



## 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
		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
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 Sherry, 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

Ruggeri NV, Italy.

### Chapel Down Brut NV

Kent, England.

### Champagne Brut NV

Jacquart, France.

### Champagne Brut Rose NV

Jacquart, France

125ml Bottle

6.25 27.00

7.75 39.00

45.00

52.00

## ROSE

### Pinot Grigio Rosado 2016

Sospiro, Veneto, Italy. Delicate & light.

### Grand Mayne 2016

Duras France. Provencal style. Merlot/Cab.

### Cotes de Provence 2016

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

175ml 250ml ½ Litre Bottle

5.00 6.65 13.35 20.00

5.50 7.35 14.65 22.00

29.00

## BIN ENDS

### Chateau Bauduc Semillon, 2012

Bordeaux.

### Skillogalee Reisling 2014

South Australia.

### The Trafford, Chenin Blanc, 2012

Stellenbosch.

### Cabernet Sauvignon 2011

Howard Park, Western Australia.

Bottle

21.00

24.00

32.00

33.00

## MORE UNUSUAL WHITES

	175ml	250ml	½ Litre	Bottle
<b>Verdejo 2016</b> Cal Y Canto, La Mancha, Spain. Lively, easy drinking.	4.50	6.00	12.00	18.00
<b>Macabeo 2016</b> Marquesa de Atiza Blanco, Carinena, Spain. Fresh and floral.	5.50	7.35	14.65	22.00
<b>Pedro Ximenez 2016</b> Elki, Chile. Fragrant and fruity with a creamy finish.				23.00
<b>Chenin Blanc 2016</b> Ken Forrester, Stellenbosch, SA. Dry, honeyed finish.	6.00	8.00	16.00	24.00
<b>BIO Viognier Traminer 2016</b> Eduardo Miroglio, Bulgaria. Organic. Delicately aromatic.				27.00
<b>Garnacha Blanc 2015</b> Herència Altés, Spain. Melon & white fruits.				28.00
<b>Tokaji Dry Furmint, 2016</b> Patricius, Hungary. Luscious & dry.				28.00
<b>Grillo 2015</b> 'Arridu' Valdibella, Sicily. Organic. Intense textured fruitiness.				29.00
<b>Albarino 2016</b> Santiago Ruiz, Rias Baixas, Spain. Mouth-watering tropical fruit.				35.00
<b>Terenzuola Vermentino DOC 2014</b> Colli di Luni, Tuscany, Italy. Rich citrus fruit.				39.00
<b>Domaine Daurion "Le Long Parc" 2013</b> Languedoc, France. Chateauneuf style white.				40.00
<b>Blank Bottle, Dok 2014</b> Sauvignon/Semillon, Elgin, SA. Tangerine & warm spice.				42.00

## WHITE CLASSICS

	175ml	250ml	½ Litre	Bottle
<b>Soave Classico DOC 2015</b> Bianco Botter, Veneto Italy. Crisp and fresh.	5.00	6.65	13.35	20.00
<b>Sauvignon Blanc 2016</b> Grand Mayne, Duras, France. Gooseberry freshness.	5.25	7.00	14.00	21.00
<b>Vinho Verde 2016</b> Quinta de Lixa, Portugal. Delicate & light. 10.5% ABV.				23.00
<b>Picpoul De Pinet 2016</b> Domaine Belle Mare, France. Crisp & refreshing.	6.25	8.35	16.65	25.00
<b>Lost Weekend Chardonnay 2016</b> Hesketh family, South Australia. Soft melon flavours.	6.50	8.65	17.35	26.00
<b>Pinot Grigio 2016</b> La Jara, Italy. Flavoursome organic Pino Grigio.	7.00	9.35	18.65	28.00
<b>Sauvignon Blanc 2017</b> Allan Scott, Marlborough NZ. Typically aromatic.	7.25	9.65	19.35	29.00
<b>Gewurztraminer 2014</b> Trimbach, Alsace, France. A classic with exotic & spicy character.				32.00
<b>Macon Villages Chandesais 2015</b> Burgundy, France Sweet pear drop notes.				35.00
<b>Sancerre 2016</b> Domaine Serge Laporte, Loire, France. Fine intensity.				36.00
<b>Viognier 2016</b> Janasse, Rhone, France. Apricot richness.				38.00
<b>Chablis La Pauliere 2016</b> Jean Durup, France. Classic mineral style.				38.00
<b>Pouilly Loche En Chantone 2013</b> Domaine Thibert et Fils, France. Rich, smooth & elegant.				45.00

## MORE UNUSUAL REDS

	175ml	250ml	½ Litre	Bottle
<b>Tempranillo 2016</b> Cal Y Canto, La Mancha, Spain. Juicy fresh and spicy.	4.50	6.00	12.00	18.00
<b>Sangiovese 2013</b> Elki, Chile. Vibrant & velvety.	5.50	7.35	14.00	22.00
<b>Montepulciano 2016</b> Linea Miru Rosso Piceno, Italy. Warmly spiced and luscious.	6.50	8.65	17.35	26.00
<b>Pinot Noir 2014</b> Thracian Valley, Bulgaria. Red fruit freshness.	7.25	9.65	19.35	29.00
<b>Alphabetical Cabernet Franc 2016</b> Stellenbosch, South Africa. Cape take on a Bordeaux blend.	7.25	9.65	19.35	29.00
<b>Finca La Valona, 4 Meses 2009</b> Terra de Castilla, Spain. Succulent Rioja style.	7.50	10.00	20.00	30.00
<b>Autocarro No27, Tinto 2014</b> Cabernet Sauvignon, Aragonéz, Setúbal's Peninsula, Portugal. Soft rich berry fruit.				31.00
<b>Dolcetto Lagrein 2013</b> Langhorne Creek. South Australia. Soft rich berry fruit.				32.00
<b>Cerasuolo di Vittoria 2015</b> Planeta, Sicily. Wild fruit character.				33.00
<b>Carmenere Reserva 2014</b> Vina Falernia, Elqui Valley, Chile. Chocolatey richness.				34.00
<b>Tannat de Reserva 2015</b> Juan Carrau, Uruguay. Deep & dark.				35.00
<b>Blank Bottle, Sigh of Relief 2014</b> Cabernet/Malbec, Stellenbosch, SA. Sweet ripe character.				43.00

## RED CLASSICS

	175ml	250ml	½ Litre	Bottle
<b>Merlot/Cabernet 2015</b> Grand Mayne, Duras, France. Soft black fruit.	5.25	7.00	14.00	21.00
<b>Shiraz 2015</b> Man Vintners, Skaapveld, SA. Ripe sweetness.	6.00	8.00	16.00	24.00
<b>Malbec 2017</b> P15, Patagonia, Argentina. Dark & concentrated.	7.00	9.35	18.65	28.00
<b>Chianti Rufina 2014</b> Tuscany, Italy. Organic. Black cherries with fresh herbs.				36.00
<b>Fleurie Poncié, 2016</b> Domaine du Vissoux, France. Silky soft.				38.00
<b>Blood &amp; Courage Shiraz 2013</b> Barossa Valley Australia. Rich and succulent.				39.00
<b>Rioja Reserva 2011</b> Tempranillo, Bodega Lan, Spain. Vanilla & spice.				40.00
<b>Chorey Les Beaune 2015</b> Les Bons Ores, Domaine Maratray Dubreuil, France. Floral yet richly powerful.				42.00
<b>Crozes Hermitage Papillon 2015</b> Giles Robin, France. Pure redcurrant fruit. Syrah grape.				43.00
<b>Valpolicella Ripasso Monte Santoccio 2014</b> Nicola Ferrari, Veneto, Italy. Intense fruit with sweet hints.				45.00
<b>St Emilion Grand Cru 2011</b> Chateau Orisse du Casse, France. Deep Merlot fruit.				49.00
<b>Margaux 2013</b> Chateau Mille Roses, 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  
Baron De Armagnac VSOP  
Baron De Armagnac (10 Year)  
Chateau du Breuil Calvados VSOP  
Somerset Cider Brandy (15 Year)

## PORT

Graham's Six Grapes Reserve 5.75  
Graham's 10 Year Tawny 6.50  
Half Bottle  
Graham's Quinta dos Malvedos 2004 35.00

## WHISKY & BOURBON

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

## 75ml GIN COCKTAILS

5.00 Trade Route 8.80  
Jinzu, Kwai Feh Lychee, Pink Grapefruit, Green Tea, Grapefruit Bitters

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 Gin Sour 7.95  
4.50 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 Pink 75 8.35  
3.20 Edgertons Pink, Sugar syrup, Lemon, Thyme, Jacquart Brut Mosiaque Champagne

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

3.80 Negroni 7.00  
4.20 Brokers London Dry, Carpano Vermouth, Campari

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

## 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