



# FIZZ & CHAMPAGNE

<b>Prosecco, Brut, ASTORIA ESTATE, Italy</b>	£10 glass	<b>£32</b>
<b>Ox House Champagne - Delamotte Brut, France</b>		<b>£55</b>
Delicate & well-balanced		
By the glass £14 Half Bottle £30 Bottle £55		
<b>Pol Roger White Foil Winston Churchill's Favorite tippel!</b>		<b>£70</b>
<b>Pol Roger Magnum (2 bottles)</b>		<b>£140</b>
<i>"A magnum is the perfect size for two gentlemen to have over lunch, especially if one isn't drinking." - Winston Churchill</i>		
<b>Pol Roger Jeroboam (4 bottles)</b>		<b>£280</b>
<b>Bollinger Special Cuvee</b>		<b>£85</b>
<i>Bollinger reputation precedes it, ripe orchard fruits, biscuit creamed finish</i>		
<b>Laurent Perrier Rose</b>		<b>£90</b>
<b>Taittinger Compte De Champagne</b>		<b>£195</b>
<i>Magnificent pedigree &amp; amazing champagne. One of the finest there is.</i>		
<b>Sir Winston Churchill 2015 - Pol Roger</b>		<b>£295</b>
<i>Always made with the great man in mind. A robust &amp; Full-bodied champagne, a bit like the man himself. This is very special &amp; it's also great value. And the 175<sup>th</sup> Anniversary of Pol Roger.</i>		

## WHITE WINE

BY THE GLASS

	MEDIUM 175ML	LARGE 250ML	BOTTLE 750ML
<b>OX HOUSE WHITE La Brouette Blanc, France</b>	6.5	9	<b>£23.5</b>
<i>Fresh, clean &amp; delicious</i>			
<b>Chilean Sauvignon Blanc, Panul Estate</b>	7	9.5	<b>£26</b>
<i>A favourite of gooseberry &amp; fresh cut grass!</i>			
<b>Pinot Grigio, Sanziana, Romania</b>	7	9.5	<b>£26</b>
<i>Light, fresh ... Far too easy to drink!</i>			
<b>Unoaked Chardonnay, Campesino, Chile</b>	7	9.5	<b>£26</b>
<i>Rich &amp; buttery fruit...</i>			
<b>Picpoul de Pinet, Morin Langaran, France</b>	9	12.5	<b>£33</b>
<i>One of my favourites, light and delicate</i>			
<b>OX MENU - Seafood Platter &amp; the Ox Belly Pork</b>			
<b>New Zealand Sauvignon Blanc, Lofthouse</b>	10	13.5	<b>£38</b>
<i>Classic, crisp new world Sauvignon!</i>			
<b>OX MENU - Lobster Thermidor Or anything with Dauphinoise potatoes!</b>			

## ROSE

BY THE GLASS

<b>Pinot Grigio Blush</b>	7.75	11	<b>£29</b>
<i>Lush, fruity, &amp; dangerously easy to drink.</i>			
<b>Chateau La Tour de L'Eveque, Provence Rose</b>	11	14.5	<b>£39</b>
<i>Beautiful Provençale Rose!</i>			
<b>Whispering Angel Rose</b>	12	16.5	<b>£40</b>
<i>Very popular, Rose of the moment &amp; dangerously easy to drink.</i>			
<b>Magnum (2 bottles) £80</b>		<b>Double Magnum (4 bottles) £160</b>	
<b>IMPERIALE (8 bottles) £360</b>			

## FOODY GREAT WHITE

BY THE GLASS

	MEDIUM 175ML	LARGE 250ML	BOTTLE 750ML
<b>Gavi di Gavi - Raimondo, Italy</b>	10	14	<b>£38</b>
<i>From Piedmont (Barolo country) light, fresh &amp; easy</i>			
<b>OX MENU - Great pairing with richer dishes like Cheesy scallops &amp; Lobster</b>			
<b>Albarino - Pazo la Maza, Rias Baixas</b>	11	14.5	<b>£42</b>
<i>lively &amp; refreshing, but still has a richness.</i>			
<b>OX MENU - So delicious with fish &amp; shellfish, also, chicken &amp; pork</b>			
<b>Chablis, Dampt, France (also drinks well without food!)</b>	13.5	18	<b>£50</b>
<b>OX MENU - with all fish &amp; Seafood &amp; cuts through rich cheese sauce!</b>			
<b>FANTASTIC with fish &amp; Chips!</b>			

## PORTO TONICO

*Delicious alternative for an aperitif Cocktail.*  
Churchills White Port, Over ice, Orange Tonic & Fresh Orange Slice  
£10

## ZERO ALCOHOL WINE

*This really is excellent. It is delicious & complex. Not just fruit juice!*

<b>Sparkling De-alcoholised Chardonnay</b>	<b>£29</b>
<i>A fabulous alcohol-free alternative for a celebration.</i>	
<b>Rich Red De-alcoholised Syrah</b>	<b>£29</b>

## ICONIC

### CHAMPAGNE

<b>Brimoncourt Champagne "Blanc De Blanc"</b>	<b>£70</b>
<i>Very boutique &amp; quality selection of grapes.</i>	
<i>Excellent Blanc De Blanc Champagne.</i>	
<b>Pink Champagne</b>	
<b>Brimoncourt Rose</b>	<b>£65</b>
<i>Uniquely elegant, fabulous with seafood starters.</i>	
<b>Laurent Perrier Rose</b>	<b>£90</b>

### DELICIOUS SPAIN

<b>Albarino - Pazo la Maza, Rias Baixas</b>	<b>£42</b>
<i>lively &amp; refreshing, OX MENU this is perfect with seafood &amp; fish dishes. And spicy belly pork.</i>	

### BURGUNDY

<b>Pouilly-Fuisse, Aux Bouthieres 2021</b>	<b>£58</b>
<b>Domaine La Chapelle</b>	
<b>OX MENU Ox Scallops, Chicken, &amp; fish dishes, and very decadent with fish &amp; Chips!</b>	
<b>Montagny Premier Cru, Olivier Leflaive</b>	<b>£99</b>
<b>"Bonneveaux" Olivier Leflaive</b>	
<i>Great Chardonnay from an outstanding producer.</i>	
<b>OX MENU Ox Scallops, Chicken, &amp; fish dishes...</b>	
<b>Chassagne- Montrachet 2021</b>	
<b>"Abbaye De Morgeot" Olivier Leflaive</b>	<b>£165</b>
<i>Magnificent &amp; a real treat.</i>	
<i>Great Chardonnay from an outstanding producer.</i>	
<b>OX MENU Ox Scallops, Chicken, &amp; fish dishes...</b>	

### WHITE RHONE

<b>Condrieu 2019/20, Rhone, France</b>	<b>£70</b>
<b>Domaine De Monteillet</b>	
<i>Delicious Viognier Grape, tropical and balanced, a great food wine for OX MENU cheesy scallops, fish dishes.</i>	

### LOIRE

<b>Sancerre, La Croix, Saint Laurent, France</b>	<b>£45</b>
<i>There's Sauvignon Blanc from around the world &amp; then there's the original, cool climate, fresh, crisp, beautiful Sancerre! This is stunning!</i>	

### SOUTH AFRICA

<b>Hamilton Russell, Chardonnay, 2020</b>	
<b>Hemel-en-Aarde</b>	<b>£55</b>
<i>Delicious Warm climate Chardonnay, buttery &amp; complex.</i>	
<i>Another good white wine for OX MENU Ox Scallops, Chicken, and fish dishes...</i>	

*Vintages may vary, please check when presented.*



# RED WINE

BY THE GLASS

	MEDIUM 175ML	LARGE 250ML	BOTTLE 750ML
... Lighter			
<b>OX HOUSE RED La Brouette Rouge</b> <i>A really good quality house wine</i>	6.5	9	£23.5
<b>Merlot, Panul Estate, Chile</b> <i>Easy drinking deep red, smooth finish</i>	7	9	£26
<b>Pinot Noir Reserva, Chile</b> <i>The Agua Santa, quality vineyard, Ripe fruits &amp; elegant</i>	8	11.5	£30
... Heavier			
<b>Shiraz, Puertas Antiguas, Chile</b> <i>Top quality, spicy &amp; rich shiraz.</i> <b>OX MENU – great with lamb, pies, Sunday roast.</b>	8	11.5	£30

# FOODY RED BY THE GLASS

	MEDIUM 175ML	LARGE 250ML	BOTTLE 750ML
<b>Montepulciano Rocastella, Italy</b> <i>Big flavours of dark fruits, with a lingering spicy finish</i> <b>OX MENU – Perfect with the chicken &amp; the Asian pork belly</b>	9.5	13.5	£35
<b>Rioja Crianza, Zugober, Spain</b> <i>Dark cherry fruits, great quality Rioja! Super glass of wine for a stronger pre-dinner drink, or great with food.</i> <b>OX MENU – Lamb Rump &amp; Sunday Roasts</b>	10	14.5	£38
<b>House Claret - Maison Sichel Claret Reserve, France</b> <i>From the same people that make Chateau Palmer... that'll do for me!</i> <b>OX MENU – Perfect with any of the red meat especially the beef</b>	10	14.5	£38
<b>Malbec, Flor De Cardon, Argentina</b> <i>Deep, rich, hedgerow flavours &amp; slight pepper. Like Argentina, in North Yorkshire we have superb beef, but alas not the marvellous Malbec vineyards!</i> <b>OX MENU – Great Steak Pairing wine</b> <b>MAGNUM - Malbec, Ruca Malen, Argentina</b> Magnum (1500ml) £75	11	16	£41
<b>Ripasso Valpolicella Classico, Astoria, Italy</b> <i>An amazing wine from the Veneto region. And often lovingly referred to as "Baby Amarone"</i> <b>OX MENU – Great pairing with richer dishes like game, also very good with the Lamb Rump.</b>	13	18	£49

# PUDDING

BY THE GLASS

**Chateau Briatte, Sauternes, France**  
75ml glass £6 Half Bottle £30

**Pedro Ximenez Solera Reserva, Emilio Lustau, Spain**  
*Luscious notes of dried figs, chocolate, caramel, and coffee!*  
75ml glass £6

# PORT

**Churchills Dry White Port (super as an aperitif with Tonic)**  
**Churchills Late Bottled Vintage**  
**Graham LBV, Douro Portugal**  
75ml glass £6

OUR STANDARD WINE GLASS POUR IS 175ML  
(125ML SMALLER GLASS SIZES & PRICES ARE ALSO AVAILABLE)

PLEASE REMEMBER THAT A LARGE 250ML GLASS IS A THIRD OF A BOTTLE!

# ICONIC RED

My handpicked tasting selection. These wines represent great value for money. Vintages may vary, please check when presented.  
Enjoy, Mx

## SOUTH AFRICA

**Optima 2017, Anthonij Rupert, Franschoek** £49  
*This is a rich and intense Bordeaux Blend red. Cabernet, Merlot, Cabernet Franc, & Petit Verdot.*  
**OX MENU** Brilliant with Beef, Game, Sunday Lunch.

## RHONE

**Cote-Rotie Les Bescasses, 2016, Chapoutier** £99  
*Not just the place, but the people that make it. Classic Syrah from the region of the infamous Chateaneufdupape, provides a bold & structured wine.*  
**OX MENU** Lamb, Duck, Terrine, Game.

## DELICIOUS SPANISH

**PSI, Ribera del Duero, Spain** £59  
*This is possibly our most favorite red for both flavour & certainly value. If new wave Spanish wine is your thing, this is for you, AWESOME!*

**Vina Real Rioja Reserva 2019, CUNE**

*A great Rioja. Drinking well!* **MAGNUM £80**

## RED BURGUNDY

**Pommard, 2019, Cyrot-Buthiau, Burgundy** £52  
*Textbook red burgundy, of forest floor & bright fruits. Elegant & lighter than the bigger wines below.*

**Nuit St. George 2018,** £89  
**Domaine du Clos des Poulettes**  
*Superb pinot noir, creating a savory, rich and classic Burgundian glassful. OX MENU Duck, Pork, Game*

## FINE BORDEAUX

**Chateau Barrail Du Blanc Grand Cru Saint Emilion**  
*Fantastic claret! very good value, Silky finish, elegant*  
**BOTTLE £52 MAGNUM £95**

**Chateau Bataille, 2019** £168  
**Pauillac, Bordeaux**  
*Northern Medoc region. The vineyard sits just next to Mouton-Rothschild. Predominantly Cabernet Sauvignon, with classic Pauillac additions of Petit Verdot & Cabernet Franc .... Super Beef wine...*

**Chateau Rocheyron, 2011** £189  
**Grand Cru Saint Emilion**  
*A completely organic vineyard, on the edge of the limestone plateau of St Emilion. Peter Sisseck, the man behind Pingus has his hand in this marvellous wine. Merlot & Cabernet Franc, fabulously balanced wine of excellent pedigree.*

## ITALIAN

**Amarone, Astoria, Veneto, Italy** £55  
*More than twice the number of grapes are needed to make Amarone wines, hence the richness.*

**Barolo "La Tartufaia" 2018** £80  
*Giulia Negri, Italy, a great big wine from Piedmont. A real "knife and forker"*

**Guidalberto 2019, Tenuta San Guido, Tuscany** £99  
*The famous house of Sassicaia. Bold, Structured, with finesse. Cabernet/Merlot blend. Superb with Beef.*

**GAJA, Barolo Dragonis, 2016 Piedmont, Italy** £165  
*The Gaja house is arguably one of the best in Italy. This classic Barbaresco, is a magnificent example of what the Nebbiolo arape can do.*