

APERITIF

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Lost & Grounded - Keller Pils	£5
Kernel Brewery - Table Ale	£5
Hallets Real Cider	£6
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Fino or Amontillado from <i>El Maestro Sierra</i>	£7/£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-pear fresh & textural</i>	£5 £17 £26
Château des Antonins, Bordeaux Blanc 2016	
<i>Spritz yellow fruits & bitter almond</i>	£6 £21 £31
Valdibella, 'Munir' Cataratto, Sicilia 2015	
<i>Dry & mineral Riesling with exotic fruits</i>	£7.50 £30 £41
Domaine Roland Schmitt, Grintzberg, Alsace 2015	
<i>Refreshing & mineral Muscadet</i>	£44
Joseph Landron, 'L'Amphibolite', Sèvre-et-Maine 2015	
<i>Pinot Blanc with hints of spice & ginger</i>	£8 £31 £47
Domaine Léon Boesch, 'la Cabane', Alsace 2015	
<i>Peaches & cream Chardonnay</i>	£51
Domaine des Marnes Blanches, 'Les Molates', Jura 2015	
<i>Stone fruit & hazelnuts with spice</i>	£69
Bodegas Zarate, 'el Palomar', Rias Baixas 2016	

RED

<i>Silky dark fruits & black pepper</i>	£5 £17 £25
Château Fontareche, Vieilles Vignes, Corbieres 2016	
<i>Polished tannins & restrained earthiness</i>	£6 £20 £30
Chateau de Cesseras, Cuvee Olric, Minervois 2015	
<i>Dark earth, purple fruits & soft tannin</i>	£37
Eric Texier, 'Chat Fou', Cotes du Rhone 2015	
<i>Northern Nebbiolo with strawberry & roses</i>	£7 £27 £40
Colombera & Garella, Coste della Sesia, Piedmont 2015	
<i>Dark earth & meaty black cherries</i>	£8 £31 £46
Descendientes de Palacios, 'Petalos', Bierzo 2015	
<i>Dry red cherries & white clay</i>	£9 £33 £50
Domaine Jean Chauvenet, Bourgogne Rouge 2015	
<i>Ferrous & meaty with luscious sweet fruits</i>	£52
Domaine de Cébène, 'Les Bancel's', Faugères 2014	
<i>Blackcurrant & garrigue with chalky tannin</i>	£70
Domaine Rectorie, 'Montagne', Collioure 2014	
<i>Pretty & ripe red cherry Burgundy</i>	£78
Camille Giroud, Santenay 2012	

FIZZ

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<i>House fizz - Colet Vins Vatua</i>	£8	£40
CHAMPAGNE		
<i>House champagne - Lamiable, Extra Brut</i>	£13	£61
Deutz - Brut Classic		£100
OTHER		
<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 & almond</i>	£8 £30 £45
Muxagat, Branco, Douro 2014	
<i>Apricot, pear flesh & mineral</i>	£100
Domaine François Merlin, Condrieu 2015	

RED

<i>Black fruits & delicate chalk tannins</i>	£43
Château Le Jonc Blanc, 'les Sens du Fruit', Bergerac 2015	
<i>Rich, intense & sweetly spiced</i>	£8 £30 £45
Urbina Crianza, Rioja 2008	
<i>Juicy purple fruits & velvet tannins</i>	£45
Triangle Wines, 'Salvo' Malbec, Uco Valley 2016	
<i>Black fruit, spice & leather tannin</i>	£50
Château de Bellevue, Lussac, St Emilion 2011	
<i>Black cherry, olives & liquorice</i>	£14 £51 £77
Bernard Gripa, St-Joseph 2014	

LEFTFIELD

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Something a little bit different .

SULPHITE FREE

<i>Fresh mirabelle plum & light florals</i>	£10 £35 £53
Domaine Pierre Frick, Chasselas, Alsace 2016	

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

PINK

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

RED

<i>Light, bright red fruits & soft tannin</i>	£47
Brendan Tracey, 'Gorge Seche', Loire NV	

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

Please ask for 'The Single Bottle List' for a broader selection of bottles