



# 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.

## 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 **AA Badenhorst, 'Secateurs White'**, - from keg £4.5 | £13.5 | £27  
South Africa, Swartland | *Chenin Blanc*  
From a centuries old cellar, this blend of autochthonous grapes produces sweet peach aromas that balance against refreshing grapefruit pith bitterness.
- 2017 **Márcio Lopes, 'Pequenos Rebentos'** £5 | £16 | £34  
Portugal, Vinho Verde | Loureiro  
A fresh, vibrant Summer wine packed with refreshing citrus & lemon verbena character with a clean, saline mineral finish.
- 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.
- 2017 **Rosi Schuster, 'Aus den Dörfen'** £8 | £24 | £48  
Austria, Burgenland | *Grüner Veltliner & Gemischter Satz*  
Pure electricity with bright, crisp apple & tart apricot skins. Diamond-like focus & minerality backed by a creamy mid-palate & fresh herbs.
- 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 **AA Badenhorst, 'Secateurs Red'**- from keg **£4.5 | £13.5 | £27**  
South Africa, Swartland | *Shiraz*  
Well & truly earning the Shiraz "badge" with rich red fruits & a fuller midpalate than it's Rhône valley counter-parts.
- 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.
- 2016 **Daniel Landi, 'Las Uvas de la Ira'** **£11 | £32 | £64**  
Spain, Castilla y Leon | *Garnacha*  
An elegant rendition made from older vines. Savoury with lifted red fruits & sweet spice balanced by lovely chalky tannins.
- 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!
- 2015 **Fanny Sabre, Beaune** **£15 | £46 | £91**  
France, Burgundy | *Pinot Noir*  
Gentle, velvet tannins with cranberries & lively acidity. A mineral, elegant wine from a star of the movement towards more sustainable viticulture.

# 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.

## 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

- 2018 **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.