
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

CONDRIEU 'LA VIEILLE MAISON', DOMAINE GARON, 2020

Aromatic and expressive, with notes of citrus, stone fruits and acacia honey. The palate is generous and textured, showing ripe pear and peach, with a long floral and mineral finish.

NOW £55 (WAS £110)

SAVIGNY-LÈS-BEAUNE 1ER CRU HAUTS MARCONNETS, CHANSON, FRANCE, 2018

Pale gold colour with emerald tinges. Aromas of grapefruit mixed with fresh honey and almonds. Tense, precise with a tight texture.

NOW £35 (WAS £65)

RED

DOMAINE DE THALABERT, CROZES-HERMITAGE, PAUL JABOULET, 2019

A rich and complex northern Rhône Syrah with dark and blue fruits, olive, cola and subtle spice. Smooth and powerful with impressive depth.

NOW £48 (WAS £96)

DAME DE MONTROSE, SAINT-ESTÈPHE, 2017

Generously fruity with blueberry and blackberry, supported by cedar and earthy notes. A rich, seductive palate with silky tannins and refined structure.

NOW £60 (WAS £120)

RÉSERVE LÉOVILLE BARTON, SAINT-JULIEN, 2019

Perfumed and elegant with red and black fruits, crushed violets and fine tannins. Supple, pure and beautifully balanced, finishing long and precise.

NOW £65 (WAS £130)



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.