

APERITIF

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COCKTAILS

Palmer's Grey - <i>alcohol free - Earl Grey, lemon & honey</i>	£4
QCH Bloody Mary - <i>made with Sipsmith vodka</i>	£9
Negroni - <i>London gin, Campari, sweet vermouth</i>	£9
Raspberry Sazerac - <i>Cognac, raspberry, absinthe</i>	£10
Green Normandy - <i>Calvados, Lillet rose, apple</i>	£10
Greenpoint - <i>Rye whiskey, vermouth, bitters</i>	£10

SHERRY

El Maestro Sierra Fino - <i>fresh almonds & wild herb</i>	£7
El Maestro Sierra Amontillado - <i>walnut & tobacco</i>	£9

FIZZ

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

BEER

Braybrooke - Keller Lager, Leicestershire	£5
Kernel - Table Beer, London	£5
Malt Coast - Amber Ale, Norfolk	£5

CIDER

Hallets, Real Cider, Newbridge, Wales	£6
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WHITE

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Château des Antonins , Bordeaux Blanc 2016 <i>Sweet-pea fresh & textural</i>	£5 £17 £27
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Dengler-Seyler , Muskateller, Pfalz 2016 <i>Aromatic, with lychees & lime-zing finish</i>	£6 £23 £35
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Domaine Roland Schmitt , Grintzberg, Alsace 2016 <i>Dry Riesling with exotic fruits</i>	£7 £27 £42
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Coto de Gomariz , Ribeiro 2016 <i>Spiced apple with surprising depth</i>	£8 £32 £45
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Bodegas Albamar , Albariño, Rias Baixas 2016 <i>Intensely fresh with golden apples & salt</i>	£48
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Château des Gerard & Pierre Morin , Sancerre 2017 <i>Classic grapefruit & chalk dust</i>	£50
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Domaine E & E Vocoret , 'Bas de Chapelot', Chablis 2016 <i>Crushed oyster shells & white peach</i>	£12 £45 £68
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López de Heredia , 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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Domaine Manzone , Rosé, Bellegarde 2017 <i>Bright & refreshing red fruits</i>	£6 £23 £34
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Brendan Tracey , 'Rue de la Soif', Loire Valley 2017 <i>Thirst-quenching cherry, plum & rosewater</i>	£48
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RED

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Château Fontareche , Vieilles Vignes, Corbieres 2016 <i>Silky dark fruits with a smooth finish</i>	£5 £17 £25
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Bodegas Paniza , 'El Futuro No Está Escrito', Cariñena 2017 <i>Soft black berries & soothing spice</i>	£27
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Bernhart , Portugeiser, Pfalz 2015 <i>Light-skinned red cherry & black pepper</i>	£5.50 £19 £28
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Domaine Manzone , Costieres de Nîmes, Bellegarde 2016 <i>Jewel-like black fruit with real earthiness</i>	£7 £25 £37
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Sobon Estate , Old Vine Zinfandel, Amador County 2014 <i>Sultana, fig & California sunshine</i>	£7 £27 £40
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Setriolo , Chianti Classico, Toscana 2014 <i>Black cherry, clove & mocha</i>	£52
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Finca Allende , Rioja 2011 <i>Rich, intense dark fruits & sweet spice</i>	£9 £34 £54
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Domaine de la Touraize , 'les Corvees', Arbois 2015 <i>Peppery, ferrous with some serious crunch</i>	£10 £39 £58
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Natacha Chave , 'Aleofane', Crozes-Hermitage 2016 <i>Perfumed syrah with dense bbq smoke</i>	£63
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Parize Père et Fils , Champ Nalot, Givry 1er Cru 2016 <i>Delicate crimson plum, blossom & clove</i>	£12 £46 £67
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LEFTFIELD

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WHITE

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

Lapierre , 'Raisins Gaulois', Morgon 2016 <i>Lip-smacking, sulphite-free Beaujolais</i>	£6 £23 -
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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