Wine list

THIC IS	by the glass	by the bottle
White	.,	.,
The Old Railway Station Sauvignon Blanc - Central Valley - Chile	£8	£21.50
Bright citrus notes, a crisp acidity, and a refreshing herbaceous finish.		
The Old Railway Station Pinot Grigio - Veneto - Italy	£8	£21.50
Crisp apple and pear flavours with a bright acidity and a clean, refreshing finish.		
Domaine Peirière Viognier - Languedoc - France		£27.50
A delicate aroma of tropical fruits, soft and subtle, with floral undertones.		
Oriwa Sauvignon Blanc - Marlborough - New Zealand	£11.50	£32.50
Zesty and herbaceous, with vibrant flavours of gooseberry, bell pepper, and citrus.		
Domaine de Le Meulière Chablis - France		£47.00
Subtle mineral notes alongside flavours of white stone fruits and a refreshing finish.		
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Rosé		
The Old Railway Station Rosato - Italy	£8	£21.50
Delicate strawberry and citrus notes with a refreshing acidity and a light elegant finish.		
Saint-Sidoine Rosé - Provence - France		
Elegant and refined, with delicate notes of peach and strawberry.		£33.50
Red		
The Old Railway Station Merlot - Central Valley - Chile		
Ripe plum and cherry flavours with soft tannins and a smooth lingering finish.	£8	£21.50
The Old Railway Station Cabernet Sauvignon - Central Valley - Chile		
A rich dark fruit palate, firm tannins and a complex, oak-aged character.	£8	£21.50
Montepulciano d'Abruzzo - Abruzzo - Italy		
A fragrant bouquet of ripe fruit and a rich, traditional profile.	£9	£25.50
Butcher of Buenos Aires Malbec - Argentina		
forest fruits and black plum with hints of milk chocolate		£28.50
Les Fontanelles Pinot Noir - Languedoc - France		
Bright cherry flavours, a clean and fresh profile		£29.50
Domaine Fontavin Chateauneuf-du-Pape Trilogies - France		
This wine is dominated by flavours of ripe red fruit, coffee, and layers of complex spice		£55.50
Sparkling		
The Old Railway Station Prosecco - Italy		
Crisp apple and pear flavours with a refreshing dry finish.	£10	£28.50
Champagne - France		
Crisp fruit flavours with a refreshing dry finish.	£15	£45