English Sparkling

	125ml	Bottle
Classic Cuvée Brut, Chalklands, Simpsons Wine Estate v NV Kent, England 12.5%	13	67.5
Blanc de Blancs, Wiston Estate v NV Sussex, England 12%	14	75
Rosé, Wiston Estate v NV Sussex, England 12%	14	75
Brut Reserve, Coates & Seely v NV Hampshire, England 12%	15	80
Classic Cuvée, Hoffmann & Rathbone v 2015 Sussex, England 12%		90
Blanc de Noirs Vintage, Wiston Estate v 2018 Sussex, England 12%		105
Brut, Squerryes v 2022 Kent, England 12%	15	80
Rosé, Squerryes v 2022 Kent, England 12%		85

Patience vintage reserve 2014, Squerryes vineyard, England

Chardonnay, pinot noir & Pinot Meunier, aged 108 months on the lees, resulting in a unique, complex flavour. At just 3,000 bottles, this is a truly local gem

295

Sparkling

Prosecco, Collezione 96 Brut, Masottina v Veneto, Italy 10.5%	8	44
Crémant de Bourgogne Brut, André Delorme v Burgundy, France 12%		55

Rosé

	175ml	500ml	Bottle
Côté Rosé, Côtes Catalanes, Domaine Lafage v Roussillon, France 12%	9.5	26	38
Agiorgitiko Rosé, 4-6H, Gaia Wines v Peloponnese, Greece 12.5%	12	32	47
Côtes de Provence Rosé, MAÏA Provence, France 13%		Magnum	57 114

v vegan

White | Coastal

	175ml	500ml	Bottle

These coastal wines are influenced by the sea to give real freshness and purity, making them an ideal partner for our local seafood. The soils are packed with fossilised sea shells which, when you combine with the cooling salty influence of the sea, help to create wines of real character.

Muscadet Sèvre et Maine sur Lie, La Griffe, v Chéreau Carré Loire, France 12%	10	27	40
Greco, Cirò, Ippolito 1845 v Calabria, Italy 13%	12	32.5	48
Sauvignon Blanc, Noordhoek, v Cape Point Vineyards, Cape Town, South Africa 13.5%	12.5	33	49
Malvazija, Kozlović v Istria, Croatia 13%	13.5	35.5	53
Txakoli, Hondarribia, Hiruzta v Getariako Txakolina, Spain 11.5%			55
Vidiano, Ocean, Idaia Winery v Crete, Greece 13.5%			57
Albariño / Loureiro, Pazo de Seoane, Lagar de Cevera Rías Baixas, Spain 12.5%			65

White | Classic

Grenache Gris, Les Sardines, Domaine Lafage v Roussillon, France 11.5%	8.5	23	34
Vermentino, Timo, San Marzano v Puglia, Italy 12.5%	9.5	26	38
Loureiro, Vinho Verde, Leme v Vinho Verde, Portugal 12%			42
Verdicchio di Matelica, Agricola Tenuta Colpaola v Marche, Italy 12.5%			48
Riesling Dry, Red Slate, Dr Loosen v Mosel, Germany 12%	13	35	52
Mâcon-Bussières, Le Vieux Puits, Thierry Drouin v Burgundy, France 12.5%	14	38	56
Chardonnay, Xanadu v Margaret River, Australia 12.5%			60
Pouilly-Fumé, J. de Villebois v Loire, France 12.5%			70
Chablis, Domaine William Fèvre v Burgundy, France 12.5%			90

Red

	175ml	500ml	Bottle
Bobal, El Renegado, Bodegas Nodus Valencia, Spain 13%	8.5	23	34
Syrah, Tumbleweed Big Sky, Bruce Jack Wines v Overberg, South Africa 13.5%			37
Nero d'Avola, Vitese, Colomba Bianca v Sicily, Italy 14%			40
Agiorgitiko / Voltes, Monemvasia Winery Tsimbidi v Laconia, Greece 13%	11	30	44
Garnacha, Inmune, Tandem v Navarra, Spain 14%	11.5	31	46
Pinot Noir, Les Colombiers, Villa Noria v Languedoc, France 12.5%	12	32.5	48
Côtes du Rhône, Saint Cosme v Rhône, France 14%			54
Cot (Malbec) Limited Edition, Viña Perez Cruz v Maipo Valley, Chile 13.2%	14.5	37.5	57
Sino, Quinta da Romaneira Douro, Portugal 13.5%	15	40.5	60
Barbera d'Alba, Trevìe, Vietti v Piedmont, Italy 14.5%			75

Cellar Selection

White

Urziger Wurzgarten Riesling GG Alte Reben, Dr Loosen 2021 Mosel, Germany 12.5%	120
Meursault les Grands Charrons, Philippe Bouzereau 2023 Burgundy, France 14%	140
Condrieu, Les Grands Amandiers, Paul Jaboulet Aîné v 2021 Rhône, France 14%	160
Chassagne-Montrachet Houillères, Olivier Leflaive 2021 Burgundy, France 13%	180

Red

Reserva Red, Quinta da Romaneiro 2020 Douro, Portugal 15%	105
Mondot By Troplong Mondot, Saint-Émilion Grand Cru 2019 Bordeaux, France 14.5%	115
Savigny-Lès-Beaune 1er Cru, Sylvain Debord v 2022 Burgundy, France 13.5%	125
Château Cantenac Brown, Grand Cru Classé, Margaux 2012 Bordeaux, France 13.5%	165

v vegan

Since 2020, Fish Union has evolved and reinvented itself over and over, from selling fish from a stall at the back of a pub, to our fishmonger, the addition of tables and finally a full shift to the restaurant we are today.

And we are incredibly aware that all of this has been possible because of our guests. Those who came when the sun shone, and those who came on the rainy evenings to keep us company.

So here's to the next adventure...cheers to you!

Humbly, Fish Union