

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

Château des Antonins, Bordeaux Blanc 2016 <i>Sweet-<i>pea</i> fresh & textural</i>	£5 £17 £26
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Valdibella, 'Munir' Cataratto, Sicilia 2015 <i>Spritzzy yellow fruits & bitter almond</i>	£6 £21 £31
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Domaine Roland Schmitt, Grintzberg, Alsace 2015 <i>Dry & mineral Riesling with exotic fruits</i>	£7.50 £30 £41
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Joseph Landron, 'L'Amphibolite', Sèvre-et-Maine 2015 <i>Refreshing & mineral Muscadet</i>	£44
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Domaine Léon Boesch, 'la Cabane', Alsace 2015 <i>Pinot Blanc with hints of spice & ginger</i>	£8 £31 £47
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Heymann-Löwenstein, Kirchberg Grosse Lage, Mosel 2012 <i>Diesel & grapefruit pith with serious mineral drive</i>	£54
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Bodegas Zarate, 'el Palomar', Rias Baixas 2016 <i>Stone fruit & hazelnuts with spice</i>	£69
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RED

Château Fontareche, Vieilles Vignes, Corbieres 2016 <i>Silky dark fruits & black pepper</i>	£5 £17 £25
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Eric Texier, 'Chat Fou', Cotes du Rhone 2015 <i>Dark earth, purple fruits & soft tannin</i>	£6.5 £25 £37
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Shenandoah, Zinfandel, Amador County 2014 <i>Sultana, fig & Californian sunshine</i>	£7 £27 £40
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Descendientes de Palacios, 'Petalos', Bierzo 2015 <i>Dark earth & meaty black cherries</i>	£8 £31 £46
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Domaine Jean Chauvenet, Bourgogne Rouge 2015 <i>Dry red cherries & white clay</i>	£9 £33 £50
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Finca Allende, Rioja 2011 <i>Rich, intense dark fruits & sweet spice</i>	£10 £34 £52
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Domaine Rectorie, 'Montagne', Collioure 2014 <i>Blackcurrant & garrigue with chalky tannin</i>	£70
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Camille Giroud, Santenay 2012 <i>Pretty & ripe red cherry Burgundy</i>	£78
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FIZZ

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FIZZ		
<i>House fizz</i> - Colet Vins Vatua, Catalunya	£8	£40
Alice Beaufort, Riesling Brut, Prusly-sur-Oource		£56

CHAMPAGNE

<i>House champagne</i> - Lamiable, Extra Brut	£13	£61
Deutz, Brut Classic		£100

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

Muxagat, Branco, Douro 2014 <i>Super-fresh nashi pear & almond</i>	£8 £30 £45
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Domaine François Merlin, Condrieu 2015 <i>Apricot, pear flesh & mineral</i>	£17 £68 £98
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RED

Château Le Jonc Blanc, 'les Sens du Fruit', Bergerac 2015 <i>Black fruits & delicate chalk tannins</i>	£43
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Château Landra, Ventoux 2013 <i>Peppery garrigue with a flash of purple fruit</i>	£9 £33 £50
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Triangle Wines, 'Salvo' Malbec, Uco Valley 2016 <i>Juicy purple fruits & velvet tannins</i>	£45
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Château de Bellevue, Lussac, St Emilion 2011 <i>Black fruit, spice & leather tannin</i>	£50
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Bernard Gripa, St-Joseph 2014 <i>Black cherry, olives & liquorice</i>	£14 £51 £77
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LEFTFIELD

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Something a little bit different .

SULPHITE FREE

Ziereisen, 'Ohne' Viviser, Baden 2015 <i>Oily, earthy & nutty like old Chardonnay</i>	£7 £27 £40
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Domaine Pierre Frick, Chasselas, Alsace 2016 <i>Fresh mirabelle plum & light florals</i>	£53
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PINK

L'Acino, 'Asor', Calabria 2015 <i>Tart pomegranate & orange peel</i>	£53
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RED

Brendan Tracey, 'Gorge Seche', Loire NV <i>Super-juicy red cherry & white pepper</i>	£9 £32 £48
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Broc Cellars, 'Love Red', Berkeley 2015 <i>Juicy carbonic fruit, black earth & crunch</i>	£68
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Please ask for 'The Single Bottle List' for a broader selection of bottles