

The Pipe of Port

Wine List

SPARKLING

Prosecco Rosé, Spumante, Lunetta

36

Veneto, Italy - 11% abv - Vegan

A refined rosé with aromas of fresh strawberries and floral notes. The palate is crisp, offering a balanced sweetness with a fine effervescence.

This sparkling wine is perfect for light appetizers, seafood, and as an aperitif.

Prosecco, Organic Spumante, Ceradello

36

Veneto, Italy - 10.5% abv - Vegan

A beautifully balanced organic Prosecco, offering aromas of ripe apples, citrus, and delicate floral hints. The mouthfeel is clean, with a refreshing acidity and soft bubbles that add to its elegance.

Ideal with fresh seafood or just as an elegant aperitif.

Crémant de Bourgogne, Brut Réserve Blanc, Albert Bichot

42

Burgundy, France - 12% abv - Vegan

A crisp and refreshing Crémant with delicate bubbles. It offers aromas of green apple, white flowers, and a hint of citrus zest. On the palate, it is smooth with balanced acidity and a clean, dry finish.

This wine pairs wonderfully with fresh seafood, light salads, and creamy cheeses like Brie or Camembert.

Grand Assemblage, Premier Cru / 1er, Brut, Champagne Jeeper

70

Champagne, France - 12% abv

The Grand Assemblage Brut is a classic and well-rounded champagne from Champagne Jeeper, showcasing the harmonious blending of different grape varieties from the region. It features a vibrant and fresh profile with notes of citrus, green apple, and subtle hints of brioche. The crisp acidity and smooth texture make it an ideal choice for celebrations.

This wine's versatility means it pairs effortlessly with everything from seafood to charcuterie or even light salads.

Nyetimber Classic Rose NV

70

West Sussex, England - 12% abv

A delicious pink fizz with mingling scents of cherries and strawberries with hints of plums and spices. The palate is creamy and silky, with a lingering finish.

Grand Rosé, Brut, Champagne Jeeper

94

Champagne, France - 12% abv

The Grand Rosé Brut is a vibrant and expressive champagne from Champagne Jeeper. It offers the perfect balance between fresh red fruit flavours such as strawberry and raspberry, combined with the complexity of floral and brioche notes.

The rosé's elegant and smooth character makes it a delightful choice for aperitifs or pairing with a variety of dishes, from seafood to grilled meats.

La Grande Cuvée Millésime, Vintage Brut, Champagne Jeeper

150

Champagne, France - 12% abv

This vintage champagne that showcases the best of Champagne Jeeper's craftsmanship. With grapes sourced from exceptional vintages, it offers a complex bouquet of flavours, including ripe fruit, toasted brioche, and a hint of honeyed sweetness.

This champagne has great depth and structure, making it an ideal choice for special celebrations or to pair with smoked salmon or rich dishes.

Nyetimber 1086, 2013

190

West Sussex, England - 12% abv

The first Prestige Cuvee to be made in England, the 1086 is from a great year with excellent conditions. Rich red apple, peach and almond palate with a creamy refined finish.

WHITE

Catarratto, Ca'di Ponti

25

Sicily, Italy - 12.5% abv - Vegan

A light and refreshing white wine with delicate aromas of citrus fruits, green apple, and a hint of almond

The palate is fresh and crisp, with a balanced acidity and a clean, mineral finish.

A perfect match for light seafood dishes, or fresh salads.

Pinot Grigio, Ke Bonta

27

Piedmont, Italy - 11% abv - Vegan

A crisp and refreshing white with delicate aromas of green apple, pear, and citrus. The palate is light-bodied with a clean, smooth texture and a refreshing finish.

Perfect for seafood or a fresh green salad.

Rioja Blanco, Viura, Artesa

30

Rioja, Spain - 12.5% abv

A crisp and light white wine made from Viura, with aromas of green apple, pear, and subtle floral hints.

It's fresh with a nice balance of acidity and fruitiness, making it perfect with light fish dishes or fresh goat's cheese.

Sauvignon Blanc / Chardonnay, Las Niñas Mapuche

30

Central Valley, Chile - 13% abv - Vegan

This Chilean white blend combines the crispness of Sauvignon Blanc with the roundness of Chardonnay. It opens with notes of citrus, green apple, and tropical fruit, followed by a refreshing, zesty palate with hints of peach and a light mineral edge.

Clean and balanced, perfect for seafood, salads, or sipping on its own.

Picpoul de Pinet, “L'Ormarine”, Duc de Morny

33

Languedoc-Roussillon, France - 12.5% abv

A crisp and refreshing white wine with vibrant citrus aromas, green apple, and a hint of minerality. The palate is lively and zesty with flavours of lemon, lime, and a touch of salinity.

This wine pairs perfectly with shellfish, seafood or as an aperitif.

Vinho Verde, Chin Chin

34

Minho, Portugal - 11.5% abv - Vegan

A highly expressive Vinho Verde, Chin Chin displays intense citrus and green apple aromas, along with a subtle mineral edge.

The refreshing effervescence and crisp finish make it an excellent match for seafood, grilled fish, and fresh salads.

Sauvignon Blanc, Sileni

37

Marlborough, New Zealand - 13% abv

A rich and aromatic Sauvignon Blanc with a mix of citrus, green apple, and a hint of passionfruit. The palate is full-bodied with bright acidity and a long, crisp finish.

Perfect with fish or grilled vegetables.

Gavi di Gavi, Alasia

38

Piedmont, Italy - 12.5% abv - Vegan

A well-balanced white with citrus, pear, and a hint of almond on the nose. The palate is fresh with a smooth, mineral finish.

It pairs beautifully with seafood or tomato based vegetable dishes.

Albariño, Reveleste

39

Galicia, Spain - 13% abv

A fresh, crisp Albariño with expressive citrus and green apple aromas, alongside a hint of white flowers. The palate is clean and zesty, with vibrant acidity and a lively, mineral-driven finish.

Best enjoyed with shellfish.

Riesling Reserve, Cave de Turckheim

39

Alsace, France - 12.5% abv - Vegan

A classic dry Riesling with bright citrus aromas, green apple, and a subtle minerality. Crisp acidity balances the palate, leading to a refreshing finish with hints of lime and white peach.

Pairs wonderfully with spicy, full flavoured dishes.

Chardonnay, Haras de Pirque

40

Central Valley, Chile - 13.5% abv - Vegan

A rich and elegant Chardonnay with aromas of ripe peach, citrus, and a hint of vanilla.

The palate is smooth with a creamy texture and flavours of lemon zest, green apple, and a subtle oak influence. Ideal with seafood, chicken or our Trawler Pie.

Mâcon-Villages Blanc, Albert Bichot

46

Burgundy, France - 13% abv - Vegan

A fresh and lively wine with vibrant aromas of green apple, citrus, and a subtle floral note.

The palate is crisp, clean, and refreshing, making it a perfect choice for lighter dishes like salmon, white fish and salads.

Lugana, Catulliano, Pratello

46

Veneto, Italy - 12.5% abv - Vegan

A crisp white wine with aromas of citrus, green apple, and a touch of white flower. The palate is fresh and clean, with vibrant acidity and a minerally finish.

Perfect for seafood and light fish dishes.

Viognier/Rousanne, Babylon Peak

48

Western Cape, South Africa - 13.5% abv

A beautifully aromatic white blend with floral notes, peach, and a touch of honey. The palate is rich and full-bodied with a smooth texture and a long, balanced finish.

Perfect with chicken dishes like our Chicken & Chestnut Pie.

Sancerre, Miichel Girard

54

Loire, France - 13% abv - Vegan

A classic Sancerre made from Sauvignon Blanc, this wine is aromatic and lively, offering fresh citrus, gooseberry, and herbal notes. The palate is crisp and vibrant, with a balance of acidity and minerality.

It's an excellent match for seafood, especially oysters or scallops, and fresh salads.

Petit-Chablis, Albert Bichot

55

Burgundy, France - 12.5% abv - Vegan

This Petit-Chablis is a fresh, light, and easy-drinking wine that offers a crisp and vibrant acidity. On the nose, it reveals bright citrus aromas, especially lemon zest, alongside green apple notes and a distinct minerality. The palate is refreshing and lively, with a clean finish.

It pairs wonderfully with lighter fare, such as fish or even a simple green salad with a vinaigrette dressing.

Châteauneuf-du-Pape Blanc, Château Mont-Redon **86.5**

Rhône, France - 14% abv

A luxurious white wine from the renowned Châteauneuf-du-Pape region, this wine is an elegant blend of several white grape varieties. The nose offers aromas of ripe stone fruits, citrus zest, and a touch of honey, while the palate is rich and textured, with flavours of peach, almond, and a light floral note.

The wine's freshness and depth make it a wonderful pairing with seafood or roasted poultry.

Boisset St Aubin 1er Cru 'En Remilly' 2021 **125**

Burgundy, France - 13% abv – Vegan

Delicious complex profile combining characteristics of its neighbours, Puligny-Montrachet and Chassagne-Montrachet.

Aromas of citrus, sweet spices with driving minerality.

Pairs well with seafood, poultry and dishes with creamy sauces.

RED

Nero d'Avola, Ca'di Ponti **25**

Sicily, Italy - 14% abv - Vegan

This Sicilian red offers aromas of ripe dark fruits, such as blackberry and plum, with a touch of spice. On the palate, it is medium-bodied with soft tannins and a juicy, fruit-forward profile.

It pairs well with grilled meats and tomato sauces.

Montepulciano d'Abruzzo, Ancora **28**

Abruzzo, Italy - 13% abv - Vegan

A classic representation of the Montepulciano grape, this wine is rich and robust with dark fruit flavours like blackberries, cherries, and plums. It has a balanced acidity and smooth tannins, with earthy and slightly smoky undertones that add complexity.

This wine's medium body and long finish make it an excellent match for grilled meats and hard cheeses.

Shiraz, Beyond the River **31**

South-Eastern, Australia - 13.5% abv

A rich and flavourful Shiraz with notes of dark berries, black pepper, and a hint of spice. The palate is full-bodied with smooth tannins and a warm, long finish.

Perfect with steak or our Steak & Kidney Pie.

Merlot / Mouvedrè, “The Beard”, La Barbe **31**

Languedoc-Roussillon, France - 14% abv - Vegan

A rich and full-bodied blend of Merlot and Mourvèdre, offering aromas of dark berries, plum, and a hint of spice. The palate is smooth and round with flavours of ripe black fruit, tobacco, and earthy undertones.

This wine is perfect for pairing with grilled meats, stews, or aged cheeses.

Rioja Tinto, Tempranillo, Crianza, Muriel **31**

Rioja, Spain - 14% abv

A well-balanced Rioja Crianza with ripe berry flavours and hints of vanilla and spice from oak aging.

The wine is medium-bodied, with smooth tannins, making it an excellent pairing with grilled meats or mature cheeses.

Carménère / Syrah, Las Niñas Mapuche **33**

Central Valley, Chile - 14% abv - Vegan

A bold and spicy red blend from Chile's Colchagua Valley, this wine reveals dark fruit aromas - blackberry, plum, and cassis - layered with pepper and smoky notes. The palate is rich and smooth, with ripe tannins and a hint of cocoa on the finish.

Great with grilled meats or robust vegetarian dishes.

Grand Vin de Bordeaux, Château Joinin **36**

Bordeaux, France - 14.5% abv

This approachable Bordeaux presents aromas of red berries, blackcurrant, and a touch of spice. Soft tannins and a smooth texture make it an excellent everyday wine.

Pair it with chicken, grilled vegetables, or mild cheeses.

Pinotage, “The Den”, Painted Wolf **36**

Western Cape, South Africa - 13.5% abv - Vegan

A fruity Pinotage with aromas of dark berries, chocolate, and a hint of spice. The palate is full-bodied with smooth tannins and a rich, velvety finish.

Ideal with grilled meats or spicy dishes.

Rioja Reserva, Tinto, Vega del Rayo 2018 **37**

Rioja, Spain - 13.5% abv - Vegan

A more complex and full-bodied red with deep dark fruit flavours of blackberries and plums, balanced with oak notes of vanilla, spice, and a touch of tobacco.

This wine is ideal with rich dishes like slow-cooked beef, stews, or grilled steaks.

Valpolicella, "San Pietro", Montresor

37

Veneto, Italy - 12.5% abv - Vegan

This classic Valpolicella displays aromas of red cherries, plums, and a hint of herbs.

The palate is bright with juicy fruit flavours, balanced acidity, and soft tannins, making it a perfect companion for light vegetable dishes or fish.

Malbec, Toso Estate

37

Mendoza, Argentina - 14% abv

A juicy Malbec from the master winemakers at Toso Estate, with aromas of ripe blackberries, cherry, and a hint of spice. The palate is smooth with soft tannins and flavours of dark fruit, chocolate, and a touch of oak.

Great with steak or our Steak & Kidney Pie.

Crozes-Hermitage, Les Hautes Terrassen, Pierre & Remy Gauthier

43

Rhône, France - 13% abv

A stunning Crozes-Hermitage from the Northern Rhône, this red is made from 100% Syrah. It offers an aromatic bouquet of blackberries, plums, and violets, with a touch of spice and smoky character. The wine is medium-bodied with fine tannins and a refreshing acidity that balances its richness.

This wine pairs beautifully with hearty dishes like roasted meats, grilled lamb, or aged cheeses. The subtle smoky notes make it especially well-suited for grilled meats.

Fleurie, "La Madone", Albert Bichot

43

Beaujolais, France - 14% abv

This elegant Fleurie boasts floral aromas of violets and roses, layered with red berries and a hint of spice. The palate is refined and silky, with a soft, lingering finish.

A versatile wine that pairs beautifully with roast chicken, herbed lamb, or soft cheeses.

Cabernet Sauvignon, Ranch 32 **47.5**

California, United States of America - 13.5% abv

A bold Cabernet with rich aromas of dark fruits, tobacco, and a touch of oak. The palate is full-bodied with flavours of black cherry, plum, and dark chocolate.

It pairs well with grilled steaks and lamb.

Primitivo di Manduria, "Giravolta", Organic, Fellingine **48**

Apulia, Italy - 14.5% abv - Vegan

A full-bodied Primitivo with intense flavours of ripe black fruit, dark chocolate, and a touch of spice.

The wine has smooth tannins and a long, rich finish, making it a perfect match for grilled meats, steaks, or aged cheeses.

Chianti Classico Riserva, Villa La Pagliaia **54**

Tuscany, Italy - 13.5% abv

A richer, more complex version of Chianti, this wine exhibits aromas of dark fruits, tobacco, and earthy undertones. On the palate, it has a full body with a long, elegant finish.

Best enjoyed with roast meats, hearty stews, or aged cheeses.

La Giuva 'Il Rientro' Valpolicella Superiore 2020 **64**

Veneto, Italy – 14% abv – Vegan

Lovely jammy notes on the nose then great structure on the palate with juicy berries and ripe cherries with a hint of liquorice.

Pairs wonderfully with grilled meats and hearty casseroles.

Pinot Noir, Secret de Famille, Albert Bichot **68**

Burgundy, France - 14% abv - Vegan

A highly refined expression of Pinot Noir, offering complex aromas of ripe red fruits such as strawberry and raspberry, with subtle hints of spice and earth.

The palate is smooth and well-balanced, with soft tannins and a lingering finish. Ideal for pairing with poultry, salmon, or soft cheeses like Brie.

Barolo, Patrizi 2019

72

Piedmont, Italy - 14% abv

This Barolo offers complex aromas of dark berries, rose petals, and earthy nuances. The palate is full-bodied with firm tannins and a long, structured finish.

Ideal with rich meats like roasted lamb or aged cheeses.

Saint-Emilion Grand Cru, Château Pipeau 2020 74 Bt./150 Magnum/350 Double Magnum/540 Jereboam 5ltr.

Bordeaux, France - 14% abv

A classic Saint-Émilion Grand Cru, showing deep aromas of ripe plums, blackberries, and hints of vanilla and cocoa. The palate is opulent, with velvety tannins and a long, refined finish.

A fantastic choice for beef Wellington, lamb or duck breast. Pairs beautifully with creamy cheeses like Brie de Meaux.

Châteauneuf-du-Pape Rouge, Château Mont-Redon 2018

88

Rhône, France - 15.5% abv

A classic red from the prestigious Châteauneuf-du-Pape appellation, this wine is a blend of Grenache, Syrah, and Mourvèdre, showcasing intense flavours of dark berries, black cherries, and black pepper, with earthy and smoky undertones. Full-bodied and powerful, the wine is structured with firm tannins and a long, complex finish.

Ideal with rich dishes like roasted game, duck, or a classic beef bourguignon.

FINE RED WINES

Chateau Lafon-Rochet, Saint-Estephe 1996 **150**

Delicious wine with notes of blackberry, red fruit, earth, herbs, smoke, leather and spicy cigars.

Chateau Smith Haut Lafitte, Pessac-Leognan 1996 **160**

Outstanding concentration, purity and equilibrium. It is a beautifully made, complex, perfumed, harmonious claret that has aged gracefully.

Chateau Bahans Haut-Brion, Pessac-Leognan 1998 **185**

Candied fruit, dark chocolate and elegant earthy notes that develop in length.

Chateau Gruaud-Larose, Saint-Julien 1988 **185**

Plenty of cassis, spicy new oak and roasted herbs.

Vieux Chateau Certan, Pomerol 2004 **250**

Pomerol at its best! Big, sweet bouquet of black cherries, liquorice, roasted herbs, smoke and cassis.

Domaine Dujac Morey-Saint-Denis, Burgundy 2007 **280**

Freshly crushed red berry fruit aromas and a touch of warm earth.

Carruades de Lafite, Pauillac 1998 **400**

Excellent bouquet of black fruits, smoke, earth and minerals.

Frederic Magnien Chambertin 'Clos-de-Beze' Grand Cru 2009 **500**

Rich and aromatic with beautiful fruit and a sumptuous texture.

ROSÉ

White Zinfandel Rosé, Burlesque

27

California, United States of America - 9.5% abv - Vegan

This rosé has aromas of ripe strawberries, peach, and melon. The palate is off-dry with balanced acidity and fresh fruit flavours.

It pairs well with seafood, fresh fruit salads, or light dishes.

Île de Beauté, Rosé, Isula Cara

33

Corsica, France - 11% abv - Vegan

This Corsican rosé is bright and refreshing, offering delicate aromas of wild strawberries, watermelon, and rose petals. On the palate, it's crisp and dry, with lively acidity and subtle notes of red berries and citrus zest.

A clean, elegant finish makes it a perfect aperitif or companion to Mediterranean fare.

A.A. Badenhorst Secateurs Rose 2023

35

Swartland, RSA – 13% abv – Vegan

A juicy, well balanced Rose made from very old vines. Dry with sweet cherry, cranberry and redcurrant with a hint of spice and a long finish.

Pairs beautifully with seafood and lamb dishes.

Saint Max, Cotes de Provence Rose

85 Magnum/200 Jereboam

Cotes de Provence, France – 13% abv

Named after Saint Maximin who was one of the first bishops of Provence. A classic elegant dry rose.

A perfect pairing with Mediterranean dishes.

DESSERT WINE

Late Harvest Viognier/Sauvignon Blanc (37.5cl)

26

Colchagua Valley – 11.5% abv

Complex and sweet with notes of peach, honey, citrus and oak

Pairs beautifully with blue cheeses or custard desserts.

Muscat de Saint-Jean de Minervois, "Petit Grain", Domaine les Roumanis (50cl) 35

Languedoc-Roussillon, France - 15% abv - Vegan

A beautifully expressive muscat that offers an intense nose of orange blossom, candied citrus peel, and white peach, with subtle touches of honey and exotic spice. On the palate, it's lusciously sweet, yet balanced by a vibrant acidity. This reveals flavours of apricot, lychee, and marmalade.

The texture is silky, with a long and clean finish, making it an ideal choice of accompaniment for desserts, blue cheese, or pate.

Sauternes, Les Remparts de Bastor-Lamontagne (37.5cl) 39

Bordeaux, France - 13.5% abv – Vegan

This second wine from Château Bastor-Lamontagne offers classic Sauternes character with aromas of honey, apricot, and candied orange peel. Rich and lusciously sweet, it has a velvety texture balanced by lively acidity, unfolding layers of marmalade, tropical fruit, and vanilla.

A beautiful match for blue cheese, pate or fruit-based desserts.

Aleatico, Metiusco, Di Uve Stramature, Palamà (50cl) 45

Apulia, Italy - 15.5% abv

A sweet and aromatic dessert wine with flavours of ripe peaches, honey, and rose petals, combined with a rich texture and balanced acidity.

Ideal for pairing with fruit-based desserts like tarts or sorbets, or with creamy desserts such as panna cotta or cheesecake. It's also fantastic on its own as a digestif.

Trimbach Pinot Gris Vendanges Tardives 2008 110

Alsace, France – 13% abv

This botrytized, apricot and mango scented wine has bags of elegance. Medium bodied and beautifully poised.

Pairs beautifully with spicy dishes, strong cheeses or rich, fruity desserts.

PORT

Ruby Port, "Ambassador", Krohn

40

Porto, Portugal - 20% abv

This youthful ruby port offers rich, vibrant flavours of dark cherry, plum, and blackberry, with hints of spices and chocolate.

Full-bodied and smooth with soft tannins, it pairs wonderfully with cheeses, dark chocolate, and rich desserts.

Tawny Port, Krohn

40

Porto, Portugal - 19% abv

A classic tawny port with aromas of dried fruits, nuts, and caramel. The smooth texture and flavours of toffee, honey, and toasted oak give it a complex profile.

This port is perfect on its own or with nuts, dried fruits, and creamy cheeses.

White Port ' Ferreira'

54

Porto, Portugal – 19.5% abv

A delicious port with fresh citrus peel notes with light floral tones finished with subtle honey and almond.

Perfect as an aperitif or in our Pipe of Port 'White Port and Tonic' cocktail.

Late Bottled Vintage Port, "LBV", Krohn

60

Porto, Portugal - 20% abv

Aged for several years, this LBV is rich with dark berry flavours like blackcurrant and blackberry, layered with notes of fig and dried plum. The tannins are smooth, and the finish is long and velvety.

It's ideal with strong cheeses, chocolate desserts, or roasted meats.

Vintage 2003, Krohn

150

Porto, Portugal – 20.5% abv

From a very hot vintage, very concentrated with firm, solid intense fruits, black figs and fine tannins.

Perfect with strong cheeses and dried fruits

Vintage 1977, Graham's

300

Porto, Portugal – 20% abv

From a declared vintage that produced wines of immense depth and longevity. A beautifully mature yet still vibrant wine with a rich, silky palate. Flavours of dark berries, dried fig, mocha, and spice intertwined with notes of cedar, tobacco and cacao.

It's ideal with salty cheeses and dark chocolate,