



by Dé Buddha



Wine Menu





by Dé Buddha

WINE PAIRING SUGGESTIONS

Red Meat – Full bodied reds like Shiraz and Malbec are particularly well suited for pairing with red meat dishes.

White Meat – Lighter reds like Pinot Noir or richer white wines like Chardonnay work really well with white meat dishes.

Fish & Shellfish – Crisp and fresh whites like Pinot Grigio and Alvarinho go down a treat with fish and shellfish, or why not try a crisp rosé?

Spicy Dishes – Gewurtztraminer with its subtle sweetness and oily mouthfeel can perfectly compliment spicier dishes.

Dessert – Enhance your enjoyment of any dessert with a wee glass of Port!

Ultimately, the best wine and food pairing is the food you like with the wine you like, so remember the above are just suggestions, not rules.

 = VEGAN

 = VEGETARIAN

CHAMPAGNE & SPARKLING WINE

175ml
Glass Bottle

LA FORNARINA PROSECCO DOC £ 29.50

-Italy
Light straw yellow with fine, persistent bubbles and ripe, juicy pear notes. Delicate, slightly smooth and particularly fruity.

GARDET CHAMPAGNE TRADITION BRUT £ 116.00

-France
Notes of chalk, fruit and toast. On the palate it is expressive, with white stone fruit and a dominant freshness. A fine minerality is present on the finish.

ONE 4 ONE PROSECCO QTR £ 9.00

- Italy
Prosecco with aromas of citrus and flowers; honeysuckle and blossom.

ROSE ONE 4 ONE PROSECCO QTR £ 9.00

- Italy
Plump red fruits such as raspberry and strawberry along with juicy melon notes.

WHITE WINE

175ml
Glass Bottle

LISO VEINTE VIURA £ 6.20 £ 22.00

- Spain
Pale straw colour with flavours of lime, apricot kernel and yellow plums. Dry and tangy with refreshing citrus acidity.



CORTESTRADA PINOT GRIGIO/CATARATTO £ 6.50 £ 25.00

- Italy
Very light, fresh and lemony with notes of melon, yellow plums and grapefruit.



BODEGAS BIANCHI "LOS PRIMOS" CHENIN BLANC /TORRONTES £ 29.50

-Argentina
A vibrant yellow-greenish color with a nose of fresh fruit aromas, such as green apple and citrus balanced with tropical fruit and white flower aromas.



CHATEAU BILLOT SAUVIGNON/SEMILLON £ 31.50

- Australia
Made from a blend of Sauvignon and Semillon this wine is dry, medium-bodied, zesty, refreshing wine with apple and citrus notes. It retains a crisp, zingy acidity with hints of pineapple and gooseberry



ROSÉ WINE

LA FAMILLE LACASSE ROSE

-France

A dry rosé with ripe, juicy squashed strawberry notes, a sprinkle of white pepper and some meringue.

OUT OF AMERICA ZINFANDEL ROSE

-United States

A distinctly ripe and soft palate with a 'sweetshop' character of rhubarb and custard sweets and strawberry shoelaces.

175ml
Glass Bottle

£ 6.70 £ 24.50

£ 6.50 £ 24.00

RED WINE

LISO VEINTE TEMPRANILLO

- Spain

Lots of red fruits on the nose and palate such as cherries, along with baked plums, pomegranate and a herbal edge.

LE PETIT BALTHAZAR MERLOT

-France

A rich ripe nose of blueberries, plums and liquorice. Rounded medium body with a lingering fruity finish.

BODEGAS BIANCHI "LOS PRIMOS" MALBEC

-Argentina

Intense, aromatic fruit-forward expression with evidence of ripe red fruit and notes of violets, accompanied by a subtle minerality.

DOMAINE HORGELUS ROUGE DE GALA

- France

This blend of Merlot, Cabernet-Sauvignon and Tannat creates an elegant and spicy wine, revealing intense notes of blackberry and blackcurrant.

175ml
Glass Bottle

£ 6.50 £ 23.50

£ 7.50 £ 28.50

£ 30.50

£ 32.50

PORT

PORTAL 29 GRAPES RESERVE PORT

Ripe strawberry, cherry, and plum aromas blend with hints of spices and leather. Luigi Righetti's Campolieti Ripasso offers vibrant fruit, smooth tannins, and rich dried berry depth.

175ml
Glass Bottle

£ 5.50 £ 45.00