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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

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

#### B E E R

<b>Mahrs Bräu</b> , Pils - 33cl	£5
<b>The Five Points Brewing</b> , Railway Porter - 33cl	£5
<b>Redchurch</b> , Table Sour - 33cl	£5

#### A P E R I T I F

<b>Equipo Navazos</b> , 'i Think' Manzanilla	£5   £25
<b>Bloody Mary</b>	£9
<b>Negroni</b>	£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.

## 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 **The Hermit Ram** **£7 | £21 | £42**  
New Zealand, Canterbury | *Sauvignon Blanc*  
Kiwi Sauvignon like you've never seen it! Fermented on skins, this wine gains extra grip & texture over ripe nectarines, fresh herbs & lemon rind.
- 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 a high-altitude vineyard 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 Osíčka** **£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 **Château Pesquié, 'Le Paradou'** - from keg **£4 | £12 | £23**  
France, Rhône Valley | *Grenache*  
Made with grapes sourced from France's sunny southern coast. A dark dense, purple plum & black cherry wine with rich spices & bramble.
- 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 **Olivier Morin, 'Circonstance'** Bourgogne AOC - from keg **£6 | £19 | £37**  
France, Burgundy | *Pinot Noir*  
Bright, ripe red-fruit Pinot with real crunch & verve. Hints of pepper & earthy spice but this one's more about juicy ripe intensity.
- 2016 **Claus Preisinger, 'Kieselstein'** Neusiedlersee **£7 | £20 | £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.
- 2015 **Cossetti, 'la Vigna Vecchia'** Barbera d'Asti DOCG **£7 | £22 | £44**  
Italy, Piemonte | *Barbera*  
A fantastic take on this oft-overlooked variety. Forest floor & chocolate notes marry to black cherries & purple flowers. Medium bodied with great fruit.
- 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.
- 2015 **Château Soussans** Margaux **£11 | £32 | £64**  
France, Bordeaux | *Cabernet Sauvignon & Merlot*  
A 50/50 blend bringing both structure & weight to the mix. Dark red & black fruits with earthy chocolate notes, leather & classy polish.
- 2014 **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 Montazi 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.