

# THE DRINKS LIST

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## W H I L E   Y O U   B R O W S E

### F I Z Z

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

### B E E R

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

### A P E R I T I F

<b>Equipo Navazos</b> , 'i Think' Manzanilla	£5   £25
'Last year's cherries' over Bourbon	£9
<b>Fig Leaf</b> negroni	£10
<b>Peach</b> bellini	£10
<b>Elderflower</b> 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 **Céline & Frédéric Gueguen, 1er Cru Vaillons Chablis AOC** £15 | £45 | £80  
France, Burgundy | *Chardonnay*  
A one-off bottling for the Gueguens in a vintage where much of their own grapes were decimated by frosts & hail. Rounder & richer with white fruits.
- 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 | *Blaufränkisch*  
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.
- 2016 **A Veredas Rioja Crianza** £10 | £30 | £54  
Spain, Rioja | *Tempranillo*  
Fresh & luscious fruit with silky tannins & touches of oak spice. A bright, full wine that avoids being jammy or overbearing.
- 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 its cheap swill reputation. Ripe red currants & cherries with florals & pepper.

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- 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.
- 2015 **Noelia Ricci, 'Codenza' 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.
- 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.
- 2015 **Jamsheed, 'Seville' Yarra Valley GI** £17 | £51 | £88  
Australia, Victoria | *Syrah*  
A 100% whole-bunch take on Syrah from the incredible Thousand Candles vineyard. Cassis & black tea with herbal notes & some red fruit.
- 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 Monthelie 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.

- 1 9 6 0 -

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

- 1 9 5 0 -

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

- 1 9 4 0 -

1946	Mossé Rivesaltes	£20
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- 1 9 3 0 -

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.
- 2017 **Mount Horrocks, 'Cordon Cut'** Clare Valley GI - half bottle **£12 | £54**  
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.
- 2002 **Château Suduiraut** Sauternes AOC - 750ml bottle **£13 | £118**  
France, Bordeaux | *Sauvignon Blanc & Semillon*  
Settling into middle age with broader fruits, marzipan & honey. Touches of botrytis lend saffron & marmalade yet this still retains freshness on the finish.
- 2001 **Château de Fesles** Bonnezeaux AOC - 500ml bottle **£15 | £91**  
France, Loire Valley | *Chenin Blanc*  
Classic sweet Anjou Chenin with hints of mushroom alongside ripe red apples, roasted nuts & wild honey all held in place by stunningly fine acidity.

### D R Y

100ml

- 2007 **Julien Mareschal, Dom. de la Borde** Vin Jaune AOC - 620ml bottle **£22 | £130**  
France, Jura | *Savagnin*  
Matured oxidatively under flor to create the ultimate pairing for hard cheeses. Malic green apple, walnut & honey with incredible length & intensity.

## 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.

## 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.