



WINE LIST

We're very fond of a glass or two of wine here and we've put together a list of firm favourites which we update regularly. We like every bottle on the list and we hope you'll find the right grape at the right price from the right place!

Diverse & stimulating

We've mixed classic regions and grapes with interesting, less-celebrated, but always lovely wines. With a wide range available by the glass, we hope you'll be tempted to try something different.

Value & Style

We have really concentrated on the mid priced wines where we think there is some great value. So, no monster California Cabernets or First Growth clarets make our list, but there's much balance, elegance, complexity, intrigue and, of course, inspiration to be found. All our wines have character, be it purity, freshness, fruit or power. You'll quickly find the style you like, but that doesn't mean you've got to stick with it. Keep an open mind!

People and Provenance

We like to buy from artisan producers, a world away from the big-brand industrial wineries. Some are organic, and most are now focused on minimising carbon output and protecting vineyards for future generations. But above everything, we look for individuality and quality.

Feel Free to Ask

We don't have sommeliers, but we do have a team of great serving staff who are encouraged to try all our wines. So, if you're not sure what to order, go ahead and ask. 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	7.00

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

7.00 28.00

7.75 39.00

47.00

56.00

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

Soave Classico DOC 2015

Bianco Botter, Veneto Italy. Crisp and fresh.

Sangiovese 2013

Elki, Chile. Vibrant & velvety.

Gruner Veltliner 2015

Machherndl, Wachau, Austria. Apples, pears, gooseberries, typical spice and minerality on the palate with a hint of mint.

Saint Chinian, 2016

Foncalieu, Languedoc, France. Complex bouquet of white fruit and quince jam, intense and soft on the palate with a long and spicy finish.

Grillo 2015

'Arridu' Valdibella, Sicily. Organic. Intense textured fruitiness.

Chenin Blanc 2012

De Trafford, Stellenbosch, South Africa. Ripe apricot, honey and tropical fruit with a touch of vanilla oak and crisp citrus fruit.

Cerasuolo di Vittoria 2015

Planeta, Sicily. Wild fruit character.

Sancerre 2016

Domaine Serge Laporte, Loire, France. Fine intensity.

125ml 175ml ½ Litre Bottle

20.00

22.00

27.00

29.00

29.00

32.00

33.00

36.00

MORE UNUSUAL WHITES

	175ml	250ml	½ Litre	Bottle
Verdejo 2016 Cal Y Canto, La Mancha, Spain. Lively, easy drinking.	4.75	6.35	12.65	19.00
Pedro Ximenez 2016 Elki, Chile. Fragrant and fruity with a creamy finish.				21.00
Organic Catarratto 2017 Montalto, Italy. Fruity & dry.	5.75	7.65	15.35	23.00
Macabeo 2016 Marquesa de Atiza Blanco, Carinena, Spain. Fresh and floral.	6.00	8.00	16.00	24.00
Chenin Blanc 2016 Ken Forrester, Stellenbosch, SA. Dry, honeyed finish.	6.25	8.35	16.65	25.00
BIO Viognier Traminer 2016 Edwardo Miroglio, Bulgaria. Organic. Delicately aromatic.				27.00
Garnacha Blanc 2015 Herència Altés, Spain. Melon & white fruits.				28.00
Pecorino 2016 Linea Miru Rosso Piceno, Italy. Generously fruity with dry minerals				29.00
Tokaji Dry Furmint, 2016 Patricius, Hungary. Luscious & dry.				32.00
Albarino 2016 Santiago Ruiz, Rias Baixas, Spain. Mouth-watering tropical fruit.				35.00
Terenzuola Vermentino DOC 2014 Colli di Luni, Tuscany, Italy. Rich citrus fruit.				39.00
Domaine Daurion "Le Long Parc" 2013 Languedoc, France. Chateauneuf style white.				41.00
Blank Bottle, Dok 2014 Sauvignon/Semillon, Elgin, SA. Tangerine & warm spice.				45.00

WHITE CLASSICS

	175ml	250ml	½ Litre	Bottle
Sauvignon Blanc 2016 Grand Mayne, Duras, France. Gooseberry freshness.	5.50	7.35	14.65	22.00
Vinho Verde 2016 Quinta de Lixa, Portugal. Delicate & light. 10.5% ABV.				23.00
Picpoul de Pinet 2017 Beauvignac, France. Citrus, crisp finish.	6.50	8.65	17.35	26.00
Lost Weekend Chardonnay 2016 Hesketh family, South Australia. Soft melon flavours.	6.75	9.00	18.00	27.00
Pinot Grigio 2016 La Jara, Italy. Flavoursome organic Pino Grigio.	7.00	9.35	18.65	28.00
Sauvignon Blanc 2017 Allan Scott, Marlborough NZ. Typically aromatic.	7.25	9.65	19.35	29.00
Gewurztraminer 2014 Trimbach, Alsace, France. A classic with exotic & spicy character.				37.00
Petit Chablis 2015 Louis Moreau, France. Excellent fruit.				38.00
Viognier 2016 Janasse, Rhone, France. Apricot richness.				39.00
Sancerre 2016 Armand Salmlon, Loire, France. Balanced ripe citrus.				42.00
Pouilly Loche En Chantone 2013 Domaine Thibert et Fils, France. Rich, smooth & elegant.				45.00

MORE UNUSUAL REDS

	175ml	250ml	½ Litre	Bottle
Tempranillo 2016 Cal Y Canto, La Mancha, Spain. Juicy fresh and spicy.	4.75	6.35	12.65	19.00
Garnacha 2016 Finca El Paso, Cariñena, Spain. Juicy fruit & black pepper.	5.75	7.26	15.35	23.00
Prunus Dao Tinto 2015 Prunus, Portugal. Berry & chocolaty oak.	6.00	8.00	16.00	24.00
Montepulciano 2016 Linea Miru Rosso Piceno, Italy. Warmly spiced and luscious.	6.75	9.00	18.00	27.00
Alphabetical Cabernet Franc 2016 Stellenbosch, South Africa. Cape take on a Bordeaux blend.	7.25	9.65	19.35	29.00
Pinot Noir 2014 Thracian Valley, Bulgaria. Red fruit freshness.	7.50	10.00	20.00	30.00
Lagrein Dolcetto Sposa e Sposa 2014 Langhorne Creek. South Australia. Soft rich berry fruit.				32.00
Autocarro No27, Tinto 2014 Cabernet Sauvignon, Aragonéz, Setúbal's Peninsula, Portugal. Soft rich berry fruit.				33.00
Finca La Valona, 12 Meses 2009 Terra de Castilla, Spain. Succulent Rioja style.				34.00
Carmenere Reserva 2014 Vina Falernia, Elqui Valley, Chile. Chocolatey richness.				35.00
Tannat de Reserva 2015 Juan Carrau, Uruguay. Deep & dark.				36.00
Blank Bottle, Sigh of Relief 2014 Cabernet/Malbec, Stellenbosch, SA. Sweet ripe character.				45.00

RED CLASSICS

	175ml	250ml	½ Litre	Bottle
Merlot/Cabernet 2015 Grand Mayne, Duras, France. Soft black fruit.	5.50	7.35	14.65	22.00
Malbec 2017 P15, Patagonia, Argentina. Dark & concentrated.	7.00	9.35	18.65	28.00
Chianti Rufina 2014 Tuscany, Italy. Organic. Black cherries with fresh herbs.				38.00
Fleurie Poncié, 2016 Domaine du Vissoux, France. Silky soft.				39.00
Blood & Courage Shiraz 2013 Barossa Valley Australia. Rich and succulent.				40.00
Rioja Reserva 2011 Tempranillo, Bodega Lan, Spain. Vanilla & spice.				41.00
Chorey Les Beaune 2015 Les Bons Ores, Domaine Maratray Dubreuil, France. Floral yet richly powerful.				43.00
Crozes Hermitage Papillon 2015 Giles Robin, France. Pure redcurrant fruit. Syrah grape.				43.00
Valpolicella Ripasso Monte Santoccio 2014 Nicola Ferrari, Veneto, Italy. Intense fruit with sweet hints.				45.00
St Emilion Grand Cru 2011 Chateau Orisse du Casse, France. Deep Merlot fruit.				49.00
Margaux 2013 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 Tokaji

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

Graham's 10 Year Tawny

Graham's Quinta dos Malvedos 2004

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

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

6.75 No.3 Ramos 8.70
No.3 London Dry, Licor 43, Orange Blossom Water, Lemon, Lime, Vanilla Sugar, D'Orgeat, Cream, Candied lemon

6.75 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 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

100ml
5.75 Tombola 7.25
6.50 Langley's Old Tom, Yellow Chartreuse, Cherry Heering, Lemon, Angostura Bitters, Fee Brothers Grapefruit Bitters, Topped with Soda

Half Bottle

35.00

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