

BEER & SOFT DRINKS

Apple & Sorrel £4.5 / Yuzu-ade £4.5 / Strawberry and Kaffir Lime Spritz £4.5 / '1936' Lager (28.5cl) £3.5

COCKTAILS

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

Rosemary Mule £8
Gin with a ginger kick

English Rose Martini £8
Vodka, lychee, rose water

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

WINES

A selection of bottles & kegs that really excite us. From the iconic, to the bizarre & everything in between

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

W H I T E

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O N - T A P

Maison Coquard, White Blend 2015 £4.5 / £13 / £26
Sauvignon & friends

WK Huber, Gruner Veltliner 2014 £5 / £15 / £30
Crisp, peachy & radishy

Ch. Pesquie, Terrasses Blanc 2014 £5.5 / £16.5 / £33
Sweet stone-fruits & spice

Schneider, Weißburgunder, Pfalz 2015 £6 / £18 / £36
Aromatic citrus & apples

T R A D I T I O N A L

Vale do Homem, Loureiro 2015 £5 / £15 / £30
Super fresh rock melon & white florals

Weszeli, Gruner Veltliner 2014 £7 / £20 / £40
Rich & clean Gruner from a rising star

Valfaccenda, Arneis, Roero 2015 £8 / £24 / £48
Fresh, clean, appley & great with food

Graci, Etna Bianco, Sicilia 2015 £55
Crisp volcanic white blend

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

A B I T D I F F E R E N T

Buil Y Giné, Joan Giné, Priorat 2014 £7 / £21 / £42
Rich, cooked apricots & spice

Welitsch, Vom Opok, Morillon 2013 £47
Incredibly pure Chardonnay

Tom Shobbrook, Giallo, Adelaide 2015 £12 / £36 / £65
Deliciously intense & fruity

López de Heredia, Tondonia Reserva, Rioja 2003 £69
Oily lanolin, coconut & baked peaches

R E D

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O N - T A P

Vini Stocco, Refosco 2015 £4.5 / £13 / £26
Strawberries & white pepper

Grappin, Beaujolais Nature 2016 £6 / £18 / £36
Beaujolais with a wild side

Chalmers, Montevecchio Rosso 2015 £6.5 / £19 / £38
A deliciously juicy Oz/Italian blend

Ch. Pesquie, Quintessence, Ventoux 2014 £7 / £21 / £42
Dark black fruits, earth & tannin

T R A D I T I O N A L

Mas Donis, Negre, Montsant 2015 £4.5 / £14 / £28
Plums, black pepper & velvet-y tannins

Preisinger, Zweigelt, Kieselstein 2015 £40
Dark & earthy but with refreshing acidity

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

Bachelet, ^{1er Cru} Derriere, St Aubin 2013 £11 / £36 / £60
Fresh & approachable, delicious Pinot Noir

Chateau Potensac, Médoc 2002 £14 / £42 / £75
Beautifully aged Bordeaux, cedar & pencil shavings

A B I T D I F F E R E N T

Sokol Blosser, Evolution, Oregon MV £6 / £19 / £38
A little bit of everything equals pure sunshine

Dom. Rectorie, Côte Montagne 2013 £13 / £39 / £70
Blackcurrant & garrigue with chalky tannin

R O S É

Dom. Triennes, Provence 2015 £5 / £15 / £30
Classicy elegant Provencal rosé

F O R T I F I E D

Equipo Navazos, I Think, Manzanilla £5.5 / £25

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