

APERITIF

Raventos, Brut, Blanc de Blancs '17	£9 £50
Lamiable, Extra Brut, Champagne NV	£15 £87
Krug Grande Cuvée	£35 £210
Lost & Grounded, Keller Pils - 33cl	£5.5
Newbarns, Pale Ale - 33cl	£6
Hallets, Cider	£6
Blackberry Press	£11
White Peach Bellini	£11
Fig Negroni	£11

WHITE WINE

Philippe Guerin, Chardonnay, Vallet '18	£5 £27
<i>Unbeatable value from a master in Muscadet</i>	
Cape Mentelle, Blend, Margaret River '17	£6 £33
<i>Textured bright ripe fruit with salinity to balance</i>	
Dom. de Perreau, Montravel Sec, Dordogne '18	£34
<i>Sauvignons (blanc & gris) in perfect harmony</i>	
Bruno Lupin, Roussette, Frangy '18	£7 £41
<i>Alpine freshness; pear & gingerbread</i>	
Henri Bourgeois, Haute Victoire, Quincy '18	£8 £46
<i>Fresh green apple with a herbal touch</i>	
Ostertag, Sylvaner Vieilles Vignes, Alsace '18	£50
<i>Amazingly ripe & wonderful with rich food</i>	
Finca A Pedreira, Fulcro, Rias Baixas '19	£10 £59
<i>A new, more complex style of albariño</i>	
BLANKbottle, Moment of Silence, W. Cape '18	£63
<i>Perfect Cape blend - chenin richness but crisp too</i>	
Roc des Anges, Llum, Côtes Catalanes '19	£67
<i>Wild flowers, fennel & intense minerality</i>	
Wild Boy, Chardonnay, St Barbara '18	£13 £69
<i>Burgundian ethos with Californian sunshine</i>	
Storm Wines, Vrede, Hemel-en-Aarde '18	£93
<i>Supreme modern chardonnay; rich & long</i>	
Weinbach, Cuvée Ste Catherine, Alsace '10	£145
<i>The finest riesling we have tasted. Pure elegance</i>	
PINK	
Monte del Frà, Bardolino, Veneto '19	£32
<i>Instant refreshment; berries & cherries</i>	
Dom. Denizot, Rosé, Sancerre '18	£8 £48
<i>The connoisseur's choice - rich & food-friendly</i>	

HALF BOTTLES

<i>White Wine</i>	
Clos Lapeyre, Jurançon '17	£23
H. Bourgeois, La Vigne, Sancerre '18	£30
O. Leflaive, Bourgogne Blanc, Les Sétilles '18	£32
Mas de Daumas Gassac Blanc '18	£52
<i>Red Wine</i>	
d'Estezargues, Terre de Mistral '18	£16
Didier Desvignes, Fleurie '18	£23
Ch. Claymore, Lussac-Saint-Emilion '15	£32
Ch. de Pibarnon, Bandol Rouge '17	£51

RED WINE

La Boussole, Pinot Noir, Pays d'Oc '18	£5 £27
<i>Pure ripe raspberry from the Ardeche</i>	
Terrazas de los Andes, Malbec, Mendoza '18	£6 £33
<i>1km altitude - French oak, dark fruit & mocha</i>	
Di Majo Norante, Sangiovese, Molise '18	£34
<i>Tuscan elegance given Southern Italian bite</i>	
Remi Pouizin, Les Pious, Vin de France '14	£39
<i>Incredible value from a great Rhone producer</i>	
Mira do Ó, Vidente, Dão '16	£8 £43
<i>Silky & rich; why we love Portugal so much</i>	
Uwe Schiefer, Blaufränkisch, Burgenland '17	£45
<i>Powerful black cherry & crunch</i>	
Cossetti, Albarossa, Piedmont '15	£55
<i>Autumn spice & sour cherry</i>	
Dom. de Cébène, Les Bancelles, Faugères '15	£10 £58
<i>Black fruits, bramble & garrigue</i>	
Ch. Annereaux, Lalande-de-Pomerol '07	£11 £62
<i>A classic with developed red fruits & tobacco</i>	
Ch. Pegasus, Xinomavro, Naoussa '99	£69
<i>In perfect nick as it enters its third decade</i>	
Birichino, St. George, Sta. Cruz '17	£13 £75
<i>Luscious Californian pinot with red fruits</i>	
Dom. de la Rectorie, Montagne, Collioure '17	£79
<i>Languedoc rusticity & power with finesse</i>	
Jean Foillard, 'Cote du Py', Morgon '18	£82
<i>Iconic but approachable refined summer juice</i>	
Bernard Grippa, St-Joseph Rouge '17	£15 £92
<i>Gripping syrah from a storied domaine</i>	
SKIN CONTACT	
Fabien Jouves, Pieces Longues, Cahors '17	£13 £74
<i>Delicate & golden chenin richness</i>	