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THE DRINKS LIST

W H I L E Y O U B R O W S E

F I Z Z

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| Les Quatre , Brut Nature, Pet-Nat 2017 <i>Crisp, ripe apples & fine bubble</i> | £8 £44 |
| Wiston Estate , Brut, South Downs NV <i>Ripe golden fruits & apple pastry</i> | £13 £71 |
| Lamiable , Extra Brut, Tours Sur Marne NV <i>Powerful grower Champagne</i> | £81 |
| Laherte Freres , 'Les 7', Coteaux sud d'Epernay NV <i>An unusual blend of all 7 Champagne grapes</i> | £145 |
| Dom. Perignon , Brut 2009 <i>Citrus zest & creamy texture</i> | £205 |

B E E R

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| Malt Coast , Ale, Norfolk - 33cl | £5 |
| Braybrooke , Keller Lager, Leicestershire - 33cl | £5.5 |
| King of Hearts , Blonde, Walthamstow - 33cl | £6 |

A P E R I T I F

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| Equipo Navazos , 'i Think' Manzanilla | £5 £25 |
| 'Last year's cherries' over Bourbon | £9 |
| Rosehip English negroni | £10 |
| Peach & lemon thyme bellini | £10 |
| Blackcurrant leaf gin & tonic | £10 |
| Elderflower martini | £11 |

WHITE WINE

125ml / 375ml / 750ml

- 2017 **Feudi di San Gregorio, 'Albente'** £5 | £15 | £28
Italy, Campania | *Falanghina*
Classic southern Italian flavours of waxy lemon, white flowers & green almonds. A wonderful (dry) all-rounder from the volcanic soils of the south.
- 2016 **Monemvasia Winery** £34
Greece, Peloponnesus | *Kidonitsa*
Under-ripe pineapple & quince with subtle floral character. Crisp, aromatic, delicate & (thankfully) a million miles away from Retsina!
- 2016 **San Silvestro, 'Nas-Cëtta' Langhe DOC** £6 | £18 | £35
Italy, Piemonte | *Nascetta*
Unctuous yellow pear, acacia & nut with a rich, textural mid palate & citrus zest. A re-birth for this near extinct variety from the hillside of Novello.
- 2016 **Autòcton Celler** £42
Spain, Catalunya | *Macabeu, Malvasia de Sitges & Xarel lo Vermell*
Floral elegance with some pretty, ripe stone fruits. A blend of indigenous varieties given proper care & attention from a star of the region.
- 2015 **Dom. de la Grange de Quatre Sous, 'Bu N'Daw'** £8 | £24 | £46
France, Languedoc | *Petite Arvine*
A traditionally alpine grape gets some holiday sun on the southern coast. Aromatic lemon balm & verbena with some decent weight on the palate.
- 2017 **Blankbottle, 'Moment of Silence'** £48
South Africa, Wellington | *Viognier, Chenin Blanc & Grenache Blanc*
A jaw-droppingly gorgeous wine. Chenin's natural acidity plays in perfect balance to the sweet spice, florals & pretty apricots of Grenache & Viognier.
- 2015 **Andreas Bender, Dajoar 'Zenit'** £9 | £27 | £50
Germany, Mosel | *Riesling*
Aromatic & tropical with the ever-so-slightest touch of sweetness. Fine, lemon-like acidity keeps everything in check developing into a dry finish.

We also have a special collection of single bottles available. Please ask to see the list.

- 2015 **La Raia, Riserva Gavi DOC** £10 | £30 | £53
Italy, Piemonte | *Cortese*
Straw, almond & wild flowers on the nose with a broader, more intense, loquat & apricot on the palate.
- 2016 **Menti, 'Monte del Cuca'** £12 | £36 | £60
Italy, Veneto | *Garganega*
Texture & grip but still retains plenty of ripe fruit. Love it or loathe it, orange wine is now (deservedly) a valid part of the wine lexicon.
- 2016 **Rippon, 'Mature Vines'** £13 | £39 | £68
New Zealand, Central Otago | *Riesling*
Hints of petrol, citrus & peach with a touch of residual sweetness & a razor thin line of lemon pith acidity. Seriously fine, confident & precise.
- 2016 **Domaine Perrin, 'Combe Bazin' Saint-Romain AOC** £14 | £42 | £74
France, Burgundy | *Chardonnay*
This wine is aged on the lees of the previous years Meursault giving extra richness, weight & texture to intense yellow fruit.
- 2016 **Skerk Venezia Giulia IGT** £17 | £51 | £88
Italy, Carso | *Malvazija*
Stunning aromatics of sandalwood & orange peel with bitter green herb on the palate. Some good grip also from extended skin contact.
- 2014 **Millton, 'Clos st. Anne'** £18 | £54 | £97
New Zealand, Gisborne | *Chenin Blanc*
Maturation in barrel gives this wine so much more depth & weight than many other local examples. Regal beeswax, hay & fuzzy apricot skins.
- 2013 **Dom. Darviot-Perrin, 'Clos de la Velle' Meursault AOC** £24 | £72 | £130
France, Burgundy | *Chardonnay*
A site often defined by tauter citrus character that frames the power of Meursault fruit perfectly. Rich & powerful rather than cooked & flabby.

RED WINE

125ml / 375ml / 750ml

- 2016 **Clos des fous, 'Pour Ma Gueule'** £6 | £18 | £33
Chile, Itata | *Malbec, Syrah, Cabernet, Cinsault & more...*
A real "fruit basket" of a wine with red berries, black plums, cherries, violets & pepper. Full-throttle without being overbearing.
- 2015 **Wohlmuth, Hochberg Nekenmarkt** £34
Austria, Burgenland | *Blaufränkish*
Brown pepper & garrigue with dark earth & juicy black berries alongside plum-skin tannins & vibrant fresh acids.
- 2012 **Dom. de la Bérangerie, 'Cuvée Juline' Cahors AOC** £7 | £21 | £37
France, Cahors | *Malbec*
A very French rendition of Malbec: juicier black fruits with a streak of fresh acidity, crushed purple flowers & lovely ripe tannin.
- 2013 **Gillardi, 'Cursalet' Dogliani DOCG** £8 | £24 | £44
Italy, Piemonte | *Dolcetto*
Dry morello cherry & clay with brooding plum, ferrous earth & stunning chalk tannin. A wine that transcends this grape's "little brother" reputation.
- 2015 **Feudo Montoni, 'Lagnusa' Sicilia DOC** £47
Italy, Sicily | *Nero d'Avola*
Sweet, macerated plum & strawberry jam. Brown pepper spice & just the right amount of sweet sap. You can almost taste the sunshine in this wine.
- 2017 **Guy Breton, 'Cuvée Marylou' Beaujolais Villages** £55
France, Beaujolais | *Gamay*
A star of the region, Guy has made it his life's work to bring Bojo back from it's cheap swill reputation. Ripe red currants & cherries with florals & pepper.
- 2014 **Tupari Awatere Valley** £11 | £33 | £56
New Zealand, Marlborough | *Pinot Noir*
On the nose, this really couldn't be from anywhere else. Dark berries, plums & forest floor mushrooms with a streak of fresh, vibrant acidity.

We also have a special collection of single bottles available. Please ask to see the list.

- 2015 **Noelia Ricci, 'Godenza' Superiore Romagna DOC** £13 | £39 | £65
Italy, Emilia-Romagna | *Sangiovese*
Spice & elegant perfume with dark cherry, strawberry & garrigue finishing on dry leaf & earth. A different yet powerful take on this grape.
- 2014 **Château des Tours Côtes-du-Rhône** £13 | £39 | £69
France, Rhône | *Grenache, Syrah & Mourvedre*
With a higher proportion of Grenache, this wine presents more red berry, spice & silky tannins. Lighter in body but intense in flavour.
- 2011 **Château Capbern Gasqueton Saint Estèphe AOC** £14 | £42 | £71
France, Bordeaux | *Cabernet Sauvignon & Merlot*
Classic juicy black plum cassis & graphite that's just starting to garner the slightest hint of development. A consistent over-performer in the region.
- 2016 **Luke Lambert, 'LL' Yarra Valley GI** £16 | £48 | £84
Australia, Victoria | *Syrah*
Vibrant, bright berries, earth & meat with boat-loads of black pepper & spice. A local master of the variety who brings serious class & refinement.
- 2015 **Lingua Franca, 'Avni' Eola-Amity Hills AVA** £18 | £54 | £96
USA, Oregon | *Pinot Noir*
Sweet fruit & spice. American muscle meets French elegance in this new project from Larry Stone with input from Dominique Lafon.
- 2000 **Château Ksara** £20 | £60 | £107
Lebanon, Beqaa Valley | *Cabernet Sauvignon, Merlot & Petit Verdot*
Dark & earthy in with cooked meat, iron & dried plums. A wonderful study in proper development at 18 years young.
- 2010 **Domaine Roulot Montheilie AOC** £21 | £63 | £114
France, Burgundy | *Pinot Noir*
From the master of Meursault. Ripe, dried red berries & purple florals with spice & nerve. Lifted & fruit-forward.

VIN DOUX NATUREL

All served in 75ml glass

Although often over-shadowed by its more famous cousins - Port & Madeira - the fortified wines of South-West France truly deserve to be highlighted, if only for the amazing depth of back vintages still available at a relatively sane price point. The combination of fortification alongside a healthy dose of oxygen & slow heat means these wines are also practically immortal.

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| 1961 | St. Barbe Rivesaltes | £16 |
| 1963 | G. Soliel Rivesaltes | £14 |
| 1964 | P.M Camp Rivesaltes | £15 |
| 1968 | P.M Camp Rivesaltes | £13 |

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| 1953 | d'Aramon Rivesaltes | £16 |
| 1957 | P.M Camp Rivesaltes | £25 |
| 1959 | P.M Camp Rivesaltes | £15 |

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| 1946 | Mossé Rivesaltes | £20 |
| 1949 | P.M Camp Rivesaltes | £16 |

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| 1939 | Pla del Fount Maury | £20 |
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SWEET WINES

S W E E T

- 2017 **Ca' d'Gal, 'Lumine'** Moscato d'Asti DOCG - 750ml bottle **£7 | £42**
Italy, Piedmont | *Moscato*
Forget that sticky, syrup-y stuff from the supermarket. This is proper, delicate, white floral Moscato. Yes, it's sweet, but with an ethereal lightness of touch.
- 2013 **Chateau Laville** Sauternes AOC - half bottle **£9 | £45**
France, Bordeaux | *Semillon, Sauvignon Blanc & Muscadelle*
More honeyed with classic spice & marmalade notes of Botrytis. A rich, almost luscious wine held in check by notes of lemon zest on the finish.
- 2017 **Mount Horrocks, 'Cordon Cut'** Clare Valley GI - half bottle **£10 | £50**
Australia, South Australia | *Riesling*
An undersung star of Australian dessert wine. Sweetly delicate with aromas of lemon curd & orchard fruit balanced by laser-like acidity.
- 2010 **Da Vinci, Vin Santo** Bianco Dell'Empolese - 500ml bottle **£12 | £68**
Italy, Tuscany | *Trebbiano*
Aromas of spice & dried fruits with coffee & leather. Grapes are dried on straw mats & fermented over extremely long periods.

DIGESTIF

F O R T I F I E D

75ml

- NV **Adega de Pegões** Moscatel de Setúbal DOP - 750ml bottle **£6 | £30**
Portugal, Setúbal | *Muscat*
Sweet orange peel, spice & raisin backed up with some decent warmth. A full-bodied taste of sunshine.
- 2012 **Quinta da Romaneira** Late Bottled Vintage Port - 750ml bottle **£6 | £60**
Portugal, Douro | *Tinta Nacional*
Made with traditional foot crushing & completely unfiltered. Full of ripe dark fruit & spices. A great pairing with cheese or chocolate.

D I S T I L L E D

35ml

- 2016 **Cazzotes, Goutte de Poire** **£11**
France, Gaillac | *Williams Pears*
In the world of eaux de vie, no-one comes close to Laurent Cazzotes' distillations. The most pure, fresh, crisp pear flavours against fiery spirit.

DIGESTIF

W H I S K (E) Y 35ml

10YO **Dunville's Very Rare** £7
Ireland, Belfast |

Aged in Pedro Ximénez casks. Has notes of candy, coffee, chocolate & peppery spices. Bottled by the Echlinville distillery.

12YO **Glenmorangie, 'Lasanta' Sherry Cask Aged** £8
Scotland, Highlands |

Aged in old Oloroso & Pedro Ximénez Sherry casks. Richer with more caramel & dried fruit notes alongside bitter chocolate.

24YO **That Boutique-y Whisky Company Cambus** £12
Scotland, Lowlands |

A rare special bottling from the Cambus distillery. Distinct notes of salty popcorn on the nose with buttery cinnamon & peaches in the mouth.

B R A N D Y 35ml

12YO **Frapin, Cask Strength 1er Cru de Cognac** £12
France, Grande Champagne | *Ugni Blanc*

Bottled in 2011 at a very unusual 46% ABV. Passionfruit & banana skin with cinnamon spice in the finish.

1994 **Delord Bas-Armagnac** £13
France, Armagnac | *Ugni Blanc & Folle Blanche*

More fiery & alcoholic with vanilla tones alongside toasty caramel apples & bitter cocoa nibs.

A M A R O 50ml

NV **Paolo Lazzaroni & Figli, Fernet** £6
Italy, Saronno |

A more powerful & savoury rendition of the classic Italian Amaro. Bitter medicinal & herbal character helps to aid digestion.

2015 **Asterley Brothers, 'Dispense'** £7
England, London |

A Sicilian family recipe for Amaro made with English ingredients. The brothers tweak their recipe yearly so each vintage is distinctly different.

C A L V A D O S

35ml

VSOP **Famille Dupont Pays D'Auge**

£8

France, Normandy |

An absolute classic of the genre. Baked apples, vanilla & toasted nuts with fiery alcohol & a dried grass finish.

E A U X D E V I E

35ml

2015 **Devon Distillery, 'Dappa' Grape Marc Spirit**

£6

England, Devon |

A local take on Grappa distilled from grape skins. Has all the lovely sappy, grassy character of it's North-Italian counter-part.

15YO **Nardini Grappa Riserva**

£13

Italy, Veneto |

Aged in old Slovenian oak to develop richer sap & tobacco notes with an almost creamy character in the finish.

C O F F E E & T E A

Pod Espresso

£2.5 / 3

Served black or with milk. We source our pods from Brixton roasters Volcano Coffee who have created a completely biodegradable pod solution.

Cafetiere (2 cups)

£3

Ground & brewed to order for a softer, less bitter coffee that can be shared around the table. Served with milk on the side.

2017 **Prithivi 2nd Flush**

£2.5

India, Assam | *Single batch black tea*

Malty & rich, a fantastic alternative to English Breakfast.

2017 **Rohini 2nd Flush**

£3

India, Darjeeling | *Single batch Oolong tea*

Made in an Oolong style with more smokey notes & grape skin tannin.

2017 **Kangaita Volcanic Buds**

£5

Kenya | *Single batch white tea*

Stunning wild florals & texture with sweet fruit character.