

The Wet Fish Café

wines

		175ml Glass	500ml Carafe	Bottle
	Sparkling			
	Prosecco Frizzante, Cà Morlin, Italy	£6.50		29.00
	Dry, semi-sparkling, soft-scented and grapey – a revelation for Prosecco			
	Sophie Baron Champagne NV, France			48.00
	Crisp, lively and rich with red berry notes			
	Nyetimber Classic Cuvée, Sussex, UK			60.00
	Elegant English sparkling, rivals the best Champagnes – almond & baked apple flavours			
	White			
light & crisp	Trebbiano-Garganega, Ponte Pietra, 2017, Italy	£5.60	14.50	19.50
	Fresh, easy and zesty with almond and green apple			
	Rioja, El Coto Blanco, 2017, Spain			25.00
	Zesty crisp flavours, great as an aperitif or with seafood			
	Picpoul de Pinet, Baron de Badassière, 2017, France	£7.80	21.50	31.50
	Crisp apple, zippy lemon-lime finish, perfect with seafood			
	Pinot Grigio delle Venezie, Corte Giara, 2017, Italy			27.00
	Floral, fresh & delicate with more character than most Pinot Grigios			
aromatic	Chablis Premier Cru, Les Fourmeaux, Burgundy, 2016, France (Coravin selection - 125ml gls)	£12.50	45.00	59.00
	Elegant and beautifully fresh with gentle spice and honey, a great Chablis			
	Chenin Blanc-Semillon, Finca los Prados, 2017, Argentina			25.00
	Dry and perfumed with apples & pears and a light, lemony finish			
	Colombard, Duffour Père & Fils, 2017, France			27.00
	Bright and aromatic with exotic fruit flavours, perfect with salads, couscous and fish			
	Marlborough Sauvignon Blanc, Kim Crawford, 2017, New Zealand			34.00
	Tropical and citrus, medium-bodied with passion fruit & pineapple - delicious!			
	Riesling 'Lenz', Loimer, 2017, Austria (Biodynamic)	£9.00	25.00	37.00
	Super-dry, biodynamic, floral, fruity and mouthwatering - perfect with fish and seafood			
rich & full	Albariño, Rías Baixas Alba Martín, 2017, Spain			32.00
	A classic seafood wine but actually very versatile - rounded with peach and jasmine			
	Principia Mathematica, Alemany & Corrio, Penedès, 2017, Spain			46.00
	Pure, dry and wonderful with peach and apricot flavours and a nutty, creamy texture			
	Rosé			
	La Vie En Rose, Cinsault Rosé, IGP Pays d'Oc, 2017, France	£6.80	18.50	26.00
	Elegant and juicy with the faintest blush of pink, great with most seafood and meat dishes			
	Sancerre Rosé, Domaine Daulny, 2017, France (Coravin selection - 125ml gls)	£10.50	34.00	42.00
	Stunning rosé from Pinot Noir grapes, superb as an aperitif or full-flavoured fish dishes			
	Red			
light & fruity	Tempranillo-Syrah, Castillo del Moro, 2017, Spain	£5.60	14.50	19.50
	Light and succulent with a touch of spice, perfect with pastas and red meats			
	Merlot, Indómita Costa Vera, 2018, Chile			23.50
	Soft, lush and fruity, ideal on its own or with light dishes			
	Valpolicella, Allegrini, 2017, Italy	£7.80	21.50	31.50
	Fresh cherry perfumes and low tannin, pairs well with fish as well as meats			
	Pinot Noir 'Les Zazous', La Croix Gratiot, 2016, France			39.00
	Aromatic and elegant silky tannins so also pairs well with fish			
spicy/earthy	Nero d'Avola, Curatolo Arini, 2016, Italy			37.50
	Medium body with blackcurrant, plum, pepper and soft tannins			
	Côtes du Rhone Les Terres du Roy, 2017, France			26.00
	Ripe red and black fruit, rich and earthy - great with red meat			
	Primitivo di Puglia, A Mano, 2016, Italy			31.00
	Elegant, fresh and ripe, very easy-drinking with or without food			
full & intense	Rioja Reserva, Izadi, 2014, Spain			32.00
	Intense red and black fruits, subtle spices and a touch of smoke			
	Cabernet Sauvignon, Kaiken Ultra, 2016, Mendoza, Argentina	£9.80	27.00	39.50
	Deep, elegant and complex with strawberry, tobacco, spices & opulent tannins			
	Pauillac, Château Richebon, 2011, Bordeaux, France (Coravin selection - 125ml gls)	£12.00	43.00	55.00
	Powerful, dark and tannic with blackcurrant, blueberry, soft vanilla and oak			