

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

Les Quatre , Brut Nature, Pet-Nat 2017 <i>Crisp, ripe apples & fine bubble</i>	£8 £44
Wiston Estate , Blanc de Blancs, South Downs NV <i>Ripe golden fruits & green apple pastry</i>	£13 £71
Lamiable , Extra Brut, Tours Sur Marne NV <i>Powerful grower Champagne</i>	£81
Vouette & Sorbée , 'Fidèle', Côte des Bar 2014 <i>Blanc des noirs with red fruits & roaring acids</i>	£140
Laherte Freres , 'Les 7', Coteaux sud d'Épernay NV <i>An unusual blend of all 7 Champagne grapes</i>	£145

B E E R

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

Equipo Navazos , 'i Think' Manzanilla	£5 £25
Bramley apples & Bourbon	£9
Blood orange & rosehip Negroni	£10
Pear & cardamom fizz	£10
Sloe gin & tonic	£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.
- 2017 **Monemvasia Winery** £6 | £18 | £34
Greece, Peloponnesus | *Kidonitsa*
Under-ripe pineapple & quince with subtle floral character. Crisp, aromatic, delicate & (thankfully) a million miles away from Retsina!
- 2017 **San Silvestro, 'Nas-Cëtta' Langhe DOC** £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.
- 2016 **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.
- 2016 **Menti, 'Monte del Cuca'** £10 | £30 | £51
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.

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

- 2016 **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.
- 2015 **Bertin-Delatte, 'Echalier' Vin De France** £12 | £36 | £60
France, Loire Valley | *Chenin Blanc*
Super complex, honey & brown pear skin with grapefruit pith & green pear on the palate. Made with grapes sourced from Rablay-sur-Layon.
- 2017 **Gai'a Wines, 'Wild Ferment' Santorini PDO** £13 | £39 | £66
Greece, Santorini | *Assyrtiko*
This wine takes on serious weight & sweet spice with the use of new oak. A stately, full wine that pushes this grape into new, exciting territory.
- 2016 **Céline & Frédéric Gueguen, 1er Cru Vaucoupin Chabs AOC** £15 | £45 | £80
France, Burgundy | *Chardonnay*
A bankable rendition of premier cru Chablis showing off riper, oily stone fruits & citrus peel whilst retaining the region's classic oyster-shell minerality.
- 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.
- 2007 **Sybille Kuntz, Scharz Feinherb** £18 | £54 | £95
Germany, Mosel | *Riesling*
Opulent baked lemon & sweet tropical fruits spiked with ginger spice. A powerful wine that balances sweetness, weight & acidity on a razor's edge.
- 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.
- 2016 **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.
- 2014 **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.
- 2017 **Aphelion, 'The Confluence' McLaren Vale GI** £13 | £39 | £65
Australia, South Australia | *Grenache*
Really shows off the heights this under-rated grape can achieve in the right conditions. Bright lifted purple plums & flowers with spice & dried herbs.
- 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.
- 2004 **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 14 years young.
- 2012 **Sylvain Pataille, 'Le Chapitre' Bourgogne AOC** £21 | £62 | £110
France, Burgundy | *Pinot Noir*
From Chenôve, a site on the border of Marsannay & Dijon. Black cherry sap with spice & earthy underbush. Sweet fruits, lift & surprising power.

VIN DOUX NATUREL

All served in 75ml glass

Oft-overlooked for more fashionable regions, the fortified wines of France's South-West represent incredible value with a remarkable depth of back-vintages still readily available. The combination of fortification alongside a healthy dose of oxygen & slow heat means these wines are practically immortal!

My notes below come from two tastings of more than 40 different vintages from across the region. I've tried to pick out a few favourites to represent the range of styles this wine can offer.

- 1973 **L'Archiviste Rivesaltes AOC** £13
France, Languedoc | *Grenache Noir/Blanc/Gris & Maccabeu*
Nose of lemon balm, orange peel & caramels. Hints of bitter orange & raisin alongside minty eucalypt. Intensely ripe orange by the finish.
- 1962 **Domaine La Sobilane Rivesaltes AOC** £20
France, Languedoc | *Grenache Noir*
Darker nose with walnut, coffee & fig tones. Tawny-esque at first, fresh citrus & walnut turns to coffee & smoke on the finish with roaring acidity.
- 1952 **Domaine La Sobilane Rivesaltes AOC** £20
France, Languedoc | *Grenache Noir*
Milk chocolate nose with more caramels & toffee. Luscious sweetness at first but acids keep things from going syrupy. Lots of toasted hazelnut & walnut.
- 1946 **Château Mossé Rivesaltes AOC** £22
France, Languedoc | *Grenache Noir/ Gris & Maccabeu*
Madeira-like with flashy citrus & walnut on the nose. Mostly Grenache but not sure you could tell at this point! Oxidative, nutty finish goes on for days.

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

- 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 **Caffo, Vecchio Amaro del Capo** £6
Italy, Calabria |

The Italian classic made using a secret family recipe of herbs, roots, citrus & spices. Intensely bitter 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.

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.
- 2018 **Empirical Spirits, 'Helena'** £7.5
 Denmark, Copenhagen |
 Vacuum distilled using barley & malt with a locally raised koji mould. This spirit comes across creamy & toasty with very little burn.
- 2018 **Empirical Spirits, 'Charlene McGee'** £10
 Denmark, Copenhagen |
 Helena (see above) alongside smoked juniper. Aged in Oloroso Sherry casks.
- 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.