

**APERITIF**

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Lost & Grounded – Keller Pils	£5
Kernel Brewery – Table Ale	£5
Hallets Real Cider	£6
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Fino from <i>El Maestro Sierra</i>	£7
Amontillado from <i>El Maestro Sierra</i>	£9
Negroni made with <i>Sipsmith Gin</i>	£9

**TODAY'S FAVOURITES**

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*Wines that suit the menu, the mood & the weather.  
Old school to modern & everything in between*

**WHITE**

<i>Sweet-pea fresh &amp; textural</i>	£5   £17   £26
Château des Antonins, Bordeaux Blanc 2016	
<i>Spritz yellow fruits &amp; bitter almond</i>	£31
Valdibella, 'Munir' Cataratto, Sicilia 2015	
<i>Waxy lemon skins &amp; honey</i>	£7   £24   £36
Andreas Bender, Dajoar, Mosel 2015	
<i>Refreshing &amp; mineral Muscadet</i>	£44
Joseph Landron, 'L'Amphibolite', Sèvre-et-Maine 2015	
<i>Pinot Blanc with hints of spice &amp; ginger</i>	£8   £31   £47
Domaine Léon Boesch, 'la Cabane', Alsace 2015	
<i>Citrus &amp; white peach Chardonnay</i>	£9   £33   £50
Yves Duport, 'les Côtes', Bugey 2015	
<i>Stone fruit &amp; hazelnuts with spice</i>	£69
Bodegas Zarate, 'el Palomar', Rias Baixas 2016	

**RED**

<i>Silky dark fruits &amp; black pepper</i>	£5   £17   £25
Château Fontareche, Vieilles Vignes, Corbieres 2016	
<i>Polished tannins &amp; restrained earthiness</i>	£6   £20   £30
Chateau de Cesseras, Cuvee Olric, Minervois 2015	
<i>Dark earth, purple fruits &amp; soft tannin</i>	£37
Eric Texier, 'Chat Fou', Cotes du Rhone 2015	
<i>Dark earth &amp; meaty black cherry</i>	£8   £31   £46
Descendientes de Palacios, 'Petalos', Bierzo 2015	
<i>Red cherries &amp; white clay</i>	£9   £33   £50
Domaine Jean Chauvenet, Bourgogne Rouge 2015	
<i>Ferrous &amp; meaty with luscious sweet fruits</i>	£52
Domaine de Cébène, 'Les Bancel's', Faugères 2014	
<i>Blackcurrant &amp; garrigue with chalky tannin</i>	£70
Domaine Rectorie, 'Montagne', Collioure 2014	
<i>Perfumed Syrah with Eucalyptus</i>	£75
Weingut Ziereisen, 'Gestad', Baden 2012	
<i>Cerebral but delicious Burgundy</i>	£78
Camille Giroud, Santenay 2012	

**FIZZ**

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<i>House fizz – Colet Vins Vatua;</i>	£8	£40
<b>CHAMPAGNE</b>		
<i>House champagne – Lamiable, Extra Brut</i>	£13	£61
Deutz – Brut Classic		£100
<b>OTHER</b>		
<i>Sparkling Riesling – Peter Lauer, Cremant Brut</i>		£110

**BIG, BOLD & GOOD WITH A CHOP**

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*Bottles to tackle a big piece of protein  
Just what you need with something from our grill*

**WHITE**

<i>Super-ripe nashi pear &amp; almond</i>	£8   £30   £45
Muxagat, Branco, Douro 2013	
<i>Apricot, pear flesh &amp; mineral</i>	£100
Domaine François Merlin, Condrieu 2015	

**RED**

<i>Seriously spiced with tobacco &amp; black pepper</i>	£40
Domaine de Fontbonau, Cotes du Rhone 2011	
<i>Black fruits &amp; delicate chalk tannins</i>	£43
Château Le Jonc Blanc, 'les Sens du Fruit', Bergerac 2015	
<i>Rich &amp; intense, with sweet spice</i>	£8   £30   £45
Urbina Crianza, Rioja 2008	
<i>Juicy purple fruits &amp; velvet tannins</i>	£45
Triangle Wines, 'Salvo' Malbec, Uco Valley 2016	
<i>Black cherry, olives &amp; liquorice</i>	£14   £51   £77
Bernard Gripa, St-Joseph 2014	
<i>Dense perfume &amp; vanilla</i>	£15   £56   £84
Château Marbuzet, St-Estèphe 2003	

**LEFTFIELD**

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*Something a little bit different .*

**SULPHITE FREE**

<i>Fresh mirabelle plum &amp; light florals</i>	£10   £35   £53
Domaine Pierre Frick, Chasselas, Alsace 2015	

<i>Rich, ripe &amp; truly opulent</i>	£80
Meinklang, 'j13' Juhfark, Burgenland 2013	

**ROSE**

<i>Sweet juicy pomegranate</i>	£53
L'Acino, 'Asor', Calabria 2015	

**RED**

<i>Full-bodied red fruits &amp; powerful tannin</i>	£11   £42   £63
La Distesa, 'Nocenzio', Marche 2014	

<i>Lifted cherry &amp; chalk tannin</i>	£80
Montesecondo, 'Anfora Tin', Tuscany 2015	

**Please ask for 'The Long List' for a broader selection of bottles**