

Red

175ML | BOTTLE

- 28 Grenache Rouge, Les Sardines, Domaine Lafage [Roussillon, France 14%]  £27.00
Red Fruit - Savoury - Fresh & Juicy
- 29 Syrah Gran Reserva, Viña Echeverría [Valle de Colchagua, Chile 14%]   £30.00
Dark Chocolate - Mint - Bold & Intense
- 30 Côtes du Rhône Rouge, Parallèle 45,  
Paul Jaboulet Aîné [Rhône, France 14%]
Ripe Strawberry & Raspberry - Floral & Spicy - Delicious £7.95 | £33.00
- 31 Barbera Appassimento, San Silvestro [Piedmont, Italy 14%]   £8.95 | £35.00
Blueberry - Cherry Jam - Beautifully Balanced
- 32 Pinot Noir, Village, Yering Station [Victoria, Australia 13%]  £43.00
Red Berries - Cherry - Savoury
- 33 Rioja Reserva, Viña Alberdi, La Rioja Alta S.A. [Rioja, Spain 14%] £49.00
Red Fruits - Vanilla & Toffee - Long Finish MAGNUM | £102.00
- 34 Negroamaro / Primitivo, Collezione Cinquanta, 
San Marzano [Vino d'Italia 14.5%]
Chocolate - Spice Hints - Quite Delicious £55.00
- 35 Chianti Classico Riserva, Agostino Petri, 
Castello Vicchiomaggio [Tuscany, Italy 14%]
Dark Cherry - Cedar & Chocolate - Smooth & Velvety £60.00
- 36 Dona Clara, Quinta da Romaneiro [Douro, Portugal 14.5%]
Wild Flowers - Dark Chocolate - Intense & Expressive £63.00
- 37 Brunello di Montalcino, Banfi [Tuscany, Italy 14.5%]  £88.00
Blackberry & Blackcurrant - Intense - Powerful
- 38 Beaune 1^{er} Cru Les Bressandes,  
Domaine Albert Morot [Burgundy, France 13.5%]
Cherry - Raspberry & Wild Strawberry - Well-Structured £102.00
- 39 Château Pichon Comtesse de Lalande, 
Pauillac [Bordeaux, France 13%]
Dark Berries - Truffle - Mint & Dark Chocolate £180.00

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HANSOM
RESTAURANT & WINE BAR

WINE LIST

 Vegan |  Organic |  Sustainable

Champagne & Sparkling

		125ML BOTTLE	
01	Pet-Nat Rosado, Lia, Nivarius [Spain 12.5%] ⑦ <i>Pear - Wild Strawberry - Crisp & Refreshing</i>	£38.00	
02	Blanc de Blancs, Gusbourne [England 12%] ⑦ <i>Citrus - Buttered Toast - Delicate</i>	£11.95 £58.00	
03	Rose, Gusbourne [England 12%] ⑦ <i>Strawberry - Raspberry & Rhubarb - Nectarine</i>	£60.00	
04	Champagne Gosset, Grande Réserve Brut [France 12%] ⑦ <i>Lemon Meringue - Plum - Rich & Elegant</i>	£72.00	
05	Champagne Gosset, Grand Rosé [France 12%] ⑦ <i>Fresh Strawberry - Wild Red Berries - Enveloping</i>	£91.00	
06	Champagne Gosset, Grand Blanc de Blancs [France 12%] ⑦ <i>Green Apple - Grapefruit - Dynamic & Crisp</i>	£98.00	
07	Champagne Duval-Leroy, 'Femme de Champagne' ⑦ Brut, Grand Cru [France 12%] <i>Citrus - Fresh Bread - Sumptuous</i>	£153.00	

Rosé

		175ML BOTTLE	
08	Primitivo Rosé, Tramari, San Marzano [Puglia, Italy 12.5%] ⑦ ③ <i>Roses - Red Cherry - Mediterranean Spice</i>	£7.25 £30.00	
09	Provence Rosé, Château de l'Aumérade [Provence, France 12.5%] <i>Red Fruit - Dry - Zesty Acidity</i>	£35.00	
10	Gusbourne, English Rosé [Kent, England 12.5%] ⑦ <i>Summer Fruits - Orange Zest</i>	£9.95 £39.00	

Orange & Dessert

WHITE WINES WITH PROLONGED MACERATION ON SKINS GIVE A DISTINCTIVE COLOUR AND ADDS TEXTURE, WEIGHT AND AROMATICS TO THE WINE.

		175ML BOTTLE	
11	Amfòra Orange Wine, Villa Noria [Languedoc, France 13%] ⑦ ⑦ <i>Rose - Quince & Apple - Harmonious</i>	£11.75 £46.00	
12	Botrytis Semillon, Berton Vineyard 37.5 CL [New South Wales, Australia 11%] ⑦ <i>Peach & Pineapple - Honey - Layered & Intense</i>	£26.00	
13	Sauternes, Château Suduiraut 37.5cl 37.5 CL [Bordeaux, France 13.5%] ⑦ <i>Candied Fruit - Melon & Honey - Fresh & Silky</i>	£37.00	

White

		175ML BOTTLE	
14	Verdejo, Mesta [Central Castile, Spain 12.5%] ⑦ ⑦ <i>Lime - Pineapple - Crisp & Aromatic</i>	£27.00	
15	Grenache Blanc, Côte Est, Domaine Lafage [Languedoc, France 12%] ⑦ <i>Orange Marmalade - Fruit Cocktail - Honeyed & Lush</i>	£32.00	
16	Chardonnay, Village, Yering Station [Victoria, Australia 13%] ⑦ <i>Citrus - White Peach - Full Of Freshness</i>	£8.95 £35.00	
17	Sauvignon Blanc '1900', Spioenkop Wines [Elgin, South Africa 13%] ⑦ <i>Tropical Fruit - Citrus - Rich</i>	£36.00	
18	Albariño, Coral do Mar, Pazo do Mar [Galicia, Spain 12.5%] ⑦ <i>Orange Peel - Peach - Rich Mouthfeel</i>	£9.50 £38.00	
19	Assyrtiko, Monograph, Gaia Wines [Greece 12.5%] ⑦ ③ <i>Intense Lime - Tropical Fruit & Apple - Long Finish</i>	£40.00	
20	Falanghina del Sannio Serrocielo, ⑦ Feudi di San Gregorio [Campania, Italy 13%] <i>Orange Peel - Peach Melba - Mouthwatering</i>	£10.25 £42.00	
21	Gewürztraminer, Tramin [Alto Adige, Italy 13.5%] ⑦ <i>Tropical Fruit - Turkish Delight - Intense & Creamy</i>	£44.00	
22	Saint-Véran Plaisance, Thierry Drouin [Burgundy, France 13%] ⑦ <i>Peach & Nectarine - Plum - Generous</i>	£46.00	
23	Lugana, Le Civaie Terralbe, Monte Zovo [Lombardy, Italy 13%] ⑦ <i>Citrus - Mineral - Beautifully Balanced</i>	£48.00	
24	Viognier, Krima Gerovasiliou [Macedonia, Greece 14%] ⑦ <i>Jasmine & Peach - Perfumed - Elegant</i>	£50.00	
25	Chenin Blanc Old Vine, Brookdale [South Africa 13.5%] ⑦ <i>Pear - Golden Citrus & Honeycomb - Long & Generous</i>	£58.00	
26	Pouilly-Fumé, J. de Villebois [Loire, France 13%] ⑦ <i>Exotic Fruit - Aromatic - Intense & Persistent</i>	£60.00	
27	Meursault, Vieux Clos du Château de Cîteaux ⑦ ⑦ ③ (Monopole), Philippe Bouzereau [Burgundy, France 13.5%] <i>Baked Apple & Ripe Pear - Vanilla & Brioche - Rich & Elegant</i>	£127.00	

125ml wines by the glass are available on request.

ABV's are correct to the best of our knowledge and may be subject to change.