

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 <i>Twist on a classic with violet liqueur</i>	Spiced Rum Cooler £8 <i>With lemongrass &amp; ginger beer</i>	Beetroot Daiquiri £8 <i>A classic with infused rum</i>
Blood Orange Americano £8 <i>With Campari, orange liqueur &amp; soda</i>	Basil Gin Sour £8 <i>With infused gin</i>	Elderflower & Cucumber G&T £8 <i>With Hendrick's &amp; St. Germain</i>

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*

W H I T E

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Seailles, Presto, Cotes Gascogne 2016 £4 / £12 / £24 <i>Sauvignon nose &amp; super textural palate - served on tap</i>	Vini Stocco, Refosco, Friuli 2015 £4.5 / £13 / £26 <i>Strawberries &amp; white pepper - served on tap</i>
Altenkirch, Grauschiefer, Rheingau 2014 £38 <i>Powerful dry, lemon wax Riesling</i>	Dom. de la Couvette, Beaujolais Villages 2015 £36 <i>Sweet maraschino cherry &amp; red earth</i>
Feudo Antico, Pecorino, Abruzzo 2016 £7 / £22 / £45 <i>Crisp, waxy lemon &amp; bitter almonds</i>	Preisinger, Zweigelt, Kieselstein 2015 £6.5 / £20 / £40 <i>Dark &amp; earthy but with refreshing acidity</i>
Valfaccenda, Arneis, Roero 2016 £8 / £24 / £48 <i>Granny-smith apples &amp; oyster shell mineral</i>	N. Ferrand, 'Myosotis', Haut Nuits 2013 £15 / £45 / £85 <i>Smudgy red cherry &amp; clay</i>

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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Pesquie, 'Blanc', Ventoux 2014 £5.5 / £16.5 / £33 <i>Sweet stone-fruits &amp; spice - served on tap</i>	Ch. de Luze, Medoc, Bordeaux 2015 £5 / £14 / £28 <i>Delicious &amp; ripe - served on tap</i>
Celler Roure, Cullerot, Valencia 2016 £6 / £18 / £36 <i>Peach-iced-tea nose with grapefruit freshness</i>	Texier, Chat Fou, Côtes Rhône 2015 £6.5 / £19 / £37 <i>Dark earth, purple fruits &amp; soft tannin</i>
Bonneliere, Perruchers, Saumur 2015 £8 / £24 / £47 <i>Lanolin &amp; rich apricots</i>	Riecine, Chianti Classico 2015 £55 <i>Spice, dried cherries &amp; chocolate</i>
Moric / Hommona, NR1, Tokaj 2014 £58 <i>A dry take on a Hungarian classic</i>	Olek Bondonio, Barbera d'Alba 2016 £11 / £33 / £65 <i>Stewed raspberries &amp; sweet bramble</i>

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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Jack, Chardonnay, Monterey 2015 £7 / £20 / £40 <i>Full ripe guava &amp; stone fruits - served on tap</i>	Capçanes, Mas Donis, Montsant 2016 £4.5 / £14 / £28 <i>Plums, black pepper &amp; velvet-y tannins</i>
Johannes Zillinger, Revolution, Weinvertel NV £47 <i>Stone fruit, white florals &amp; brioche</i>	Ivo Varbanov, Mavrud, Harmanli 2014 £6 / £18 / £35 <i>Juicy dark fruits &amp; peppercorn</i>
Lopez Heredia, Gravonia, Rioja 2007 £9.5 / £28 / £55 <i>Oily coconut &amp; ripe apricot</i>	Pesquie, Quintessence, Ventoux 2014 £7 / £20 / £40 <i>Dark black fruits, earth &amp; tannin - served on tap</i>
Au Bon Climat, Wild Boy, Cali. 2016 £12 / £34 / £67 <i>Utterly delicious American Chardonnay</i>	El Mozo, 'malaspiedras', Rioja 2016 £47 <i>Tonnes of silky black fruit</i>

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

Moscato £6.5 / Ch. Filhot '09 Sauternes £10 / Cazottes Poire Williams £11 / House-Made Limoncello £5

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