

APERITIF

Strawberry Soda	£10
Blackberry Press	£11
Fig Leaf Negroni	£11

Raventos, Brut, Blanc de Blancs '17	£9 £50
Marie Demets, Brut, Champagne NV	£14 £81
Krug Grande Cuvée	£35 £210

Lost & Grounded, Keller Pils Lager - 33cl	£5
The Kernel, Foeder Kveik Pale Ale - 33cl	£5.5
Macintosh Ales, Best Bitter - 50cl	£6
Lucky Saint, Low Alcohol Lager 0.5% abv - 33cl	£5
Hallets, Real Cider - 33cl	£6

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>	

Tania Carême, Spring, Vouvray '18	£7 £38
<i>Stony white peach & beeswax chenin blanc</i>	

Bruno Lupin, Roussette, Frangy '18	£41
<i>Alpine freshness; pear & gingerbread</i>	

Henri Bourgeois, Haute Victoire, Quincy '18	£46
<i>Green apple, elderflower & chamomile</i>	

Celler Comunica, La Pua, Montsant '19	£9 £50
<i>Ripe melon, apricot & fig; Garnacha blend</i>	

Eva Fricke, Rheingau Riesling '19	£9 £54
<i>Vibrant peach, red apple & jasmine florals</i>	

Finca A Pedreira, Fulcro, Rias Baixas '19	£59
<i>A new, more complex style of albariño</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>	

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*White Wine*

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

Red Wine

d'Estezargues, Terre de Mistral '18	£16
Didier Desvignes, Fleurie '18	£23
Ch. la 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>	

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>	

Domaine Mucyn, 'GamSy', Rhône '18	£9 £52
<i>Supple & floral red-current gamay blend</i>	

Cossetti, Albarossa, Piedmont '15	£55
<i>Autumn spice, sour cherry & dark chocolate</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>Tangerine, sweet peach & roasted almond</i>	