

vintner's selection

RED WINE

Baglio Cumale Nero d'Avola DOC Sicilia

Sicily, Italy m £6.75 l £9.00 b £27.00

Grapes: Nero d'Avola 100

Rich, smooth, balanced acidity, ripe blackberries and red plums 13%

La Meule Pinot Noir, IGP Pays d'Oc

Languedoc-Roussillon, France m £7.75 l £10.50 b £31.00

Grapes: Pinot Noir 100

Elegant, red fruit and spice, smooth tannins, versatile 13%

Crianza, Care

Cariñena, Spain m £9.25 l £12.50 b £37.00

Grapes: Tempranillo 70; Merlot 30

Rich Merlot-Tempranillo, red and black fruit, spicy aromas 14.5%

Passo del Lupo Rosso Conero DOC, Fazi Battaglia

Marche, Italy b £46.00

Grapes: Montepulciano 85; Sangiovese 15

Juicy wild berries, red fruits, perfumed with wildflowers 14%

Puente de Salceda Reserva Rioja, Vina Salceda

Rioja, Spain b £47.00

Grapes: Tempranillo 96; Other 4

Stone fruits, spicy notes, complex, polished tannins, long ageing 14%

Altitudes Red, Ixsir

Batroun, Lebanon b £52.00

Grapes: Cabernet Sauvignon 35; Caladoc 26; Syrah 22; Tempranillo 17

Warm, blackberry, blackcurrant, green pepper, strawberry, Lebanese charm 13.8%

Crasto Superior, Quinta do Crasto

Douro, Portugal b £53.00

Grapes: Other 100

Balanced nose, dark berries, cocoa, elegant, excellent length 14%

Château La Croix Romane, Lalande-de-Pomerol

Bordeaux, France b £55.00

Grapes: Merlot 80; Cabernet Sauvignon 10; Cabernet Franc 10

Ripe black fruits, soft spices, discreet oak notes 14%

Cirò DOC Rosso Classico Superiore Organic, Vumbaca

Calabria, Italy b £54.00

Grapes: Gaglioppo 100

Ruby red, intense aroma, good structure, remarkable personality 14%

WHITE WINE

Blanco Sobre Lias Rioja, Vina Salceda

Rioja, Spain m £7.50 l £10.00 b £29.50

Grapes: Viura 74; Tempranillo 26

Lemon-yellow, citrus and peach notes, balanced acidity with creamy freshness 14%

Vieilles Vignes, Chateau Sainte-Marie

Entre-Deux-Mers, France m £8.75 l £11.75 b £35.00

Grapes: Sauvignon Blanc 70; Semillon 20, Muscadelle 10

Crisp, refreshing citrus and tropical fruit notes, vibrant acidity 13%

Puiatti Pinot Grigio, Cantina

Friuli-Venezia Giulia, Italy m £8.75 l £11.75 b £35.00

Grapes: Pinot Grigio 100

Luminous, intense peach and pear aromas, structured palate with fresh acidity 12%

Loureiro Vinho Verde, Aveleda

Vinho Verde, Portugal b £35.00

Grapes: Loureiro 100

Citrus green, floral and citrus notes, elegant, harmonious with lemon and lime freshness 12%

Assyrtiko, Ktima Kir-Yianni

Macedonia, Greece b £39.00

Grapes: Assyrtiko 100

Stony white wine, citrus and floral notes, rounded with white peach 13.5%

Albariño, Martín Códax

Rías Baixas, Spain b £43.00

Grapes: Albariño 100

Straw-yellow, fresh herbs and green apple hints, persistent, rounded with vivacious freshness 12%

Lugana Le Quaiare, Bertani

Veneto, Italy b £57.00

Grapes: Turbiana 100

Fruity nose with pear, peach, apricot, elegant, chalky palate 12.5%

ROSÉ WINE

Rose Sicilia DOC, Planeta 2021

Sicily, Italy m £8.50 l £11.50 b £34.00

Grapes: Syrah 50; Nero d'Avola 50

Vibrant rosé, with traces of rose, pomegranate and strawberries 12.5%

Cuatro Pasos Rosé, Martin Codax

Bierzo, Spain m £10.50 l £14.00 b £42.00

Grapes: Mencía 100

Pale pink, citrus, floral notes, red fresh fruit, refreshing aftertaste 12%

Côtes de Provence Rosé Esprit de Gassier Organic,

Château Gassier, Provence, France b £46.00

Grapes: Grenache 35; Cinsault 30; Syrah 25; Rolle 10

Flowery Provençal rosé, acacia, hawthorn, exotic fruit 13%

SPARKLING WINE

Eins Zwei Zero Sparkling Riesling, Leitz NV

Rheinhessen, Germany g £5.00 -

Grapes: Riesling 100

Impressively tasty alcohol-free Riesling, with flavours of citrus and rhubarb and an aromatic, overarching squirt of lime 0%

Quartese, Valdobbiadene Prosecco Superiore D.O.C.G., Ruggeri

Veneto, Italy g £8.00 b £42.00

Grapes: Glera 95; Perera 3; Verdiso 2

Fresh, vivid greenish colour with elegant apple notes; persistent bubbles 11%

Arte Brut Rose, Casa Valduga

Serra Gaúcha, Brazil g £8.25 b £43.00

Grapes: Chardonnay 60; Pinot Noir 40

Salmon hue, delicate bouquet of peach and blackberry, refreshing with fine bubbles 12%

Brut Mosaïque, Champagne Jacquart

Champagne, France g £18.75 b £100.00

Grapes: Chardonnay 45; Pinot Noir 40; Pinot Meunier 15

Elegant Champagne with pear, fresh bread, gingerbread; fresh fruit notes 12.5%

connoisseur's collection

WHITE WINE

Chardonnay Organic, Planeta

Sicily, Italy b £60.00

Grapes: Chardonnay 100

Sicilian, vibrant lemon, green apple, floral hints, and well-integrated oak 13.5%

Chablis 1^{er} Cru Montmain, Louis Michel

Burgundy, France b £67.00

Grapes: Chardonnay 100

Lemony, vibrant with floral bouquet, brioche, green apple, and zippy citrus 13%

Santorini Assyrtiko, Domaine Sigalas

Santorini, Greece b £70.00

Grapes: Assyrtiko 100

Preserved lemon scent, rockpools, oyster shells, pineapple, peach, honeysuckle, toffee; fresh, round, harmonious palate 14%

Sauvignon Blanc La Foa DOC, Colterenzio

Alto Adige, Italy b £72.00

Grapes: Sauvignon Blanc 100

Sage, elderflower, acacia blossom fragrance, grounded by integrated oak 14%

RED WINE

Gran Reserva, Marques de Caceres

Rioja, Spain b £64.00

Grapes: Tempranillo 85; Garnacha 8; Graciano 7

Elegantly aged, rich plum, strawberry, vanilla, toast, coffee notes 14%

Amarone Classico, Stefano Accordini

Veneto, Italy b £90.00

Grapes: Corvina; Corvinone; Rondinella; Others

Rich, dried cherry, plum, chocolate, spice, smooth tannins 15%

Tinto, Pago de Carraovejas

Ribera del Duero, Spain b £89.00

Grapes: Tinto Fino 92, Cabernet Sauvignon 5; Merlot 3

Rich, blackberry, cherry, vanilla, spice, velvety tannins 15%

Nuits-Saint-Georges Vieilles Vignes, Domaine de Bellene

Burgundy, France b £93.00

Grapes: Pinot Noir 100

Elegant Pinot Noir, cherry, sweet spices, oak-aged, vibrant, persistent 13.5%

4^{ème} Cru Classé de St Julien, Château Talbot

Saint Julien, France b £160.00

Grapes: Cabernet Sauvignon 66; Merlot 30; Petit Verdot 4

Rich, blackcurrant, plum, spice, oak, structured, age-worthy Bordeaux blend 14.5%

libation's selection

HOT DRINKS

Pot of Tea £3.50

(Classic, Earl Grey; Peppermint;
Wild Berry; Camomile)

Espresso s £2.20 | £3.20

Americano £3.50

Café Latte / Cappuccino
£4.50

Hot Chocolate £4.95

SOFT DRINKS

Strathmore Water £3.50
(Still; Sparkling)

San Pellegrino £3.50
(Blood Orange; Lemon; Orange &
Pomegranate)

Fever Tree £3.00
(Premium Tonic; Light Tonic;
Lemonade; Soda Water)

Britvic £3.00
(Cranberry; Orange; Ginger Beer;
Tomato)

**Cawston Press Cloudy
Apple** £3.50

Coca Cola / Diet Coke £3.50
200ml mixer £2.20

Fentimans Rose Lemonade
£3.95

BEER/CIDER

Birra Moretti £4.75
Rich, hoppy, premium Italian lager
4.6% (330ml)

Birra Moretti Zero £3.50
Alcohol-free, fresh, hoppy lager
0.0% (330ml)

Mythos £4.75
Fruity, refreshing Greek beer
4.7% (330ml)

Rekorderlig £5.95
Crisp, Apple & Pear, Swedish cider
4.5% (500ml)

SPIRITS

Med Fizz £12.00

Ask waiter for today's options

Gin (25ml) £4.50

(Caorunn; Caorunn Raspberry;
Esker; Esker Valencian Orange;
Hendricks; Pink Pepper; Rock
Rose)

Vodka (25ml) £4.95

(Blackwood; Ciroc Red Berry;
Esker Pear; Grey Goose)

Rum (25ml) POA

(Bacardi; Discarded Banana Peel;
Havana Club Spiced; Plantation
Barbados 5yo; Plantation XO; Ron
Zacapa XO)

Tequila (25ml) POA

(El Jimador Blanco; Jose Cuervo
Gold; Patron Silver)

Whisky (25ml) POA

(Monkey Shoulder; Ardbeg 10yo;
GlenDronach 12yo; Glenfiddich
12yo; Glenlivet 12yo; Balvenie
DoubleWood 12yo; Glenmorangie
Quinta Ruban 14yo; Balvenie
Caribbean Cask 14yo)

Liqueurs (25ml) £4.95

(Amaretto Disaronno; Amaro
Nonino; Aperol; Baileys; Campari;
Cointreau; Drambuie; Frangelico;
Galliano; Italicus; Limoncello;
Martini Bianco; Martini Dry)

FORTIFIED WINES

Port

Late Bottled Vintage,
Quinta do Crasto £8.00

Tawny 10yo,
Quinta do Crasto £10.00

Dessert Wine

Pacenzia Zibibbo £6.50

Rimage "Les Clos de Paulilles"
£8.95

BRANDY & COGNAC

Vecchia Romagna £5.00

Courvoisier VSOP £6.50