

The Spiny Lobster Wine List

Sparkling

Prosecco Rustico - Nino Franco

Very crisp & fine with elements of golden apple.

£37, £7.50

Champagne Louis Barthelemy Brut Amethyste NV

Fresh yet rich and warm on the palate.

£60, £30, £10

Plaisance - Domaine Haut Bourg, Loire Valley

Aromatic with citrus & lychee. Nice & delicate bubbles.

£33

Grave di Stecca - Nino Franco

A great balance & finesse to this wine, with citrus & mineral notes.

£52

Faive Rose 2013 - Nino Franco

Superb fizz demonstrating red fruits & pear flavours whilst creamy on the palate.

£37

White

Pinot Grigio "Valparadiso" 2017 - Antonio Fattori, Veneto

Full flavoured, fruity Pinot Grigio. Perfect with all fish and great as an appetiser.

£27, £13.50, £4.50

Sauvignon Blanc 2017, N Choblet, Loire Valley

Crisp to the taste with a hint of citrus. An excellent French Sauvignon.

£19, £12, £4.50

Sancerre 2017 - Jean-Jacques Bardin

Fruity yet fresh with a hint of minerality. Perfect with shellfish.

£36, £18, £6.00

Gavi 2017, Ernesto Picollo, Piedmont

Full & rich taste with hints of peach & apricot. Ideal with seafood.

£33, £17, £5.50

Macon Villages 2016 - Domaine Besson, Burgundy

This golden full-bodied Chardonnay is dry, refreshing & easy to drink.

£28, £14.50, £4.95

Perline Picpoul de Pinet - Languedoc, 2017

A bouquet of white flowers. This wine is dry & delicious with a fruity & aniseed aftertaste. Ideal with shellfish & fish.

£26, £13.50, £4.50

Albarino 2017 - Mar de Frades Rias Baixas

This wine comes from a stunning region in Spain and is very popular with seafood. Hints of citrus with a minerality.

£39, £19, £7

Pouilly Fume 2017– Domaine Barillot, Loire Valley

Lively, intense & delicious. Excellent with seafood.

£34, £17.50, £6.25

Le Viogner de Acanthes 2017, Tavel

Classic peach & apricot with mineral finish.

£19, £12, £3.95

Muscadet Pavillion 2017, N Choblet, Loire Valley

Our driest white wine with tastes of minerality & a refreshing citrus finish. Perfect match for shellfish, particularly crab & lobster.

£24, £13.00, £4.50

Boca do Monte Valdeorras 2016

“Mouth of the mountain” according to the locals! This dry but fruity wine comes vines planted over 50 years ago along the banks of the Spanish river. Ideal with seafood.

£26, £13, £5.00

Hazaña Rioja Blanco 2014

This barrel fermented white Rioja provides a good balance of oak & citrus fruit.

£34, £17.50, £6

Pikes Hills & Valleys Riesling 2017

The Clare Valley is one of Australia’s oldest wine regions dating back to 1886. An excellent, slightly sweet New World Riesling with expressive fruit & mouthwatering acidity.

£34, £17, £6.00

Bouchard Finlayson Sans Barrique Chardonnay 2016

Sans Barrique translates to “without barrels”. This unoaked South African chardonnay hosts tastes of nectarine, gooseberry & lime. The buttery complexity adds body & richness as well as a sweetness from the ripeness of the grapes.

£36, £18, £6

Chateau Bauduc Sauvignon Blanc 2017

Crisp & dry. Perfect with seafood. A house wine at Rick Steins for years.

£28, £15, £6.

Chateau Bauduc Semillon-Sauvignon 2017

A delicious, dry Semillon with herb notes from a seven acre block of vines planted in 1947.

£28, £15, £6

Vinho Verde, Vila Nord, 2017

Produced in Portugal with fermented grapes giving this wine a slight sparkle and a beautiful clean taste. Perfect with oysters & other shellfish.

£26, £13, £4.50

StoneBurn Marlborough Sauvignon Blanc, 2017

A classic Marlborough Sauvignon produced by Jane Hunter, the first wine maker in New Zealand and now the main producers of Marlborough wine.

£31, £15.50, £5.50

Côtes Du Rhone Blanc, Espigouette, 2017
Peachy and full of flavour with 60% Viogner grape
£36, £18, £6

Pouilly Fuisse, Vieilles Vignes, 2016
This barrel fermented burgundy wine is made from 35 year old vines. It is well balanced with acidity, oak & minerality. Perfect with prawns & lobster.
£45

Rose

Sancerre Rose 2017, Jean- Jacques Bardin
A great wine to compliment seafood. Very fresh bouquet & silky smooth on the palette.
£34, £17.00, £6

Lemberg, Blanc de Noir, 2017
This South African wine 'white from black grapes' is bone dry and great with fish such as red mullet & salmon.
£30, £15, £5

Red

Beaujolais Villages, Vincent Besson, 2013
Our lightest red wine and great with seafood. Very pleasant wine, good structure with earthy notes on the palate.
£30, £15.50, £5.50

Volteo Tempranillo, Ramon Bilbao, 2013
Intense red colour with a subtle aroma of cherry liqueur.
£19, £12, £4.20

Le Merlot, des Acanthes, 2016
Red fruits and spicy on the finish.
£22, £12.75, £4.25

Santa Julian Organica Malbec, 2017
This organic red from Argentina has body & earthiness but goes really well with seafood as it is not very tannic & has a taste of spicy fruit.
£31, £15.50, £5.50

Moulin De Gassac Pinot Noir, 2016
This Languedoc red is served slightly cool for the perfect flavour and excellent accompaniment to fish with hints of raspberry & cranberry.
£30, £15, £5

Fleurie Vieilles Vignes, 2015
This classic Gamay is light & served slightly cool- beautiful with seafood. This red is deep in hue with tastes of cherry.
£40, £20, £7

Rioja Black Label, Ramon Bilbao, 2015
This wine is elegant & voluptuous in the mouth, with considerable persistence and a pleasant mineral finish.
£26, £13.50, £4.75

Cruz de Alba 2015, Ribera Del Duero

Fruity character with the use of oak making it well balanced.

£38

Chianti Classico "I Bastioni" Collazzi 2013

Minerals, complexity with a gentle captivating tannic structure. The long finish makes this wine ideal to enjoy with food.

£36

Amarone della valpolicella, corteforte 2011

Complex yet very clean. Tastes of wild berries, liquorice, anise & spice.

£85

Please note that not all the wines will be available at all times