



# 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

**Kir Royale** Jaquart Brut with Cassis

Glass

7.75

7.75

## SHERRY

**Classic Cream** Fernando de Castilla, Palomino, Spain

**Amontillado** Fernando de Castilla, Palomino, Spain.

**Fino** Fernando de Castilla, Palomino, Spain

**Oloroso Faron** Bodegas Hidalgo, Spain. Mahogany in colour, walnut aroma

**Pedro Ximenez** Bodega Hidalgo, Jerez, Spain. Very dark & lusciously sweet

3.80

3.80

3.80

3.50

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

8.25 39.00

8.75 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

7.25 9.65 29.00

## BIN ENDS

### 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.

#### Gruner Veltliner 2015

28.00

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

#### Grillo 2015

30.00

'Arridu' Valdibella, Sicily. Organic.

Intense textured fruitiness

#### Tokaji Dry Furmint, 2016

32.00

Patricius, Hungary. Luscious & dry.

#### Gewurztraminer 2014

38.00

Trimbach, Alsace, France. A classic with exotic & spicy character.

#### Sancerre 2016

43.00

Armand Salmlon, Loire, France. Balanced ripe citrus.

## FIZZ

Bottle

### Chapel Down Brut NV

39.00

Kent, England.

### Champagne Brut NV

48.00

Jacquart, France.

### Champagne Brut Rose NV

57.00

Jacquart, France

## RED

Bottle

### Lagrein Dolcetto Sposa e Sposa 2014

32.00

Langhorne Creek. South Australia. Soft rich berry fruit.

### Blood & Courage Shiraz 2013

40.00

Barossa Valley Australia. Rich and succulent.

## MORE UNUSUAL WHITES

	175ml	250ml	½ Litre	Bottle
<b>Verdejo 2016</b> Cal Y Canto, La Mancha, Spain. Lively, easy drinking.	4.75	6.35	12.65	19.00
<b>Cotes de Gascogne 2017</b> Domaine Saint-Lannes, Colombarde/Ugni Blanc, France. Fruity punch.	5.50	7.35	14.65	22.00
<b>Terre Siciliane 2017</b> Catarratto, Barone Montalto, Italy. Fruity & dry (Organic)	5.75	7.65	15.35	23.00
<b>Macabeo 2016</b> Marquesa de Atiza Blanco, Carinena, Spain. Fresh and floral.	6.00	8.00	16.00	24.00
<b>Chenin Blanc 2017</b> Neil Joubert, Stellenbosch, SA. Apple fresh and smooth.	6.25	8.35	16.65	25.00
<b>BIO Viognier Traminer 2016</b> Edwardo Miroglio, Bulgaria. Delicately aromatic (Organic).				27.00
<b>Garnacha Blanc 2015</b> Herència Altés, Spain. Melon & white fruits.				28.00
<b>Pecorino 2017</b> Linea Miru Carassanese, Italy. Generously fruity with dry minerals				29.00
<b>Grüner Veltliner 2017</b> Lois Loimer, Austria. Spicy green apples.				34.00
<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.				41.00
<b>Blank Bottle, Dok 2014</b> Sauvignon/Semillon, Elgin, SA. Tangerine & warm spice.				47.00

## WHITE CLASSICS

	175ml	250ml	½ Litre	Bottle
<b>Sauvignon Blanc 2017</b> Grand Mayne, Duras, France. Gooseberry freshness.	5.50	7.35	14.65	22.00
<b>Rioja 2016</b> Bodegas Valdemar, Spain. Soft, dry ripeness.	6.25	8.35	16.65	25.00
<b>Picpoul de Pinet 2017</b> Beauvignac, France. Citrus, crisp finish.	6.50	8.65	17.35	26.00
<b>Lost Weekend Chardonnay 2016</b> Hesketh family, South Australia. Soft melon flavours.	6.75	9.00	18.00	27.00
<b>Pinot Grigio 2016</b> La Jara, Italy. Flavoursome & characterful (Organic).	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>Gavi di Gavi 2016</b> Terre Antiche, Piemonte, Italy. Minerals & lime zest.				32.00
<b>Petit Chablis 2015</b> Louis Moreau, France. Ripe citrus minerality.				39.00
<b>Sancerre 2016</b> Domaine des Brosses, Loire, France. Citrus and herbaceous.				42.00
<b>Cullen Semillon 2014</b> Margaret River, Australia. White peach & citrus.				45.00
<b>Bourgogne Blanc 2014</b> Domaine Thibert et Fils, Burgundy, France. Rich, smooth & elegant.				47.00

## MORE UNUSUAL REDS

	175ml	250ml	½ Litre	Bottle
<b>Tempranillo 2016</b> Cal Y Canto, La Mancha, Spain. Juicy fresh and spicy.	4.75	6.35	12.65	19.00
<b>Garnacha 2016</b> Finca El Paso, Cariñena, Spain. Juicy fruit & black pepper.	5.75	7.26	15.35	23.00
<b>Prunus Dao Tinto 2015</b> Prunus, Portugal. Berry & chocolaty oak.	6.00	8.00	16.00	24.00
<b>Montepulciano 2016</b> Linea Miru, Rosso Piceno, Italy. Warmly spiced and luscious.	6.75	9.00	18.00	27.00
<b>Primitivo 2016</b> Vigneti del Salento, Puglia, Italy. Ripe red berry fruit.	7.00	9.35	18.65	28.00
<b>Pinot Noir 2014</b> Miroglio, Thracian Valley, Bulgaria. Red fruit freshness.	7.75	10.35	20.65	31.00
<b>Alphabetical Wine Company. Vine Ordinaire, 2016</b> Western Cape, SA. Heinz 57 grape varieties. Juicy, bitter sweet and chocolately.				32.00
<b>Autocarro No27, Tinto 2014</b> Aragonéz, Setúbal's Peninsula, Portugal. Soft rich berry fruit.				33.00
<b>Finca La Valona, 12 Meses 2009</b> Terra de Castilla, Spain. Succulent Rioja style.				34.00
<b>Tannat de Reserva 2015</b> Juan Carrau, Uruguay. Deep & dark.				36.00
<b>Blank Bottle, Sigh of Relief 2014</b> Cabernet/Malbec, Stellenbosch, SA. Sweet ripe character.				45.00

## RED CLASSICS

	175ml	250ml	½ Litre	Bottle
<b>Merlot/Cabernet 2016</b> Grand Mayne, Duras, France. Soft black fruit.	5.50	7.35	14.65	22.00
<b>Shiraz 2015</b> Breede River Valley, South Africa. Juicy dark cherry.	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>Cabernet Sauvignon 2015</b> Lapastolle, Chile. Red fruit & sweet spices.				29.00
<b>Willunga Shiraz 2016</b> McClaren Vale, South Australia. Plum, chocolate & cedar.				32.00
<b>Touraine Gamay 2017</b> Domaine de la Rochette, Loire, France. Juicy red fruit. Try a little chilled.				37.00
<b>Chianti Rufina 2016</b> Tuscany, Italy. Organic. Black cherries with fresh herbs.				39.00
<b>Rioja Reserva 2011</b> Bodega Lan, Spain. Vanilla & spice.				41.00
<b>Zinfandel 2014</b> Sonoma Country, California, US. Raspberries & plums.				42.00
<b>Chorey Les Beaune 2015</b> Les Bons Ores, Domaine Maratray Dubreuil, France. Floral yet richly powerful.				43.00
<b>Valpolicella Ripasso Monte Santoccio 2014</b> Nicola Ferrari, Veneto, Italy. Intense fruit with sweet hints.				45.00
<b>Montagne Saint-Emillion 2016</b> Chateau La Croix Bonneau, France. Red fruit & savoury spice.				49.00
<b>Cabernet Sauvignon 2014</b> Katnook Estate, Coonawarra, Australia. Plum & gentle oak.				52.00
<b>Pauillac 2014</b> Chateau Gaudin, Bordeaux, France. Ripe cassis & tobacco.				55.00

## DESSERT WINES

Late Harvest Gewurztraminer

Montes, Valle de Curico, Chile

Muscat de Rivesaltes

Domaine Cazes, France

## 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  
6.75 Tea, Grapefruit Bitters

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

25ml  
3.20 Gin Sour 7.95  
3.20 Pink Pepper Gin, Crème de Frais de Bois, Lemon,  
3.40 Cardamom Syrup, Egg White, Pink peppercorns

3.40 Bramble 7.50  
3.60 Brokers London Dry, Crème de Mure, Crème de  
3.80 Frais de Bois, Sugar Syrup, Lemon, Mint, Basil  
4.20

Pink 75 8.35  
Edgertons Pink, Sugar syrup, Lemon, Thyme,  
Jacquart Brut Mosiaque Champagne

100ml  
5.75 Cornish Martini 7.50  
Tarquin's Cornish dry, Twisted Nose Dry  
Vermouth, Rhubarb

6.50 Negroni 7.00  
Half Bottle  
35.00 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