

*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.*

## THE DRINKS LIST

### W H I L E   Y O U   B R O W S E

#### F I Z Z

<b>Dominio de Tharsys</b> , Brut Nature, Cava <i>Citrus fresh with crisp green apple</i>	£6   £31
<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>Burning Sky</b> , Saison Provision - 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.

## 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 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 **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 **Du Grappin Beaujolais Nouveau AOC** - chilled from keg £5 | £15 | £30  
France, Beaujolais | *Gamay*  
Bright, fresh, red-cherry crisp with touches of sweet fruit & funk. From Australian born macro-négociants Andrew & Emma Nielsen.
- 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 | £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 & classly 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 Momtazi vineyard. This is powerhouse Pinot with sap, herb & bright, ripe juicy fruit.

# WINEMAKER PAGE

## ORIOI ARTIGAS' Allela, Catalonia, Spain

Oriol Artigas is one of the most exciting natural winemakers in Spain with a mission to “cultivate the vineyards in the most natural & least interventionist way possible” allowing the grapes to express a true intensity and sense of place.

- 2017 **Oriol Artigas, ‘La Bella’** £79  
Catalonia | *Pansa Blanca*  
Eleven days on skins, bottled without filtration or added sulphites. Floral, aromatic & crisp with silky texture. Think tangerines & ripe lemon skins.
- 2017 **Oriol Artigas, ‘Can Perdiu’** £69  
Catalonia | *Beier*  
72-year-old vines. Whole bunch ferment followed by ten months on lees. Fresh & more floral than fruity with crushed violets, minerality & depth.

## FANNY SABRE Cote de Beaune, Burgundy, France

After the death of her father, Fanny left her studies to take on the family vineyard, radically changing the domaine from more commercial viticultural practices to a gentler, organic approach resulting in wines of pure elegance & freshness.

- 2015 **Fanny Sabre, Bourgogne Blanc** £67  
Burgundy | *Chardonnay*  
Hand harvested, cold maceration with twelve months ageing in old oak. Dry, ripe apricots & mango. Lemon peel tart but with balanced by creamy texture.
- 2015 **Fanny Sabre, Savigny-Les-Beaune** £91  
Burgundy | *Pinot Noir*  
Stainless steel ferment followed by up to eighteen months in oak. Gentle tannins, velvet notes & cranberries. Mineral & lively.

## POPULIS WINES Mendocino County, California, USA

A group of friends with one goal: “bring the wine to the people” by creating approachable & high-quality wines using organically treated grapes sourced from conscientious growers & made with as little human intervention as possible “just straight fermented juice”.

- 2016 **Populis Wines, ‘Reversée’** £52  
Mendocino County | *Carignan*  
Whole bunch ferment with no added ingredients, no filtering, extremely low sulphites. To be consumed young & best chilled. Very drinkable, crisp & juicy.

## AFTER DINNER

### S W E E T

- 2016 **Ca' d'Gal, 'Lumine'** Moscato d'Asti DOCG £7 | £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.
- NV **Feudo Montoni, Passito Rosso** - *half bottle* £15 | £71  
Italy, Sicily | *Nero d'Avola & Perricone*  
Made in the traditional method of sun-drying grapes to intensify their sweetness & flavour. Maraschino cherry with dark chocolate, cigar & sweet spice.

### 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.

### C O C K T A I L 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.