



WINE LIST

We want to be original in everything we do,
but we also want you to feel comfortable and at home
so here you'll find what that means to us in a wine list.

Small... So that you can enjoy the company of your friends and don't have to spend hours finding the right wine at the right price from the right area and grape for you.

Diverse... Though not a big list we're keen to make sure that whatever your mood or taste you'll find something to enjoy here. And we've deliberately mixed up some classics in terms of region and grapes, with some of the new or more unusual kids on the wine making block.

By the glass... We want to provide you with the opportunity to enjoy variety of price and style.

Value... We're about finding some great mid-price wines you can enjoy with your mates without it costing the earth. So, you won't be able to spend loads on that sought-after Californian Cab, super Tuscan, Burgundy, or First Growth claret with us but you will enjoy great wines at great prices.

Style... What really rocks our boat is character so when we pick we look for things like purity, style, balance, intensity, elegance. What that means to most people is that the taste is great!

People and Provenance... We like to buy from artisan winemakers who are a world away from big brands and industrial scale wineries. Organic is important but most important is that they do everything they can to minimize carbon output and protect their vineyards for the next generation.

And last but by no means least... We don't have a sommelier but we do have a team of great people serving you who are encouraged to try as many of the wines as possible. So if you're not sure what to order, ask them for their favorites...and do tell them what you think of the wines!

APERITIF

Aperol Spritz	Aperol topped up with Prosecco, a dash of soda and orange slice	Glass
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

Bloody Mary	Absolut Blue, Amontillado Herry, Tomato, Worcester, Tabasco, Lemon, Celery Bitters	7.50
Cosmopolitan	Absolut Citron, Triple Sec, Cranberry Juice, Lime, Orange Bitters	7.00
Old Fashioned	Makers Mark Bourbon, Angostura Bitters, Brown Sugar, Orange Zest	7.25

FIZZ

Prosecco	125ml	Bottle	
Ruggeri NV, Italy.	6.25	27.00	
Champagne Brut NV	7.50	42.00	
Jacquart, France.			
Champagne Brut Rose NV		45.00	
Jacquart, France.			
Sparkling Pinot Blush	7.25	29.0	
La Jara, Italy.			

ROSE

	175ml	250ml	Bottle
Pinot Grigio Rosado 2015	5.00	6.65	20.00
Sospiro, Veneto, Italy. Delicate & light.			
Grand Mayne 2015	5.50	7.35	22.00
Duras France. Provencal style. Merlot/Cab.			
Secateurs Rose 2016	6.50	8.65	26.00
AA Badenhorst, South Africa. Syrah blend, fuller flavour.			
Cotes de Provence 2015	7.25	9.65	29.00
Domaine Terre de Mistral 'Pauline', France. Fine red fruit.			

BIN ENDS

	Bottle
Planeta La Segreta 2014	18.00
DOC Sicilia, Italy.	
Chateau Baduc Semillon	21.00
Bordeaux.	
Skillogalee Reisling 2014	24.00
South Australia.	
Pinot Noir 2014	31.00
Yealands, Marlborough, NZ. Silky & soft.	
The Traford, Chenin Blanc	32.00
Stellenbosch.	
Cabernet Sauvignon 2011	33.00
Howard Park, Western Australia. Ripe black fruit.	
Chianti Riserva DOCG 2011	34.00
Villa Cerna, Italy, Sangiovses & Canaiolo grapes. Bitter sweet.	

LESSER KNOWN WHITES

	175ml	250ml	½ Litre	Bottle
Verdejo 2015 Cal Y Canto, La Mancha, Spain. Lively, easy drinking.	4.50	6.00	12.00	18.00
Chenin Blanc 2016 Ken Forrester, Stellenbosch, SA. Dry, honeyed finish.	6.00	8.00	16.00	24.00
Macabeo 2015 Marquesa de Atiza Blanco, Carinena, Spain. Fresh and floral.				24.00
Picpoul De Pinet 2016 Domaine Belle Mare, France. Deliciously crisp & refreshing.	6.25	8.35	16.65	25.00
St Chinian Blanc 2015 Petit Paradis, France. Richer style, Marsanne grape.				28.00
Gruner Veltliner 2012 Machendahl, Austria. Green & herbaceous.	7.00	9.35	18.65	28.00
Grillo 2015 'Arridu' Valdibella, Sicily. Organic. Stylish textured fruitiness.				29.00
Albarino 2015 Santiago Ruiz, Rias Baixas, Spain. Mouth-watering tropical fruit.				35.00
Terenzuola Vermentino DOC 2014 Colli di Luni, Tuscany, Italy. Crisp, citrus fruit with deep richness.				39.00
Domaine Daurion "Le Long Parc" 2013 Caux, Languedoc. Grenache/Roussanne. Luxurious Chateaufneuf style white.				40.00
Blank Bottle, Dok 2014 Sauvignon/Semillon, Elgin, SA. Lively tangerine & warm spice.				42.00

WHITE POPULAR CLASSICS

	175ml	250ml	½ Litre	Bottle
Soave Classico DOC 2015 Bianco Botter, Veneto 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
Vinho Verde 2015 Quinta de Lixa, Portugal. Delicate & light.	5.75	7.65	15.35	23.00
Lost Weekend Chardonnay 2015 Hesketh family, South Australia. Soft melon flavours.	6.50	8.65	17.35	26.00
Pinot Grigio 2015 La Java, Italy. Flavoursome organic PG.	6.55	9.35	18.65	28.00
Sauvignon Blanc 2016 Allan Scott, Marlborough NZ. Typically aromatic.	7.25	9.65	19.35	29.00
Riesling 2014 Richheart, Richard Bocking, Mosel, Germany. Dry & gently fragrant.				32.00
Hautes-Cotes De Beaune 2014 Henry Delagrangue, France. Buttery elegance				35.00
Sancerre 2015 Domaine Serge Laporte, Loire, France. Fine intensity.				36.00
Viognier 2015 Janasse, Rhone, France. Apricot richness.				38.00
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.				45.00

LESSER KNOWN REDS

	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 2015 Calatayud, Spain. Succulent Rhone style old vine Grenache.				24.00
Pinot Noir 2013 Thracian Valley, Bulgaria. Red fruit freshness.	6.75	9.00	18.00	27.00
Finca La Valona, 4 Meses 2009 Tempranillo, Spain. Succulent style.				29.00
Mas Brunet Cuvee Du Mazet 2013 Syrah/Grenache, France. Southern warmth.				29.00
Autocarro No27, Tinto 2013 Cabernet Sauvignon, Aragonéz, Setúbal's Peninsula, Portugal. Red berry ripeness.	7.25	10.35	20.65	31.00
Carmenere Reserva 2014 Vina Falernia, Elqui Valley, Chile. Chocolatey richness.				32.00
Cerasuolo di Vittoria 2015 Planeta, Sicily. Stylish Sicilian-wild fruit character.				32.00
Dolcetto Lagrein 2013 Langhorne Creek. South Australia. Soft rich red from Italian grapes in Australia.				34.00
Blank Bottle, Sigh of Relief 2014 Cabernet/Malbec, Stellenbosch, SA. Rustic, sweet herbal character.				43.00

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 2015 Man Vintners, Scaapveld, SA. Ripe sweetness	5.75	7.65	16.50	23.00
Malbec 2016 P15, Patagonia, Argentina. Dark & concentrated.	7.00	9.35	18.65	28.00
Old Vine Zinfandel 2014 Bogle, California, North America. Super charged Zin. Blueberry & black pepper.				35.00
Rioja Reserva 2011 Tempranillo, Bodega Lan, Spain. Vanilla & spice.				36.00
Blood & Courage Shiraz 2013 Barossa Valley Australia. Rich and succulent.				36.00
Chianti Rufino 2014 Tuscany, Italy. Organic. Black cherries with fresh herbs.				36.00
Gigondas 2014 Domaine Grapillon D'Or, France. Beautifully balanced Chateauneuf style.				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
Valpolicella Ripasso Monte Santoccio 2013 Nicola Ferrari, Veneto, Italy. Intense fruit with sweet hints.				45.00
St Emilion Grand Cru 2010 Chateau Orisse du Casse, Bordeaux, France. Deep Merlot fruit.				49.00
Chateau Mille Roses Margaux 2012 France. Silky textured elegance.				55.00

DESSERT WINES

Chateau de Mailles
Sainte Croix du Mont, France

Muscat
Domaine de Barroubio, France

Late Harvest Tokai
Katinka, Patricius, Hungary

Valpolicella
Bertani, Recioto Italy

The Noble Wrinkled
McLaren Vale, South Australia

BRANDY

Courvoisier VS
Somerset Cider Brandy (3 Year)
Chateau du Breuil Calvados
Janneau Armagnac
Baron De Armagnac VSOP
Baron De Armagnac (10 Year)
Chateau du Breuil Calvados VSOP

PORT

Graham's Late Bottled Vintage
Graham's 10 Year Tawny
Warres Otima 10 Year Tawny

WHISKY & BOURBON

Jim Beam
Famous Grouse
Jamesons
Maker Mark
Jefferson's Bourbon
Glenrothes Select Reserve
Glenfiddich (15 Year)
Ardbeg (10 Year)
Balvenie Doublewood
Bruichladdich
Oban
Dalmore (15 Year)

75ml GIN COCKTAILS

5.00 Trade Route 8.80
Jinzu, Kwai Feh Lychee, Pink Grapefruit, Green
Tea, Grapefruit Bitters
4.50
4.50 No.3 Ramos 8.70
No.3 London Dry, Licor 43, Orange Blossom
Water, Lemon, Lime, Vanilla Sugar, D'Orgeat,
Cream, Candied lemon
6.50
4.50 Gin Sour 7.95
Pink Pepper Gin, Crème de Frais de Bois, Lemon,
Cardamom Syrup, Egg White, Pink peppercorns

Bramble 7.50
Brokers London Dry, Crème de Mure, Crème de
Frais de Bois, Sugar Syrup, Lemon, Mint, Basil

25ml
3.20
3.20 Pink 75 8.35
3.40 Edgertons Pink, Sugar syrup, Lemon, Thyme,
3.40 Jacquart Brut Mosiaque Champagne

3.40
3.60 Cornish Martini 7.50
3.80 Tarquin's Cornish dry, Twisted Nose Dry
Vermouth, Rhubarb

Negroni 7.00
Brokers London Dry, Carpano Vermouth,
Campari

60ml
4.20
3.60 Tombola 7.25
4.00 Langley's Old Tom, Yellow Chartreuse, Cherry
Heering, Lemon, Angostura Bitters,
Fee Brothers Grapefruit Bitters, Topped with
Soda

25ml

2.90
2.90
3.00
3.10
3.40
3.60
3.70
4.00
4.20
4.50
4.50
4.60

COCKTAILS

South Central 8.70
Captain Morgans, Havana 3 y/o, Jalapeno
Moonshine, Orange bitters, Lime, D'Orgeat,
Cucumber, Fresh Chili

Espresso Martini 7.50
Absolut Blue, Kahlua, Stout, Espresso

Brandy Alexander 7.00
Courvoisier VS, Crème de Cacao, Cream, Nutmeg

Amaretto sour 7.30
Saliza Amaretto, Lemon, Egg White, Sugar
Syrup, Angostura Bitters

French Martini 7.40
Cariel Vanilla vodka, Chambord, Pineapple