

Charter Wine List 2026

WHITES

Monte Di Cello Pinot Grigio DOC, Veneto, Italy (Vegan, Vegetarian) £27.00
 Well balanced with tropical fruits and pineapple on the nose. Refreshingly dry an ideal accompaniment to seafood

Neptune Point Sauvignon Blanc, Marlborough, New Zealand £32.00
 Wonderfully aromatic with lots of passionfruit, grass, green pepper, herbs and tomato leaf. Light, fresh and tangy with lime and lemon acidity

Picpoul de Pinet Duc du Morny, Languedoc, France £34.00
 Citrussy southern French white wine made from the Picpoul grape, soft and exotic peach flavours with a zingy finish

ROSE

Botter Pinot Grigio Rosato, Veneto, Italy (Vegan, Vegetarian) £27.00
Notes of acacia flowers and cherries. Dry, soft and well balanced on the palate

Quintessence de Provence, Coteaux Varois de Provence, France (Ve) £32.00
*A perfectly dry and aromatic Provence Rosé. Ideal for sharing al fresco in the sun.
 A perfectly dry, aromatic Provence Rosé with a lifted summer fruit palate*

REDS

Vivolo di Sasso Merlot, Veneto, Italy (Ve) £27.00
Intense red fruit flavours of strawberries and raspberries. Fresh and silky with a lovely finish

Chacabuco Malbec, Mendoza, Argentina (Veg) £33.00
Firm juicy structure, great fruit expression, smooth tannins and a lively persistent finish

Rioja Bodegas Fos Saltaviñas, Alavesa, Spain (Vegan) £37.00
Hand picked grapes from 65 year old vines, 18 months en barrique help create this modern masterpiece. A worthy choice

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SPARKLING

Brilla Prosecco Spumante Brut, Veneto, Italy (Ve) £33.00
Lovely, crisp, lively, fizz with green apple and citrus notes. Refreshingly dry

Champagne Baron Albert L'Universelle Brut NV, France (Ve) £65.00
Aged for 4 years, this medal winning Champagne is light fresh and fruity

Champagne Taittinger Brut Reserve NV, France £75.00
Distinctively light Champagne. Pale with a fine, strong bubble, the nose is of clean green fruit. Dry yet refreshing- an excellent Champagne to drink with delicately flavoured food

ORANGE WINE

Vino Naranja Orange Blend, Las Violetas, Uruguay £40.00
Sauvignon blanc, Ugni Blanc blend

Rich golden orange colour; the perfume on the nose offers fresh aromas of citrus pith, lemon and lime; medium-bodied with a lush, creamy palate of tropical and candied fruits.

Aged in concrete tanks for 6-8 months with skins on. The skins are periodically mixed with the wine to achieve the evolution

VE - Vegan VEG - Vegetarian

All wines have to be pre-ordered at least 7 days in advance of your event