



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

Ca' di Alte NV, Italy.

Cottonworth Classic Cuvee NV

Test Valley, Hampshire.

Cottonworth Rose NV

Test Valley, Hampshire

Champagne Brut D'Assemblage NV

Brocard Pierre, France (Organic)

Champagne Brut Reserve NV

Charles Heidsieck, France

125ml Bottle

7.00 28.00

39.00

44.00

49.00

59.00

ROSE

Pinot Grigio Rosato 2017

Terre di Monteforte, Veneto, Italy. Delicate and light.

Grand Mayne 2017

Duras France. Provençal style. Merlot/Cab.

Cotes de Provence 2016

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

175ml 250ml ½ Litre Bottle

5.25 7.00 14.00 21.00

5.50 7.35 14.65 22.00

29.00

BIN ENDS

RED

Bottle

Lagrein Dolcetto Sposa e Sposa 2014 32.00

Langhorne Creek. South Australia. Soft rich berry fruit.

Carmenere Reserva 2014 35.00

Vina Falernia, Elqui Valley, Chile. Chocolatey richness.

Fleurie Poncié, 2016 39.00

Domaine du Vissoux, France. Silky soft.

Blood & Courage Shiraz 2013 40.00

Barossa Valley Australia. Rich and succulent.

WHITE

Bottle

Pedro Ximenez 2016 21.00

Elki, Chile. Fragrant and fruity with a creamy finish.

Vinho Verde 2016 23.00

Quinta de Lixa. Portugal. Delicate & light. 10.5% ABV.

Chenin Blanc 2016 25.00

Ken Forrester, Stellenbosch, SA. Dry, honeyed finish.

Tokaji Dry Furmint, 2016 32.00

Patricius, Hungary. Luscious & dry.

FIZZ

Bottle

Chapel Down Brut NV 39.00

Kent, England.

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
Cotes de Gascogne 2017 Domaine Haut Marin, Colombard/Ugni Blanc, France. Fragrant & fruity.	5.50	7.35	14.65	22.00
Terre Siciliane 2017 Catarratto, Barone Montalto, Italy. Fruity & dry (Organic)	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 2017 Neil Joubert, Stellenbosch, SA. Apple fresh and smooth.	6.25	8.35	16.65	25.00
BIO Viognier Traminer 2016 Edwardo Miroglio, Bulgaria. Delicately aromatic (Organic).				27.00
Garnacha Blanc 2015 Herència Altés, Spain. Melon & white fruits.				28.00
Pecorino 2017 Linea Miru Carassanese, Italy. Generously fruity with dry minerals				29.00
Grüner Veltliner 2017 Lois Loimer, Austria. Spicy green apples.				34.00
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 2017 Grand Mayne, Duras, France. Gooseberry freshness.	5.50	7.35	14.65	22.00
Rioja 2016 Bodegas Valdemar, Spain. Soft, dry ripeness.	6.25	8.35	16.65	25.00
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 & characterful (Organic).	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
Gavi di Gavi 2016 Terre Antiche, Piemonte, Italy. Minerals & lime zest.				32.00
Petit Chablis 2015 Louis Moreau, France. Ripe citrus minerality.				38.00
Viognier 2016 Janasse, Rhone, France. Apricot richness.				39.00
Sancerre 2016 Domaine des Brosses, Loire, France. Citrus and herbaceous.				42.00
Bourgogne Blanc 2014 Domaine Thibert et Fils, Burgundy, 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
Primitivo 2016 Vigneti del Salento, Puglia, Italy. Ripe red berry fruit.	7.00	9.35	18.65	28.00
Pinot Noir 2014 Miroglio, Thracian Valley, Bulgaria. Red fruit freshness.	7.75	10.35	20.65	31.00
Alphabetical Wine Company. Vine Ordinaire, 2016 Western Cape, SA. Heinz 57 grape varieties. Juicy, bitter sweet and chocolaty.				32.00
Autocarro No27, Tinto 2014 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
Tannat de Reserva 2015 Juan Carrau, Uruguay. Deep & dark.				36.00
Blank Bottle, Sign of Relief 2014 Cabernet/Malbec, Stellenbosch, SA. Sweet ripe character.				45.00

RED CLASSICS

	175ml	250ml	½ Litre	Bottle
Merlot/Cabernet 2016 Grand Mayne, Duras, France. Soft black fruit.	5.50	7.35	14.65	22.00
Shiraz 2015 Breede River Valley, South Africa. Juicy dark cherry.	6.00	8.00	16.00	24.00
Malbec 2017 P15, Patagonia, Argentina. Dark & concentrated.	7.00	9.35	18.65	28.00
Cabernet Sauvignon 2015 Lapastolle, Chile. Red fruit & sweet spices.				29.00
Willunga Shiraz 2016 McClaren Vale, South Australia. Plum, chocolate & cedar.				32.00
Touraine Gamay 2017 Domaine de la Rochette, Loire, France. Juicy red fruit. Try a little chilled.				37.00
Chianti Rufina 2016 Tuscany, Italy. Organic. Black cherries with fresh herbs.				39.00
Rioja Reserva 2011 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 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

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
Edgertons Pink, Sugar syrup, Lemon, Thyme, Jacquart Brut Mosiaque Champagne
3.40

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

4.20 Negroni 7.00
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