

S O F T D R I N K S

Apple & Sorrel Juice £5 / Yuzu-ade £4.5

C O C K T A I L S

Violet Pisco Sour £8
Twist on a classic with violet liqueur

Spiced Rum Cooler £8
With lemongrass & ginger beer

Beetroot Daiquiri £8
A classic with infused rum

Apricot Old Fashioned £8
Apricot jam, bourbon & bitters

Basil Gin Sour £8
With infused gin & nutmeg

Elderflower & Cucumber G&T £8
With Hendrick's & St. Germain

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 £38
Powerful dry, lemon wax Riesling

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

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

Sokol Blosser, Evolution, Oregon MV £44
A little bit of everything equals pure sunshine

Valfaccenda, Arneis, Roero 2016 £8 / £24 / £48
Crisp as a granny-smith apple

N. Ferrand, 'Myosotis', Haut Nuits 2013 £15 / £45 / £85
Smudgy red cherry & clay

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 £30
Super fresh rock melon & white florals

Ch. de Luze, Medoc 2015 £5 / £14 / £28
Delicious & dark fruited - served on tap

Jack, Chardonnay, Monterey 2015 £7 / £20 / £40
Full ripe guava & stone fruits - served on tap

Texier, Chat Fou, Côtes Rhône 2015 £6.5 / £19 / £37
Dark earth, purple fruits & soft tannin

Moric / Hommona, NR1, Tokaj 2014 £58
A dry take on a Hungarian classic

Olek Bondonio, Barbera d'Alba 2016 £11 / £33 / £65
Stewed raspberries & sweet bramble

Eric Nicolas, 'Rosiers', Jasnières 2015 £10 / £30 / £60
Old school Loire Valley Chenin, nutty & wooly

Rectorie, Montagne, Collioure 2014 £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

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

Buil Y Giné, Joan Giné, Priorat 2016 £7 / £22 / £45
Rich, cooked apricots & spice

Ivo Varbanov, Mavrud, Harmanli 2014 £6 / £18 / £35
Juicy dark fruits & peppercorn

Johannes Zillinger, Revolution, Weinvertel NV £47
Stone fruit, brioche & christmas spices

Pesquie, Quintessence, Ventoux 2014 £7 / £20 / £40
Dark black fruits, earth & tannin - served on tap

Au Bon Climat, Wild Boy, Cali. 2016 £12 / £34 / £67
Utterly delicious American Chardonnay

El Mozo, 'malaspiedras', Rioja 2016 £47
Tonnes of silky black fruit

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 / House-Made Limoncello £5

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