

DRINKS MENU

FIZZ

Antech, Cremant, Limoux - <i>house fizz</i>	£7 £37
Moet & Chandon Brut Imperial	£15 £89
Lamiable, Extra Brut, Champagne	£87

SHERRY

Lustau, Manzanilla or Amontillado	£7
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BEER

Braybrooke, Keller Lager - 33cl	£5.5
Kernel, Table Beer Pale Ale - 33cl	£5.5

COCKTAILS

Bloody Mary - <i>Vodka, QCH spice mix, tomato</i>	£11
Strawberry Mimosa - <i>Strawberries, Cremant</i>	£10
Smokey Island - <i>Rum, Lagavulin, Raspberry</i>	£11
Sweet Palomino - <i>Sherry, Bourbon, Cherries</i>	£11
Fresca Limari - <i>Pisco, Chartreuse, Strawberry</i>	£11
Grape lemonade - <i>Alcohol free</i>	£5

WHITE WINE

Allion, Sauvignon Blanc, Tourraine '18	£5 £28
<i>Zippy sauv blanc with bite</i>	
Sarotto, Bric Sassi, Gavi di Gavi '19	£34
<i>An elegant Gavi - nutty & slightly saline</i>	
Lost Vineyard, Chardonnay, St. Roch '18	£6 £37
<i>Substantial Auvergnat chardonnay</i>	
Bruno Lupin, Roussette, Savoie '18	£41
<i>Alpine freshness, clean & crisp fruit</i>	
Vignerons Parisiens, Lutece, Rhone '17	£44
<i>White Rhone vinified in Paris. No gimmick</i>	
Meyer Fonne, Reserve Riesling, Alsace '16	£45
<i>Very special Riesling for the price</i>	
Morgado do Quintão, Algarve '18	£8 £50
<i>Tropical fruit from ancient Iberian varietals</i>	
Leflaive, Les Sétilles, Burgundy '18	£57
<i>Brilliant old-school white Burgundy</i>	
Pinon, Clos Tenau, Vouvray '15	£10 £60
<i>Rich, giving Chenin. Chop wine</i>	
Gerard Boulay, Chavignol, Sancerre '18	£66
<i>The region's finest vigneron, we think</i>	
Vocoret, En Boucheron, Chablis '18	£12 £71
<i>Crystalline but creamy. Perfect Chablis</i>	
Idlewild, The Bee, Mendocino '17	£85
<i>Honeycomb & wildflowers</i>	
PINK	
Ollieux Romanis, Rose, Corbieres '19	£5 £29
<i>Page 1 of the textbook. Quaffable</i>	
Castell-Reynoard, Rose, Bandol NV	£49
<i>Regal rose from deepest Provence</i>	

HALF BOTTLES

White Wine	
Ch. Des Antonins Blanc '19	£16
Clos Lapeyre, Jurancon Sec '17	£22
Gerard Tremblay, Chablis '18	£26
J.M Boillot, Montagny 1er Cru '17	£38
Red Wine	
Estezargues, Cotes-du-Rhone '18	£16
Desvignes, Fleurie '18	£22
Ch. La Claymore, Lussac '14	£26
Drouhin, Dundee Hills Pinot '17	£45

RED WINE

Guerin, Abstraction Merlot, Vallet '19	£5 £26
<i>A genius winemaker making house wine</i>	
Pirineos, Moristell, Somontano '17	£29
<i>Bright & punchy Pyrenean black cherries</i>	
Di Majo Norante, Sangiovese, Molise '18	£6 £35
<i>We love this! Pure Italian holiday juice</i>	
Bodega Akutain, Rioja '18	£37
<i>Modern Rioja is here. Clean & fresh</i>	
Château Carignan, Bordeaux '15	£7 £39
<i>Rich, ripe fruit with excellent tannin</i>	
Chalon, Grande Ourse, Cotes-du-Rhone '17	£43
<i>Summer Rhone. Brambles & plums</i>	
MAAL, Malbec, Vista Flores '18	£46
<i>Perfect steak wine. Big but fresh</i>	
Beconcini, Maurleo, Tuscany '16	£50
<i>Malvasia-dominant, different Tuscan red</i>	
Cossetti, Albarossa, Piedmont '15	£53
<i>Bright & spicy, sister grape to Barbera</i>	
Franz, Plane Turning Right, Barossa '15	£9 £55
<i>Big, ripe Merlot - very meat friendly</i>	
Tablas Creek, Patelin, Paso Robles '15	£62
<i>Rhone aesthetic in a Californian setting</i>	
Au Bon Climat, Pinot, Sta. Barbara '17	£12 £69
<i>A classic. Crunchy & moreish Pinot</i>	
Dom. Bernard Grippa, St. Joseph '17	£16 £92
<i>Black pepper & blueberries; perfect for game!</i>	
Vega Sicilia 'Pintia', Toro '08	£98
<i>Power & elegance, plums & spice</i>	
SKIN-CONTACT	
Rocamadre, Blanco, Mendoza '19	£10 £59
<i>A great find. Peach Melba-esque richness</i>	
Fabien Jouves, Pieces Longues, Cahors '17	£74
<i>Delicate & golden Chenin richness</i>	

We currently do not accept cash. A discretionary 12.5% service charge will be added to your bill.
Please inform your server if you have any allergies or dietary requirements.