

## On-Board Wine Menu

### White Wine

**Pecking Order Chenin Blanc – South Africa – 12.0%**

A distinctive dry but fruit driven style with fresh citrus fruit on the nose and a smooth well-balanced palate.

**Bottle (75cl) | £20.00    Glass (125ml) | £6.00**

**San Giorgio, Pinot Grigio I.G.T – 2016 – Pasqua Winery, Venetie, Italy – 12.0% – V**

A clean, crisp and particularly flavoursome Pinot Grigio from Venetie. Fuller in style than many and made by the famous Pasqua winery.

**Bottle (75cl) | £21.00    Glass (125ml) | £6.50**

### Red Wine

**Volandas, Merlot – 2016 – Volandas Winery, Central Valley, Chile – 12.0% – V, VE**

Juicy plum and damson flavours with a soft, silky finish.

**Bottle (75cl) | £20.00    Glass (125ml) | £6.00**

**Senorial Rioja Tempranillo, Rioja – Rioja, Spain – 13.5% – V, VE**

Flavours of black fruits and hints of spice and vanilla. Classic Rioja made from Tempranillo.

**Bottle (75cl) | £21.00    Glass (125ml) | £6.50**

### Rosé Wine

**Pecking Order Pinotage Rosé – South Africa – 11.5%**

This varietal Rosé is not common but an absolute gem! All about refreshment with hints of strawberry and watermelon.

**Bottle (75cl) | £20.00    Glass (125ml) | £6.00**

### Sparkling Wine

**Botter Prosecco D.O.C. Spumante – NV – Casa Vinicola Botter, Treviso, Veneto, Italy – 11.0% – V, VE**

Delicious floral and delicate flavours, with a fine mousse.

**Bottle (75cl) | £25.00    Glass (125ml) | £5.50**

### Champagne

**Jules Feraud, Cuvee de Réserve Brut – NV – Champagne, France – 12.0% – V, VE**

International Wine Challenge and Decanter award winning wine. Elegant and biscuity Champagne of great quality which has been highly regarded for many years.

**Bottle (75cl) | £40.00    Glass (125ml) | £7.50**

**Veuve Clicquot Brut – NV – Champagne, France – 12.0% – VE**

Veuve Clicquot age their non-vintage for almost twice the required time, resulting in a superb marriage of freshness and power, with rich fruit and a mouth-filling mousse.

**Bottle (75cl) | £60.00**

V = Vegetarian Option | VE = Vegan Option

## Extended Wine Menu

The following wines can be pre-ordered for private charters. We require 14 days' notice for extended wines.

### White Wine

#### **Pierre Lacasse – Languedoc, France – 13.0%**

Soft stone fruit with a pleasant mouth feel and long finish.

**Bottle (75cl) | £20.00**

#### **Volandas, Sauvignon Blanc – Central Valley, Chile – 13.0% – V, VE**

Intense nose of green citrus fruits and mouth suckering, crisp grapefruit acidity.

**Bottle (75cl) | £22.00**

#### **Neptune Point, Sauvignon Blanc – Marlborough, New Zealand – 12.0% – V**

Crisp & refreshing Kiwi Sauvignon, citrus notes with grassy undertones and a lingering finish.

**Bottle (75cl) | £24.00**

#### **Chapel Down, Bacchus – Tenterden, Kent, England – 12.0%**

A classic expression of Bacchus. Grapefruit, gooseberry, passionfruit, floral and mineral characters on the nose with tropical fruits, nettles and crunchy acid on the palate.

**Bottle (75cl) | POA**

#### **Elegance Chablis – Chablis, France – 12.5%**

A renowned grower producing excellent wine with the classic flinty dry nature of Chablis.

**Bottle (75cl) | £28.00**

#### **Sancerre Boisjoli – Loire Valley, France – 12.5% –**

Intense nose of Cox apple with a steely acidity and a lingering finish of ripe gooseberry from the well-respected producer, Marquis de Goulaine.

**Bottle (75cl) | £30.00**

### Red Wine

#### **Toro Fuerte Malbec – Mendoza, Argentina – 13.0% – V, VE**

Light red with aromas and flavours of strawberry and wild berry fruit balanced with soft tannins.

**Bottle (75cl) | £20.00**

#### **Parlez-Vous Pinot Noir – Loire Valley, France – 12.5%**

A lovely light and delicate Pinot Noir from the Loire with cherry fruits in abundance.

**Bottle (75cl) | £22.00**

#### **Tempus Two Silver Series Shiraz – South East Australia – 13.0%**

Sourced from low yielding vineyards, this is a concentrated and complex wine with dark chocolate, liquorice and spice aromas. Full bodied yet supple with velvety tannins and nutty oak flavours from barrel maturation.

**Bottle (75cl) | £24.00**

#### **Hancock & Hancock Cabernet Touriga – McLaren Vale, Australia – 14.0%**

Blackcurrant and crushed leaf flavours of Cabernet Sauvignon mixed with perfume of violets from savoury Touriga create unique, satisfying red.

**Bottle (75cl) | £30.00**

### Rosé Wine

#### **Chapel Down, English Rosé – Tenterden, Kent, England – 12.0%**

A beautifully balanced dry rose. Generous and inviting aromas of strawberry, raspberry, redcurrant and rhubarb and a juicy palate of strawberries and cream with balanced acidity.

**Bottle (75cl) | POA**

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### Sparkling Wine

**Botter Prosecco D.O.C. Spumante – NV – Casa Vinicola Botter, Treviso, Veneto, Italy – 11.0% – V, VE**

Delicious floral and delicate flavours, with a fine mousse.

**Bottle (1.5L) | £50.00**

**Chapel Down, Vintage Brut – Tenterden, Kent, England – 12.0%**

A very approachable style of fizz with a lively refreshing mousse, good depth, crisp fruit and a palate with attractive yeast overtones. Ripe red apples and peach dominate the nose with apples and light tropical fruit on the palate.

**Bottle (75cl) | POA**

**Chapel Down, Vintage Rosé – Tenterden, Kent, England – 12.0%**

A classic grape variety in a modern style. The colour of lightly smoked salmon, this wine is young, fresh and clean. Classic Pinot Noir nose of strawberry and raspberry with a splash of creaminess. A palate of ripe berry and rhubarb flavours and clean finish with perfectly balanced acidity.

**Bottle (75cl) | POA**

### Champagne

**Perrier Jouët, Grand Brut – NV – Champagne, France – 12.00%**

Light and elegant with plenty of fruit flavours.

**Bottle (75cl) | £60.00    Bottle (1.5L) | POA**

**Moët Et Chandon Brut – NV – Champagne, France – 12.0% – V, VE**

Lively, clean and expressive with a soft, approachable, subtle flavour.

**Bottle (75cl) | £60.00    Bottle (1.5L) | POA**

**Bollinger Special Cuvée – NV – Champagne, France – 12.0%**

The Bollinger Champagne House have been creating their Special Cuvée for over one hundred years, blending Pinot Noir, Chardonnay & Pinot Meunier to create a Champagne that is golden in colour with a unique aromatic complexity. Aromas of ripe fruit lead to a subtle combination of flavours including pear, brioche & fresh walnut.

**Bottle (75cl) | £60.00    Bottle (1.5L) | POA**

**Veuve Clicquot Brut – NV – Champagne, France – 12.0% – V, VE**

Veuve Clicquot age their non-vintage for almost twice the required time, resulting in a superb marriage of freshness and power, with rich fruit and a mouth-filling mousse.

**Bottle (1.5L) | £120.00**

**Laurent-Perrier La Cuvée Brut – NV – Champagne, France – 12.0% – V, VE**

Bone dry with subtle savoury, toasty flavours and a delicate, yet complex nose.

**Bottle (75cl) | POA    Bottle (1.5L) | POA**

**Laurent-Perrier Cuvée Rosé – NV – Champagne, France – 12.0% – V, VE**

Bone dry with subtle savoury, toasty flavours and a delicate, yet complex nose.

**Bottle (75cl) | £85.00    Bottle (1.5L) | POA**

### Dessert Wine

**Torres Floralis Moscatel Oro – NV – DO Catalunya, Spain – 15.0%**

The Torres Family have been making this multi award winning wine since 1946. Floralis Moscatel Oro is intensely sweet and carries refreshing aromas of orange blossom accompanied by delicate notes of honeyed fruit and cloves.

**Bottle (50cl) | POA**

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