



THE FILLING STATION

*Maintaining old
fashioned values*

Wine List

Sparkling

Bottle

Diamant, Crémant de Loire France, NV	39
Chalk Down Classic Cuvee Hampshire, England	65
Chalk Down Rosé Hampshire, England	65
Goodworth Clatford Vineyard Classic Brut 2018 Hampshire, England	75
Thomas-Hatté, Champagne, Tradition, Brut France, NV	75
Laurent Perrier Cuvee Rosé France, NV	135

White

Bottle

Agustinos Estate, Pinot Gris Chile	25
Selon Letang, Viognier France, 2023	26
Picpoul de Pinet France	35
Ana Sauvignon Blanc NZ, 2024	42
Aba de Trasumia, Albarino, Rias Baixas Spain, 2023	43
Francis Blanchet, Pouilly-Fumé, Silice France, 2022	50
Corney & Barrow White Burgundy Maison Auviuge France, 2022	53
Hoddles Creek, Chardonnay, Yarra Valley Australia, 2021	61
Fiorano, Giulia Ermina, Marche Bianco Italy, 2021	66
Lequin-Colin, Chassagne-Montrachet Clos Devant France	104

Red

Bottle

Panul Merlot Vinedos Marchigue 2024	28
Santa Florentina Organic Malbec Reserva Fairtrade 2024	33
Corney & Barrow Reserve Claret Maison Sichel 2020	41
Pinot Noir Eradus 2023	46
Cederberg, Shiraz South Africa, 2020	55
Lequin-Colin, Bourgogne Pinot Noir France, 2021	58
Vieux Chantecaille, Saint-Emilion France, 2020	63
I Fabbri, Chianti Classico, Terra di Lamole Italy, 2020	65
Chateau Bellegrave, Pauillac France, 2019	71
Corney & Barrow Margaux 2021	81
Pomerol Ets J-P Moueix 2020	84

Dessert

Bottle

Sticky Mickey Late Harvest Sauvignon Eradus Marlborough, NZ 2024	35
San Emilio Pedro Ximinez Solera Reserva Jerez, Spain	41
Corney & Barrow Sauternes France, 2016	42



THE FILLING STATION

*Maintaining old
fashioned values*

Desserts

Ultimate Chocolate Bar

Dark Chocolate glazed Milk Chocolate Mousse, Honeycomb,
Toasted Almond Crumb & Chocolate Soil with Salted Caramel Sauce. (Gluten Free)

Golden Latte Panna Cotta

Turmeric & Cinnamon infused set Cream with Cardamom Shortbread & Blood orange Gel.
(Gluten Free Available)

Strawberry & Hibiscus Trifle

with Vanilla Bean Anglaise, Saint Germaine Syllabub & Toasted Almonds. (Gluten Free)

Lemon & Passion Fruit Posset

Blackberry and Vanilla Compote & Pink Peppercorn Tuile Shards.

Cappuccino Brulee with Pistachio Brittle

Raspberry and Dark Chocolate Cheesecake

served with Rose Petal & Almond Crumble and a Raspberry and Lavender Coulis (Vegan)

Pimms Jelly

served with Sweet Cucumber Soup, Fresh New Forest Strawberries and Mint infused
Mandarin Sorbet. (Vegan)

Selection on sorbets/ice creams and cheese Boards available.