUMI v

with avocado salsa and paprika spiced tortillas

\*vegan option available- falafel and hummus

£15.95 PER PERSON  
MINIMUM ORDER FOR 50 GUESTS

# AFTERNOON TEA

## SELECTION OF FINGER SANDWICHES

coronation chicken  
peppered pastrami brioche roll, with a caper  
& gherkin mayonnaise  
yellisons goats cheese, with a rhubarb & rosebud chutney  
and toasted walnuts

served on white and brown bloomer  
\*gluten free option available on request

## PORK TARTLET

made by wrights of crewe, with homemade picallili

## SELECTION OF CAKES

homemade scone, whipped cream and strawberry preserve  
salted caramel brownie bites

## MINI LEMON CURD POT

layers of lemon curd, whipped cream and berry compote,  
served with homemade shortbread  
\*gluten free option available on request

## DARK CHOCOLATE PROFITEROLE

with a pistachio and almond cream

## SERVED WITH A SELECTION OF HOT DRINKS

tea & coffee

£19.95 PER PERSON  
MINIMUM ORDER FOR 30 GUESTS





# EXTRAS

## CHAIR COVER AND SASH

white or black, with a large range of sashes to choose from

£3.75 per chair

## BESPOKE LINEN

floor length white linen

£15.00 per table

## CHIAVARI LIMEWASH

£5.00 per chair

## CHELTENHAM SPINDLEBACK

£5.00 per chair

## CANDELABRAS

£15.00

## FAIRY LIGHTS

window draping

£50.00

## LIGHTING PACKAGE

add a hint of lighting around the edge of the room. your choice of colour

£350.00

## POST BOX

a post-box for your cards or messages

£50.00

## AISLE LANTERNS

£50.00

## DECORATIVE COPPER ARCH

£150.00



# WINE

## CHAMPAGNE

### CLASSIC & SOPHISTICATED

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**LOUIS DORNIER ET FILS BRUT** £55  
a light, fresh, vigorously youthful champagne with a fine, elegant, slightly lemony nose, lively mousse and long, crisp palate  
125ml £9.65

**LOUIS DORNIER ET FILS BRUT ROSÉ** £59  
delicious summer-berry fruit aromas with citrus undertones and a fresh lingering finish

**VEUVE CLICQUOT YELLOW LABEL**  
a rather famous champagne for all the right reasons – a richer, more flavoursome fizz with layers of baked apple and a nice touch of cream on the finish  
half £40  
bottle £75  
magnum £150

**LAURENT PERRIER LA CUVÉE BRUT** £70  
delicate on the nose with aromas of citrus fruits, underpinned by hints of honeysuckle with notes of white peach and richer citrus flavours

**LAURENT PERRIER CUVÉE ROSÉ BRUT** £95  
delicately blue pink rosé, thanks to a brief encounter with the grape skins – flowery, fragrant and dry. this rosé is rich and complex with a soft fruit flavour

**DOM PÉRIGNON** £200  
a big, rich treat of a wine – layers of fruit, biscuit, honey and toasty notes combine for an unforgettable experience

## SPARKLING WINE

### MODERN & VIBRANT

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**LAMBRUSCO, CANTINA DI SOLIERA** ITALY £27  
this off-dry sparkling red from italy's gastronomic heartland delivers lashings of juicy cherry flavours. great to drink on its own but perfect with sausages, charcuterie or spicy dishes. at only 8%, a second bottle beckons

**PROSECCO, VIGNANA** ITALY £28  
stylish, sophisticated italian fizz, sourced from some of the best vineyards in the region. light and elegant with a lovely fresh aroma of pears  
125ml £5.20

**SPARKLING ROSÉ, DOLCE COLLINE** ITALY £32  
a fine and elegant fizz made with prosecco's glera grapes and a dash of brachetto  
125ml £5.85

## ROSÉ WINE

### PINK & DELICIOUS

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**WHITE ZINFANDEL, JACK & GINA** USA £20  
a soft and juicy rosé full of summer berry fruits and plenty of lively acidity  
175ml £5.15 | 250ml £6.85

**PINOT GRIGIO ROSÉ, MIRABELLO** ITALY £20.50  
strawberry and bramble aromas lead on to delicate juicy, red berry characters on the palate with a slight creaminess and a crisp dry finish  
175ml £5.25 | 250ml £7.00

**PINOT NOIR ROSÉ, LIEUX PERDUS** FRANCE £27  
lieux perdus translates to "lost places" sit back and get lost in this light pink full of red fruit flavours



# WINE

## WHITE WINE

### DRY & CRISP

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**VIURA, CASTILLO DE PIEDRA** SPAIN **£18.50**  
hints of white flowers and tropical fruit on the nose and a crisp, yet delicate finish make this an easy-drinking treat!  
175ml £4.75 | 250ml £6.35

**PINOT GRIGIO, LYRIC** ITALY **£20**  
a really characterful pinot grigio, with tempting apricot, peach and melon fruit  
175ml £5.15 | 250ml £6.85

**SAUVIGNON BLANC, CLOUD FACTORY** NEW ZEALAND **£26**  
alive with aromas of stone-fruit and minerals with flavours of guava and lime. perfumed, fresh and elegant  
175ml £6.65 | 250ml £8.85

**GAVI 'LA LANCELOTTA', PIEMONTE** ITALY **£26**  
gorgeous and refined with notes of perfumed green apples, grapefruit and sweet spices

**FURMINT. KARDOS** HUNGARY **£28**  
the discovery of the year... fabulous furmint from the famous tokaj region 'was' hungary's best kept secret until now. fresh, dry and super tasty

**CHABLIS, DOMAINE DE LA MOTTE** FRANCE **£34**  
ripe lemon, crisp and steely just as you'd expect from a great chablis

**PINOT GRIS, SHARPHAM ESTATE** ENGLAND **£40**  
an english gem bursting with tangy citrus flavours. perfect to enjoy on its own or with fish and shellfish

**SAUVIGNON BLANC, CLOUDY BAY** NEW ZEALAND **£60**  
crisp and intensely fruity, this sauvignon blanc is a new zealand star. this single wine did more to secure new zealand's reputation as an international heavyweight than any other. elegant, crisp, perfect and still a head-turner

### FRUITY & AROMATIC

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**VERMENTINO COLOMBARD, CASTILLO DE PIEDRA** SPAIN **£23**  
this medium wine is light and youthful with bold aromas of apple and banana and just a hint of sweetness  
175ml £5.90 | 250ml £7.85

**PICPOUL DE PINET, DUC DE MORNY** FRANCE **£24.50**  
exuberantly fresh with a powerful fruity bouquet of citrus and exotic fruit. long-lasting and intense

**GRENACHE BLANC TERRET BOURRET, VILLE MARIN** FRANCE **£25**  
from sun-kissed vineyards on french coast, this dry and fruity white is a perfect match to the oysters from the bay it overlooks

**ALBARIÑO, VILA NOVA** PORTUGAL **£26.50**  
an exceptional portuguese albariño that rivals spain's finest. bright, zesty and superb value

### RICH & COMPLEX

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**CHENIN BLANC, CULLINAN VIEW** SOUTH AFRICA **£20**  
deliciously fresh and creamy with peachy fruit character. a classic south african style

**UNOAKED CHARDONNAY, LISTENING STATION** AUSTRALIA **£24.50**  
grapefruit, lime and hints of spice on the nose, white peach and zesty lemon flavours lead to a long, tasty finish  
175ml £6.25 | 250ml £8.35

**CHARDONNAY PINOT GRIS, DIXIE** HUNGARY **£32**  
named after winery owner nimrod kovacs love of jazz, this upbeat fusion hits rich smoky notes

**NATURAL SAVATIANO, PAPAGIANNAKOS** GREECE **£37**  
organically farmed, wild yeast, no added sulphur and unfiltered, this is a unique, fantastic food friendly natural wine. once decanted, you'll appreciate how natural this wine is with it's 'floaty crystals'



# WINE

## RED WINE

### SOFT & JUICY

**TEMPRANILLO, EL VELERO** <sup>SPAIN</sup> £18.50  
cherry-red tempranillo that shows strawberry and fruits of the forest  
175ml £4.75 | 250ml £6.35

**MERLOT, LES OLIVIERS** <sup>FRANCE</sup> £22.50  
fresh, ripe yellow fruit flavours with a hint of lime and plum, as well as some leafy herbal notes. lean, grassy and zippy  
175ml £5.75 | 250ml £7.70

**CABERNET SAUVIGNON, MONTEVISTA** <sup>CHILE</sup> £24.50  
expressive cabernet crammed full of varietal character and finesse  
175ml £6.25 | 250ml £8.35

**GARNACHA TINTORERA, LAYA** <sup>SPAIN</sup> £28  
one of the few grapes to get it's colour from the pulp as well as the the skin. at 15% this richly fruity red is as powerful as a spanish bull!

**VALPOLICELLA CLASSICO RIPASSO, CAPITEL DELLA CROSARA** <sup>ITALY</sup> £34  
aromas of almonds, black fruits, chocolate and cinnamon lead to an array of cherry, spices and vanilla on the palate

### SMOOTH & FRUITY

**RIOJA, VEGA PIEDRA** <sup>SPAIN</sup> £24  
a great joven rioja. bright bramble fruit and seasoned with a sprinkle of spice  
175ml £6.15 | 250ml £8.20

**PINOT NOIR GRAN RESERVA, NOVAS** <sup>CHILE</sup> £27.50  
bright ruby red with attractive aromas of berries, strawberries and notes of spice and cocoa. bursts of fruit layered with earthiness

**MALBEC, CHATEAU PINERAIE CAHORS'** <sup>FRANCE</sup> £32  
although popularised in argentina this hearty red, crafted by the burc sisters, comes from malbec's spiritual home in south west france

**RIOJA GRAN RESERVA, ONTAÑÓN** <sup>(2005) SPAIN</sup> £47  
beautifully developed with dark fruit, herbal aromas and toasty oak notes. the finish is long and persistent, with the purity of fruit conveying real elegance

### CHUNKY & INTENSE

**SHIRAZ, SOLDIER'S BLOCK** <sup>AUSTRALIA</sup> £22.50  
medium-to-full-bodied with a big punch of crushed cranberry & blackcurrant and a good dash of spice. soft, silky and elegant  
175ml £5.75 | 250ml £7.70

**BARBERA D'ASTI, SUPERIORE, CROCERA** <sup>ITALY</sup> £27  
fantastically versatile, great on it's own or with grilled meats, finely perfumed, dark, silky and smooth from north west italy

**PORTILLO MALBEC, MENDOZA** <sup>ARGENTINA</sup> £29  
ruby red wine displaying a fresh and fruity nose, enhanced by hints of plum, black berries and a touch of vanilla. fresh fruit flavours supported by sweet and round tannins  
175ml £6.15 | 250ml £8.20

**DOMAINE DES TOURELLES** <sup>LEBANON</sup> £32  
superb award winning red from lebanon's oldest winery in the famed bekaa valley, satisfyingly fruity and oozing personality

**AMARONE DELLA VALPOLICELLA, PRÁ** <sup>(2011) ITALY</sup> £80  
an amarone of unusual grace and purity from the celebrated graziano prá – a sublime wine



