

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

- 2018 **Ca'Lustra, 'Bianco'**- from keg £4 | £12 | £24
Italy, Veneto | *Garganega, Pinot Bianco, Moscato*
Ripe pears & apricots with pretty floral tones. A delicious, bright, summertime wine.
- 2017 **AA Badenhorst, 'Secateurs White'**, - from keg £5 | £14 | £27
South Africa, Swartland | *Chenin Blanc*
Rich, ripe, stone fruit Chenin that speaks of warm climate. There's some balancing acidity here but this is an exuberant & rumbunctious wine.
- 2017 **Márcio Lopes, 'Pequenos Rebentos'** £6 | £17 | £34
Portugal, Vinho Verde | *Loureiro*
A fresh, vibrant Summer wine packed with refreshing citrus & lemon verbena character with a clean, saline mineral finish.
- 2017 **Westwell, 'Amphora skin contact'** £7 | £20 | £39
Kent, England | *Ortega*
Fermented and aged on skin in custom built terracotta amphora. This wine has honey notes with bitter leaf elements over Ortega's typically peach fruits & spice. A trail-blazing wine unlike anything else this country is producing.
- 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 **Rita & Rudolf Trossen, Silbermond Feinherb** £9 | £28 | £55
Germany, Mosel | *Riesling*
Sweet fruited apricots verging on off-dry but balanced by fine, lemon & grape fruit tartness & acidity. A lifted, delicate mineral wine.
- 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.
- 2016 **Viña Ilusión, Joven**- from keg £5 | £14 | £28
Spain, Rioja, Swartland | *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 **Dom. Saint-Cyr, 'La Galoche'** £6 | £17 | £33
France, Beaujolais | *Camay*
A fresh, crunchy & vibrant wine. Lots of spice over classic high-toned carbonic florals, strawberries & tart cranberry. Just the way it should be!
- 2017 **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.
- 2016 **Peter Korab, 'Karmazin Three Vintages'** £9 | £28 | £55
Czech Republic, Moravia | *Blaufränkisch*
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.
- 2015 **Kunin, 'Pape Star'** £12 | £37 | £73
USA, California | *Grenache, Mourvedre & Syrah*
A Rhône valley homage. Stuffed full of spice & cacao with dark red & black fruits alongside earthy rich tones. Big & full with elegant touches.
- 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

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.

LA STOPPA Emilia-Romagna, Italy

Elena Panteleoni took over the family winery in the mid 90's & has spear-headed a move towards more natural & non-interventionalist (although she prefers the term 'artisanal') practices, both in the vineyard & the winery.

- 2014 **La Stoppa, 'Ageno'** £73
Emilia | *Malvasia, Orturgo, Trebbiano*
30 days on skins gives this wine a bright orange hue & some serious texture & tannin on the palate. Juicy peach & honey notes with orange peel & black tea.
- 2011 **La Stoppa, 'Macchiona'** £75
Emilia | *Barbera, Bonarda*
Named after the old farmhouse on the property. This wine is sourced from La Stoppa's oldest vines. A powerful, vibrant wine. Dark fruit, earth & tannin.

DAVID FRANZ Eden Valley, South-Australia

The son of an Australian winemaking legend, David has spent the majority of his life in & around the wineries & vineyards of Australia's famed Barossa region. When it came time to step out on his own, Mr. Franz has taken a somewhat different approach, eschewing tradition whilst sourcing incredible fruit from some of the region's oldest parcels.

- 2015 **David Franz, 'Long Gully Road'** £57
Barossa | *Semillon*
Rich baked lemon with smoke & flint. An intense, full & complex wine sourced from some of Australia's oldest Semillon vines.
- 2014 **David Franz, 'H.P'** £62
Barossa | *Shiraz*
Named for the hydraulic press rather than England's coveted brown sauce. A big, rich, mushroomy & spice bomb of a wine with chocolate & tan notes.

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.