

Wine by the glass

£3.60 – £6.50

All our other wines are available by the glass,
which is a good way to explore.

Prosecco

£3.90

Brachetto d'Aqui

£3.90

Why not try something very different?
This is a naturally low alcohol sparkling rosé from a
rare Italian grape. Its strawberry bubbles make it simply lovely. 5% vol.

White

GPG Garganega/Pinot Grigio

Italy

£15.50

Blend of the Soave grape (Garganega) with Pinot Grigio This is our house white, it is a
great entry wine, a crisp dry white with lightly honeyed fruit.

Gavi La Luciano

Italy

£17.90

Balanced citrus and green fruit flavours, mineral, lovely & refreshing.
The Cortese grapes traditionally grown in the area around the town of Gavi. Good with pasta & fish,
light meats, truffles and cheesy dishes or just on its own.

Piemonte Chardonnay

Italy

£16.50

Modern (unoaked) Chardonnay with zippy lemon aromas & flavours. Chardonnay is due to make a come
back and here is a good example of why. Nothing hidden here, the grape comes out. It's a great all rounder
which gets you away from the more in vogue pinot grigio.

Gruner Veltliner

Austria

£21.90

Melon & lemon with mineral bubbles on the tongue. Gruner is beginning to make a name for itself as a grape variety, and so it should. This is the wine behind spritzers. Grown on the banks of the Danube. It's versatile, goes well with lighter dishes such as our antipasti or can easily be drunk on its own or mixed with mineral water or soda.

Le Charme Sauvignon

France

£19.50

Overt bouquet with the classical gooseberry aroma of a sauvignon grape. From the South West of France near the Atlantic. It is great with seafood, grilled fish and would work well with our Welsh Rarebit.

Sancerre La Clochette

France

£22.95

'La Clochette' means little bell, it's dry, crisp, and elegant: a French classic. Voted as one of the best Sancerre's compared to well known named rivals. It traditionally accompanies goats cheese, but will also work well with chicken, pork or fish.

Gewurztraminer

France-Alsace

£21.00

Cave de Turckheim Reserve. Full perfumed floral, spicy and rich. Gewurz means spice. As Monty Python said "And now for something completely different". Why not try this with strong cheese, something spicy, or as an aperitif?

Pinot Blanc

France-Alsace

£19.50

Lovely surprise to discover. Alsace produces some fantastic wines. This comes from J Cattin. His family have been making wine for 300 years. It is light, soft almost creamy, delicate and subtle. Not much seafood in Alsace but they have turkey, chickens, ducks, paté, 'hint, hint'.

Kuki

New Zealand

£22.50

Malbourn Sauvignon is an explosive array of passion fruit... This is a great wine. Once drunk never forgotten, we loved the name but you will love the taste at a very contained price. It perks you up and makes you smile.

Bubbles

Prosecco Le Dolci Colline

Italy
£19.50

A soft and balanced frizzante from the Veneto, North East of Italy.

Rosé

Brachetto d'Aqui

Italy
£16.90

As seen in Vogue this summer, the coolest drink and most fashionable wine to be discovered, strawberries and summer fruits with only 5% vol. It is a perfect choice as a pre-dinner drink, or to finish off with.

Le Poggette

Italy
£17.50

This is a rosé made from Montepulciano grapes, just like our house red. A complex rosé with caramel tones. It packs a punch at 14.5% vol so sit back and enjoy with your cheese, pudding or one of the more spicy ideas from our board.

Red

Cookie's own by Alessandro

Italy
£15.50

Almonds and fruit, this a great Central Italian red where we have tried to keep the character of wine you drink on holiday but never seem to find again back home, Umbrian Montepulciano and Sangiovese grapes are completed by 3 months in French oak to smooth the edges We finally bottled it with our own label. A lot of people have been waiting for this moment, the return of great "vino rosso".

Selve Di Giove

Italy
£22.50

This is the top of the range wine produced by Alessandro. It is a Merlot with a small amount of sangiovese, is full bodied and accompanies meat, red pasta sauce, game & duck.

Torre Maggiore

Italy
£35.00

Winner of Italy's most prestigious wine prize in category. One of the best central Italian wines you can drink. Pure Montepulciano aged in French oak, velvet round and complex. Let it breathe.

Canaiolo

Italy
£24.50

The grape behind the best Chianti, this is a really interesting red wine from our friends at Le Pogette. (Joanna Blythman's recommendation).

Colli Amerini

Italy
£17.50

Rich central Italian blend, as good as drinking a great Chianti. From wood pigeon to venison, Italian sausages, and Carbonara.

Chat la Croix St Benoit

France
£19.50

A beautiful Bordeaux: Cabernet Franc 75% & Merlot 25%. Meaty and dark with berries as it opens out.

Val de Salis Pinot Noir

France
£16.50

Pinot Noir from the Languedoc: it is full of cherry fruit, light, perfect for our antipasti, soft cheese, chicken and lighter foods. Interestingly the vineyards here are traditionally flooded annually for their health. A throw back to fighting Phylloxera.

Grenache Tramontane

France
£16.90

Strong response for this wine here in Cookie. The old Grenache vines with no oak deliver depth and freshness in this powerful red. Really versatile across our menu and a great counterpoint to our Italian wines. Great stuff from our fellow Scot, Andy Cook.

Barbera d'Alba

Italy
£28.50

Treat yourself: deep ruby red, powerful, with stuffing, and lots of body. Well-balanced, round, packed with character, slightly tannic. Drink it with a tasting plate of Prociutto and Parmesan.