

WINE LIST

WHITES

125ml 175ml 250ml

Pulpo Sauvignon Blanc £4.10 £5.70 £7.80
New Zealand

The classic grassy, gooseberry flavours that you would associate with the famous "Kiwi" Sauv Blanc are more than evident in this crisp and herbaceous wine. Perfectly paired with our goats cheese, olives, anchovies & Asparagus.

Bottle £22.95

Cullinan View Chenin Blanc £3.45 £4.60 £6.40
South Africa

This well-balanced wine has a fruity character and a fresh, zesty acidity. A fantastic food wine that pairs with our Camembert and other soft cheese's as well as the Morbier Tartiflette tapas.

Bottle £18.75

Quinta Das Arcas Arca Nova Branco, Vihno Verde £3.70 £4.90 £6.80
Portugal (Vegan)

A delightfully fruity and fresh wine due to the nature of the care given to preserving the grape's aromatic character. With herbal hints & a touch of spritz on the finish this Vihno Verde is extremely quaffable, especially with its lower alcohol content.

Bottle £19.75

Bianco Di Pitigliano £3.75 £5.05 £6.95
Italy (Sgorange direct import from vineyard)

Dry but medium bodied Chardonnay with a fruity aroma & slightly citrus aftertaste. With over 100 years of history, three generations of Goracci have worked these lands to build the current farm Roccaccia Estate. A few kilometres from Pitigliano in the heart of Maremma hills. Pairs well with our Piri Piri Prawns tapas or Goats Cheese.

Bottle £19.95

Lunaria Sauvignon Blanc £4.30 £6.00 £8.40
Italy (Sgorange direct import from vineyard)

A personal favourite and stunning wine, directly imported from the vineyard by ourselves. Straw yellow in colour with a hint of lime and grapefruit. *Not to be served ice cold!* Delicious with food but equally delightful on its own!

Bottle £24.75

REDS

125ml 175ml 250ml

La Voliera Primitivo £4.00 £5.65 £7.75

Italy (Sgorange direct import from vineyard)

Full bodied and intense with lots of plummy taste and a long elegant finish. The estate in the heart of the Itria Valley, Puglia. The dedication and boundless energy of the Girolamo family now reveal themselves in the 50 hectare of vineyard in which there are the finest indigenous Pugliese grapes as well as renowned grapes from around the world. Due to the lack of tannin, it is perfectly paired with our tomato based dishes, so essentially most of the Square Orange menu!

Bottle £22.75

La Voliera Negromaro £4.00 £5.65 £7.75

Italy (Sgorange direct import from vineyard)

Rich and intense, filled with ripe rich fruit with a plethora of spices. From the same vineyard as our Primitivo. Pairs beautifully with our pizzas and dishes that contain some heat and spice. Strangely, we would not recommend you pair this wine with our cheese menu as it is better suited to the other dishes.

Bottle £22.75

Daciana Pinot Noir £4.00 £5.65 £7.75

Romania (Vegan)

An elegant, light bodied wine that contains notes of black cherry, raspberry and strawberry along with a hint of cinnamon. Romania has become well credited for its wine making capabilities and this wine is testament to that. Pair with our Morbier, Camembert, Chorizo and Meatball Tapas.

Bottle £22.75

Don Jacobo Rioja £4.50 £6.40 £8.75

Spain (Vegan)

A lively, fresh Rioja made from sustainable and organically farmed Tempranillo grapes. This bright wine shows aromas of ripe cherry, plum and blackberry with a hint of liquorice. Pairs well with our Nachos, chorizo and spicier tapas dishes as well as most of the cheese menu.

Bottle £25.75

Andean Vineyards Malbec £4.35 £6.15 £8.50

Argentina

This is a mid-bodied and warming red that has a good attack of damson a spice aromas! Its pairs beautifully with any of our meat based dishes but is also lovely as a stand-alone wine.

Bottle £24.95