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THE DRINKS LIST

We also store a very special selection of bottles at our sister restaurant Portland (just a quick skip around the corner). Please ask to see the current list.

W H I L E Y O U B R O W S E

F I Z Z

Raventós i Blanc , Blanc de Blancs, Catalunya 2016 <i>Serious quality from the Cava region</i>	£9 £49
Krásná Hora , Blanc de Noir, Czech Republic 2016 <i>Natural Sekt made in traditonal method</i>	£59
Marie Demets , Brut, Aube NV <i>Excellent grower Champagne</i>	£12 £60

B E E R

Braybrooke , Keller Lager -33cl	£5
Orbit Brewery , Nico Kölsch Lager - 33cl	£5
Howling Hops , Passionfruit Gose - 33cl	£6

A P E R I T I F

Equipo Navazos , 'i Think' Manzanilla	£5 £25
Bloody Mary	£9
Negroni	£9

COCKTAILS

GIN & TONICS

Elderflower & Cucumber £9

Hendrick's Gin | *Great Britain*

Saint Germain & topped with elderflower tonic.

Rhubarb & Apricot £10

Monkey 47 Gin | *Germany*

Rhubarb bitters, apricot liquor, star anise & topped with Fever Tree tonic.

Orange, Lime & Mint £8

Gin Mare | *Spain*

Muddled with fresh mint & topped with Mediterranean tonic.

Perfect Serve £9

Sipsmith London Dry Gin | *Great Britain*

Muddled with fresh lime & topped with Fever Tree tonic.

CLASSICS WITH A TWIST

Violet Pisco Sour £9

Aba Pisco | *Chile*

Shaken with violet liquor, lemon & egg white.

Jalapeño Margarita £8

Aqua Riva Tequila | *Mexico*

Jalapeño infused Tequila with orange liquor & citrus.

Lychee Martini £9

Sipsmith Sipping Vodka | *Great Britain*

Stirred over ice with lychee liquor.

Chocolate Manhattan £9

Rittenhouse Rye | *USA*

Antica Formula vermouth & white chocolate liquor.

COCKTAILS

D E S S E R T S

Almond Espresso Martini

£9

Sipsmith Sipping Vodka | *Great Britain*

Amaretti infused vodka shaken with house-made coffee liquor.

Espresso Martini

£9

Sipsmith Sipping Vodka | *Great Britain*

Shaken with Mozart vanilla liquor & house-made coffee liquor.

L A R G E R C O C K T A I L S (T O S H A R E)

Elderflower & Apple Fizz

£16

Saint Germain | *France*

Fresh mint & apple juice topped with white wine & soda. - Serves 2

WHITE WINE

Available in 125ml / 375ml / 750ml

- 2017 **Dom. Séailles, 'Presto'** - from keg £4 | £12 | £24
France, Gascony | *Sauvignon Blanc & Gris*
A stunning combination of citrus & herbs with more weight & texture on the palate. From a trailblazer of organic viticulture.
- 2017 **Celler del Roure, 'Cullerot'** £7 | £19 | £36
Spain, Valencia | *White Blend*
From a centuries old cellar, this blend of autochthonous grapes produces sweet peach aromas that balance against refreshing grapefruit pith bitterness.
- 2016 **Sybille Kuntz Qba Trocken** £7 | £20 | £39
Germany, Mosel | *Riesling*
Delicate tropical fruits & honeysuckle with the slightest hint of sweetness kept in check by a stunning, laser line of lemon-fresh acidity.
- 2017 **Le Grappin, 'On Skins'** - from keg £7 | £21 | £40
France, Burgundy | *Aligoté*
Although we wouldn't call this an orange wine, a little extra time on skins adds textural weight to balance Aligoté's inherent green-apple freshness.
- 2017 **Feudo Montoni, Vigna del Masso** Sicilia DOC £8 | £22 | £44
Italy, Sicily | *Catarratto*
Lemon & grapefruit peel with white flowers & a bracingly dry, salty finish. From high-altitude vineyard's near the island's central point.
- 2016 **Jean-Baptiste Souillard Vin de France** £9 | £26 | £50
France, Rhône Valley | *Roussane*
A wonderful balance of ripe yellow melon & nashi pear with almonds & just the right amount of freshness.
- 2014 **Jaroslav Osička** £9 | £25 | £50
Czech Republic, Moravia | *Pinot Gris*
A more pungent take on this often under-utilised grape. Sweet spice, golden fruits & pepper with subtle oxidative handling lending apple skins & flesh.
- 2017 **Au Bon Climat Santa Barbara** AVA £12 | £35 | £67
USA, California | *Chardonnay*
Wunderkind turned wine-making legend Jim Clendenen tows a perfect line between Burgundian & American influences. Utterly delicious & refined.
- 2013 **Le Soula Côtes Catalanes** IGP £13 | £37 | £73
France, Roussillon | *Vermentino, Sauvignon Blanc & more*
One of France's most exciting white wines. Fresh fennel, wild herbs & smoke with pretty orchard fruits, lemon peel & beeswax.

RED WINE

Available in 125ml / 375ml / 750ml

- 2017 **Ca' Lustra, 'Vin Naturo #12'** - from keg £4.5 | £13 | £26
Italy, Tuscany | *Refosco & Cabernet Franc*
Earthy black fruits & pepper with lovely, ripe plum-skin tannins & Cab-Franc's characteristic green pepper & juice. A delicious if unusual combination.
- 2016 **Viña Ilusión, Joven** - from keg £4.5 | £14 | £28
Spain, Rioja | *Tempranillo, Garnacha & Graciano*
Super juicy red-berry fruits with delicate plum skin tannins & dry earth. Fills that 'medium bodied' red wine category whilst offering so much more.
- 2017 **El Mozo, 'Herrigoia'** £6 | £18 | £35
Spain, Rioja Alavesa | *Tempranillo, Viura & Malvasia*
A bright & juicy Rioja without any influence of oak. Crunchy red cherries & currants with fresh floral notes.
- 2016 **Claus Preisinger, 'Kieselstein' Neusiedlersee** £7.5 | £21 | £40
Austria, Burgenland | *Zweigelt*
A fantastic marriage of dark, earthy, spiced fruit & crunchy acidity. Give this wine a few minutes to breathe & it will really blossom.
- M.V **Peter Korab, 'Karmazin Three Vintages'** £9 | £28 | £55
Czech Republic, Moravia | *Blaufrankish*
Sour black cherry fruits with white & black pepper spice. A dark, brooding wine with hints of earth & coffee alongside crunchy acidity.
- 2017 **Oriol Artigas, 'El Rumbero'** £10 | £28 | £55
Spain, Cataluña | *Syrah, Merlot, Garnatxa & Sumoll*
A juicy, ferrous, funky black-cherry fruit-bomb with added plum & earth on the palate. Grape skin tannins & crunch give structure.
- 2016 **Olek Bondonio Barbera d'Alba DOC** £12 | £34 | £65
Italy, Piedmont | *Barbera*
Dark & earthy with inky purple violets alongside a vivid line of food-friendly acidity & chalk.
- 2013 **Flores Legere, 'Atractylis' Calatayud DO** £12 | £34 | £67
Spain, Aragón | *Syrah*
Black earth & sweet berries give way to intense cracked pepper & juice with a flourish of fresh purple fruits & crunch. A wine with some serious heft!
- 2016 **Kelley Fox, 'Ahurani' McMinnville A.V.A.** £16 | £47 | £93
USA, Oregon | *Pinot Noir*
A special barrel selection from Kelley's Momtazi vineyard. This is powerhouse Pinot with sap, herb & bright, ripe juicy fruit.

AFTER DINNER

S W E E T

2016 **Ca' d'Gal, 'Lumine'** Moscato d'Asti DOCG £6 | £30
Italy, Piedmont | *Moscato*

Forget the sickly, syrup-y stuff from the supermarket. This is proper, delicate, white-floral Moscato. Yes, it's sweet, but with an ethereal lightness of touch.

2010 **Chateau Filhot** Sauternes AOC - *half bottle* £10 | £45
France, Bordeaux | *Semillon, Sauvignon Blanc & Muscadelle*

A solid representation of all that is good about one of the greatest of sweet wine appellations. Honeyed, with rich spice, quince & apricot.

S T I C K Y

2012 **Quinta da Romaneira** Late Bottled Vintage Port £6 | £60

Made with traditional foot crushing & completely unfiltered. Full of ripe dark fruit & spices. A great pair to cheese or chocolate.

S T R O N G

2016 **Cazzotes, Goutte de Poire** £11
France, Gaillac | *Williams Pears*

In the world of eaux de vie, no-one comes close to Laurent Cazzotes' distillations. The most pure, fresh, crisp pear flavours against fiery spirit.