



À LA CARTE MENU

## **BREADS & OLIVES**

| CAULIFLOWER POPCORN (V)<br>Cauliflower popcorn, tofu & truffle dressing | £7.50 |
|---|-------|
| GARLIC BREAD WITH DIPS (V)  | £6.50 |
| TUSCAN MIXED OLIVES   | £4.75 |

# SALADS & BOWLS

## HOUMOUS, ROAST VEGETABLES & QUAIL'S EGG £12.25

Spiced roast vegetables, houmous, grapes, spinach and fried quails egg served with tortilla chips (V) (VE available) (GF available)

## **BUFFALO MOZZARELLA**

£15.75

£15.95

Creamy Buffalo Mozzarella, tomato, fennel, balsamic and olive oil dressing

QUINOA SALAD (GF) (V) | AVOCADO £15.75 (GF) (V) (VG)

## PRAWN £16.50 (GF) | HALOUMI £15.75 (GF) (V)

Quinoa, roasted mixed vegetables, rocket, orange, red onion, cherry tomato, pomegranate, pumpkin and sunflower seeds with orange dressing

## **SALMON & TUNA POKE BOWL**

Native Hawaiian poke with raw salmon and tuna, mango, edamame, cucumber, spring onions, sushi rice and cashew with soy, sesame and chilli dressing

# **ZEPHYR CLASSICS & SANDWICHES**

|   |   | £13.95 | <b>STEAK SANDWICH</b><br>Soy and mirin marinated grilled steak<br>with caramelised onions and mustard butter.<br>Served in warm crusty bread with chips and salad | £15.25 |
|---|---|--------|---|--------|
| CHILLI SQUID<br>Salt and pepper squid<br>mixed salad                            | SMALL £13.25   LA<br>d with roast garlic and chilli d                             |        | <b>THE ROYAL YACHT BURGER</b><br>220g beef burger served in a sesame bun with<br>sweet cured bacon, cheddar cheese, tomato, gem                                   | £15.65 |
| CHICKEN SATAY<br>Grilled chicken skewe<br>peanut sauce and pin                  | SMALL £9.50   LA<br>ers with classic spicy Malay of<br>eapple salsa               |        | lettuce, Portobello mushroom and avocado<br>mayonnaise. Served with chips and salad<br>(10p is donated to the hotels chosen charity when you order this m         | ain)   |
| sweet cured back bac  | prilled breast of chicken,<br>con, spicy chorizo sausage,<br>tomatoes and avocado | £15.45 | BEEF WRAP<br>Spicy beef wrap with caramelised onion,<br>honey and cheddar cheese.<br>Served with mixed leaves and chips<br>Please Note: All our sandwiches can be | £11.95 |
| <b>CRISPY CHILLI BEEF</b><br>Chilli and ginger marin<br>with sweet chilli sauce | nated fried beef, served on   |        | made with gluten free bread   |        |

# TRY ONE OF OUR REFRESHING GIN COCKTAILS

£11.80

£11.80

## **BOMBAY SAPPHIRE**

## Bombay Sapphire, Fever Tree Indian Tonic, cinnamon, orange peel

## BULLDOG

Bulldog, Fever Tree Indian Tonic, star anise, cinnamon stick, orange peel

## TANQUERAY

Tanqueray, Elderflower Tonic, lime peel, basil leaf, Apple Sourz, cloves

#### **GORDONS PINK** £11.80

Gordon's pink gin, Elderflower Tonic, Strawberry, orange peel, raspberry

#### WHEADON'S

Wheadon's Rock Samphire and Pink Grapefruit, Fever Tree, Aromatic Tonic, pink grapefruit, red pepper corn

#### **MONKEY 47**

Monkey 47, Fever Tree Elderflower Tonic, lemon peel

Contains a 50ml measure of gin

## £11.40

£14.80

£15.80

## £16.50

Korean bibimbap with crispy plaice fillets, mushrooms, kimchee, cucumber, radish, fried eggs, sushi rice and spicy gochujang paste

#### **GRILLED TUNA & SOBA NOODLE** SALAD SMALL £13.05 | LARGE £18.00 Grilled tuna steak, cucumber, soba noodles rocket and carrot

salad, spicy sichuan pepper dressing and roasted peanuts SMALL £9.95 | LARGE £13.95

## THAI CHICKEN SALAD

Soy, ginger and chilli marinated grilled chicken with baby spinach, rocket leaves, spicy Thai dressing, rice noodles and peanuts (GF)

## THE CLASSIC CHICKEN

CAESAR SALAD SMALL £9.95 | LARGE £13.95 Classic Caesar salad, served with soy and ginger marinated chicken and anchovies Available (GF)

# (Please note: the dressing also contains anchovies)

# SOUPS

**BIBIMBAP** 

| WONTON SOUP<br>With prawn dumplings                                | £9.00 |
|--|-------|
| CHICKEN OR PRAWN LAKSA<br>With shiitake mushrooms and rice noodles | £9.00 |

## BREAKFAST

Served 7 days a week from 9am - 11am

## AFTERNOON MENU

Served 7 days a week from 3pm - 6pm

# STARTERS

| MISO AUBERGINES<br>Baked aubergines with miso glaze, ginger and sesame<br>(GF) (VG)  | <b>£9.75</b> |
|--|--------------|
| BAKED SWEET POTATO       SMALL £8.25   LARGE         Baked sweet potato, spinach and peas in vegan         peanut and coconut sauce (VG)                         | £13.50       |
| <b>PRAWN TOAST</b><br>Mixed prawn toast served on shredded gem<br>lettuce with ginger and chilli jam   | £9.25        |
| THAI CAKES<br>Prawn and crab Thai cakes served with sweet<br>chilli sauce and wakame salad   | £11.00       |
| OYSTERS £2.00 each (minimum 6 or<br>Locally sourced fresh Jersey oysters with Zephyr' yuzu<br>or Mignonette sauce Or Tempura oysters served with s<br>ginger dip | u granita    |

| MUSSELS<br>Pot of mussels with white wir<br>in cream sauce or lemon gras<br>infused coconut milk (GF)   | <b>3</b> |
|---|----------|
| DUCK PANCAKE<br>Confit duck served on warm<br>with cucumber, coriander and                              |          |
| <b>PORK RIBS</b><br>Salt and pepper pork rib with<br>spring onions and Asian slaw                       |          |
| ANTIPASTO (for two)<br>Selection of cured meats, oliv<br>mozzarella, tomato bread and<br>Available (GF) |          |

# MAINS

| MUSHROOM RISOTTO   | £19.05                    |
|--|---------------------------|
| Mixed mushroom risotto with parmesan, mascarpone<br>truffle oil, rocket and pine kernels (V) (GF)  | e cneese,                 |
| SCALLOPS<br>Seared Jersey scallops, slow cooked soy glazed port<br>belly, Jerusalem artichokes, mushrooms, parsnip cris<br>available)  |                           |
| PLAICE & SRI LANKAN CURRY<br>Baked plaice fillet in a light Sri Lankan coconut curry<br>with seafood, tomato, butternut squash and beans<br>served with steamed rice<br>Available (GF) | £26.95                    |
| VEGETARIAN & VEGAN OPTION AVAILABLE  | £15.50                    |
| <b>SEA BASS</b><br>Pan roasted sea bass with rich lobster sauce,<br>baby vegetables, Jersey Royals and tiger prawns (GF  | <b>£26.95</b>             |
| Or   |                           |
| Served with buttered new<br>Potatoes and vegetables (GF)   | £26.30                    |
| <b>CRAB AND PRAWN FETTUCINI</b><br>Crab and prawn with gremolata, butter, fettucini past<br>tomato, spinach and cashew nuts  | <b>£23.95</b><br>a,cherry |
| SALMON OR PLAICE<br>Baked salmon or crispy plaice fillets, crushed potato,<br>and black lentils with cardamom & garam masala   | <b>£25.25</b><br>spinach  |
| VEAL<br>10oz veal chop with lardon and sage jus, warm potate   | <b>£26.00</b><br>o salad  |

| THAI CHICKEN CURRY<br>Red Thai curry with new potatoes and basil,<br>steamed rice and spicy prawn cracker (GF available)  | £20.25                  |
|---|-------------------------|
| BEEF RENDANG<br>Indonesian rich beef curry with coconut,<br>steamed rice, prawn crackers, crispy shallots<br>Available (GF)   | £19.40                  |
| ASIAN BEEF NOODLES<br>Stir fried egg noodles with bean sprouts,<br>sweet peppers, red onions and shiitake<br>mushrooms in oyster sauce with ginger,<br>garlic and chilli                      | £19.10                  |
| <b>LEG OF LAMB FLAT BREAD</b><br>Yoghurt & cumin marinated grilled lamb, spiced flat b<br>cucumber, pistachio, elderflower & mint   | <b>£19.25</b><br>oread, |
| KOREAN LAMB<br>Korean gochujang glazed, grilled lamb chop<br>with lyonnaise potatoes and pickles<br>(Gochujang is a traditional Korean chilli bean<br>paste with complex hot pepper flavours) | £26.75                  |

(GF) Gluten Free (VG) Vegan (V) Vegetarian

## PIZZAS

| CHILLI BEEF PIZZA                        |
|--|
| Chilli beef and spicy chorizo pizza with |
| oyster mushroom, tomato and mozzarella   |

**MUSHROOM & TALEGGIO PIZZA** Balsamic glazed mushroom, onions, mascarpone, taleggio, rocket and truffle oil

£15.25

*Gluten free pizza bases available* 

# **STEAKS**

200g FILLET OR 300g SIRLOIN STEAK **COOKED TO YOUR LIKING** Served with chips, onions rings, cherry vine tomatoes, mushrooms and mixed leaves Available (GF)

| FILLET                     | £31.45 |
|----------------------------|--------|
|                            |        |
| SIRLOIN                    | £28.95 |
| ADD 4 GRILLED TIGER PRAWNS | £4.45  |

# SHARING

| <b>OUR FAVOURITES</b><br>Chilli squid, pork ribs, satay chicken skewers,<br>crispy chilli beef and sushi              | £35.60        | <b>CHATEAUBRIAND</b> (recommended for two)<br>Served with chips, onion rings, tomato, mushroom<br>and mixed salad with a choice of sauces: | £62.50 |
|---|---------------|--|--------|
| RUMP STEAK TO SHARE   | <b>£46.00</b> | • Pepper<br>• Diane  |        |
| 2 x 300g Donald Russell 35 day matured rump steaks, grilled to your liking. Served with a rocket & parmesan salad and |               | Béarnaise  |        |
| trufle & parmesan fries   |               | Available (GF)   |        |
|   |               |  |        |

£14.85

# SUSHI

## CHEF'S SELECTION OF SPECIAL ZEPHYR MIXED SUSHI

6 PIECES | £13.20 12 PIECES | £22.20 18 PIECES | £30.60

Chefs's selection contains the following types:

NIGIRI Vinegared sushi rice topped with raw or cooked seafood URAMAKI Infamous Californian style inside out "Maki" roll

FUTOMAKI Large roll of nori and rice stuffed with fish

GUNKAN

Sushi rice wrapped in nori and topped with fish or fish roe

Tossed mixed salad (GF) (V)

SASHIMI Fresh raw fish

Please ask your waiter for daily specials and special requirements

Gluten Free available on request

## SIDES

| Chips (V) (VG)   | £4. |
|--|-----|
| Steamed rice (V) (GF)  | £4. |
| Skinny fries (V)   | £4. |
| Skinny fries with parmesan and truffle oil (V)                   | £5. |
| Buttered new potatoes (GF) (V)<br>(Jersey Royals when in season) | £4. |

| 45 | Creamed potatoes (GF) (V)                             |  |
|----|---|--|
| 45 | Buttered mixed  |  |
| 45 | vegetables (GF) (V)                                   |  |
| 25 | Stir fried Asian vegetables with oyster sauce, ginger |  |
| 45 | and garlic (available GF)                             |  |

£4.45 Wild rocket and parmesan salad (V) (GF) £4.45

£4.45

£4.45 £4.45

## Jersey Royals served when in season

Please be aware that there could be nut traces in some of the ingredients used in the preparation of our menus. If you have any dietary requirements please inform your waiter. As our wines come from a selection of small producers and châteaux some vintages may vary. An optional service charge of 10% will be added to the bill for groups of ten or more.

# WINES BY THE GLASS

| <ul> <li>100 Laurent Perrier Brut N.V.</li> <li>WHITE</li> <li>145 Pinot Grigio, Allamanda, Italy</li> <li>226 Viognier, Chacabuco, Mendoza 2019, Argentina</li> <li>220 Muscadet, Chateau Cassemichére, 2018, France</li> <li>221 Vouvray Demi-Sec, Ch. de Valmer, 2020, France</li> <li>310 Sauvignon Blanc, Vidal, Marlborough, 2019, N. Zealand</li> <li>223 Sancerre, Cote des Embouffant, R.Neveu, 2019, France</li> <li>201 Macon Villages, Joseph Drouhin, 2019, France</li> <li>ROSÉ</li> <li>146 Pinot Grigio, Allamanda, Rosé, Italy</li> <li>59 Cabernet D'Anjou, Domaine Des Cedres, 2019, France</li> </ul> | 175ML<br>£5.75<br>£6.75<br>£7.75<br>£8.50<br>£9.75<br>£9.75<br>£9.90 | £13.50<br>250ML<br>£7.95<br>£9.50<br>£10.75<br>£12.00<br>£12.75<br>£12.75 | £59.00<br>BOTTLE<br>£21.50<br>£26.00<br>£28.00<br>£32.50 |
|---|--|---|--|
| <ul> <li>145 Pinot Grigio, Allamanda, Italy</li> <li>326 Viognier, Chacabuco, Mendoza 2019, Argentina</li> <li>220 Muscadet, Chateau Cassemichére, 2018, France</li> <li>221 Vouvray Demi-Sec, Ch. de Valmer, 2020, France</li> <li>330 Sauvignon Blanc, Vidal, Marlborough, 2019, N. Zealand</li> <li>223 Sancerre, Cote des Embouffant, R.Neveu, 2019, France</li> <li>201 Macon Villages, Joseph Drouhin, 2019, France</li> <li>ROSE</li> <li>146 Pinot Grigio, Allamanda, Rosé, Italy</li> </ul>  | £5.75<br>£6.75<br>£7.75<br>£8.50<br>£9.75<br>£9.75                   | 250ML<br>£7.95<br>£9.50<br>£10.75<br>£12.00<br>£12.75                     | BOTTLE<br>£21.50<br>£26.00<br>£28.00                     |
| <ul> <li>145 Pinot Grigio, Allamanda, Italy</li> <li>326 Viognier, Chacabuco, Mendoza 2019, Argentina</li> <li>220 Muscadet, Chateau Cassemichére, 2018, France</li> <li>221 Vouvray Demi-Sec, Ch. de Valmer, 2020, France</li> <li>330 Sauvignon Blanc, Vidal, Marlborough, 2019, N. Zealand</li> <li>223 Sancerre, Cote des Embouffant, R.Neveu, 2019, France</li> <li>201 Macon Villages, Joseph Drouhin, 2019, France</li> <li>ROSE</li> <li>146 Pinot Grigio, Allamanda, Rosé, Italy</li> </ul>  | £5.75<br>£6.75<br>£7.75<br>£8.50<br>£9.75<br>£9.75                   | £7.95<br>£9.50<br>£10.75<br>£12.00<br>£12.75                              | £21.50<br>£26.00<br>£28.00                               |
| <ul> <li>326 Viognier, Chacabuco, Mendoza 2019, Argentina</li> <li>220 Muscadet, Chateau Cassemichére, 2018, France</li> <li>221 Vouvray Demi-Sec, Ch. de Valmer, 2020, France</li> <li>310 Sauvignon Blanc, Vidal, Marlborough, 2019, N. Zealand</li> <li>223 Sancerre, Cote des Embouffant, R.Neveu, 2019, France</li> <li>201 Macon Villages, Joseph Drouhin, 2019, France</li> <li>ROSÉ</li> <li>146 Pinot Grigio, Allamanda, Rosé, Italy</li> </ul>  | £6.75<br>£7.75<br>£8.50<br>£9.75<br>£9.75                            | £9.50<br>£10.75<br>£12.00<br>£12.75                                       | £26.00<br>£28.00   |
| <ul> <li>220 Muscadet, Chateau Cassemichére, 2018, France</li> <li>221 Vouvray Demi-Sec, Ch. de Valmer, 2020, France</li> <li>310 Sauvignon Blanc, Vidal, Marlborough, 2019, N. Zealand</li> <li>223 Sancerre, Cote des Embouffant, R.Neveu, 2019, France</li> <li>201 Macon Villages, Joseph Drouhin, 2019, France</li> <li>ROSÉ</li> <li>146 Pinot Grigio, Allamanda, Rosé, Italy</li> </ul>  | £7.75<br>£8.50<br>£9.75<br>£9.75                                     | £10.75<br>£12.00<br>£12.75  | £28.00   |
| <ul> <li>221 Vouvray Demi-Sec, Ch. de Valmer, 2020, France</li> <li>310 Sauvignon Blanc, Vidal, Marlborough, 2019, N. Zealand</li> <li>223 Sancerre, Cote des Embouffant, R.Neveu, 2019, France</li> <li>201 Macon Villages, Joseph Drouhin, 2019, France</li> <li>ROSÉ</li> <li>146 Pinot Grigio, Allamanda, Rosé, Italy</li> </ul>  | £8.50<br>£9.75<br>£9.75  | £12.00<br>£12.75  |  |
| <ul> <li>310 Sauvignon Blanc, Vidal, Marlborough, 2019, N. Zealand</li> <li>223 Sancerre, Cote des Embouffant, R.Neveu, 2019, France</li> <li>201 Macon Villages, Joseph Drouhin, 2019, France</li> <li>ROSÉ</li> <li>146 Pinot Grigio, Allamanda, Rosé, Italy</li> </ul>   | £9.75<br>£9.75   | £12.75  | £32.50   |
| <ul> <li>223 Sancerre, Cote des Embouffant, R.Neveu, 2019, France</li> <li>201 Macon Villages, Joseph Drouhin, 2019, France</li> <li>ROSÉ</li> <li>146 Pinot Grigio, Allamanda, Rosé, Italy</li> </ul>  | £9.75  |   |  |
| <ul> <li>201 Macon Villages, Joseph Drouhin, 2019, France</li> <li>ROSÉ</li> <li>146 Pinot Grigio, Allamanda, Rosé, Italy</li> </ul>  |  | £12 7E  | £37.50   |
| ROSÉ<br>146 Pinot Grigio, Allamanda, Rosé, Italy  | £9.90  | 112./3  | £37.50   |
| 146 Pinot Grigio, Allamanda, Rosé, Italy  |  | £13.25  | £39.00   |
|   |  |   |  |
| 599 Cabernet D'Anjou, Domaine Des Cedres, 2019, France  | £5.75  | £7.95   | £21.50   |
|   | £6.75  | £9.50   | £25.50   |
| 601 Côtes de Provence, Chateau La Deidiere, 2019, France  | £8.00  | £11.25  | £30.00   |
| 600 Sancerre Rosé, Roger Neveu, 2018, France  | £9.75  | £12.75  | £38.00   |
| RED   |  |   |  |
| 524 Pinot Noir, Vina Casa Silva, 2018, Chile  | £8.00  | £11.25  | £29.00   |
| 519 Malbec, Mendoza, Trivento, 2018, Argentina  | £8.00  | £11.25  | £29.50   |
| 424 Domaine La Grange, Bordeaux Superior, 2015, France  | £8.25  | £11.50  | £31.00   |
| 414 Fleurie, Cave De Fleurie, 2019, France  | £8.50  | £11.75  | £32.00   |
| 475 La Bascula, Rioja, 2018, Spain  | £8.50  | £12.00  | £32.50   |
| 525 Carmenere Reserva, Hacienda Araucano, 2017, Chile   | £8.75  | £12.00  | £34.00   |
| 502 Shiraz, Clare Valley Wakefield Estate, 2017, Australia  | £9.75  | £12.75  | £37.50   |
| HOUSE WINES   | 175ML  | 250ML   | BOTTLE   |
| A selection of white, red and rosé wines available  | £5.75  | £7.95   | £21.50   |
| SPARKLING WINES   |  | 200ML   | BOTTLE   |
| 135 Lunetta, Prosecco, Cavit, Italy   |  | £9.00   | £28.50   |
| 134 Lunetta, Rose, Cavit, Italy   |  | £9.00   |  |

# CHAMPAGNE

| CHAMPAGNE                                       | BOTTLE  |
|---|---------|
| 103 Pol Roger, Extra Cuvée de Réserve Brut N.V. | £72.50  |
| 102 Moët et Chandon, Brut Impérial N.V.         | £77.50  |
| 106 Veuve Clicquot, Brut N.V.                   | £85.00  |
| 108 Bollinger, Spéciale Cuvée N.V.              | £97.50  |
| 118 Dom Pérignon, Moët et Chandon, 2010         | £250.00 |
| ROSÉ  |         |
| 122 Forget-Brigmont, Rosé 1er Cru               | £57.50  |
| 125 Taittinger, Cuvée Brut Rosé N.V.            | £95.00  |
| 127 Laurent-Perrier, Cuvée Rosé Brut N.V.       | £105.00 |
| 126 Veuve Clicquot, Rosé Brut N.V.              | £105.00 |
|   |         |

Please note: wine prices and vintages are subject to change

# WHITE WINE

| CRISP & FRUITY                                     | COUNTRY   | BOTTLE |
|--|-----------|--------|
| 259 Grillo Feudo Arrango, 2019                     | France    | £28.00 |
| 219 Sauvignon Blanc, Tydy Thierry Delaunay, 2019   | France    | £30.00 |
| 276 Planalto, Reserva, Douro, 2019                 | Portugal  | £30.50 |
| 270 Albarino, Orballo, Rias Baixas, 2019           | Spain     | £31.00 |
| 336 Sauvignon Blanc, Boschendal Estate, 2018       | S. Africa | £34.50 |
| 302 Riesling, Ferngrove Estate, 2018               | Australia | £35.50 |
| 261 Gavi di Gavi, Nuove Quadro, 2019               | Italy     | £36.50 |
| MEDIUM / FULL BODIED                               | COUNTRY   | BOTTLE |
| 335 Chenin Blanc, Boschendal, 2019                 | S. Africa | £29.00 |
| 301 Ephemera, Keith Tulloch, New South Wales, 2019 | Australia | £29.50 |
| 202 Chablis, Alain Gautheron, 2017                 | France    | £42.50 |
| 345 Chardonnay, Aristea, 2017                      | S. Africa | £49.50 |
| 207 Montagny, 1er Cru, Louis Latour, 2018          | France    | £55.00 |
| 230 Châteauneuf-du-Pape, Clos la Roquete, 2016     | France    | £69.00 |
| 344 The F.M.C. Chenin Blanc, Forrester, 2018       | S. Africa | £75.00 |
|  |           |        |

# ROSÉ

| ROSÉ  | COUNTRY | BOTTLE |
|---|---------|--------|
| 603 M de Minuty, Côtes de Provence, 2019      | France  | £39.00 |
| 607 Whispering Angel, Chateau d'Esclans, 2019 | France  | £47.50 |
| 608 Domaine Ott, Clos Mireille, 2018          | France  | £60.00 |
|   |         |        |

# RED WINE

| SOFT & MEDIUM  | COUNTRY    | BOTTLE |
|--|------------|--------|
| 420 Cahors, Malbec, Les Terrasses, Rigal, 2018       | France     | £29.50 |
| 461 Cerasuolo di Vittoria, Nero d'Avola, 2018        | Italy      | £32.50 |
| 471 Marques de Cáceres, Crianza, Rioja, 2016         | Spain      | £32.50 |
| 456 Crozes Hermitage, Brunel, 2018                   | France     | £41.00 |
| 400 Bourgogne, Pinot Noir, Joseph Drouhin, 2018      | France     | £42.50 |
| 511 Borthwick, Paper Road, Wairarapa 2018            | N. Zealand | £42.50 |
| 402 Savigny-les-Beaunes, 1er Cru, Jaffelin, 2016     | France     | £58.50 |
| 464 Barolo, Tenimenti, Ca Bianca, 2015               | Italy      | £65.00 |
| RICH & FULL  | COUNTRY    | BOTTLE |
| 481 Adega Mayor, Cata Da Rolha, 2017                 | Portugal   | £27.00 |
| 531 Cabernet Sauvignon, The Churchyard, 2018         | S. Africa  | £29.00 |
| 529 Shiraz, Horny Owl, Elgin, 2017                   | S. Africa  | £30.50 |
| 460 Primitivo, Di Manduria, San Marzano, 2018        | Italy      | £35.00 |
| 540 Zinfandel, Old Vines, Oak Ridge, California 2017 | USA        | £36.00 |
| 532 Stellenbosch Classic, L'Avenir, Laroche 2016     | S. Africa  | £39.50 |
| 520 Malbec, Terrazas de los Andes, 2017              | Argentina  | £40.50 |
| 422 Chateau Caronne, Haute Medoc, 2016               | France     | £45.00 |
| 482 Post Scryptum de Chryseia, Douro, 2017           | Portugal   | £55.00 |
| 428 Château Tour de Marbuzet, St. Estéphe, 2014      | France     | £55.50 |
| 458 Châteauneuf-du-Pape, Vieux Télégraphe, 2008      | France     | £90.00 |
| 474 Muga, Gran Reserva, Rioja, 2011                  | Spain      | £99.50 |
|  |            |        |