

The Lagg

Wine List

Botter Pinot Grigio, Veneto, Italy. 12%

Dry, soft and well-balanced with a lasting fruity bouquet and apple notes.

Pairs well with fish. £18.50

125ml £3.10 175ml £4.15 250ml £6.20

Montañas Torronetes, Mendoza, Argentina. 13%

Sweet floral aromas on the nose with flavours of white peach and lemon zest.

Pairs well with spicy foods. £21.50

125ml £3.75 175ml £4.60 250ml £6.95

Sea Change Chardonnay, Puglia, Italy. 12%

Intense, fruity citrus notes on the nose.

Easy-drinking and full of flavour, fresh citrus and tropical fruits dominate the palate, with notes of black pepper and lime.

Pairs well with tomato based dishes. £19.75

125ml £3.60 175ml £4.25 250ml £6.75

Sea Change Sauvignon Blanc, Marlborough, New Zealand. 13%

Intense aromas of grapefruit complimented with tropical passionfruit on the palate, with a clean, fresh lingering finish.

Pairs well with shellfish and vegetable Dishes. £28.50

125ml £4.75 175ml £5.90 250ml £9.60

Willowood White Zinfandel, California. 11%

A fruity blush wine with light strawberry and red berry aromas.

Pairs well with salads and vegetable dishes. £19.25

125ml £3.40 175ml £4.10 250ml £6.25

Sea Change Prosecco, Veneto, Italy. 11%

Crisp yet delicate with aromas of Peach and pear, it's delightfully light-bodied with a refreshing and delicious lingering finish.

Pairs well with seafood and deserts £24.95

125ml £4.25

Botter Merlot, Veneto, Italy. 12%

Intense red colour, clean bouquet with notes of currants and violets.

Warm, smooth and harmonious with soft tannins. £18.50

Pairs well with rice and pasta dishes.

125ml £3.10 175ml £4.15 250ml £6.20

Montañas Malbec, Mendoza, Argentina. 13%

Raspberry and spices on the nose.

Smooth and full of dark forest fruits with hints of vanilla and chocolate. £21.50

Pairs well with red meats and pasta.

125ml £3.75 175ml £4.60 250ml £6.95

Highway to Hell, Monastrell, Valencia, Spain. 14%

Ripe red and black fruit on the nose with a slightly balsamic edge. Full, intense dark fruit on the palate with a nice balance of fruit, savoury and herbal flavours.

Pairs well with pasta and stews. £23.95

125ml £4.15 175ml £5.20 250ml £8.10

Côtes du Rhône Rouge, Château

Mont-Redon, France. 14%

Very expressive and complex nose with red fruit aromas. Rich with fine tannins and well-structured with cherry, plum and chocolate and a lightly spicy finish.

Pairs well with red meats. £28.50

125ml £4.75 175ml £5.90 250ml £9.60

Sea Change Syrah Rosé, Languedoc-Roussillon, France. 12.5%

Full of fresh zesty grapefruit, delicate white peach and tropical pineapple flavours, with a subtle white pepper finish.

Pairs well with salads and seafood. £18.75

125ml £3.20 175ml £3.95 250ml £6.15

Taittinger Brut Reserve, France. 12.5%

The nose is light and delicate with hints of peach and brioche. Dry, sharp acidity under-ripe apples with biscuit and hints of toasted almond and honey. £60

All our wines are suitable for Vegetarians and Vegans.