
FINE WINE MONDAY

Introducing Fine Wine Monday, inviting members to enjoy 25% off premium fine wines by the bottle when booking a table for lunch or dinner.

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

G DE CHÂTEAU GUIRAUD, BORDEAUX, FRANCE, 2022

A rich yet refreshing dry Bordeaux white with vibrant passion fruit and pink grapefruit, complemented by minty freshness. Sauvignon Blanc provides freshness, while Sémillon adds roundness, texture and delicate brioche notes.

WAS £55 | NOW £41.5

CORRYTON BURGE RIESLING, EDEN VALLEY, AUSTRALIA, 2023

A classic Australian Riesling with crisp apple, lime zest and delicate floral notes. Grown in the cool, high-altitude Eden Valley, it pairs particularly well with smoked salmon or mildly spiced dishes.

WAS £55 | NOW £41.5

RED

RUTHERFORD HILL MERLOT, NAPA VALLEY, USA, 2021

An elegant Napa Valley Merlot with flavours of redcurrant, dark cherry and plum, complemented by notes of mocha, fresh fig and nutmeg. Supple and smooth, with a long finish, it pairs beautifully with roast meats, duck or mushroom dishes.

WAS £110 | NOW £82.5

THE FEDERALIST BOURBON BARREL-AGED
CABERNET SAUVIGNON, LODI, CALIFORNIA, USA, 2022

A bold, full-bodied Cabernet Sauvignon with flavours of blackberry jam, black cherry and fig, layered with vanilla, tobacco and smoky spice. Ageing in bourbon barrels adds richness and a distinctive caramel character to its long finish.

WAS £110 | NOW £82.5

DOMAINE A.F. GROS MOREY-SAINT-DENIS, BURGUNDY, FRANCE, 2016

An elegant Burgundy Pinot Noir with juicy raspberry, blackberry and plum flavours, complemented by subtle vanilla and smoky oak. Polished tannins and balanced acidity lead to a smooth, refined finish.

WAS £120 | NOW £90



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.