

## S O F T D R I N K S

Apple & Sorrel Juice £5 / Yuzu-ade £4.5 / Strawberry & Kaffir Lime Spritz £4.5

## C O C K T A I L S

Violet Pisco Sour £8  
*Twist on a classic with Violet Liqueur*

Rosemary Mule £8  
*Gin with a ginger kick*

Watermelon Summer Cooler £8  
*Watermelon & spiced rum*

Elderflower & Cucumber Martini £8  
*With St-Germain & Hendrick's Gin*

Mai Tai Sour £8  
*Over-proof rum, sweet & sour*

Rhubarb & Orange Gin & Tonic £8  
*With Little Bird Gin*

## W I N E S

*Wines are served by Glass (12.5 cl) / Half (37.5 cl) / Bottle (75 cl)*

## C R I S P & F R E S H

*Refreshingly crisp whites & lighter fruity reds for perfect summer drinking*

### W H I T E

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### R E D

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Huber, Grüner, Niederösterreich 2014 £5 / £15 / £30  
*Crisp, peachy & radishy - served on tap*

Vini Stocco, Refosco, Friuli 2015 £4.5 / £13 / £26  
*Strawberries & white pepper - served on tap*

Altenkirch, Grauschiefer, Rheingau 2014 £37  
*Powerful dry, lemon wax Riesling*

Sokol Blosser, Evolution, Oregon MV £38  
*A little bit of everything equals pure sunshine*

Feudo Antico, Pecorino, Abruzzo 2016 £7 / £22 / £45  
*Crisp, waxy lemon & bitter almonds*

Preisinger, Zweigelt, Kieselstein 2015 £6.5 / £20 / £40  
*Dark & earthy but with refreshing acidity*

Wenzel, Unfiltriert, Burgenland 2016 £9 / £27 / £55  
*Dry Furmint giving yellow fruits & citrus*

Naudin-Ferrand, 'Orchis', Beaune £13 / £39 / £70  
*Ripe bramble & smokey cherries*

## F R U I T - F O R W A R D

*A touch more body with powerful, fruit-led palates. These wines are built to please*

### W H I T E

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### R E D

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Vale do Homem, Loureiro, Braga 2016 £5 / £15 / £30  
*Super fresh rock melon & white florals*

Capçanes, Mas Donis, Montsant 2016 £4.5 / £14 / £28  
*Plums, black pepper & velvet-y tannins*

Valfaccenda, Arneis, Roero 2015 £48  
*Fresh, clean, appley & great with food*

Luzzano, Umoro Nero, Oltrepò Pavese 2015 £35  
*Super juicy Italian Pinot Noir*

Eric Nicolas, 'Rosiers', Jasnières 2014 £10 / £30 / £60  
*Old school Loire Valley Chenin, nutty & wooly*

Chalmers, Montevicchio, Victoria 2015 £6 / £19 / £38  
*A deliciously juicy Oz/Italian blend - served on tap*

Grappin, Savigny-lès-Beaune 2016 £11 / £33 / £66  
*Intensely fruited Burgundian Chard. - served on tap*

Rectorie, Montagne, Collioure 2013 £13 / £39 / £70  
*Blackcurrant & garrigue with chalky tannin*

## B I G & F U L L

*The power-houses, intense, full-fruited, with depth & some serious bang-for-buck*

### W H I T E

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### R E D

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Pesquie, 'Blanc', Ventoux 2014 £5.5 / £16.5 / £33  
*Sweet stone-fruits & spice - served on tap*

M. de Zearra, Crianza, Rioja 2010 £33  
*Generous red fruits & cocoa*

Buil Y Giné, Joan Giné, Priorat 2015 £7 / £21 / £42  
*Rich, cooked apricots & spice*

Pesquie, Quintessence, Ventoux 2014 £7 / £21 / £42  
*Dark black fruits, earth & tannin - served on tap*

Stella Bella, Chardonnay, Margaret River 2015 £58  
*Nectarine, peach, smoke & biscuits*

Montirius, Clos, Vacqueyras 2012 £9.5 / £28 / £56  
*Black cherries & velvet tannin*

Au Bon Climat, Wild Boy, Cali. 2015 £13 / £39 / £70  
*Utterly delicious American Chardonnay*

Occams Razor, Shiraz, Heathcote 2013 £15 / £45 / £80  
*Seriously plush with leather & earth*

## S W E E T & D I G E S T I F

Moscato £6.5 / Ch. Filhot '09 Sauternes £10 / Cazottes Poire Williams £9 / Auchentochan Scotch £6

*Please ask to see our 'Single Bottle List' of special and rare wines*