

Gwyn White

- Ladera Verde Sauvignon Blanc, Valle Central, Chile (vegan)**
Crisp and fresh with limey fruit, a hint of herbs and a twist of melon. **£23.50**
125ml £4.00 - 175ml £6.00 - 250ml £7.90
- La Cabane Reserve Marsanne Viognier, Languedoc-Roussillon, France**
A fresh and aromatic white with hints of peach, pear and apricot **£25**
125ml £4.50 - 175ml £6.40 - 250ml £8.00
- Preciso Pinot Grigio, Terre Siciliane, Italy (vegan)**
A fresh and easy Pinot Grigio with juicy fruit, lemony hints and attractive style. **£25**
125ml £4.50 - 175ml £6.40 - 250ml £8.00
- Reisling Kabinett, Moselland, Germany**
Delicate, floral, well-made, with peach, apple and pear flavours **£30**
- Fina 'Kebrilla' Grillo, Sicilia, Italy (organic)**
All blossom and orange peel then a long, dry finish **£32**
- Baboon Rock Unwooded Chardonnay, Franschhoek, La Petite Ferme, South Africa**
Honey and lime aromas lead to pear flavours with mineral undertones **£34**
- Villa Wolf Pinot Gris, Ernst Loosen, Pfalz, Germany**
Unoaked and refreshing, with a crisp, racy texture **£34**
- Pouilly-Fumé, Domaine Thibault, André Dezat, France**
A distinctive, dry, smoky wine with beautiful balance **£45**

Coch Red

- Ladera Verde Merlot, Valle Central, Chile (vegan)**
Medium-bodied, ripe and smooth with rich plummy fruit laced with sweet spices. **£23**
125ml £4.00 - 175ml £5.80 - 250ml £7.80
- Amanti del Vino Primitivo, Salento, Italy**
Full of sun-drenched damson fruit, easy drinking with great character **£26**
125ml £4.50 - 175ml £6.60 - 250ml £8.70
- Côtes du Rhône, Vieilles Vignes, Cave Coteaux du Rhône, France**
Spicy plum fruit a hint of black pepper and soft tannins. Well balanced blend. **£26**
125ml £4.50 - 175ml £6.60 - 250ml £8.70
- Lataurul Pinot Noir, Cramele Recas, Romania** **£26**
Fresh and fruity notes of ripe cherry, raspberry and exotic spices.
Made in a region with a similar climate to burgundy.
- Rioja Vega Tinto, Rioja, Spain (vegan)** **£26**
Medium-bodied and very soft, with rich blackcurrant and plum fruit flavours.
- Ojos del Sur Malbec, Patagonia, Argentina** **£35**
Vibrant and fruity, plums, raspberries, blackberries and notes of violets.
- House of Certain Views Shiraz, Hunter Valley, Australia** **£35**
Blackberry fruit meets smoky bacon with soft silky tannins
- Domaine de la Cendrillon 'Essentielle', Corbières, France (organic and vegan)** **£36**
Smooth and elegant with juicy black fruits, herby with hints of spice

RHOSYN ROSE

17. **Eagle Creek Zinfandel Rosé, California, USA**
Light-bodied and medium-sweet with berry, peach and juicy watermelon flavours **£24**
125ml £4.20 - 175ml £6.20 - 250ml £8.20
18. **Le Sautarel Rosé, Vin de France**
A fresh, delicate, charming with a strawberry scent **£25**
125ml £4.30 - 175ml £6.50 - 250ml £8.30

HANNER BOTEL HALF BOTTLES

19. **Beaujolais, Jacques Charlet, France**
Juicy and easy-drinking, floral notes and raspberry flavours.
Very good served slightly chilled on a warm day **£20**
20. **Pask 'Gimblett Gravels' Sauvignon Blanc, Hawke's Bay, New Zealand**
Typical New Zealand Sauvignon with opulent, tropical fruit and zingy freshness **£20**

PEFRIOG CHAMPAGNE & SPARKLING

21. **Le Contesse Prosecco, Treviso, Italy - 20cl (vegan)**
Ripe apples with notes of pear juice, honey and a beautiful floral note on the finish. **£8.40**
22. **Le Contesse Pinot, Rosé, Treviso, Italy - 20cl (vegan)**
A gentle strawberry scented rose **£8.30**
23. **Amori Prosecco, Spumante Extra Dry, Italy**
Aromas and flavours of pears, apples and peaches **£34**
24. **Tanners Cava Brut, Spain (Vegan)**
A superb, creamy, biscuity Cava with a lovely fine mousse and plenty of character.
Made by the same method as in Champagne, it has style and finesse beyond its price. **£33**
25. **Tanners Extra Réserve, Brut Champagne**
Fruity, stylish and elegant, from a highly reputed Champagne house **£64.50**
26. **Veuve Cliquot 'Yellow Label', Brut Champagne**
Soft baked bread on the nose and creamy white fruits on the palate **£82.50**

PWDIN DESSERT

27. **Château Le Fagé, Monbazilliac, France - Half (vegan)**
Luscious yet delicate dessert wine, shows great intensity at the price. **£23**
125ml £7.60

PORT

Tanners late Bottled Vintage Port (vegan) 50ml £4.00
Blackberry and cherry notes tinged with violets

Sherry

Triana Pedro Ximénez, Jerez, Bodegas Hidalgo 50ml £5.20
Dense treacly stuff with amazing aromas and flavours of Christmas pudding.
Try poured on top of a scoop of vanilla ice cream