

**APERITIF**

Raspberry Pisco Sour	£11
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

Harbour, Helles Lager, Cornwall - 33cl	£5
Kernel, Foeder Kveik Pale Ale, London - 33cl	£5.5
Macintosh Ales, Best Bitter, London - 50cl	£6
Lucky Saint, Low Alcohol Lager 0.5% abv - 33cl	£5
Hallets, Real Cider, Wales - 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 &amp; gris) in perfect harmony</i>	
Bruno Lupin, Roussette, Frangy '18	£7   £41
<i>Alpine freshness; pear &amp; gingerbread</i>	
Henri Bourgeois, Haute Victoire, Quincy '18	£46
<i>Green apple, elderflower &amp; chamomile</i>	
Celler Comunica, La Pua, Montsant '19	£9   £50
<i>Ripe melon, apricot &amp; fig; Garnacha blend</i>	
Eva Fricke, Rheingau Riesling '19	£9   £54
<i>Vibrant peach, red apple &amp; jasmine florals</i>	
Finca A Pedreira, Fulcro, Rias Baixas '19	£59
<i>A new, more complex style of albariño</i>	
Sigurd, Chenin Blanc, Clare Valley '19	£65
<i>Bruised apples, honeycomb &amp; sherbet</i>	
Roc des Anges, Llum, Côtes Catalanes '19	£67
<i>Wild flowers, fennel &amp; 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 &amp; long</i>	

**SKIN CONTACT**

Fabien Jouves, Pieces Longues, Cahors '17	£13   £74
<i>Tangerine, sweet peach &amp; roasted almond</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
Ch. la Claymore, Lussac Saint-Emilion '15	£32
Ch. de Pibarnon, Bandol Rouge '17	£51

**PINK**

Monte del Frà, Bardolino, Veneto '19	£32
<i>Instant refreshment; berries &amp; cherries</i>	
Dom. Denizot, Rosé, Sancerre '18	£8   £48
<i>The connoisseur's choice - rich &amp; food-friendly</i>	

**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 &amp; 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 &amp; rich; why we love Portugal so much</i>	
Uwe Schiefer, Blaufränkisch, Burgenland '17	£45
<i>Powerful black cherry &amp; crunch</i>	
Domaine Mucyn, 'GamSy', Rhône '18	£9   £52
<i>Supple &amp; floral red-current gamay blend</i>	
Cossetti, Albarossa, Piedmont '15	£55
<i>Autumn spice, sour cherry &amp; dark chocolate</i>	
Dom. de Cébène, Les Bancelles, Faugères '15	£10   £58
<i>Black fruits, bramble &amp; garrigue</i>	
Ch. Annereaux, Lalande-de-Pomerol '07	£11   £62
<i>A classic with developed red fruits &amp; tobacco</i>	
Ch. Pegasus, Xinomavro, Naoussa '99	£69
<i>In perfect nick as it enters its third decade</i>	
Dom. de la Rectorie, Montagne, Collioure '17	£79
<i>Languedoc rusticity &amp; power with finesse</i>	
Jean Foillard, 'Cote du Py', Morgon '18	£82
<i>Iconic but approachable refined summer juice</i>	
Bernard Gripa, St-Joseph Rouge '17	£15   £92
<i>Gripping syrah from a storied domaine</i>	