

SPARKLING WINE

	glass	bottle
Dominio de Requena Cava Brut Nature (Utiel Requena, ES, NV) Bone dry, defined and expressive v	£5	£20
Toffoli Prosecco Frizzante (Prosecco, IT, NV) Gently foaming, light and lovely v		£20
Vignoble Guillaume Flute Enchantee (Franche-Comté, FR, NV) Full flavoured, ripe fruit, champagne method v		£25
Vignoble Guillaume Valse Rose (Franche-Comté, FR, NV) 100% Pinot Noir – delicate berries, pure charm v		£25
Vallarom Vadum Caesaris Col Fondo (Trentino, IT, '17) Green apple and gooseberry freshness v o		£25
Castle Brook Classic Cuvée (Herefordshire, UK, '13) Fresh, mineral, hint of brioche v		£40
Lallier Grand Cru Brut (Champagne, FR, 'NV) Textbook grand cru Champagne – a treat v		£50

WHITE WINE

Dry and Fresh

Academia de los Nocturnos Macabeo (Utiel Requena, ES, '18) Clean, crisp apple v	£5	£20
False Bay Chenin Blanc (Coastal Region, ZA, '18) Ripe apple and citrus v o		£20
Adega de Moncao, Vinho Verde (Vinho Verde, PT, '18) Zesty, lemony with a light spritz		£21
Domaine des Lauriers Picpoul de Pinet (Languedoc, FR, '18) Fresh, light with a sea salt tang v	£5.5	£21
Domaine des Génaudières Muscadet Coteaux de la Loire (Loire, FR, '18) Bone dry, pure, mineral v		£22
Guy Allion Sauvignon Blanc (Touraine, Loire, FR, '18) Cut grass, aromatic, quenching v		£22
Cincinato Bellone “Castore” (Lazio, IT, '18) Apple, fennel, walnut v		£22
Domaine de Nerleux Saumur Blanc (Loire, FR, '18) Green apple and citrus v		£23
Terras Gauda Albarino “Trisquel” (Rias Baixas, ES, '18) Pithy, waxy citrus v		£23

Aromatic & Textured

Semeli Feast Moschofilero (Arcadia, GR, '18) Floral, aromatic, lively v	£6	£22
Saladini Pilastris Falerio (Marche, IT, '18) Red apple, pear, fennel v o	£5.5	£21
Chateau Guibon Blanc (Entre-Deux-Mers, Bordeaux, FR, '17) Tropical fruit and zesty acidity		£22
Argillae Orvietto (Umbria, IT, '16) Orchard apple and savoury walnut v		£22
Ariousios Greek Islands Assyrtiko (Chios, GR, '17) Lemon, sea salt, olive v		£23
Bodvin Furmint (Tokaj, HU, '16) Baked quince and spice		£23
Fio Ratzelhaft Riesling Trocken (Mosel, DE, '15) Dancing, stone fruit v		£28
Inama Soave Classico “Campo dei Tovi” (Veneto, IT, '17) Crushed almond, delicate and savoury v		£28
Domaine Weinbach Gentil (Alsace, FR, '17) Smoky peach, floral and pure o		£35

Rich and Round

Terra Firma Catarrato (Sicily, IT, '17) Tangerine, ripe, perky v		£21
Grillo Grillo (Sicily, IT, '18) Roast lemon, sapid v o	£6	£22
Quinta da Maias Branco (Dao, PT, '17) Nutty, broad, lifted v		£23
Vignoble Guillaume Chardonnay (Franche-Comté, FR, '17) Fresh, fruity, apricot and peach		£25
Domaine Galevan Cotes Du Rone Blanc “Libre Expression” (Rhône, FR, '17) Smoky, fresh, lime peel v o		£25
Domaine du Vieux Collège Bourgogne Blanc “les Longues Pièces” (Burgundy, FR, '17) Yellow apples, hawthorn v o		£28
Domaine du Vieux Collège Marsannay Blanc “les Vignes Marie” (Burgundy, FR, '16) Yellow apple, cream v o		£35
Chateau la Louviere (Bordeaux, FR, '06) Satsuma, grapefruit and toast v		£35

ORANGE WINE

Baglio Bianco (Sicily, IT, '18) Bone dry, russet apple v		£25
Gvino Rkatsiteli (Kakheti, GE, '16) Floral, nutty, honeysuckle		£30

ROSÉ WINE

Domaine des Lauriers Cuvée Paredaux (Languedoc, FR, '18) Fresh and fruity v	£5	£20
Astraly Touraine Noble Joué (Loire, FR, '18) Eton Mess, strawberries and cream v		£21
Rimo de Rimauresq (Provence, FR, '18) Delicate, bone dry, a touch of spice v		£23
Domaine du Vieux Collège Marsannay (Burgundy, FR, '17) Fresh, cranberry, mineral v o		£28

RED WINE

glass | bottle

Light and Juicy

Academia de los Nocturnos Bobal (Utiel Requena, ES, '18) Creamy blackberry, raspberry, fruit-driven v	£5 £20
Zagreus St Dimitar Syrah (Thracian Valley, BG, '17) Ripe fruit, cassis, black pepper v o	£5.5 £21
Uggiano Chianti (Tuscany, IT, '18) Tangy, savoury tomato, red fruit	£21
Domaine Piron Beaujolais Villages (Beaujolais, FR, '17) Tangy red cherries v	£23
Quinta do Correio (Dao, PT, '16) Bright, red fruit, charm v	£23
Domaine de Nerleux Saumur Champigny (Loire, FR, '17) Raspberry, leafy freshness, black pepper v	£25
Thymiopoulos Jeunes Vignes de Xinomavro (Naoussa, GR, '17) Strawberry perfume with silky tannins v o	£25
Vignoble Guillaume Pinot Noir (Franche-Comté, FR, '16) Lithe, red fruit and a hint of blood	£25
Marco Porello Langhe Nebbiolo (Piedmont, IT, '17) Juicy sweet strawberry v	£25
Domaine Piron Morgon Grand Cras (Beaujolais, FR, '17) Bitter cherry, orange peel, game v	£25

Savoury and Structured

Le Salare Montepulciano d'Abruzzo (Abruzzo, IT, '18) Black fruit, gentle spice, bouncy v	£5.5 £21
False Bay Syrah (Coastal Region, ZA, '17) Smoky, old school, ripe tannins v	£21
Saladini Pilastris Rosso Piceno (Marche, IT, '17) Dark cherries, almonds, meaty v o	£21
Domaine Galévan Puy St Martin (Rhône, FR, '17) Garrigue, rosemary and black olive v o	£6 £22
Chateau Guibon (Bordeaux, FR, '15) Sapid, fruity, structured	£22
Cincinatto Nero Buono Polluce (Lazio, IT, '17) Robust, black olive, herbs v	£22
Niepoort Drink Me (Douro, PT, '17) Red cherries and spicy pepper	£23
Domaine du Vieux College Bourgogne Rouge "les Champs Foreys" (Burgundy, FR, '17) Raspberry, smoke v o	£28
Terre di Talamo Morellino di Scansano (Tuscany, IT, '13) Charming baked berries and sweet cherry v	£28
Vignoble Guillaume Pinot Noir Vieilles Vignes (Franche-Comté, FR, '15) Velvety, dark fruit v	£30
Chateau Barbe Blanche Cuvée Henri IV (Lussac St Emilion, Bordeaux, FR, '12) Decadent chocolate and deep cassis	£30
Chateau de Rochemorin (Bordeaux, FR, '12) Classic, ripe red fruit, peppery	£30
Domaine du Vieux College Marsannay "les Récilles" (Burgundy, FR, '16) Refined, berry fruit and silky tannins v o	£35
Vignoble Guillaume Pinot Noir Collection Reservée (Franche-Comté, FR, '13) Great value for Burgundy lovers v	£40

Bold and Spicy

Terra Firma Nero d'Avola (Sicily, IT, '18) Spicy, deep and hearty v	£21
Domaine Castan Cotes du Rhone (Southern Rhône, FR, '16) Dark fruit, with a touch of liquorice v	£21
Vina Marro Vendimia Seleccionada (Rioja, ES, '17) Blueberry, vanilla, coconut, chocolate v	£6 £22
I Pastini Primitivo "Macrame" (Puglia, IT, '16) Rich, baked fruit and warm spice v	£22
Corte dei Papi Cesanese del Piglio (Lazio, IT, '18) Black cherry, chestnut, earthy	£23
Domaine la Ligiere Cotes-du-Rhone (Rhône, FR, '16) Cherry fruit and warm pepper v o	£23
Bodegas el Porvenir Amauta Absoluto Malbec (Salta, AR, '18) Mouthfilling, soft, ripe blackberry v	£23
Vina Marro Reserva (Rioja, ES, '13) Opulent, creamy, full fruited v	£25
Valpiculata Puertas Novas (Toro, ES, '12) Full-blooded, black fruit, spicy v	£25
Daniel Ramos Garnacha El Berrakin (Gredos, ES, '18) Jammy red fruit and sweet spice v	£26
Domaine des Pierres Seches Syrah (Rhône, FR, '16) Cassis, black pepper, succulent v	£26
Domaine la Ligiere Vacqueyras (Rhône, FR, '17) Supple, rounded, olive and cherry v o	£28
Galevan Chateauneuf-du-Pape (Rhône, FR, '15) Hedonistic, sweet tobacco, dark cherry and spice v o	£50

SPECIAL WINE BY THE GLASS

every weekend

See the board for more info

SWEET / PORT / SHERRY

Samos Vin Doux (Samos, GR, '17) Apricot, vibrant and fruity v	375ml	£15
Niepoort Ruby Dum (Port, PT, NV) Plums and cherries with a dab of spice	375ml	£16
Valdespino Deliciosa Manzanilla (Sherry, ES, NV) Sea spray and camomile v	375ml	£17

v – vegan friendly / **o** – organic