

## APERITIF

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### COCKTAILS

Mint & sage soda - alcohol-free	£4
Negroni - made with Sipsmith gin	£9
Bloody Mary - made with Sipsmith vodka	£9
Raspberry Sazerac	£10
Blackberry bourbon	£9

### SHERRY

El Maestro Sierra Fino - fresh almonds & wild herbs	£7
El Maestro Sierra Amontillado - walnut & tobacco	£9

### FIZZ

House fizz - Colet Vins Vatua, Catalunya	£8   £42
Lamiable, Extra Brut, Champagne	£14   £81

### BEER

Lost & Grounded - Keller Pils	£5
Kernel - Table Beer	£5
Partizan - Lemon & Thyme Saison	£5

### CIDER

Hallets Real Cider	£6
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## WHITE

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<b>Château des Antonins</b> , Bordeaux Blanc 2016 <i>Sweet-pea fresh &amp; textural</i>	£5   £17   £27
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<b>Battenfield Spanier</b> , Grüner Sylvaner, Rheinhessen 2016 <i>Fragrant flowers with ripe pear</i>	£6   £22   £33
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<b>Domaine Roland Schmitt</b> , Grintzberg, Alsace 2016 <i>Dry Riesling with exotic fruits</i>	£7   £27   £42
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<b>Coto de Gomariz</b> , Ribeiro 2016 <i>Spiced apple with a surprising depth</i>	£8   £32   £45
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<b>Bodegas Albamar</b> , Albariño, Rias Baixas 2016 <i>Intensely fresh with golden apples &amp; salt</i>	£48
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<b>Gerard &amp; Pierre Morin</b> , Sancerre 2017 <i>Classically grapefruit &amp; chalk dust</i>	£50
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<b>Domaine E&amp;E Vocoret</b> , 'Bas de Chapelot', Chablis 2016 <i>Green fruits &amp; crushed oyster shells</i>	£12   £45   £68
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<b>López de Heredia</b> , Viña Tondonia, Rioja Alta 2005 <i>The masters of aged white wine!</i>	£14   £51   £75
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## ROSÉ

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<b>Domaine Manzone</b> , Rosé, Bellegarde 2017 <i>Bright &amp; refreshing red fruits</i>	£6   £23   £34
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<b>Brendan Tracey</b> , 'Rue de la Soif', Loire 2017 <i>Thirst-quenching cherry, plum &amp; rosewater</i>	£48
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## RED

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<b>Château Fontareche</b> , Vieilles Vignes, Corbières 2016 <i>Silky dark fruits with a smooth finish</i>	£5   £17   £25
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<b>Bernhart</b> , Portugeiser, Pfalz 2015 <i>Light-skinned red cherry &amp; black pepper</i>	£5.50   £19   £28
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<b>Château La Roche de Broue</b> , Bordeaux Supérieur, 2010 <i>Ripe blackberry, with a velvety texture</i>	£32
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<b>Sobon Estate</b> , Old Vine Zinfandel, Amador County 2014 <i>Sultana, fig &amp; Californian sunshine</i>	£7   £27   £40
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<b>Château Le Jonc Blanc</b> , 'Fruit', Bergerac 2016 <i>Black fruits &amp; delicate chalk tannins</i>	£8   £31   £43
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<b>Château Landra</b> , 'Pur Jus', Ventoux 2016 <i>Sweet pink fruit, pepper dust, refreshing acidity</i>	£46
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<b>Setriolo</b> , Chianti Classico, Toscana 2014 <i>Black cherry, clove &amp; mocha</i>	£9   £34   £52
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<b>Finca Allende</b> , Rioja 2011 <i>Rich, intense dark fruits &amp; sweet spice</i>	£54
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<b>Domaine de la Touraize</b> , Les Corvees, Arbois 2015 <i>Peppery, ferrous with some serious crunch</i>	£10   £39   £58
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<b>Gerard Boulay</b> , Chavignol, Sancerre 2014 <i>A stylish, elegant match for any Burgundy</i>	£11   £42   £62
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<b>Natacha Chave</b> , 'Aleofane', Crozes Hermitage 2016 <i>Bacon fat with dense smoke &amp; bayleaf</i>	£63
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<b>Contra Soarda</b> , '121 B.C.' Carménère, Veneto 2013 <i>Ripe plum, oregano &amp; crunchy pepper</i>	£12   -   £71
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## LEFTFIELD

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### WHITE

<b>Ziereisen</b> , 'Ohne' Viviser, Baden 2015 <i>Oily, earthy &amp; nutty like old Chardonnay</i>	£7   £27   £40
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<b>Fattoria Kappa</b> , Etabeta, Tuscany 2017 <i>Succulent peach &amp; ripe nectarine</i>	£47
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### RED

<b>Lapierre</b> , 'Raisins Gaulois', Morgon 2016 <i>Lip-smacking sulphite-free Beaujolais</i>	£6   £23   -
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<b>Broc Cellars</b> , 'Love Red', Berkeley 2015 <i>Juicy carbonic fruit, black earth &amp; crunch</i>	£68
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Please ask for 'The Single Bottle List' for one-off bins and special bottles