

DRINKS LIST

SPARKLING

Funambul, Brut Nature, Penedes	£8 £45
Lamiable, Extra-Brut, Champagne NV	£15 ---
Veuve Clicquot Extra Brut Extra Old	£30 £170

WHITE

Philippe Guerin, Chardonnay, Vallet '19	£5 £14 £27
<i>Unbeatable value from a master in Muscadet</i>	

Famille Cattin, Cuvée Noble, Alsace '19	£27
<i>A bone dry blend of Riesling & Pinot Gris</i>	

Quinta Espinhosos, LIV, Vinho Verde '19	£29
<i>Chalk & electric lemon, a class above most</i>	

Jane Ventura, Blanques, Catalonia '19	£6 £17 £33
<i>Crisp & tropical, lunch on the Med</i>	

Fornaro, Soave Classico, Veneto '19	£38
<i>A classic Soave, ripe peach & stone fruit</i>	

Vieux Pressoir, Elegance, Saumur '20	£41
<i>Slight sweetness with great acidity</i>	

Valdibella, Isolano, Sicily '19	£7 £23 £45
<i>Saline with bitter almond</i>	

Miles Mossop, Saskia, Stellenbosch '17	£48
<i>A rich, aromatic Cape blend from a rising star</i>	

Morgado do Quintão, Algarve '19	£50
<i>Saline with tropical notes. Ancient Iberian varieties</i>	

Souillard, Roussanne, Rhone '17	£9.5 £28 £55
<i>Rich white peach & sweet spice. So elegant</i>	

Dom. Thomas, Chailles, Sancerre '18	£58
<i>Perfumed Sauvignon Blanc with wild fennel</i>	

Atelier Kramar, Primario, Brda '19	£11 £31 £61
<i>A fantastic orange wine with both ripeness & structure</i>	

David Franz, Loan Vineyard, Barossa '17	£65
<i>Powerful, heady Australian Semillon</i>	

Dr. Loosen, Wehlener Sonnenuhr, Mosel '12	£70
<i>Wonderfully complex. A tart but rich Riesling</i>	

Kumeu River, Coddington, NZ '18	£14 £41 £82
<i>A luscious single vineyard Chardonnay</i>	

Olivier Leflaive, Macon Verze, Burgundy '13	£128
<i>Pure decadence. Classic brioche with complexity</i>	

PINK

Ch. Laballe, Brume, Gascony '19	£6 £17 £33
<i>So classic. Pale strawberry & blackcurrant</i>	

Denizot, Sancerre '19	£48
<i>The connoisseur's choice - full & food-friendly</i>	

BEERS & COCKTAILS

Braybrooke, Keller Lager	£5.5
Little Victories, IPA	£5.5
Partizan, Lemon & Thyme Saison	£5.5

White Port & Tonic	£7
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Negroni	£9
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Kumquat Martini	£11
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Grapefruit French '75	£12
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RED

La Boussole, Pinot Noir, Pays d'Oc '18	£5 £14 £27
<i>Pure fruit. Raspberry from the Ardeche</i>	

Les Deux Cols, O Font, Southern Rhône '18	£30
<i>Cherries, raspberries & pink peppercorns</i>	

Pirineos, Moristel, Somontano '19	£31
<i>Ripe fleshy black cherry</i>	

Di Majo, Sangiovese, Molise '19	£6 £18 £35
<i>Old world in style, dry earth & red iron</i>	

The Foundry, Syrah, Stellenbosch '16	£40
<i>Black fruits with a streak of fresh acidity</i>	

Le Paria, Grenache, Languedoc '19	£7 £21 £42
<i>An explosive wine. Violet fruits & white pepper</i>	

Sokol Blosser, Evolution, Oregon MV	£45
<i>Bright, lifted red fruits. A real Summer red</i>	

Mas del Perie, Les Escures, Cahors '20	£55
<i>A different kind of Malbec - ripe but not heavy</i>	

Koerner, The Clare, Clare Valley '19	£9.5 £29 £57
<i>Low-intervention, modern Aussie Cabernet blend</i>	

Clos Cibonne, Tibouren, Provence '20	£65
<i>Unusual but delicious. Tea with red earth & pepper</i>	

Chapel, Chiroubles, Beaujolais '18	£12 £35 £70
<i>Intense red fruit. Lifted & spicy</i>	

Dom. de Montille, Bourgogne Rouge '13	£75
<i>Elegant florals & savoury herb</i>	

Tardieu-Laurent, Crz Hermitage '15	£14 £40 £80
<i>Regal Syrah, full of red fruit & spice</i>	

Escarpment, Pahi, Martinborough '14	£110
<i>Be convinced by the new world</i>	

Ch. Croix de Beausejour, Saint-Emilion '10	£120
<i>Stately, mushroom & truffle with dense black fruit</i>	