

## 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	£8
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### COCKTAILS

Old Oak - <i>Champagne, amaro, grapefruit</i>	£12
Sweet Palomino- <i>Sherry, bourbon, cherries</i>	£11
Fresca Limari - <i>Pisco, Chartreuse, Strawberry</i>	£11
Spiced Root - <i>Calvados, ginger, lemon</i>	£11
Smokey Island - <i>Rum, Lagavulin, Raspberries</i>	£11
Bloody Mary - <i>Vodka, QCH spice mix, tomato</i>	£10
Chamomile & cucumber - <i>Alcohol free</i>	£5

### WHITE WINE

Allion, Sauvignon Blanc, Tourraine '18 <i>Zippy sauv blanc with bite</i>	£5   £28
Sarotto, Bric Sassi, Gavi di Gavi '19 <i>An elegant Gavi - nutty &amp; slightly saline</i>	£34
Lost Vineyard, Chardonnay, St. Roch '18 <i>Substantial Auvergnat chardonnay</i>	£6   £37
Bruno Lupin, Roussette, Savoie '18 <i>Alpine freshness, clean &amp; crisp fruit</i>	£41
Vignerons Parisiens, Lutece, Rhone '17 <i>White Rhone vinified in Paris. No gimmick</i>	£44
Meyer Fonne, Reserve Riesling, Alsace '16 <i>Very special Riesling for the price</i>	£45
Morgado do Quintão, Algarve '18 <i>Tropical fruit from ancient Iberian varietals</i>	£8   £50
Leflaive, Les Sétilles, Burgundy '18 <i>Brilliant old-school white Burgundy</i>	£57
Pinon, Clos Tenau, Vouvray '15 <i>Rich, giving Chenin. Chop wine</i>	£10   £60
Gerard Boulay, Chavignol, Sancerre '18 <i>The region's finest vigneron, we think</i>	£66
Vocoret, En Boucheron, Chablis '18 <i>Crystalline but rich. Modern Chablis</i>	£12   £71
Idlewild, The Bee, Mendocino '17 <i>Honeycomb &amp; wildflowers</i>	£85
Domaine Bott, St. Joseph, Blanc '18 <i>Firm apricot &amp; white flower</i>	£89
<b>PINK</b>	
Ollieux Romanis, Rose, Corbieres '19 <i>Page 1 of the textbook. Quaffable</i>	£5   £29
Castell-Reynoard, Rose, Bandol NV <i>Regal rose from deepest Provence</i>	£49

### BEER

Braybrooke, Keller Lager - <i>33cl</i>	£5.5
Kernel, Table Beer Pale Ale - <i>33cl</i>	£5.5
Lucky Saint, Low Alcohol Beer - <i>33cl</i>	£5.5

### RED WINE

Guerin, Abstraction Merlot, Vallet '19 <i>A genius winemaker making house wine</i>	£5   £26
Pirineos, Moristell, Somontano '17 <i>Bright &amp; punchy Pyrenean black cherries</i>	£29
Di Majo Norante, Sangiovese, Molise '18 <i>We love this! Pure Italian holiday juice</i>	£6   £35
Bodega Akutain, Rioja '18 <i>Modern Rioja is here. Clean &amp; fresh</i>	£37
Château Carignan, Bordeaux '15 <i>Rich, ripe fruit with excellent tannin</i>	£7   £39
Chalon, Grande Ourse, Cotes-du-Rhone '17 <i>Summer Rhone. Brambles &amp; plums</i>	£43
MAAL, Malbec, Vista Flores '18 <i>Perfect steak wine. Big but fresh</i>	£46
Cossetti, Albarossa, Piedmont '15 <i>Bright &amp; spicy, sister grape to Barbera</i>	£53
Franz, Plane Turning Right, Barossa '15 <i>Big, ripe Merlot - very meat friendly</i>	£9   £55
Patelin de Tablas Creek, Paso Robles '15 <i>Savoury, smokey Rhone blend from California</i>	£62
Au Bon Climat, Pinot, Sta. Barbara '17 <i>A classic. Crunchy &amp; moreish Pinot</i>	£12   £69
Dom. Bernard Gripa, St. Joseph '17 <i>Black pepper &amp; blueberries; perfect for game!</i>	£16   £92
<b>SKIN-CONTACT</b>	
Rocamadre, Blanco, Mendoza '19 <i>A great find. Peach Melba-esque richness</i>	£10   £59
Sigurd, Chenin Blanc, Clare Valley '19 <i>Fresh honeycomb, toffee &amp; kumquat</i>	£11   £65
Fabien Jouves, Pieces Longues, Cahors '17 <i>Delicate &amp; golden Chenin richness</i>	£74
<b>HALF BOTTLES</b>	
<b>White Wine</b>	
Ch. Des Antonins Blanc '19	£16
Clos Lapeyre, Jurancon Sec '17	£22
Gerard Tremblay, Chablis '18	£26
<b>Red Wine</b>	
Estezargues, Cotes-du-Rhone '18	£16
Desvignes, Fleurie '18	£22
Ch. La Claymore, Lussac '15	£26
Drouhin, Dundee Hills Pinot '17	£45