LEVEL
CAFE BAR GRILL

WINE MENU

WHITE

1 **Vinaia Sauvignon Blanc** **£23.45**
Trevenezie IGT, Italy
Perfect with fish and seafood dishes.
Light-bodied and smooth on the palate, with aromas of citrus, tropical fruit, and white flowers.

125ml **£4.75**
175ml **£6.45**
250ml **£8.45**



2 **Vinuva Organic Pinot Grigio** **£23.45**
IGT Terre Siciliane, Italy
Mouth-watering and perfect with simply prepared seafood, chicken and salads.
Light, delicately flavoured, refreshingly dry with hints of apple.

125ml **£4.75**
175ml **£6.45**
250ml **£8.45**

3 **Berri Estates Unoaked Chardonnay** **£24.95**
South Eastern Australia
A fine match for seafood, tasty chicken or spicy pork dishes.
A crisp style with a fresh, yet ripe lemon character with no oak ageing.

125ml **£4.95**
175ml **£6.75**
250ml **£8.70**

4 **Reign of Terroir Chenin Blanc** **£26.95**
Swartland, South Africa
Elegant fruit-driven flavours for white fish and rich seafood, tasty chicken particularly with light creamy sauces.
Aromatic, with good acidity and elegance.
Flavours of a summer fruit salad.

5 **Vidal Sauvignon Blanc** **£33.95**
Marlborough, New Zealand
Classically crisp and herbaceously intense with great complexity, a mingling of passion-fruit and melon flavours.



Our Choice

FIZZ

6 **Le Altane Prosecco Extra Dry** **£27.35**
Italy
Crisp, mouth-filling fizz with green apples and citrus notes. Whilst famed as an apéritif, the soft fizz of Prosecco also partners light chicken dishes, delicate seafood and salads well.

175ml **£7.95**

RED

7 **Vinaia Montepulciano d'Abruzzo DOC** **£23.45**
Italy 125ml **£4.75**
Deep ruby red in colour with an aromatic bouquet 175ml **£6.45**
of ripe red berries, plum, and subtle spice. 250ml **£8.45**



8 **Berri Estates Shiraz, South Eastern Australia** **£24.95**
Soft and spicy partner for beef and chicken dishes 125ml **£4.95**
with spicy, tangy or fruity sauces. 175ml **£6.75**
Medium-bodied and fruity with raspberry, cherry 250ml **£8.75**
and plum, complemented by vanilla spices.

9 **Luna del Sur Malbec, San Juan, Argentina** **£25.75**
Turns the heat up when paired with spicy dishes 125ml **£5.00**
or peps up grilled or roasted beef or lamb dishes. 175ml **£6.85**
Ripe berries, spice, cinammon and vanilla. 250ml **£8.95**
A Classic Mendoza Malbec.

10 **The Guv'nor, Felix Solis, Spain** **£26.45**
A great all-rounder, as good with Mediterranean
dishes as with spicy food or a Sunday roast.
Shows plenty of rich, ripe, sweet red and dark fruit
flavours and a juicy finish.



Our Choice

11 **Marqués de Morano Rioja Reserva, Spain** **£28.45**
Elegant, savoury, berry-fruit flavours that are excellent with
game, wild mushrooms and rich chicken and beef dishes.
Matured raspberry and cherry fruit with hints of vanilla
spice on the lingering, velvety finish.

12 **Cantine Di Ora Amicale, Italy** **£39.95**
Medium Ruby red colour with a delicate nose
of cherries and dark berry fruits. Dry and soft
on the palate with a lingering finish and notes
of sweet spice and chocolate.

ROSÉ

13 **Whispering Hills White Zinfandel Rosé** **£22.95**
California, USA 125ml **£4.70**
Fresh and fruity rosé, packed with raspberries, 175ml **£6.35**
strawberries and redcurrants, with lively acidity. 250ml **£8.30**

14 **Vinuva Pinot Grigio Rosato** **£22.95**
IGT Pavia, Italy 125ml **£4.70**
Soft and fruity 'PG' rosé, good with chicken, pork, 175ml **£6.35**
salads and seafood. 250ml **£8.30**
A delicate pink wine full of fresh, summer-fruit aromas.

Wine Expression

- Dry, refreshing, delicate, light white
- Zesty, herbaceous or aromatic white
- Juicy, fruit-driven ripe white
- Dry, elegant rosé
- Rich, fruity rosé
- Juicy, medium-bodied, fruit-led red
- Spicy, peppery, warming red

Food Allergies & Intolerances
Should you have concerns about a food allergy or intolerance please speak to our staff before you order your food or drink

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