



WINE LIST

A small hand picked list of fantastic quality wines, from artisan producers.
We look for wines with balance, purity, elegance and an extra edge
of character and intensity...

Our aim is to select wines from across the globe that represent the best in quality
and value, from both classic and up-and-coming grapes and regions.

APERITIF

	Glass
Aperol Spritz Aperol topped up with Prosecco, a dash of soda and orange slice	7.75
Kir Royale Jaquart Brut with Cassis	7.75

SHERRY

Classic Cream Fernando de Castilla, Palomino, Spain	3.80
Amontillado Fernando de Castilla, Palomino, Spain.	3.80
Fino Fernando de Castilla, Palomino, Spain	3.80
Manzanilla La Gitana Bodegas Hidalgo, Spain. Dry, fresh, crisp & delicate	3.25
Manzanilla Pasada Fernando de Castilla, Palomino, Spain	3.60
Amontillado Napoleon Bodegas Hidalgo, Spain. Dark amber, rich & nutty	3.85
Oloroso Faron Bodegas Hidalgo, Spain. Mahogany in colour, walnut aroma	3.50
Pedro Ximenez Bodega Hidalgo, Jerez, Spain. Very dark & lusciously sweet	4.00

COCKTAILS

Old Fashioned	7.00
Makers Mark bourbon, Angostura bitters, brown sugar, orange zest	
Cosmopolitan	7.00
Absolut Citron, Cointreau, cranberry juice, lime juice, orange bitters	
Bloody Mary	7.50
Absolut Blue, amontillado sherry, Big Tom, Tabasco, Worcestershire sauce, celery bitters, lemon juice, cracked black pepper	

FIZZ

Prosecco

Ruggeri NV, Italy.

Champagne Brut NV

Jacquart, France.

Champagne Brut Rose NV

Jacquart, France.

125ml Bottle

6.25 27.00

7.50 42.00

45.00

ROSE

Pinot Grigio Rosado 2015

Sospiro, Veneto, Italy. Delicate & light.

Grand Mayne 2015

Duras France. Provencal style. Merlot/Cab.

Secateurs Rose 2015

AA Badenhorst, South Africa. Syrah blend, fuller flavour.

Cotes de Provence 2015

Domaine Terre de Mistral 'Pauline', France. Fine red fruit.

175ml 250ml Bottle

5.00 6.65 20.00

5.50 7.35 22.00

6.50 8.65 26.00

7.25 9.65 29.00

BIN ENDS

Tamaya Viognier 2014

Limari Valley, Chile

Montagny Premier Cru 2011

Chateau de Daveny, France

Skillogalee Reisling 2014

South Australia

Planeta La Segreta 2014

DOC Sicilia, Italy

Bottle

24.00

30.00

24.00

18.00

WHITE POPULAR CLASSICS

	175ml	250ml	½ Litre	Bottle
Pinot Grigio 2015 Villa Albini, Italy. Crisp and fresh.	5.00	6.65	13.35	20.00
Sauvignon Blanc 2015 Grand Mayne, Duras, France. Gooseberry freshness.	5.50	7.35	14.65	22.00
Lost Weekend Chardonnay 2015 Hesketh family, South Australia. Soft melon flavours.	6.25	8.35	16.65	25.00
Pinot Grigio 2015 La Java, Italy. Flavoursome organic PG.				28.00
Sauvignon Blanc 2016 Allan Scott, Marlborough NZ. Typically aromatic.	7.25	9.65	19.35	29.00
Hautes-Cotes De Beaune 2014 Henry Delagrangé, France. Buttery elegance				35.00
Sancerre 2015 Domaine Serge Laporte, Loire, France. Fine intensity.				36.00
Chablis La Pauliere 2015 Jean Durup, France. Classic mineral style.				38.00
Pouilly Loche En Chantone 2013 Domaine Thibert et Fils, France. Rich, smooth & elegant.				42.00

WHITE LESSER KNOWN GEMS

	175ml	250m	½ Litre	Bottle
Verdejo 2015 Cal Y Canto, La Mancha, Spain. Lively, easy drinking.	4.50	6.00	12.00	18.00
Vinho Verde 2015 Adega de Monção, Portugal. Delicate & light.	5.75	7.65	15.35	23.00
Picpoul De Pinet 2015 Domaine Belle Mare, France. Deliciously crisp & refreshing.	6.00	8.00	16.00	24.00
Chenin Blanc 2015 Ken Forrester, Stellenbosch, SA. Dry, honeyed finish.	6.50	8.65	17.35	26.00
St Chinian Blanc 2015 Petit Paradis, France. Richer style, Marsanne grape.				28.00
Grillo 2014 'Arridu' Val di Bello, Sicily. Organic. Stylish textured fruitiness.				29.00
Gruner Veltliner 2012 Machendahl, Austria. Green & herbaceous.	7.75	10.35	20.65	31.00
Riesling 2014 Richheart, Richard Bocking, Mosel, Germany. Dry & gently fragrant.				32.00
Albarino 2015 Santiago Ruiz, Rias Baixas, Spain. Mouth-watering tropical fruit.				35.00
Viognier 2014 Janasse, Rhone, France. Apricot richness.				38.00
Moro Carpineti 2014 Lazio, Italy. Rich organic discovery. Greco grape.				39.00
Blank Bottle, Dok 2014 Sauvignon/Semillon, Elgin, SA. Lively tangerine & warm spice.				45.00

RED POPULAR CLASSICS

	175ml	250ml	½ Litre	Bottle
Merlot/Cabernet 2014 Grand Mayne, Duras, France. Soft black fruit.	5.50	7.35	14.65	22.00
Shiraz 2014 Man Vintners, Scaapveld, SA. Ripe sweetness	6.00	8.00	16.00	24.00
Malbec 2015 P15, Patagonia, Chile. Dark & concentrated.	7.00	9.35	18.65	28.00
Rioja Reserva 2009 Tempranillo, Bodega Lan, Spain. Vanilla & spice.				36.00
Pinot Noir 2014 Yealands, Marlborough, NZ. Silky and soft.				36.00
Cabernet Sauvignon 2011 Howard Park, Western Australia. Ripe black fruit.				38.00
Chianti Riserva DOCG 2011 Villa Cerna, Italy. Sangiovese & Canaiolo grapes. Bitter sweet.				39.00
Gigondas 2014 Domaine Grapillon D'Or, France. Peppery ripeness, grenache grape.				39.00
Crozes Hermitage Papillon 2015 Giles Robin, France. Pure redcurrant fruit. Syrah grape.				40.00
Chorey Les Beaune 2013 Les Bons Ores, Domaine Maratray Dubreuil, France. Floral yet richly powerful.				42.00
Chateau Mille Roses 2011 Margaux, France. Great structure.				49.00

RED LESSER KNOWN GEMS

	175ml	250ml	½ Litre	Bottle
Tempranillo 2015 Cal Y Canto, La Mancha, Spain. Juicy fresh and spicy	4.50	6.00	12.00	18.00
Biferno Reserva 2011 Palladino, Italy. Mellow warmth. Montepulciano grape	5.50	7.35	14.65	22.00
Cruz De Piedra 2014 Calatayud, Spain. Succulent old vine Grenache.				25.00
Pinot Noir 2013 Thracian Valley, Bulgaria. World's best value Pinot?	6.75	9.00	18.00	27.00
Mas Brunet Cuvee Du Mazet 2013 Syrah/Grenache, France. Southern warmth.				28.00
Finca La Valona 2009 4 Messes, Vino de la Tierra de Castilla. Succulent barrel aged red.				31.00
Carmenere Reserva 2013 Vina Falernia, Elqui Valley, Chile. Chocolatey richness.	8.00	10.65	21.35	32.00
Autocarro No27, Tinto 2013 Herdade do Portocarro, Setúbal's peninsula, Portugal. Plums & red berries.				33.00
Old Vine Zinfandel 2013 Bogle, California, North America. Super charged Zin. Blueberry & black pepper.				35.00
Blank Bottle, Sigh of Relief 2014 Cabernet/Malbec, Stellenbosch, SA. Rustic, sweet herbal character.				43.00
Valpolicella Ripasso Monte Santoccio 2013 Nicola Ferrari, Veneto, Italy. Elegant fruit with some sweetness.				45.00

DESSERT WINES

Chateau de Mailles	75ml	5.00
Sainte Croix du Mont, France		
Muscat		4.50
Domaine de Barroubio, France		
Late Harvest Tokai		4.50
Katinka, Patricius, Hungary		
Valpolicella		6.50
Bertani, Recioto Italy		
The Noble Wrinkled		4.50
McLaren Vale, South Australia		

BRANDY

Courvoisier VS	25ml	3.20
Somerset Cider Brandy (3 Year)		3.20
Chateau du Breuil Calvados		3.40
Janneau Armagnac		3.40
Baron De Armagnac VSOP		3.40
Baron De Armagnac (10 Year)		3.60
Remy Martin VSOP		3.60

PORT

Graham's Late bottled vintage	60ml	4.20
Graham's 10 year Tawny		3.60
Warres Otima 10 year Tawny		4.00

WHISKY & BOURBON

Jim Beam	25ml	2.90
Famous Grouse		2.90
Jamesons		3.00
Maker Mark		3.10
Jefferson's Bourbon		3.40
Glenrothes		3.60
Glenfiddich (12 Year)		3.70
Ardbeg (10 Year)		4.00
Balvenie Doublewood		4.20
Bruichladdich		4.50
Oban		4.50
Dalmore (15 Year)		4.60

COCKTAILS

Bramble		7.50
Beefeater gin, Chambord, wild strawberry liqueur, lemon juice, sugar, seasonal berries & herbs		
Negroni		7.00
London Dry Gin, Rosso Vermouth, Campari, orange peel		
Bolero Sour		8.00
Havana Bianco rum, Courvoisier, orange juice, lime juice, sugar, egg white		
Espresso Martini		7.00
Absolut Blue, Kahlúa, freshly extracted espresso, sugar		
Blood Orange Margarita		8.50
Blanco tequilla, Cointreau, Campari, blood orange liqueur, lime juice, sugar		
French 75		8.00
Beefeater Gin, Ruggeri prosecco, lemon juice, sugar		
Corpse Reviver#2		9.00
London Dry Gin, Cointreau, Lillet blanc, lemon juice, absinthe		