



SUNDAY LUNCH



PRIX FIXE

2 COURSES – £24.95 | 3 COURSES – £29.95

Add a 175ml glass of house wine or bottle of beer for £3.50

MONDAY-THURSDAY | 12:00PM-7:00PM

GRILLED TENDER-STEM BROCCOLI

Anchovy mayonnaise, Pecorino Gran Sardo *(341kcal)*

WARM GRILLED ARTICHOKE SALAD

Basil cress, aioli *(431kcal)* [V]

PORK TONNATO

Cold sliced Dukes Hill pork, tuna, caper and anchovy mayonnaise *(446kcal)*

RIGATONI

Vodka, tomato and mascarpone *(369kcal)*

ROASTED WHOLE SEA BASS

Fennel, lemon and rosemary *(312kcal)*

RIBOLLITA

A classic Tuscan bean stew and chargrilled sourdough *(285kcal)* [VGI]

TIRAMISU TROLLEY *(700kcal)* [V]

VEGAN CHOCOLATE MOUSSE

Cherry compote *(563kcal)* [VGI]

TALEGGIO, GORGONZOLA PICANTE

Fig, fennel and pecan bread *(542kcal)*



TASTING MENU

A CURATED JOURNEY THROUGH WINE & FLAVOUR

Each course has been expertly paired by our group sommelier with a glass of wine to complement the dish

CUVÉE HOTEL DU VIN

Lombard, France | 125ml

SINGLE MALDON ROCK OYSTER

NEBBIOLO

Avamposti Altrove, Piemonte, Italy | 125ml

LASAGNE CROQUETTES Marinara Sauce

CHABLIS

Joseph Drouhin, France | 125ml

SPAGHETTI ALLE VONGOLE

Clams, chilli and parsley

PINOT NOIR

Seifried Estate, Nelson, New Zealand | 175ml

OR

CHARDONNAY

V1, Journey’s End, Stellenbosch, South Africa | 175ml

SICILIAN ROAST CHICKEN

Rosemary, lemon and polenta roast potatoes

LIMONCELLO

Tosolini | 50ml

TIRAMISU TROLLEY

£84.95 PER PERSON

(based on minimum of two sharing)

UPGRADES AVAILABLE ON SELECTED WINE COURSES

Sample menu, subject to seasonal variations. Vegan alternative available

AFTERNOON TEA

Elegant Afternoon Indulgence Awaits

Join us and all of fashionable society to sip tea and nibble on sandwiches in the middle of the afternoon. With a fine selection of finger sandwiches, cakes and scones with jam and clotted cream.

£49.95 per person

Including a glass of Lanson Père et Fils Brut NV or Rosé

Single glass not quite sufficient? You can upgrade and include a full bottle for just £40.



SUNDAY LUNCHES

at The Orangery

Dating back to King Henry VII, meats were traditionally roasted in front of a fire on a Sunday. Since the 15th century, the royal bodyguards have been known as ‘Beefeaters’ because of their love of roast beef. In the 18th century the French started calling Englishmen ‘rosbifs’. Our Sunday ‘rosbif’ starts with a choice of appetisers from our Italian Market Table followed by a choice of á la carte mains and finally a delicious dessert.

3 COURSES FOR £39.95

CHAMPAGNE COCKTAILS

HOTEL DU VIN FIZZ	£16.00
Cuvée Hotel du Vin Champagne, Absolut Vodka, Briottet Creme de Framboise, pineapple	
ENGLISH 75	£16.00
Henners Brut NV, Tanqueray Gin, lemon, sugar	
LE LANSON	£16.00
Lanson Champagne Rosé, Briottet Liqueur de Litchi, Mancino Vermouth Sakura, sugar, lemon	
PEACH BELLINI	£16.00
Fiol Prosecco, Briottet Crème de Pêche, peach	
CLASSIC CHAMPAGNE COCKTAIL	£16.00
Cuvée Hotel du Vin Champagne, Hennessy Cognac, bitters, sugar	
KIR ROYALE	£16.00
Lanson Père et Fils, Briottet Crème de Cassis, blackberry	

SPECIALS

BARREL AGED NEGRONI	£14.00
Tanqueray Gin, Martini Riserva Rubino Vermouth, Campari, fig	
MINT & BASIL MOJITO	£14.00
Bacardi Carta Blanca Rum, soda, basil, mint, sugar, bitters	
OLIVE OIL MARTINI	£14.00
Belvedere Vodka, Martini Riserva Ambrato Vermouth, Olive oil, lemon, olives	
SMOKED OLD FASHIONED	£16.00
Aberlour A'bunadh Single Malt Whisky, vanilla, bitters	
SPICY SAFFRON & ORANGE MARGARITA	£15.00
818 Blanco Tequila, Cointreau, lime, saffron, spices	
THYME & ROSEMARY AMARETTO SOUR	£14.00
Saliza Tosolini Amaretto, lemon, thyme, bitters	

TONICS

BROCKMANS	£13.00
Fever-Tree Elderflower Tonic, blueberries, grapefruit	
GIN MARE	
Fever-Tree Indian Tonic, orange, rosemary	
SLINGSBY RHUBARB	
Fever-Tree Elderflower Tonic, orange, strawberry	
PORT & TONIC	
Graham's Blend No.5 White Port, Fever-Tree Mediterranean Tonic, lemon, mint	

NON-ALCOHOLIC COCKTAILS £11.00

COSNOPOLITAN	
Mountain Everleaf, cranberry, lime, sugar	
FOREST DAIQUIRI	
Forest Everleaf, lime, honey	
NO-JITO	
Marine Everleaf, lime, sugar, soda, mint	

CLASSIC COCKTAILS

BLOODY MARY	£14.00
Sapling Vodka, tomato, spices	
COSMOPOLITAN	£13.00
Absolut Citron Vodka, Cointreau, cranberry, lime	
GARDEN MOJITO	£14.00
Hendrick's Gin, St Germain Elderflower Liqueur, Elderflower Cordial, cucumber, mint, lime, soda	
MARGARITA	£13.00
818 Blanco Tequila, Cointreau, lime, agave, salt	
OLD FASHIONED	£14.00
Woodford Reserve Bourbon, demerara, bitters	
PINA COLADA	£14.00
Bacardi Coconut Rum, pineapple, cream, coconut cream, lime	
DAIQUIRI <i>(Raspberry/ Peach/ Passion fruit)</i>	£13.00
Bacardi Carta Blanca Rum, fruit syrup, fruit puree, lime	
WHISKEY SOUR	£14.00
Woodford Reserve Bourbon, bitters, lemon, sugar, foam	

MARTINIS

ESPRESSO MARTINI	£14.00
Absolut Vodka, Tosolini Exprè Liqueur, espresso, sugar	
PASSION FRUIT MARTINI	£14.00
Absolut Vanilia Vodka, Passoã Passion fruit Liqueur, pineapple, passion fruit syrup, passion fruit, Prosecco	
GRAPESKIN MARTINI	£14.00
Graham's Six Grapes, Discarded Grape Skin Vodka, cranberry, lime, sugar, cassis, bitters	
ORANGE MARTINI	£14.00
Slingsby Marmalade, orgeat, orange curaçao, lime, orange juice, bitters	
CLASSIC MARTINI <i>(your way)</i>	£14.00
Tanqueray Gin, Noilly Prat, bitters	

NEGRONIS

BOULEVARDIER	£13.00
Woodford Reserve Bourbon, Campari bitters, Martini Riserva Rubino Vermouth	
WHITE NEGRONI	£13.00
Tanqueray Gin, Italicus Liqueur, Martini Riserva Ambrato Vermouth	
CLASSIC NEGRONI	£13.00
Bombay Sapphire Gin, Campari bitters, Martini Riserva Rubino Vermouth	
NEGRONI FLIGHT	£15.00
3 Negronis, Classic, White and Boulevardier	

PASSION FRUIT FOREST MARTINI	
Forest Everleaf, Passion fruit syrup, passion fruit puree, pineapple, lime	
ORANGE & GINGER HIGHBALL	
Forest Everleaf, Fever-Tree Ginger ale, orange	

SUNDAY LUNCH

3 COURSES FOR £39.95

Help yourself to the choice of appetisers from our Italian Market Table followed by a choice of á la carte mains and finally a delicious dessert.

ITALIAN MARKET TABLE THE CENTREPIECE OF OUR SUNDAY LUNCH

BUFFET OF SEVERN & WYE HOT & COLD SMOKED SALMON *(184kcal)*

SHELL ON PRAWNS *(101kcal)*

SELECTION OF CURED MEATS *(255kcal)*

GRILLED VEGETABLES *(210kcal)*

PICKLES *(36kcal)*

CAESAR SALAD *(350kcal)*

COURGETTE, GREEN BEAN & HALLOUMI SALAD *(174kcal)*

FENNEL, FETA & POMEGRANATE SALAD *(169kcal)*

MIXED LEAF SALAD *(0kcal)*

MINESTRONE SOUP *(210kcal)*

FRESHLY BAKED ARTISAN BREADS *(236kcal)*

ROASTS

A British institution. Meats were traditionally roasted in front of a fire on a Sunday, dating back to the reign of King Henry VII. Since the 15th century, the royal bodyguards have been known as ‘Beefeaters’ because of their love of eating roast beef. In the 18th century the French started calling Englishmen ‘rosbifs’. Therefore it is only fitting that ‘rosbif’ is one of centrepieces of the perfect Sunday lunch at Cannizaro House by Hotel du Vin.

Our roasts are served with all the trimmings, including proper Yorkshires

ROAST SIRLOIN OF BEEF Served with all the trimmings and proper Yorkshire Puddings *(1,282kcal)*

ROAST PORCHETTA Served with all the trimmings, proper Yorkshire Puddings and apple sauce *(1,384kcal)*

For special dietary requirements or allergy information, please speak with a member of our team before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production. [VGI] = Does not include any ingredients derived from animals. [VGIA] = Alternative available that does not include any ingredients derived from animals. [V] = Vegetarian. Cheese boards may contain unpasteurised cheese. Calorie content. Calculations as accurate as possible however slight variations may occur. To maintain a healthy weight, the daily recommended intake of calories for adults is around 2,000 calories a day. All of our prices include VAT. A discretionary service charge of 13.5% will be added to your bill.



For further information on allergens please scan here

HOTELDUVIN.com

THE ORANGERY

LARGE PLATES

RAVIOLI Pumpkin and sage ravioli with burnt butter and pinenuts *(697kcal)* [VGI]

SPAGHETTI CARBONARA Pancetta and Parmesan *(449kcal)*

RIBOLLITA A classic Tuscan bean stew and chargrilled sourdough *(285kcal)* [VGI]

ROASTED WHOLE SEA BASS Fennel, lemon and rosemary *(312kcal)*

SICILIAN ROAST CHICKEN Rosemary, lemon and polenta roast potatoes *(1,068kcal)*

FLAT IRON 225G Sautéed new potatoes and watercress *(557kcal)*

DESSERTS

TIRAMISU TROLLEY *(700kcal)* [V]

VEGAN CHOCOLATE MOUSSE Cherry compote *(563kcal)* [VGI]

TALEGGIO, GORGONZOLA PICANTE Fig, fennel and pecan bread *(542kcal)*

A SELECTION OF ICE CREAM Please speak with your server for today’s flavours *(34kcal)* [VGIA]

AFFOGATO Vanilla ice cream, fresh espresso *(80kcal)* [VGIA]

We have added a £1 voluntary donation to your bill to help raise important funds for a charity we feel very strongly about, The Brain Charity. They provide life-changing practical, emotional and social support to anyone affected by a neurological condition, helping people to live better, more independent lives. We know it is a very personal choice, so please don’t hesitate to ask us to remove it if you wish. Registered Charity No. 11149999S

WINE LIST

WINE; ONE OF THE CORE FEATURES OF THE ORANGERY AT CANNIZARO HOUSE.

WE ARE HERE TO ASSIST YOU IN EXPLORING AND DISCOVERING, OR SIMPLY ENJOY YOUR FAVOURITES. OUR EXPERT IN-HOUSE WINE AMBASSADORS AND BAR TEAMS CAN DRAW FROM A CELLAR BOASTING AN EXTENSIVE ARRAY OF WINES, FROM AROUND THE WORLD, FROM TRADITIONAL QUALITY BORDEAUX AND BURGUNDY THROUGH TO OUR WIDE VARIETY OF WINES FROM ACROSS ITALY, WHICH IS THE FOCAL POINT OF OUR CUISINE IN THE ORANGERY. YOU WILL FIND US PASSIONATE, YET UNPRETENTIOUS; ENTHUSIASTIC, BUT NOT ELITIST.

FROM A PERFECTLY CHILLED CRISP VERMENTINO WHILST RELAXING IN THE BAR THROUGH TO ONE OF OUR SUPER TUSCANS WITH A HEARTY STEAK IN THE ORANGERY. WE HAVE A SELECTION OF WINES WE ARE IMMENSELY PROUD OF, FROM ACROSS THE MANY NOTABLE WINE APPELLATIONS IN ITALY, PROVIDING A RANGE OF OPTIONS FOR ALL TASTES AND OCCASIONS THAT HARMONISE WITH OUR DISHES ON OUR MENU.

PERHAPS YOU WOULD LIKE TO GROW YOUR KNOWLEDGE AND JOIN US FOR AN INFORMAL YET INFORMATIVE WINE TASTING WITH OUR SOMMELIERS AND WINE AMBASSADORS; OR JOIN ONE OF OUR FABULOUS WINE DINNERS, CO-HOSTED BY SOME OF THE WORLD’S GREATEST PRODUCERS.

WE HOPE YOU ENJOY PERUSING THE REGIONS AND THE CHOICE OF WINES WE CURRENTLY FEATURE WITHIN OUR WINE LIST... SALUTI!



WINE MAP

Whilst we have a range of wines from around the world available as part of our extensive list, we have a selection of wines we are immensely proud of, from across the many of the notable wine appellations in Italy.

Here you will find an overview of each of the regions and the wines currently featured within this list:

PIEMONTE:

Gavi di Gavi, La Minaia, Nicola Bergaglio
Roero Arneis, Pradalupo by Fontanafredda, Fontanafredda
**Nebbiolo, Avamposti Altrove*
Nebbiolo, Ascheri, Langhe, San Giacomo
Barolo, Marcenasco, Renato Ratti
Barolo, Proprietà Fontanafredda, Fontanafredda
**Moscato d'Asti, Alasia*
Barbera D'asti, Ca' Di Pian, La Spinetta

TRENTINO-ALTO ADIGE:

**Gewurztraminer, Bottega Vinai, Trentino*
Pinot Nero, Colterenzio, DOC, Alto Adige

FRIULI-VENEZIA GIULIA:

**Pinot Grigio, Puiatti*
Traminer, Puiatti

VENETO:

**Prosecco, Extra Dry NV, Fiol*
Soave Vintage by Bertani
Valpolicella Ripasso, 'Capitel della Crosara' Montresor
Amarone della Valpolicella, Monte Zovo

TUSCANY:

Chianti Classico Riserva, Castellani
Brunello di Montalcino, Il Poggione, Montalcino
Il Blu, Brancaia
Arcanum, Tenuta di Arceno
Tignanello, Antinori
Sassicaia Bolgheri, Tenuta San Guido
Rosso di Toscana by Altesino

ABRUZZO & MOLISE:

**Montepulciano, Aglianico, Biferno Rosso by Palladino*

BASILICATA:

Aglianico del Vulture, Calice, Donato D'Angelo

SARDINIA:

Vermentino di Sardegna, Tino, Mora & Memo

SICILY:

**Vermentino, Zagare, Terre Siciliane*
**Nero d'Avola, La Segreta, Planeta*
Chardonnay, Planeta

PUGLIA:

Fiano, Zin, Produttori Di Manduria
Negroamaro, Casato di Melzi, Salento
Primitivo, Varvaglione

**This symbol shows wines that are available by the glass.*



WINE LIST

TO DECANT OR NOT TO DECANT?

The question of ‘should wine always be decanted’ is regularly asked by our guests. Before we can answer this let us look at the two main reasons why we decant wine. Firstly, to oxidate the wine through the transfer of wine from the bottle to the decanter, and the increased surface area of the wine to air contact in the decanter. This oxidation helps to soften the acidity in the wine and makes the wine ‘smoother’ and more enjoyable to drink. Secondly, the process of decanting helps to remove any sediment from the wine. However, does this mean that all wines should be decanted, and the answer is no!

Styles of wine that get the most benefit from being decanted are those either with high levels of sediment or bigger more full-bodied reds such as Barolo from Italy and Cabernet based wines. These styles of wine are full bodied and high in tannins, the decanting process therefore helps to make these wines softer and more enjoyable to drink. Other wines, for instance most whites and lighter reds such as Pinot Noir, tend not to benefit from the decanting process and may even deteriorate from being decanted. However, ultimately the choice of whether you wish to have your wine decanted or not is yours, we will just recommend the wines that benefit most from the decantation process.

CHAMPAGNE & SPARKLING WINE

EINS, ZWEI, ZERO, SPARKLING RIESLING <i>Leitz, Germany [Alcohol-Free]</i>	£4.95	£27.95
PROSECCO, EXTRA DRY NV <i>Fiol, Veneto, Italy</i>	£8.50	£45.00
HENNERS BRUT NV <i>East Sussex, England</i>	£11.95	£69.95
CUVÉE HOTEL DU VIN <i>Lombard, France</i>	£13.50	£76.95
LANSON PÈRE ET FILS <i>France</i>	£15.95	£92.95
LANSON ROSÉ <i>France</i>	£16.95	£99.95

WHITE WINE

MAISON BLANC <i>Anciens Temps, Vin de France</i>	£8.00	£11.50	£21.95	£32.95
VERMENTINO <i>Zagare, Terre Siciliane (Sicily), Italy</i>	£9.00	£12.50	£24.95	£36.95
PINOT GRIGIO <i>Puiatti, Friuli-Venezia Giulia, Italy</i>	£9.50	£14.00	£27.95	£41.95
GEWURZTRAMINER <i>Bottega Vinai, Trentino, Italy</i>	£9.50	£14.00	£27.95	£41.95
VIOGNIER <i>Les Îles Blanches, Cellier des Chartreux, IGP Gard, France</i>	£10.00	£14.50	£28.95	£42.95
VERDEJO <i>Elias Mora, Rueda, Spain</i>	£10.50	£15.00	£29.50	£43.95
SAUVIGNON BLANC <i>Crowded House, Marlborough, New Zealand</i>	£10.95	£15.50	£29.95	£45.95
CHARDONNAY <i>V1, Journey's End, Stellenbosch, South Africa</i>	£11.50	£16.95	£33.50	£49.95
CHABLIS <i>Joseph Drouhin, France</i>	£12.50	£17.95	£35.50	£52.95

ROSÉ WINE

MAISON ROSÉ <i>Anciens Temps, Vin de France</i>	£8.00	£11.50	£21.95	£32.95
ROSÉ SAUVAGE BY HOTEL DU VIN <i>Clare Valley, South Australia</i>	£9.50	£13.50	£25.95	£39.95
PROVENCE ROSÉ <i>Chateau Léoube, Côtes de Provence, France [Organic]</i>	£12.95	£17.95	£35.50	£52.95
SECRET DE LÉOUBE ROSÉ <i>Côtes de Provence, France [Organic]</i>			£65.95	£99.95

THE ORANGERY

OLD WORLD vs NEW WORLD

Terms used frequently in the wine world, but what do they really mean? Well, there are a number of differences between New World and Old World wine growing countries and all of them have exceptions to the rules! Primarily most European countries are classed as Old World, since wine making originated in these countries and dates back hundreds of years. However, a more significant difference is the labelling terminology. Most wines that originate from Old World countries, such as France, Spain and Italy, are named after the place where they are produced.

Whereas wines from the New World are often named after the grape variety or the brand name given by the producer, or both! For example, Chablis, Bordeaux, Rioja, Barolo, Sancerre and Champagne are all places that are iconic for producing wines and they all have strict laws over what they can and cannot do in their grape growing and wine making, even down to which varieties they can or cannot grow. The New World does not have the same type of laws, hence you can have a ‘Chardonnay’ labelled wine from all over the world. However, unless you know which Old World wine region is permitted to grow which varieties you may not know that Chablis make wines from Chardonnay grapes and Sancerre from Sauvignon Blanc grapes!

RED WINE

MAISON ROUGE <i>Anciens Temps, Vin de France</i>	£8.00	£11.50	£21.95	£32.95
NERO D’AVOLA <i>La Segreta, Planeta, Sicily, Italy</i>	£9.00	£12.50	£24.95	£36.95
MONTEPULCIANO <i>Aghianico, Biferno Rosso by Palladino, Abruzzo & Molise, Italy</i>	£10.00	£14.50	£28.95	£42.95
BOM MALANDRO <i>Symington's Family Estates, Douro DOC, Portugal</i>	£10.00	£14.50	£28.95	£42.95
MALBEC BY HOTEL DU VIN <i>Mendoza, Argentina</i>	£10.50	£14.95	£29.50	£43.95
BEAUJOLAIS <i>Brouilly, Louis Tete, France</i>	£10.95	£15.50	£29.95	£45.95
NEBBIOLO <i>Avamposti Altrove, Piemonte, Italy</i>	£10.95	£15.50	£29.95	£45.95
PINOT NOIR <i>Seifried Estate, Nelson, New Zealand</i>	£12.95	£17.95	£35.50	£52.95
RIOJA RESERVA <i>Lealtanza, Altanza, Spain</i>	£13.50	£19.50	£38.95	£56.95

DESSERT WINES & PORT

MOSCATO D’ASTI <i>Alasia, Italy (750ml bottle)</i>			£5.50	£26.95
TOKAJI <i>Late Harvest by Royal Tokaj, Hungary (500ml)</i>	£5.00	£9.95		£46.95
LICOR DE TANNAT <i>Familia Deicas, Uruguay (500ml)</i>	£6.00	£11.95		£56.95
RESERVE BLENDED PORT <i>Six Grapes by Graham's, Portugal (750ml)</i>	£3.00	£5.95		£36.95
10 YEAR OLD TAWNY <i>Graham's, Portugal (750ml)</i>	£4.00	£7.95		£49.95
MADEIRA, 10 YEAR OLD BUAL <i>Blandy's, Portugal (750ml)</i>	£5.00	£9.95		£69.95
20 YEAR OLD TAWNY <i>Graham's, Portugal (750ml)</i>	£6.00	£11.95		£84.95
QUINTA DOS MALVEDOS <i>Vintage Port, Graham's, Portugal (375ml)</i>				£48.95

125ml glasses also available on bottles with by the glass prices, excluding Dessert Wines & Port.

A discretionary service charge of 13.5% will be added to your bill. All prices in GBP and include VAT.

For special dietary requirements or allergy information, please speak with our staff before ordering.

SIGNATURE WINE LIST

CHAMPAGNE & SPARKLING WINE

JANSZ, CUVÉE ROSÉ, NV	<i>Tasmania, Australia</i>	<i>bottle</i> 750ml	£56.95
HAMBLEDON, BLANC DE BLANCS	<i>England</i>		£88.95
LOMBARD, BLANC DE NOIR, BRUT NATURE	<i>Grand Cru, Verzenay</i>		£112.95
LANSON, BLANC DE BLANCS	<i>France</i>		£129.95
LAURENT-PERRIER VINTAGE	<i>France</i>		£132.95
GRAND SIÈCLE BY LAURENT-PERRIER	<i>France</i>		£269.95

WHITE WINE - ITALY

TRAMINER	<i>Puiatti, Friuli-Venezia Giulia</i>	<i>bottle</i> 750ml	£44.95
GAVI DI GAVI	<i>La Minaia, Nicola Bergaglio, Piemonte</i>		£46.95
FIANO	<i>Zin, Produttori Di Manduria, Puglia</i>		£52.95
ROERO ARNEIS	<i>Pradalupo by Fontanafredda, Piemonte</i>		£54.95
VERMENTINO	<i>Di Sardegna, Tino, Mora & Memo, Sardinia</i>		£56.95
SOAVE	<i>Vintage by Bertani, Veneto</i>		£58.95
CHARDONNAY	<i>Planeta, Sicily</i>		£78.95

WHITE WINE - REST OF THE WORLD

FLORÃO	<i>Quinta da Fonte Souto, Alentejo, Portugal</i>	<i>bottle</i> 750ml	£42.95
SEMILLON	<i>Regna Loca, Rickety Bridge, Franschhoek, South Africa</i>		£48.95
RIESLING	<i>Trimbach, Alsace, France</i>		£54.95
ALBARIÑO	<i>Lías by Martin Codax, Rías Baixas, Spain</i>		£52.95
QUINTA DA FONTE SOUTO BRANCO	<i>Alentejo, Portugal</i>		£62.95
GEWURZTRAMINER	<i>Classic, Hugel, Alsace, France</i>		£62.95
SANCERRE	<i>‘Le Pierrier’, Domaine Thomas, Loire Valley, France</i>		£72.95
CHARDONNAY	<i>Catena Alta, Mendoza, Argentina</i>		£72.95
CHABLIS 1ER CRU	<i>Montmains, Olivier Tricon, Chablis, France</i>		£74.95
POUILLY-FUMÉ	<i>Villa Paulus, Domaine Masson-Blondelet, Loire Valley, France</i>		£78.95
CONDRIEU	<i>La Petite Côte, Yves Cuilleron, Rhône Valley, France</i>		£102.95
MEURSAULT	<i>Bouchard Père & Fils, Burgundy, France</i>		£135.95
PULIGNY MONTRACHET	<i>Domaine Pernot Belicard, Burgundy, France</i>		£142.95

THE ORANGERY

RED WINE - ITALY

NEGROAMARO	<i>Casato di Melzi, Salento</i>	<i>bottle</i> 750ml	£37.95
PRIMITIVO	<i>Varvaglione, Puglia [Organic]</i>		£39.95
CHIANTI	<i>Classico Riserva, Castellani</i>		£39.95
AGLIANICO DEL VULTURE	<i>Calice, Donato D’Angelo, Basilicata</i>		£42.95
PINOT NERO	<i>Colterenzio, DOC, Alto Adige</i>		£44.95
ROSSO DI TOSCANA BY ALTESINO	<i>Tuscany</i>		£49.95
VALPOLICELLA RIPASSO	<i>‘Capitel della Crosara’ Montresor, Veneto</i>		£52.95
NEBBIOLO	<i>Ascheri, San Giacomo, Langhe, Piemonte</i>		£55.95
BARBERA D’ASTI	<i>Ca’ Di Pian, La Spinetta, Piemonte</i>		£68.95
BRUNELLO DI MONTALCINO	<i>Il Poggione, Montalcino, Tuscany</i>		£94.95
AMARONE	<i>Della Valpolicella, Monte Zovo, Veneto</i>		£96.95
BAROLO	<i>Marcenasco, Renato Ratti, Piedmonte</i>		£109.95
BAROLO	<i>Proprietà Fontanafredda, Fontanafredda, Piemonte</i>		£132.95
SUPER TUSCANS:			
IL BLU	<i>Brancaia, Tuscany</i>		£139.00
ARCANUM	<i>Tenuta di Arceno, Tuscany</i>		£169.00
TIGNANELLO	<i>Antinori, Tuscany</i>		£289.00
SASSICAIA	<i>Bolgheri, Tenuta San Guido, Tuscany</i>		£599.00

RED WINE - REST OF THE WORLD

CHATEAU DE HAUTE-SERRE	<i>Lucter, Cahors</i>	<i>bottle</i> 750ml	£54.95
SHIRAZ	<i>The Riebke, Teusner, Barossa Valley, South Australia, Australia</i>		£54.95
ALTITUDES RED	<i>Ixsir, Lebanon</i>		£54.95
ZINFANDEL	<i>Edmeades, Mendocino County, California, USA</i>		£56.95
CABERNET SAUVIGNON	<i>Thelema, Western Cape, South Africa</i>		£62.95
PINOT NOIR	<i>‘Juggernaut’ by Bogle, Russian River Valley, California, USA</i>		£69.95
RIOJA	<i>Reserva, Unica, Sierra Cantabria, Spain</i>		£72.95
CHATEAUNEUF DU PAPE	<i>Domaine Chante Cigale, Southern Rhône, France</i>		£76.95
MARANGES 1ER CRU	<i>La Fussière, Burgundy, France</i>		£82.95
SYRAH	<i>The Griffin by Journey’s End, Stellenbosch, South Africa</i>		£82.95
PRELUDIO	<i>“Barrel Select” by Familia Deicas, Uruguay</i>		£84.95
MARGAUX	<i>Château Tayac, Bordeaux, France</i>		£95.95
SAINT-ÉMILION GRAND CRU	<i>Château Tour Baladoz, Bordeaux, France</i>		£102.95
CABERNET SAUVIGNON	<i>Palermo by Orin Swift, Napa Valley, California, USA</i>		£109.95
MAS LA PLANA	<i>[Cabernet Sauvignon], Familia Torres, Penedès, Spain</i>		£112.95
CHASSAGNE-MONTRACHET	<i>Thomas Morey, Rouge Vieilles Vignes, Burgundy, France</i>		£114.95
POMEROL	<i>Château Mazeyres, Bordeaux, France</i>		£118.95
GEVREY-CHAMBERTIN	<i>Joseph Drouhin, Burgundy, France</i>		£139.95
CATENA ZAPATA	<i>Malbec, Mendoza, Argentina</i>		£144.95
CÔTE RÔTIE	<i>Guigal, Brune et Blonde, Rhône Valley, France</i>		£145.95
SAINT-JULIEN	<i>Château Talbot, Grand Cru Classé, Bordeaux, France</i>		£179.95

