
FINE WINE MONDAY

Introducing Fine Wine Monday, inviting members to try premium fine wines at half price per bottle when booking a table for lunch or dinner service.

Held every Monday in the 1910 Dining Room, this offering showcases a monthly selection of exquisite vintages carefully handpicked from renowned wine regions across the globe. It's the perfect opportunity to connect with fellow members by requesting a seat at the club table.

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WHITE

PERNAND-VERGELESSES 1ER CRU LES CARADEUX, FRANCE, 2018

Very pure citrus mixed with apricot. Beautiful minerality and a delicate oak note. Complex and well-structured. Taut and fresh. Long and refreshing finish.

NOW £50 (WAS £100)

CAILLOU BLANC DE TALBOT, BORDEAUX, FRANCE, 2019

With a majority of Sauvignon and a hint of Sémillon, Caillou Blanc is raised on its lees and stirred in a Burgundy manner. On the palate, this wine expresses notes of apple, ripe lemon and small notes of quince, associated with hints of crushed Mirabelle plums and fresh apricot.

NOW £55 (WAS £110)

RED

PERNAND-VERGELESSES 1ER CRU LES VERGELESSES, CHANSON, FRANCE, 2017

An attractive red fruit nose of strawberries and dark raspberries. There is some tannin evident on the palate, but it's rounded and in balance.

NOW £50 (WAS £100)

CHÂTEAU BONALGUE, POMEROL, BORDEAUX, FRANCE, 2018

Made with 90% Merlot and 10% Cabernet Franc, the wine is aged for 18 months in oak, 50% of which is new. A very generous wine with intense and pure blackberry fruits and hints of tobacco. Velvety on the palate with silky tannins and good length.

NOW £60 (WAS £120)

AMARONE DELLA VALPOLICELLA CLASSICO, BOLLA, ITALY, 2017

Rich, full-bodied flavours of black cherries, prunes and cedar spice, followed by a long, elegant finish. Aged in oak for a minimum of two years.

NOW £40 (WAS £80)

PHELPS CREEK PINOT NOIR, COLUMBIA GORGE AVA, OREGON, USA, 2019

Rich nose of red berries, leather, earth, and tobacco. Medium-bodied with a velvety texture and notes of spice on the palate. Well-balanced with polished acidity.

NOW £85 (WAS £170)



Our wines contain sulphites. When possible we will try to source a no-added sulphur wine.

We will endeavour to ensure our vintages are as stated, please note there may be subtle changes as new vintages are released.

Please note, a discretionary 12.5% service charge has been added to your bill. 100% of this charge goes to the team members.