

DRINKS MENU

APERITIF

Antech, Cremant, Limoux '17	£7 £37
Lamiable, Extra Brut, Champagne NV	£15 £87
Veuve Clicquot Extra Brut Extra Old	£30 £170
Braybrooke, Keller Lager	£5.5
Redchurch, Blonde Ale	£5.5
Five Points Brewery Co, Railway Porter	£5.5
Lucky Saint, 0.5% Unfiltered Lager	£5.5
Negroni	£9
Watermelon Gimlet	£10
Grapefruit Paloma	£11
Gooseberry Sour	£11

WHITE

Philippe Guerin, Chardonnay, Vallet '18	£5 £27
<i>Unbeatable value from a master in Muscadet</i>	
Laballe, Les Terres Basses, Gascony '19	£29
<i>Fruity & fresh baby white Bordeaux</i>	
Jane Ventura, Blanques, Catalonia '19	£33
<i>Crisp & tropical, lunch on the Med</i>	
Bergaglio Cinzia, La Fornace, Piedmont '18	£6 £35
<i>Rich & apple-y - textbook Gavi</i>	
Frankland, Rocky Gully Riesling, Australia '18	£39
<i>Smash-able summer Riesling with finesse</i>	
Vieux Pressoir, Elegance, Saumur '19	£41
<i>Slight sweetness with great acidity</i>	
Miles Mossop, Saskia, Stellenbosch '16	£8 £48
<i>A rich, aromatic Cape blend from a rising star</i>	
Morgado do Quintão, Branco, Algarve '18	£9 £50
<i>Tropical & saline from ancient Iberian varieties</i>	
Kumeu River, Estate, New Zealand '19	£11 £64
<i>New Zealand Chardonnay of Grand Cru quality</i>	
Clemens Strobl, Fumberg, Wagram '11	£13 ---
<i>Terroir-driven with green fruit & herbs (Magnum)</i>	
Domaine Sébastien Magnien, Meursault '18	£116
<i>Pure decadence. Classic brioche with complexity</i>	

SKIN CONTACT

Naude, Malvasia Rei, Breede River '17	£8 £45
<i>Old vines, tangy, rich & rewarding</i>	
Vigneti Tardis, Lunedì, Campania '18	£8 ---
<i>Cerebral but approachable natural stuff</i>	

PINK

Château Fontarèche, Corbières '19	£5 £29
<i>A bouquet of red fruit with a fresh finish</i>	
Denizot, Sancerre '18	£8 £48
<i>The connoisseur's choice - rich and food-friendly</i>	

HALF BOTTLES

White Wine

Terras Gaudas, Albariño '19	£21
Gerard Tremblay, Chablis '18	£27
Olivier Leflaive, Burgundy '18	£31

Red Wine

Crêt de Garanches, Brouilly '18	£19
Domaine Berthoumieu, Madiran '13	£27
Murinais, Crozes-Hermitage '18	£29

RED

La Boussole, Pinot Noir, Pays d'Oc '18	£5 £27
<i>Pure ripe raspberry from the Ardeche</i>	
Pirineos, Moristell, Somontano '17	£29
<i>Bright & punchy Pyrenean black cherry</i>	
Christophe Muret, Syrah, Languedoc '19	£34
<i>Black fruits with a streak of fresh acidity</i>	
Verdier-Logel, Volcanique, Loire '19	£7 £39
<i>Natural Gamay with lift & wonderful acidity</i>	
Mira do Ó, Vidente, Dao '16	£8 £43
<i>A real crowd pleaser, dark fruited & sultry</i>	
Sokol Blosser, Evolution, Oregon MV	£45
<i>An eclectic grape blend with berry aromas</i>	
Lopez de Heredia, Cubillo, Rioja '11	£50
<i>Unbeatable value from the kings of Rioja</i>	
Koerner, The Clare, Clare Valley '19	£55
<i>Low-intervention, modern Aussie Cabernet blend</i>	
Mas del Perie, Les Escures, Cahors '19	£9 £57
<i>A different kind of Malbec - ripe but not heavy</i>	
Au Bon Climat, Pinot Noir, Sta. Maria '18	£12 £69
<i>Californian cool with Burgundian precision</i>	
Blankbottle, But Why?, Western Cape '16	£72
<i>New World Cabernet - black fruits & milk chocolate</i>	
Gourt de Mautens, Vaucluse '12	£80
<i>Best value in the Rhone? A stunning vintage</i>	
Dom Usseglio, Cuvée De Mon Aïeul '15	£18 £108
<i>A rich yet vibrant Châteauneuf-du-Pape</i>	
Lustau San Emilio, Pedro Ximénez	£8 £40
Château Filhot, Sauternes '10	£10 £50
Graham's LBV, Port '14	£7 ---

SWEET