

A P E R I T I F

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F I Z Z

Llopart, Brut Reserva, Subirats	£8	£40
Champagne Lamiable, Extra Brut	£14	£66
Laherte Freres, 'Les 7' Extra Brut	£135	
Dom Perignon Vintage 2009	£195	

B E E R

Locher, 1936, Lager, Switzerland	£4.5	
Kernel Table Ale, Bermondsey	£5	
Hackney Brewery, 'Toast' Pale Ale, East London	£6	

C O C K T A I L

Cocoa-nib Manhattan	£9
Rosehip negroni	£10
Yorkshire rhubarb gin & tonic	£9
Blood orange & tarragon spritz	£8

S O F T

Apple & sorrel	£5
Lemon verbenade	£4.5

W H I T E W I N E

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<i>Waxy lemon with fresh almonds</i> Feudi di San Gregorio, Albente, Campania 2016	£6	£28	<i>Yeasty apples - some ripe, some sour</i> Koerner, Pigato, Clare Valley 2017	£12	£63
<i>Green pineapples & broad beeswax</i> Monemvasia, Kidonitsa white, Peloponnesus 2015	£34		<i>White peaches with a saline finish</i> Druida, Encruzado, Dao 2016	£12	£65
<i>True to its colour with prickle and grip</i> Visintini, Pinot Grigio, Collio 2016	£37		<i>More grassy in an understated dry style</i> Rippon, Mature Vine Riesling, Central Otago 2016	£13	£68
<i>Playful elegance of elderberries</i> Dom. Mabilhot, Reuilly, Loire 2016	£9	£42	<i>Could easily pass for good 1er cru</i> Julien Brocard, 'la Boissoneuse', Chablis 2015	£14	£70
<i>Stunning fruit and wonderful long finish</i> Autocton Celler, 'Autocton', Catalunya 2015	£9	£45	<i>Sweet golden peaches & Lily-of-the-Valley</i> Suavia, 'Le Rive', Veneto 2013	£14	£73
<i>Rich, powerful & herbal Petite Arvine</i> Dom la Grange de Quatre Sous, Bu N'Daw, Languedoc 2014	£46		<i>Beeswax & ripe apricots. Irreproachable class</i> Millton, 'Clos st. Anne' Chenin Blanc, Gisborne 2014	£17	£92
<i>Off-dry Riesling with serious power</i> Andreas Bender, Dajoar Zenit, Mosel 2014	£10	£49	<i>Baked apples & fennel tops</i> Luis Rodriguez Vazquez, 'Escolma', Ribeiro 2012	£19	£100
<i>Roundness of fruit with a light almond touch</i> Maquina y Tabla, Verdejo, Rueda 2015	£55		<i>Late harvest opulence</i> Dom. Didier Darviot-Perrin, 'Clos de la Velle' Meursault 2012	£24	£129

R E D W I N E

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<i>Red apples, red berries & plums</i> Dom Des Carabiniers, Cotes du Rhône 2016	£32		<i>Ripe plums with touches of orange & oak</i> Las Moradas de San Martin, La Sabina, Madrid 2010	£13	£63
<i>An easy drinking blend with peppery notes</i> Clos des fous, 'Pour Ma Gueule', Maule 2016	£7	£33	<i>Gravelly Nebbiolo with fine tannins</i> Le Piane, 'Mimmo', Boca 2013	£13	£65
<i>Malbec in a far more French rendition</i> Dom. de la Bérangerie, 'Cuvée Juline', Cahors 2012	£36		<i>Serious, springtime strawberries dotted with cloves</i> Emmanuel Reynaud, Chateau de Tours, Cotes du Rhône 2014	£14	£72
<i>A grippy blend of Syrah & Grenache</i> Xavier Vignon, 'Le Petit Xavier', Rhône / Languedoc M.V	£8	£37	<i>Classic red cherries & chewy tannins</i> Conti Constanti, Rosso di Montalcino, Tuscany 2015	£16	£85
<i>Lighter red fruits & leathery tannins</i> Markovitis, Xinomavro, Naoussa 2012	£9	£43	<i>Bordeaux with velvet fruit & chocolate</i> Ségla, Margaux 2008 - 12.5cl & 75cl served from magnum	£17	£90
<i>Punchy & dominated by ripe dark fruit</i> Andreas Bender, Pinot Noir, Pfalz 2015	£43		<i>Delicate wine from one of Spain's prime winemakers</i> Raul Perez, 'Valtuille', Bierzo 2014	£18	£93
<i>Regal, velvet peppercorns</i> Micheal Klouda, Mourvèdre, Lodi 2014	£11	£53	<i>Prunes & liquorice. Sunshine in a bottle</i> Evangelho Vineyard, 'Precedent' Zinfandel, California 2015	£18	£95
<i>Vivid fruit & old vine depth</i> Yohan Lardy, Moulin-a-Vent 'Les Michelons', Beaujolais 2015	£54		<i>Meaty dark plums & ferrous earth</i> Ch. Ksara, Beqaa Valley, Lebanon 2000	£20	£107
<i>An elegant and smoky Tasmanian devil</i> Josef Chromy, Pinot Noir, Tasmania 2015	£12	£60	<i>Spicebox Burgundy. Rosehip & tea</i> Camille Giroud, Vosne-Romanee 2012	£25	£135

Please ask to see our 'Single Bottle List' of special and rare wines