

## APERITIF

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### COCKTAILS

Ginger & mint lemonade - <i>alcohol free</i>	£5
Strawberry Fizz - <i>alcohol free</i>	£5
Orange Primavera - <i>Tequila, Picon, cucumber, fizz</i>	£10
Rowland's Cup - <i>Pisco, Cocchi Americano, Campari</i>	£10
Bright Oak - <i>Scotch, Amontillado, orange</i>	£10
Mount Pleasant - <i>Rum, Lagavulin, ginger</i>	£10

### 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

### SHERRY

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

### BEER

Braybrooke - Keller Lager, Leicestershire	£5
Five Points - Pale Ale, Hackney	£5
Malt Coast - Amber Ale, Norfolk	£5
Urban Farmhouse - Table Sour, Bethnal Green	£5
Kernel - Export India Porter, Bermondsey	£5.50
Kernel - Biere de Saison Damson, Bermondsey (75cl)	£14

### CIDER

Hallets, Real Cider, Newbridge, Wales	£6
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## WHITE

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<b>Domaine Roux</b> , Les Cotilles, Vin de France 2016 <i>Honeysuckle, verbena &amp; fresh pine</i>	£5   £17   £27
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<b>Pierre Luneau Papin</b> , Folle Blanche, Pays Nantais 2017 <i>Clean lemon citrus with Loire minerality</i>	£6   £21   £30
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<b>Vins de Pedra</b> , Blanc de Folls, Conca de Barberà 2017 <i>Floral white fruits, citrus peel &amp; peach</i>	£7   £24   £34
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<b>Bonhomme</b> , Sauvignon Blanc, Touraine 2017 <i>Wild &amp; deep with crisp pear &amp; grapefruit</i>	£8   £29   £42
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<b>Etienne Fort</b> , Samo, Pyrénées 2017 <i>A rounded Jura-esque old-vine Chardonnay</i>	£45
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<b>Peter-Jakob Kühn</b> , Rheinschiefer Hallgarten Riesling 2015 <i>Flint stone, apricot juice &amp; racing acidity</i>	£9   £35   £51
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<b>Escala Humana</b> , Livvera Blanco, Uco Valley 2018 <i>Aromatic tinned peach with 60 days' skin contact</i>	£52
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<b>Roucas Toumba</b> , Les Premices, Vacqueras 2016 <i>Rich &amp; floral food-friendly Rhône white</i>	£10   £39   £57
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<b>Mother Rock</b> , Kweperfontein, Swartland 2017 <i>Waxy citrus Chenin Blanc with hay &amp; peach</i>	£62
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<b>Alois Lageder</b> , 'Forra', Manzoni Bianco, Trentino 2016 <i>Mirabelle &amp; flint aromas with rich spice</i>	£11   £43   £65
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## ORANGE

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

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<b>Domaine Lafage</b> , Côte Rosé, Côtes Catalanes <i>Bright cranberry with serious minerality</i>	£6   £22   £32
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<b>Brendan Tracey</b> , 'Rue de la Soif', Loire Valley 2017 <i>Thirst-quenching cherry, plum &amp; rosewater</i>	£48
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## RED

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<b>d'Estézagues</b> , Terre de Mistral, Côtes du Rhône 2018 <i>Vibrant purple fruits with real heart &amp; body</i>	£5   £17   £26
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<b>Massamier la Mignarde</b> , IGP Coteaux de Peyriac 2016 <i>Smooth Southern Cabernet-driven blend</i>	£6   £21   £30
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<b>Marcel Lapierre</b> , 'Raisins Gaulois', Morgon 2018 <i>Lip-smacking chilled Beaujolais - on tap</i>	£7   £25   £35
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<b>Shenandoah</b> , Zinfandel, Amador County 2016 <i>Fresh red fruit &amp; Californian sunshine!</i>	£7   £27   £40
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<b>Carl Koch</b> , Spätburgunder, Rheinhessen 2017 <i>Zippy plum cherry, herbs &amp; wild mushroom</i>	£8   £30   £44
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<b>Clos 93</b> , 'L'Interrogant' Priorat 2016 <i>Powerful sweet fruits, chocolate &amp; current</i>	£9   £34   £47
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<b>Eugenio Bocchino</b> , Langhe Nebbiolo Roccabella 2015 <i>Spicy &amp; elegant red berry on the doorstep of Barolo</i>	£53
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<b>Chateau Pegasus</b> , Xinomavro, Naoussa 1999 <i>Sun-dried tomato, plum jam &amp; olive paste</i>	£58
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<b>Pedro Urbina</b> , Reserva Especial, Rioja 1998 <i>Old school Rioja; rum, raisin &amp; tomato leaf</i>	£10   £39   £58
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<b>Goyo Garcia Viadero</b> , Los Quemados, Ribera del Duero 2016 <i>Rustic &amp; savoury, luscious strawberries</i>	£10.50   n/a   £62
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<b>Domaine Charton</b> , Mercurey, Burgundy 2015 <i>Delicate &amp; perfumed old-vine Pinot Noir</i>	£11   £43   £65
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<b>Stefano Amerighi</b> , Cortona, Tuscany 2014 <i>A grand &amp; pure terroir-driven Syrah</i>	£70
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Please ask for 'The Single Bottle List' for a broader selection of bottles