

FIZZ

Funambul, Brut Nature, Penedes	£8 £45
Moët & Chandon, Brut, Champagne	£15 £89
Marie Demets, Brut, Champagne	£76

SHERRY

Cesar Florido, Fino En Rama	£6
Lustau, 'Papirusa' Manzanilla	£8
Lustau, 'Los Arcos' Amontillado	£8

COCKTAILS

Wild Peat - Ardbeg, mezcal, wild cherries	£12
Daylight - Arrack, vermouth rose, peach	£12
Eight reasons - Rum, tequila, blood orange	£12
Victorian cup- Shiraz gin, grapefruit, lemon	£12
Secret flor - Drambuie, oloroso, ice cidre	£12
Sweet Oak - Cognac, amontillado, sloe gin	£12
'94 - Gin, rhubarb, lemon, champagne	£13
Rhubarb & mint fizz (alcohol free)	£5

BEER & CIDER

Braybrooke, Session Lager - 33cl	£5.5
Little Victories, IPA - 33cl	£6
Partizan, Lemon & Thyme Saison - 33cl	£5.5
Lucky Saint, Low Alcohol Beer - 33cl	£5.5
Hallets, Real Cider - 33cl	£6

HALF BOTTLES

White Wine

Allion, Sauvignon Blanc, Tourraine '19	£18
Clos Lapeyre, Jurancon '17	£22
Tremblay, Chablis '18	£26

Red Wine

Terre De Mistral, Cotes Du Rhone '19	£16
Drouhin, Dundee Hills Pinot '17	£45

WHITE WINE

Liberator, Chenin 5, Stellenbosch '19	£5 £13 £26	<i>Ripe apricots & toasted almonds</i>
Allion, Sauvignon Blanc, Tourraine '18	£28	<i>Zippy, grassy, classic Sauvignon Blanc</i>
Cantina Gambellara, Monopolio '19	£6 £17 £34	<i>Fresh yellow peach & spices</i>
Lost Vineyard, Chardonnay, St. Roch '18	£37	<i>Piquant stone fruits & creamy texture</i>
Bruno Lupin, Roussette, Savoie '19	£41	<i>Alpine freshness, clean & crisp fruit</i>
Meyer Fonne, Reserve, Alsace '18	£8 £23 £45	<i>Very special Riesling for the price</i>
Bussoletti, Colle Ozio, Puglia '18	£50	<i>Soft honeydew & elderflower</i>
Innocent Bystander, Pinot Gris, Yarra '19	£54	<i>A stately rendition. Textural pear</i>
Pinon, Clos Tenau, Vouvray '15	£10 £30 £60	<i>Rich, giving Chenin. Chop wine</i>

Sigurd, Chenin Blanc, Clare Valley '19 £65
Fresh honeycomb, toffee & kumquat

Gerard Boulay, Chavignol, Sancerre '18 £66
The region's finest vigneron, we think

Dr. Loosen, Wehlener Sonnenuhr, Mosel '12 £70
Wonderfully complex. A tart but rich Riesling

Domaine Bott, St. Joseph '18 £14 | £42 | £80
White Rhone. Firm apricot & white florals

Olivier Leflaive, Bourgogne Blanc '13 £155
Acid freshness frames creamy notes nicely

PINK

Ollieux Romanis, Rose, Corbieres '19 £5 | £15 | £29
Page 1 of the textbook. Quaffable

Castell-Reynoard, Rose, Bandol NV £49
Regal rose from deepest Provence

RED WINE

Guerin, Abstraction Merlot, Vallet '20 £5 | £13 | £26
A genius winemaker making house wine

Pirineos, Moristell, Somontano '19 £29
Bright & punchy Pyrenean black cherry

Botanica, Big Flower, Stellenbosch '16 £35
Blackberries, dark chocolate & mint leaf

Di Majo, Sangiovese, Molise '18 £6 | £18 | £37
Old world in style, dry earth & red iron

Château Carignan, Bordeaux '15 £40
Plum & black cherry with velvet & violets

Jose Antonio, Culin, Bierzo '18 £45
Light, fresh red cherry & pepper

Senorio Amezola, Rioja Reserva '14 £8 | £24 | £48
Red fruit & a touch of sweet spice. So classic!

Bérangeriaie, Quatre Chambrées, Cahors '12 £50
Rich Malbec with cassis & violet notes

Cossetti, Albarossa, Piedmont '16 £9 | £27 | £53
Bright & spicy, sister grape to Barbera

Franz, Plane Turning Right, Barossa '15 £55
Big, ripe Merlot - very meat friendly

Patelin de Tablas Creek, Paso Robles '15 £62
Savoury, smokey Rhone blend from California

Jacques, Cote de Py, Beaujolais '11 £13 | £37 | £70
Gamay built for ageing

Waterford Estate, Cabernet, Stellenbosch '16 £78
Ripe, smoke & dark spice

Dom. Bernard Gripa, St. Joseph '17 £87
Black pepper & blueberries; perfect for game!

Mortet, Noble Souche, Burgundy '11 £145
Red plum with crunchy florals

- We also have a cellar list of single bottles available on request -