

THE COAST

RESTAURANT & BAR

WINE LIST

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At The Coast, our wine selectors, Define Wines, travel the world to ensure you experience only the finest wine with our Amalfi Coast inspired cuisine. From hearty reds to zesty whites, we have every palette covered. We truly believe choosing the right wine is an experience to savour and enjoy. .

ITALIAN WHITES

Bella Modella Pinot Grigio, Abruzzo - Vegan £28.50
Sourced from coastal vineyards in the Abruzzo, this is a fresh, elegant expression of PG, with a classy herbal complexity.
175ML £6.95 | 250ML £9.15

Sensale Grillo, Sicily - Organic/Vegan £29.50
Made from the native Grillo grape, grown organically under the Sicilian sunshine. Fresh, lively and textured, with grapefruit and peach fruit.
175ML £7.15 | 250ML £9.35

Zagare Vermentino, Sicily - Vegan £29.50
From Sicily's western coast, this is laden with ripe stone fruit characters, with a lick of lemon peel and a finely textured, mineral finish.
175ML £7.40 | 250ML £9.55

Collequito Pecorino, Abruzzo £35.00
A catchy mix of pear, peach and citrus with a herbal backdrop. Nicely rounded on the palate, with fine acidity to liven you up for another mouthful.

Vigneti di Bruma Falanghina, Campania £37.00
We're off to the Amalfi coast! Organically farmed Falanghina grown on Vesuvian volcanic soils. Textured and citrusy with a subtle almond twist.

Gavi di Gavi, Nuovo Quadro, Piedmont £40.95
Proper Gavi di Gavi from an exemplary producer. Pristine white peach and pear fruit ending with a lick of citrus.
175ML £10.15 | 250ML £14.15

Mora & Memo Vermentino, Sardinia £49.50
A trendy white variety from Sardinia, this is intensely flavoured with piercing pineapple and grapefruit characters, sprinkled with a complex mix of wild herbs.

Marrone 'Tre Fie' Arneis, Langhe, Piedmont £51.00
'Tre Fie' translates as three daughters, and I'd consider selling mine for a few cases of this! A textural masterpiece, with pristine white peach fruit and a hint of fennel.

La Rivolta Greco di Taburno, Campania £56.00
Another gem from the Amalfi coast. Tangy, fresh and taut, with Vesuvius to thank for a fine, salty mineral streak that courses through its veins.

Edi Keber 'K', Collio £76.00
A slightly funkier option for you. Made with enough skin contact you should order it after the 9pm watershed! Grassy, pithy, then pretty and captivating.

ITALIAN REDS

Sensale Nero d'Avola, Sicily - Organic/Vegan £29.50
As with the white, this is another native Sicilian variety that thrives in this warm, sunny climate. Bright and juicy, with dark cherry fruit and a hint of spice.
175ML £7.15 | 250ML £9.35

La Bacca Nerello Mascalese, Sicily £29.50
Dangerously gluggable, with soft, delicately spiced plum and cherry fruit.
175ML £7.40 | 250ML £9.55

Domus Vini Refosco, Venezia £30.50
A light, crunchy red, full of fun, guaranteed to put a smile on your face. The perfect lunchtime tippie.

Collequito Montepulciano d'Abruzzo £33.00
Plum and juicy, with a satisfying palate laden with crushed berry fruit. A great crowd-pleaser that works a treat with our pasta dishes.
175ML £7.95 | 250ML £10.15

Baglio Gibellina Il Passimientto, Sicily - Organic/Vegan £38.50
A red with a cult-following. We're back in Sicily, with Nero d'Avola partially dried before ferment. A splash of Frappato adds real freshness to an initial hit of smooth, ripe fruit.
175ML £9.15 | 250ML £12.70

Villa Mottura Primitivo di Manduria, Puglia £40.50
A rich, ripe, velvety red from the heel of Italy's boot. Cherry and berry fruit, with a lick of sweet spice.

Rizzardi Bardolino Classico 'Cuvée XV', Verona £43.50
From the eastern shores of Lake Garda. Bright cherry and subtle spice. Works a treat with a slight chill - ask if you'd like us to put it on ice for a few minutes.

San Felice Chianti Classico, Tuscany £46.00
A lifted, spicy nose with a waft of warm Tuscan air. Intense and gripping, a fine mix of tannin and acidity, with red cherry and bramble fruit stealing the show.

Giuseppe Cortese Langhe Nebbiolo, Piedmont £51.00
The Barolo grape, from the Barolo region, made in a lighter, more approachable style.

San Fiorenzo Bolgheri, Tuscany £56.00
For those that like Sassicaia and Ornellaia, or would like the chance to! A delicious mix of bramble and cassis fruit with a smooth, polished finish.

Ca' di Maghi Valpolicella Ripasso, Verona £61.00
A rising star estate already enjoying a cult following. C complex mix of red and black fruit with complex notes of mocha, black tea and spice. A gorgeous mouthful.

Avignonesi Vino Nobile, Tuscany £71.00
A southern Tuscan thoroughbred made with Sangiovese. Noble indeed, with finely polished fruit and a long, elegant finish.

Rizzardi 3 Cru Amarone, Verona £81.00
A big, rich, decadent mouthful delivering a knock-out mix of sultry dark cherry, mocha and spice.

Marrone Barolo, Piedmont £86.00
Wafts of tobacco and dried flowers lure you in, before smacking you in the face with a deep, dense core of gripping, moody fruit. Awesome.

San Polino Brunello di Montalcino, Tuscany £126.00
A real thoroughbred, with great concentration and definition. Deep, dark notes of plum and berry, with a splash of soy.

Allegrini Amarone della Valpolicella, Verona £148.00
From one of the stars of the region, this is about as good as Amarone gets. Voluptuous and bold, with concentrated dark cherry fruit and a long, polished, spicy finish.

Giacamo Conterno Barolo Cascina Francia 2007, Piedmont £476.00
A legendary producer idolised by winemakers in all corners of the wine world. Incredible power, complexity with a brooding mix of dark fruit and other-worldly magic.

Sassicaia, Bolgheri, Tuscany 2019 £521.00
The original Super Tuscan at the top of its game in this stellar vintage.

REST OF THE WORLD WHITES

Clea Verdejo, Spain £33.00
From cool, coastal vineyards in North West Spain, a versatile white that's dangerously drinkable, but also matches perfectly with our seafood dishes.

Vidal Sauvignon Blanc, Marlborough, New Zealand £36.00
A classic Marlborough mix of gooseberry, cut grass and passion fruit. Precise and pure, with a lingering fruit-driven finish.
175ML £8.70 | 250ML £11.95

Kloovenburg Barrel Fermented Chardonnay, South Africa £43.50
Cracking Chardonnay from a top domain in Swartland. A delicious mix of grapefruit and pineapple, with a toasty, creamy note imparted by the oak.

Follas Novas Albarino, Rias Baixas, Spain £46.00
A citrus trip, with lemon, lime and orange all vying for supremacy. Tangy and vibrant, a decent alternative for Sauvignon drinkers stuck in a rut!

Hippolyte Reverdy Sancerre, Loire £51.00
An elegant example of this perennial favourite from a small, quality-driven domain. Cut grass, citrus fruit and a fine, mineral-infused finish.

Domaine Alexandre Chablis Vieilles Vignes, Burgundy £56.00
A pure, sleek Chablis from a quality family domaine. This is made from nurtured grapes planted 60 years ago by Guy and Olivier's grandfather.

Pouilly Fumé de Ladoucette 2021, Loire £86.00
Sauvignon Blanc in its purest form, from one of the Loire's most historic estates. A wine of extraordinary finesse.

Louis Jadot Puligny Montrachet 2019 £151.00
A thing of beauty. Richly fruited with a toasty complexity and a pure, focussed finish.

ROSÉ

Bella Modella Rose, Italy £29.50
A delicate rosé with pretty aromas laced with strawberry. Supple and easy on the palate, with creamy, summer berry fruit.
175ML £6.95 | 250ML £9.15

Ch Saint Pierre Rose, Provence £36.00
White peach and spice on the nose, with an exotic mix of guava and stone fruit on the palate. Perfect with our prawns.
175ML £9.15 | 250ML £11.95

Domaine Ott 'Clos Mireille' Rosé, Provence £81.00
The original Provence rosé, and about as good as it gets.

REST OF THE WORLD REDS

Los Espinos Reserve Merlot, Chile £29.00
An impressive Merlot laden with plush, ripe fruit but and rare elegance for this oft-abused grape variety.

Sottano Malbec, Argentina £38.00
Exemplary Malbec from a quality family domain. No shortage of plum and raspberry fruit, but much more besides. Spice, mocha, velvet tannins and a beautifully elegant finish.
175ML £8.95 | 250ML £12.70

Grace Bridge Pinot Noir, California £43.50
A silky Pinot from California, with ripe cherry and cranberry fruit and a twist of cinnamon on the finish.

Martinez Lacuesta Crianza Rioja, Spain £45.00
100% Tempranillo delivers a fine mouthful of crushed berry fruit, with a beautifully balanced interplay between acidity and tannin.

Selection Margaux 2018 £66.00
An expressive nose of ripe fruit, vanilla and spice. The palate is soft and generous, with polished plum fruit and a mineral freshness.

CHAMPAGNE & SPARKLING WINES

Lunetta Prosecco - Vegan £33.50
This is a real find. An organic estate in Treviso making a range of delicious sparklers with real purity and class. The white is brimming with fresh apple and peach, the rosé, slightly fuller, with redcurrant and wild strawberry notes.

Lunetta Rosé Prosecco - Vegan £33.50
This is a real find. An organic estate in Treviso making a range of delicious sparklers with real purity and class. The white is brimming with fresh apple and peach, the rosé, slightly fuller, with redcurrant and wild strawberry notes.

Lete Vautrain Champagne Brut NV, Cote 204 £68.50
From a small family domain, this is a delicious mix of apple, peach and apricot fruit. Ripe and rounded, with none of the aggressive acidity found in many Champagnes.

Taittinger Brut Reserve £91.00

Taittinger Brut Reserve Magnum £196.00

Laurent Perrier Rosé £126.00

Dom Perignon £321.00
To be honest, I don't think anything we write here will swing your decision whether to buy a bottle of Dom! You're either in the mood, or you're not.

125ML AVAILABLE ON ALL WINES BY THE GLASS.



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