

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

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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 £7.00

b £37.00

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

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^{eme} 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%

HOT DRINKS

Pot of Tea	£3.50
(Classic, Earl Grey; Peppermint; Wild Berry; Camomile)	
Espresso	s £2.20 l £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	
Rich, hoppy, premium Italian lager 4.6%	
Birra Moretti Zero	£3.50
Alcohol-free, fresh, hoppy lager 0.0% (330ml)	
Bottle (330ml)	£5.25
Schooner (379ml)	£5.95
Pint (568ml)	£7.50
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 todays 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)	
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 aribbean 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