

APERITIF

COCKTAILS

Orchard Fizz - <i>alcohol free</i>	£5
Cherry Blossom & Mint Tea - <i>alcohol free</i>	£5
Negroni- <i>Sipsmith gin, Campari, Punt e Mes</i>	£9
Rhubarb Collins - <i>Gin, lemon, rhubarb, soda</i>	£9
Monk's Green - <i>Bourbon, vodka, Chartreuse, coriander</i>	£10
Hawthorn - <i>Sloe gin, brandy, Fernet Branca</i>	£10
Mount Pleasant - <i>Rum, ginger, Lagavulin</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 - Antech, Eugénie, Crémant de Limoux	£8 £46
Alice Beaufort, Riesling, Prusly Sur Ource	£56
House Champagne - JP Deville, Carte Noire	£12 £67
Hure Freres, L'invitation, Champagne	£85

BEER

Braybrooke - Keller Lager, Leicestershire	£5
Malt Coast - Amber Ale, Norfolk	£5
Kernel - Export India Porter, Bermondsey	£5.50

CIDER

Hallets, Real Cider, Newbridge, Wales	£6
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WHITE

Domaine Roux , Les Cotilles, Vin de France 2016 <i>Honeysuckle, verbena & fresh pine</i>	£5 £17 £27
Pierre Luneau Papin , Folle Blanche, Pays Nantais 2017 <i>Clean lemon citrus with Loire minerality</i>	£6 £21 £30
Dengler-Seyler , Maikammer, Grauburgunder, Pfalz 2016 <i>Aromatic lychees & lime-zing finish</i>	£7 £25 £36
Bonhomme , Sauvignon Blanc, Touraine 2017 <i>Wild & deep with crisp pear & grapefruit</i>	£8 £29 £42
Etienne Fort , Samo, Pyrénées 2017 <i>A rounded Jura-esque old-vine Chardonnay</i>	£8 £31 £45

Peter-Jakob Kühn , Rheinschiefer Hallgarten Riesling 2015 <i>Flint stone, apricot juice & racing acidity</i>	£9 £35 £51
Escala Humana , Livvera Blanco, Uco Valley 2018 <i>Aromatic tinned peach with 60 days' skin contact</i>	£52
Envínate , Taganan Blanco, Tenerife 2017 <i>Smoked cream, sea-salt & stone fruits</i>	£54
Mother Rock , Kweperfontein, Swartland 2017 <i>Waxy citrus Chenin Blanc with hay & peach</i>	£62
López de Heredia , Viña Tondonia, Rioja Alta 2005 <i>The masters of aged white wine!</i>	£13 £49 n/a

ORANGE

Bodegas Vinessens , Tragolargo Blanco, Levant 2016 <i>Funky Moscatel with tangerine & chamomile</i>	£6 £22 £32
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Domaine Bohn , 'L'Indigène', Alsace AC 2017 <i>Orange peel, red apple & beeswax Sylvaner</i>	£53
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ROSÉ

Château Plaisance , Rosé, Côtes du Frontonnais 2017 <i>Ripe strawberries, dry & steely minerality</i>	£7 £26 £36
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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

d'Estézargues , Terre de Mistral, Côtes du Rhône 2018 <i>Vibrant purple fruits with real heart & body</i>	£5 £17 £26
Massamier la Mignarde , IGP Coteaux de Peyriac 2016 <i>Smooth Southern Cabernet-driven blend</i>	£6 £21 £30
Marcel Lapierre , 'Raisins Gaulois', Morgon 2017 <i>Lip-smacking chilled Beaujolais - on tap</i>	£7 £25 £35
Shenandoah , Zinfandel, Amador County 2016 <i>Fresh red fruit & Californian sunshine!</i>	£7 £27 £40
Carl Koch , Spätburgunder, Rheinhessen 2015 <i>Zippy plum cherry, herbs & wild mushroom</i>	£8 £30 £44
Tornatore , Etna Rosso, Sicily 2016 <i>Fruit forward Etna blend with cherry & ash</i>	£9 £35 £50

Eugenio Bocchino , Langhe Nebbiolo Roccabella 2015 <i>Spicy & elegant red berry on the doorstep of Barolo</i>	£53
Chateau Pegasus , Xinomavro, Naoussa 1999 <i>Sun-dried tomato, plum jam & olive paste</i>	£10 £39 £58
Urbina , Reserva Especial, Rioja 1998 <i>Old school Rioja; rum, raisin & tomato leaf</i>	£10 £39 £58
Goyo Garcia Viadero , Los Quemados, Ribera del Duero 2016 <i>Rustic & savoury with luscious strawberries</i>	£62
Domaine Charton , Mercurey, Burgundy 2015 <i>Delicate & perfumed old-vine Pinot Noir</i>	£11 £43 £65
Stefano Amerighi , Cortona, Tuscany 2014 <i>A grand & pure terroir-driven Syrah</i>	£12 £47 £70

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