

Wine List

Page

White wine 2

Red wine 5

Rose, Orange/Skin, Sparkling and Sweet 8

Magnums and Reserve 9

Wines by the glass 10

Spirits

11

Beer, Cider & Soft

12

White Wines	Bottle 750ml
Saint Laurand, Ugni Blanc, France, 2017 <i>Ripe stone fruit and crisp citrus flavours with a fresh finish.</i>	£21.00
Chardonnay, The Winery of Good Hope, Western Cape, South Africa, 2017 <i>Classy unoaked, crisp Chardonnay.</i>	£24.00
Pinot Grigio, Trefili, Italy, 2017 <i>A delicate nose of white flowers, apple, pear and almonds, clean and crunchy with a mellow finish.</i>	£24.00
Verdejo, Vegaval Plata, Spain, 2016 <i>Elegance, minerality, long fresh finish with tropical fruit aromas and citrus reminders.</i>	£24.00
Viognier, Domaine de Vedilhan, France, 2017 <i>Uplifting expression of aromatic peach skin and stone fruit from SE France.</i>	£25.50
Picpoul de Pinet, Chateau de la Mirande, France, 2017 <i>Steely minerality, clean with citrus notes and a crisp, dry finish.</i>	£26.50
Terrazze della Luna Nosiola, Trentino, Italy, 2016 <i>Nosiola is a revelation from the Dolomites, set to push Pinot Grigio off its perch. More clout and class.</i>	£27.00
Ribeiro Colleita, Antonio Montero, Spain, 2016 <i>Zippy and mineral Galician white blend of Treixadura and Palomino.</i>	£27.50
Sauvignon Blanc, Paul Buisse, Touraine, Loire, France, 2016 <i>Classic sea food wine in the traditional Loire/Sancerre style but also fine with white meats and especially good with goat's cheese.</i>	£28.50
Juan Gil, Moscatel Seco, Jumilla DO, Spain, 2017 <i>Ice pick clean and fresh, grapey aromas with juicy raisin tang make an ideal summer white – drink in the sun.</i>	£29.00
Riesling Reserve, Andre Scherer, Alsace, France, 2016 <i>From 30 year old vines in the heart of Alsace. Apples and pears, a clean palate and a fresh, dry, citrus finish.</i>	£30.00
Verdicchio Classico, Arbinus, Italy, 2017 <i>Organic. Fresh, clean, crisp and mineral.</i>	£31.00
Gavi "La Fornace", Cinzia Bergaglio, Italy, 2016 <i>From Tassarolo in Piedmonte and made from Cortese this is fresh and floral, with classic notes of northern Italian whites of toasted almond with hints of apple and herb.</i>	£31.00
Minervois Blanc, Pierre Cros 'Les Costes', France, 2015 <i>A typically floral and resinous blend, at the same time this white conjours up dried apricots and plums sprinkled with the garrigue notes of wild fennel.</i>	£31.00
Grand Bateau, Bordeaux Sauvignon Blanc, France, 2016	£31.50

A deep and dreamy Sauvignon from the stables of Chateau Beychevelle in Saint Julien.

Domaine Gigondan, Cotes du Rhone, France, 2017

£32.00

A lovely introduction to Rhone white: rich, complex and rewarding Rousanne, Grenache Blanc, Clairette & Viognier.

Vinhas do Lasso, Quinta do Pinto Branco, Lisboa, Portugal, 2015

£34.00

Arinto and Fernao Pires may be new varieties to you but try them for tropical and stone fruit depth – a great Portuguese wine secret.

Muscadet, Dom Les Grandes Presbyteres, Loire, France, 2014	£36.00
<i>Flinty minerality, fresh citrus and textural lees for a lovely elegant Loire classic seafood wine.</i>	
Baby Bandito Keep on Punching Chenin, Testalonga, South Africa, 2017	£37.00
Saumur, La Pierre Frite, Loire, France, 2014	£37.00
<i>Loire Chenin Blanc with candied citrus peel, apple & minerality.</i>	
Bourgogne Aligote, Dom. Goisot, Burgundy, France, 2015	£37.00
<i>Biodynamic/Organic and unoaked natural expression of Burgundy's other white grape – bright, crisp and fresh.</i>	
Macon Uchizy, Mallory & Benjamin Talmard, Burgundy, France, 2017	£38.00
<i>An unoaked, fresh, precise wine with some time on lees – and the vineyards adjoin the village of Chardonnay!</i>	
Gruner Veltliner, Domäne Wachau, Austria, 2017	£38.00
<i>Austria's most famous grape. Balanced, full-bodied, very drinkable and classy at the same time.</i>	
Neudorf, Sauvignon Blanc, Nelson, New Zealand, 2016	£38.00
<i>From one of New Zealand's finest producers a more grownup Sauvignon. Low intervention and significant use of wild yeast make for a weightier, fresh wine with balanced acidity and toned varietal characteristics. Fall in love with New Zealand Sauvignon again.</i>	
Terlaner Classico, Alto Adige, Italy, 2017	£39.50
<i>Simply gorgeous Pinot Blanc, Chardonnay & Cabernet Sauvignon blend from one of Italy's finest.. a true treat for those who try it.</i>	
Albarino, Pazo San Mauro, Spain, 2016	£40.50
<i>Ripe fruit with floral notes, bright, refreshing acidity and a lovely mineral finish.</i>	
Petit Chablis, Domaine Ellevin, Burgundy, France, 2016	£41.00
<i>Lovely Petit Chablis Chardonnay. Ripe fruits, dry, fresh, mineral overtones and a luxuriant, rich finish.</i>	
Riesling, Donnhoff, Germany, 2016	£41.00
<i>One of the world's great wineries, fresh, well defined, elegant Riesling that gets the taste buds and spine tingling.</i>	
Extramundi, Bodegas Pazo Tizon, Galicia, Spain, 2014	£43.00
<i>Glorious minerality, offset with delicate peach and apricot. Treixadura, Albarino, Godello and Laureira make this a fabulous seafood wine as you would expect from NW Spain whilst being a weighty enough friend to roast chicken.</i>	
Rheingau Riesling Selected by Eva Fricke, Germany, 2016	£43.00
<i>Star winemaker Eva Fricke delivers all the vibrant, mineral and acidity driven freshness of classic German Riesling in a juicy, thirst quenching package that disappears before you know it.</i>	
Sancerre Silex, Philippe Girard, Loire, France, 2016	£44.00
<i>From the high side of Verdigny and neighbouring Sancerre's best known vineyards at Chavignol. Made for the local speciality of goat's cheese but a wonderful match for shellfish too.</i>	
Gravonia Blanco, Rioja, Spain, 2007	£45.00

A complex, rewarding Viura aged in barrels for four years and the result is worth every moment spent there.

Niepoort Redoma Branco, Douro, Portugal, 2015

£45.00

Rabigato, Códega do Larinho, Viosinho, Donzelinho and Gouveio; an extraordinary collection of varieties from an extraordinary vineyard.

Clos Clare Riesling, Watervale, South Australia, 2017 **£49.00**

One of the first, the most enduring, and now perhaps the greatest wines of Australia, Clare Valley Riesling gives a powerful mix of ripe, lime marmalade, a stony film and a distinct, citrus freshness. Light meat and fish. There is only one Australian wine on our list and this is it which tells you something...

Rully 1er Cru Rabource, D. Belleville, Burgundy, France, 2014 **£50.00**

Rully is known for its high definition white wines. Here a rich, tangy, faintly salty pine and lemon start is followed by the very smooth feel of a nicely made Chardonnay. Fresh throughout with a nutty, brioche twist.

Thorne & Daughters Rocking Horse, Western Cape, South Africa, 2015 **£52.00**

Roussanne, Semillon, Chardonnay, Chenin and Clairette natural whole bunch fermented with touch of skin on the Clairette for a truly exceptional, imposing wine.

Alheit Vineyards Cartology, Chenin Blanc, South Africa, 2014 **£53.00**

Crisp yet sumptuous and fulsome white from ancient vines. Fabulous.

Saint Aubin en L'Ebaupin, Le Grappin, Burgundy, France, 2014 **£63.00**

Chassagne Montrachet, Dom. Marc-Antonin Blain, Burgundy, France, 2015 **£70.00**

Classic and classy, crisp Burgundian Chardonnay.

Red Wines

Bottle
750ml

Madregale Rosso, Colline Teatine, Abruzzo, Italy, 2017

£21.00

The style of wine is meant to be easy-drinking and moreish with aromas of red berries and bags of fruit.

Roncier Pinot Noir, L. Tramier, France, 2016

£23.50

Traditional predominately Pinot Noir, Gamay blend from this Burgundy grower established in 1842. Easy drinking.

Rioja, Albergada, Spain, 2016

£24.00

Designed in the 'Joven' style to be drunk young this juicy Tempranillo is highly quaffable.

Garnacha, Fristyle, Spain, 2015

£24.50

Light, fun and quirky natural wine if you are feeling like trying something new and possibly different!!

'Old School' Syrah, False Bay, Western Cape, South Africa, 2017

£25.00

Dark fruit but fresh with soft tannins, a bump of white pepper and balancing acidity.

Pinotage, Truter Family Wines, Western Cape, 2015

£25.50

A grape now most strongly associated with South Africa; juicy raspberries with dabs of liquorice and vanilla.

Malbec, Les Volets, Haute Vallee de L'Aude, France, 2017

£26.00

Contemporary fruit forward French Malbec – lots of berries, cassis, currants and drinkability. Not Argentinian!

Berengere Cab-Sauvignon/Merlot, Dom Le Pech Pujolat, S.W. France, 2015

£26.50

Rich, chocolate, black cherries and liquorice from this Languedoc Cabernet Sauvignon & Merlot blend.

Cotes du Rhone, Rouge du Grappin, France, 2016

0.5L CARAFE £18.30

Grenache and Syrah on schist and sand. Juicy, fruit driven with a spicy, bright finish. Smashable.

Bonarda/Malbec, El Abasto, Mendoza, Argentina, 2016

£27.00

Kept in the beer cellar at 13degC for a refreshing, chocolately and spicy gluggable juicy fruit festa.

Monastrel, Al-Muvedre, Alicante, Spain, 2016

£27.50

Bush vine Monastrel is pleasingly full of fruit at the outset and cool, refreshing and dry in the finish.

Doural Tinto, Portugal, 2016

£29.00

From fruit normally grown for port – rich and raisoned fruit. Great for rich meat dishes and mature cheese.

Gamay de Touraine 'Rubis', Domaine Jose Marteau, Loire, France, 2016

£28.50

Light and fresh Loire alternative to Beaujolais with refreshing berry and cherry fruits.

Cabernet Franc, Chinon, Domaine de la Semellerie, Loire, France, 2016

£29.00

Crunchy, fresh, savoury and drinkable Cabernet Franc, worthy of accompanying well cooked meats and light enough to keep quaffing for some time afterwards too. Grown up wine for this price point..

Auto Carro 27, Portugal, 2015

£29.00

Complex and rewarding Touriga Nacional and Franca with tobacco, spice, plum and long blackcurrant finish.

Minervois, Dom St Jacques d'Alba, S.W. France, 2016	£29.00
<i>From a 100 year old vineyard of Carignan, with Syrah for pepper and Mourvedre for crunch. If you like red meat..</i>	
Malbec 'Pretty', Fabre Montmayou, Argentina, 2016	£29.50
<i>A new world Malbec from an award winning French grower. Deep ruby with spicy ripe fruit and a hint of liquorice.</i>	
Rosso Ribelle, Val di Toro, Maremma DOC, Italy, 2014	£30.00
<i>Organically farmed with hands on care this is an easygoing Sangiovese from the Tuscan coast.</i>	
Primitivo, Terre di Montelusa, Italy, 2016	£30.00
<i>Smooth juicy Zinfandel from Puglia in Italy, medium bodied and great with roasts and braised meats.</i>	
Bordeaux Superieur, Chateau Tour St Paul, France, 2015	£30.50
<i>A ripe, open and easy drinking vintage yields a supple and forward red for lighter meat dishes and cheese.</i>	
La Vendemia, Palacios Remondo, Rioja, Spain, 2016	£32.00
<i>Light on oak, full forward on bright, ripe fruit and an easy going drinkability; this is a very contemporary and youthful Tempranillo/Garnacha blend.</i>	
Refosco dal Peduncolo, Friuli, Italy, 2014	£32.50
<i>Peppers, herbs, sour cherries & tobacco with a lingering freshness. Full bodied and intensely drinkable.</i>	
Beaujolais Villages, Benat-Chervet, France, 2016	£33.00
<i>Ice bucket available... Perfect light sour cherry and red berry drinkability with structure and interest.</i>	
Barbera d'Asti, Villa Monsignore, Italy, 2016	£33.00
<i>Fresh but warming; blue and black berry fruits balanced with gentle tannins and a lingering finish.</i>	
Pazo de Monterrey, Mencia, Spain, Monterrei DOC, 2016	£33.00
<i>The Mencia grape in heavenly north western Spain. Cool, soft and seductive.</i>	
Le Soula Trigone 16, Vin de Pays des Cotes Catalanes, Rousillon, France, NV	£34.00
<i>Lovely, drinkable and priced, frankly, as a treat for those who spot it.</i>	
AA Andorfer Vorgeschnack Zweigelt/Pinot Noir, Kamptal, Austria, 2016	£34.00
<i>An opulent, lavish slightly sour revelation that will richly reward the curious looking for something new.</i>	
Ribera del Duero, Mesoneros de Castilla, Spain, 2015	£34.00
<i>The Duero vies with Rioja for top region. It's the classic of old Castilla y Leon; rich, supple and full.</i>	
Retromarcia Chianti Classico, Monte Bernardi, Tuscany, Italy, 2015	£35.00
<i>Fresh and bright biodynamic Sangiovese made in a traditional, fresh and medium bodied style.</i>	
Braghe Freisa, Claudio Mariotto, Piedmont, Italy, 2015	£36.00

Cinsaut, Craven, Stellenbosch, South Africa, 2017	£36.00
<i>One of my favourite ever wines – ‘New Wave’ South African Cinsaut just sings and this is a supreme example.</i>	
St Nicolas de Bourgueil, Dom du Fondis, Loire, France, 2015	£36.00
<i>Elegant, smooth, ripe red berries. A true expression of a Loire Valley Cabernet Franc.</i>	
Cotes du Rhone, St Cosme, France, 2016	£37.00
<i>A deeply concentrated red from vineyards facing Chateauneuf du Pape. 100% Syrah, rich, round and peaty.</i>	
Bourgogne Rouge, Maison Roche de Bellene, Burgundy, France, 2015	£37.50
<i>Classic Pinot Noir from old vines below Volnay. Delicate, floral and elegant.</i>	
Priorat, Cal Pla Crianza, Celler de Joan Sangenis, Spain, 2015	£37.50
<i>Garnacha, Carinera & a hint of Cabernet line up beautifully.</i>	
Chateau Brehat, Castillon Cotes de Bordeaux, France, 2011	£38.00
<i>70% Merlot. Bordeaux 2008 is drinking well now – still fresh, supple and delivering a classic drinkable claret.</i>	
Rioja, Urbina Crianza, Spain, 2009	£39.50
<i>Classic Rioja with cask & bottle age from a great traditionalist. Spicy oak, warm fruits.</i>	
SP68, Occhipinti, Sicily, Italy, 2016	£42.00
<i>Indigenous Frappato and Nero d'Avola. Wild cherry, dark plum, blackberry and tobacco – cool gravelly finish.</i>	

Ora La Verde, Vacqueras, Rhone, France, 2014	£42.50
<i>Soft, opulent and with restrained spice a classic Rhone blend of Grenache, Syrah & Mourvedre.</i>	
Givry 1er Cru Champs Lalot, Dom Pagnotta, Burgundy, France, 2015	£42.50
<i>Complex, gamey spices in a classic Burgundian Pinot ready to drink now.</i>	
Pinot Noir, Craven, Faure Vineyards, Stellenbosch, South Africa, 2016	£43.00
<i>Whole bunch fermented, unfiltered, naturally expressive, fragrant and earthy one of our favourite producers,</i>	
Pinot Noir, Isabel Estate, Marlborough, New Zealand, 2015	£45.00
<i>Elegant, savoury, refined and powerful Pinot with restrained plum & cherry fruit and all the better for it.</i>	
Langhe Nebbiolo, Prod. del Barbaresco, Piedmont, Italy, 2016	£46.00
<i>Lifted, bright, ripe cherry fruit with savoury, spice notes.</i>	
Le Difese, Tenuta San Guido, Bolgheri, Italy, 2015	£46.00
<i>Baby Sassicaia. Also Cabernet dominated this is more supple with smooth black fruit and silky tannin.</i>	
Y'a bon the canon, D. Ganevat, Jura/Beajolais, France, NV	£48.00
<i>One of Ganevat's Beaujolais/Jura fusion numbers. Naturally made with Gamay and indigineous Jura varietals.</i>	
Bandol, Domaine de Terrebrune, France, 2013	£48.00
<i>Not the best known appellation... but an addictive one once encountered. Mourvedre, Grenache, Cinsault heaven.</i>	
Arbois, Trousseau Singulier, Andre et Mirelille Tissot, Jura, France, 2016	£49.00
<i>100% Trousseau, unfiltered, organic, partly amphora aged... this is indeed a singular pleasure.</i>	
Morgon Cotes du Py, Jean Foillard, Beaujolais, France, 2016	£50.00
<i>Is this everyones favourite 'natural' wine? An intense fresh aroma – cherry, blackberry, rose blossom and some light savoury spice.</i>	
Garnacha not Guerra, Cannonau, Sardinia, Italy, 2016	£50.00
Savigny les Beaune, Jean Marc Millot, Burgundy, France, 2015	£51.00
<i>Soft strawberry Savigny that faces the hill of Corton. Best with simple red meat and strong cheeses.</i>	
Barolo, Principiano Ferdinando, Italy, 2014	£53.00
<i>Super classy and classic Piedmontese Nebbiolo elegant, rich.</i>	
Gigondas, St Cosme, Rhone, France, 2015	£53.00
<i>One of three growers to own the best bit of the village. One for Chateauneuf lovers.</i>	
Le Soula Rouge, Vin de Pays des Cotes Catalanes, Rousillon, France, 2013	£55.00
<i>Wild, gutsy and yet refined. Carignan, Syrah and Grenache from granite and schist. Packed with fruit, but complex and savoury. Biodynamic fruit and a clean, fresh, natural approach.</i>	
Tondonia, Tinto Reserva, Rioja, Spain, 2005	£55.00

Zinfandel, Joseph Swann, Sonoma, California, USA, 2012 **£55.00**

Simply one of California's best Zin's as well as labels... from a winemaker who only makes 5,000 cases a year. Not clumsily big and fruity like some this is fresh, complex, taut and frankly delicious... as well as rare.

Moulis-en-Medoc, Chateau Poujeaux, Bordeaux, France, 2011 **£62.00**

Rose, Orange, Sparkling and Sweet Wines

<i>Rose</i>	<i>Bottle</i>
<i>Dom. Nordoc, Cinsault, Languedoc, France, 2017</i>	<i>750ml</i> <i>£21.00</i>
<i>Light, crisp, dry and pink! Refreshing and sunshine friendly.</i>	
<i>Provence, Chateau d'Olliers, France, 2017</i>	<i>£31.00</i>
<i>Classic Provence rose – 50% Grenache, 40% Cinsault, 10% Syrah. Delicate pink.</i>	
<i>Orange/Skin Contact White</i>	
<i>Baglio Bianco, Cataratto, Sicily, Italy, 2016</i>	<i>750ml</i> <i>£31.00</i>
<i>Baby Bandito Stay Brave Chenin, Testalonga, South Africa, 2017</i>	<i>£38.00</i>
<i>Tsolikouri Pheasant's Tears, White, Dry, Georgia, 2016</i>	<i>£40.00</i>
<i>Le Soula La Maceration No14, VdP des Cotes Catalanes, Rousillon, France, NV</i>	<i>£48.00</i>
<i>Maria & Sepp Muster, Grafin, Sauvignon, Austria, 2015</i>	<i>£50.00</i>
<i>Time Flows 121 b.C., Contra Soarda, Veneto, Italy, 2014</i>	<i>£53.00</i>
<i>Sweet Cheeks, Testalonga, South Africa, 2015</i>	<i>£53.00</i>
<i>Fuoripista, Pinot Grigio, Foradori, Dolomite, Italy, 2015</i>	<i>£58.00</i>
<i>The Prince in His Cave, The Scholium Project, California, 2015</i>	<i>£65.00</i>
<i>Sparkling – Prosecco, Cava, Champagne &..... 'Pet Nat'</i>	
<i>Cava, Brut Reserve, Dominio de Tharsys, Spain</i>	<i>750ml</i> <i>£25.00</i>
<i>Prosecco, Villa Doral Extra Dry, Italy</i>	<i>£32.00</i>
<i>Champagne, Louis Brochet, France</i>	<i>£48.00</i>
<i>Pet Nat Gamay Rosé, Saint Cyn, Beaujolais, France</i>	<i>£48.00</i>
<i>Pet Nat Chenin Blanc, Bertin-Delatte 'Pop Sec', Loire, France</i>	<i>£55.00</i>
<i>Champagne, Louis Brochet Rose, France</i>	<i>£55.00</i>
<i>Champagne, Jacquesson 741, France</i>	<i>£85.00</i>

Stunning contemporary champagne based around the 2013 harvest.

<i>Sweet</i>	<i>Bottle</i>	<i>Glass</i> 125ml
<i>Montbazillac, Domaine de l'Ancienne, France, 2014</i>	<i>£20.00</i> (37.5cl Bottle)	
<i>Banyuls, Les Clos de Paulilles, France, 2014</i>	<i>£29.00</i> (50cl Bottle)	<i>£7.25</i>
<i>Sherry</i>		<i>Bottle</i> 37.5cl
<i>Fino, Maestro Sierra, Spain</i>		<i>£24.00</i>
<i>Amontillado, Maestro Sierra, Spain</i>		<i>£38.00</i>

Magnums

	<i>Magnum</i> 1500ml
<i>Rioja Reserva 'Gavanza', Bodegas Dominium, Spain, 2011</i>	<i>£54.00</i>
<i>Morgon Cotes du Py, Jean Foillard, Beaujolais, France, 2015</i>	<i>£95.00</i>
<i>Guidalberto, Tenuta San Guido, Italy, 2013</i>	<i>£120.00</i>

*Reserve**

White

<i>Coudoulet de Beaucastel, Blanc Chateau de Beaucastel, Rhone, France, 2014</i>	<i>£60.00</i>
<i>Meursault 1er Cru, Meursault Charmes, Mikulski, France, 2015</i>	<i>£105.00</i>

Red

<i>The Sadie Family, Columella, South Africa, 2014</i>	<i>£70.00</i>
<i>Moulis-en-Medoc, Chateau Chasse-Spleen, France, 2009</i>	<i>£70.00</i>
<i>Nuits St Georges, Les Six Pieces, Dom Jean Chauvenet, France, 2015</i>	<i>£70.00</i>

<i>Moulis-en-Medoc, Chateau Poujeaux, France, 2009</i>	<i>£70.00</i>
<i>Gigondas, Valbelle, St Cosme, France, 2010</i>	<i>£80.00</i>
<i>Brunello di Montalcino, Sesti, Italy, 2010</i>	<i>£80.00</i>
<i>Brunello di Montalcino, Sesti, Italy, 2012</i>	<i>£80.00</i>
<i>Saint-Emilion 1er Grand Cru Classe, Chateau Larcis Ducasse, France, 2012</i>	<i>£80.00</i>
<i>Beaune 1er Cru, Pertuisots, Dom de Bellene, France, 2012</i>	<i>£85.00</i>
<i>Gigondas, Le Claux, St Cosme, France, 2014</i>	<i>£85.00</i>
<i>Gevrey-Chambertin 1er Cru, Estournelles, Frederic Esmonin, France, 2010</i>	<i>£85.00</i>
<i>Barbaresco, Ovello, Produttori del Barbaresco, Italy, 2011</i>	<i>£85.00</i>
<i>Brunello di Montalcino, Pieve Santa Restituta, Gaja, Italy, 2010</i>	<i>£90.00</i>
<i>Nuits St Georges, Rue de Chaux, Dom Jean Chauvenet, France, 2010</i>	<i>£90.00</i>
<i>Saint-Emilion 1er Grand Cru Classe, Clos Fourtet, France, 2012</i>	<i>£100.00</i>
<i>Gevrey-Chambertin 1er Cru, Lavaux, Frederic Esmonin, France, 2011</i>	<i>£100.00</i>
<i>Domaine de Trevallon, VdP des Bouches du Rhone, France, 2005</i>	<i>£100.00</i>
<i>Brunello di Montalcino, Biondi Santi, Italy, 2010</i>	<i>£110.00</i>
<i>Gevrey-Chambertin 1er Cru, Estournelles, Frederic Esmonin, France, 2011</i>	<i>£110.00</i>
<i>Pauillac, Chateau Pontet Canet, France, 2012</i>	<i>£120.00</i>
<i>Quado al Tasso, Marchesi Antinori, Italy, 2010</i>	<i>£130.00</i>
<i>Tenuta di Biserno, Bolgheri, Italy, 2010</i>	<i>£150.00</i>

** stored at 13 deg so will need to bring to temperature/chill as required.*

Wines by the Glass & 500ml Carafe

White Wines

	Glass	Carafe
<i>Saint Laurand, Ugni Blanc, France, 2017</i>	£5.25	£14.70
<i>Chardonnay, Good Hope, Western Cape, South Africa, 2017</i>	£6.00	£16.85
<i>Pinot Grigio, Trefili, Italy, 2017</i>	£6.00	£16.85
<i>Verdejo, Vegaval Plata, Spain, 2016</i>	£6.00	£16.85
<i>Viognier, Dom de Vedilhan, France, 2017</i>	£6.45	£17.85
<i>Picpoul de Pinet, Chateau de la Mirande, France, 2017</i>	£6.65	£18.55
<i>Sauvignon Blanc, Touraine, Paul Buisse, France, 2016</i>	£7.15	£20.00

Red Wines

<i>Madregale Rosso, Colline Teatine, Abruzzo, Italy, 2017</i>	£5.25	£14.80
<i>Roncier Pinot Noir, L. Tramier, France, 2016</i>	£5.90	£16.45
<i>Rioja, Albergada, Spain, 2016</i>	£6.00	£16.85
<i>Malbec, Les Volets, Haute Vallee de L'Aude, France, 2017</i>	£6.50	£18.20
<i>Cotes du Rhone, Rouge du Grappin, France, 2016</i>	£6.50	£18.30
<i>Berengere, Dom Le Pech Poujolat, France, 2015</i>	£6.60	£18.55
<i>Doural, Portugal, 2016</i>	£7.25	£20.30
<i>Minervois, Dom St Jacques d'Alba, France, 2015</i>	£7.40	£20.65

Rose Wine

<i>Dom. Nordoc, Cinsault, Languedoc, France, 2016</i>	£5.25	£14.70
<i>Provence, Chateau d'Olliers, France, 2017</i>	£7.75	£21.70

Sparkling

125ml

Prosecco Villa Doral Extra Dry, Italy

£5.60

Louis Brochet, Champagne, France

£9.20

Spirit List

Gin	35ml	70ml	Vodka	35ml	70ml
Gordon's	£4.40	£7.80	Stolichnaya	£4.40	£7.80
Plymouth	£5.00	£9.00	Russian Standard	£4.30	£7.75
Bombay Sapphire; No3	£4.80	£8.65	Zubrowka	£4.30	£7.75
Crossbill Sumac	£6.60	£11.80	Ketel One	£5.90	£10.60
Hendrick's	£6.80	£12.25	Belvedere	£7.10	£12.80
Little Bird; Lone Wolf	£6.30	£11.35			
Portobello	£6.50	£11.70			
Chase; Jensen	£7.00	£12.60			
			Bourbon		
Whisky			Jack Daniel's	£5.50	£9.90
The Famous Grouse	£4.40	£7.80	Bulleit	£6.60	£11.80
Jameson	£5.10	£9.20	Maker's Mark	£6.60	£11.90
Chivas Regal	£6.70	£12.10	Woodford Reserve	£7.30	£13.15
J-W Black Label	£6.50	£11.70			
Talisker 10	£8.00	£14.40	Rum		
Glenmorangie 10	£8.00	£14.40	Mount Gay	£4.80	£8.60
Laphroaig 10	£9.50	£17.10	Bacardi	£4.70	£8.45
Oban 14	£9.50	£16.75	Havana Club 3Yr	£4.40	£7.90
Macallan Gold	£8.00	£14.95	Sailor Jerry	£4.90	£8.80
Lagavulin 16	£9.70	£17.50	Havana Club 7Yr	£5.40	£9.70
			Gosling's Black	£5.30	£9.50
Brandy			Tequila		
Courvoisier VSOP	£8.00	£14.40	Jose Cuervo	£4.90	£8.80
Janneau VSOP	£7.10	£12.80	El Jimador Gold	£5.30	£9.50
Calvados	£5.60	£10.00	Patron Café	£6.00	£10.80
			Patron Anejo	£8.80	£15.85
Other					

<i>Baileys</i>	<i>£3.10</i>	<i>£5.60</i>	<i>Campari</i>	<i>£3.50</i>	<i>£6.50</i>
<i>Cointreau</i>	<i>£4.20</i>	<i>£7.60</i>	<i>Disaronno</i>	<i>£4.80</i>	<i>£8.65</i>
<i>Fernet Branca</i>	<i>£5.10</i>	<i>£9.20</i>	<i>Grappa</i>	<i>£5.00</i>	<i>£9.00</i>
<i>Jaegermeister</i>	<i>£3.80</i>	<i>£6.85</i>	<i>Kahlua</i>	<i>£3.80</i>	<i>£6.85</i>
<i>Ricard</i>	<i>£4.30</i>	<i>£7.75</i>	<i>White Sambuca</i>	<i>£4.30</i>	<i>£7.75</i>
<i>Black Sambuca</i>	<i>£4.90</i>	<i>£8.65</i>	<i>Stone's</i>	<i>£1.65</i>	<i>£3.00</i>
<i>Pimms mixed</i>		<i>£7.00</i>	<i>Taylors LBV 125ml</i>		<i>£8.40</i>
<i>Tio Pepe 70ml</i>		<i>£4.40</i>			

Vermouth

<i>Belsazar Dry</i>		<i>£5.50</i>	<i>Carpano Dry</i>		<i>£5.00</i>
<i>Noilly Prat Original Dry</i>		<i>£3.60</i>	<i>Sacred English Dry</i>		<i>£6.00</i>

Drinks List

Beer, Cider & Spritz

<i>Draft</i>	<i>Pint</i>	<i>Bottled</i>	
<i>Freedom 4% lager</i>	<i>£4.50</i>	<i>Peroni</i>	<i>£3.80</i>
<i>Windsor & Eton Republika</i>	<i>£5.00</i>	<i>Budvar</i>	<i>£3.80</i>
<i>Brooklyn lager</i>	<i>£6.00</i>	<i>Corona</i>	<i>£3.80</i>
<i>Guest keg on rotation</i>	<i>£ varies</i>	<i>Beavertown Gamma Ray APA</i>	<i>£5.60</i>
<i>Guinness</i>	<i>£5.00</i>	<i>Railway Porter</i>	<i>£5.00</i>
<i>Stowford Press</i>	<i>£4.50</i>	<i>Cornish Orchard vintage</i>	<i>£5.50</i>
<i>Harvey's Sussex Best</i>	<i>£4.40</i>	<i>Cornish Orchards blush</i>	<i>£5.50</i>
<i>Guest cask on rotation</i>	<i>£ varies</i>	<i>Cornish Orchard pear</i>	<i>£5.50</i>
		<i>Wyld Wood organic apple</i>	<i>£5.80</i>
		<i>Hawkes Ginger Beer</i>	<i>£5.90</i>
		<i>BrewDog Nanny State</i>	<i>£4.20</i>
		<i>Brewdog Vagabond</i>	<i>£4.70</i>
		<i>Ramona wine spritz</i>	<i>£7.50</i>

Soft

<i>Coke 330 bottle</i>	<i>£3.35</i>	<i>Orange juice</i>	<i>£2.00</i>
<i>Diet Coke 330 bottle</i>	<i>£3.00</i>	<i>Apple juice</i>	<i>£2.00</i>
<i>Fentiman's ginger beer</i>	<i>£4.00</i>	<i>Tomato juice</i>	<i>£2.00</i>
<i>Fentiman's cola</i>	<i>£4.00</i>	<i>Cranberry juice</i>	<i>£2.00</i>
<i>Fentiman's dandelion b'dock</i>	<i>£4.00</i>	<i>Sparkling elderflower</i>	<i>£3.60</i>
<i>Fentiman's lemonade</i>	<i>£4.00</i>		
<i>Fentiman's orange jigger</i>	<i>£4.00</i>		
<i>R White's lemonade</i>	<i>£1.90</i>		
<i>Appletiser</i>	<i>£3.50</i>		
<i>Kingsdown sparkling 330</i>	<i>£1.70</i>		
<i>Kingsdown sparkling 750</i>	<i>£3.00</i>		

Coffee & Tea

<i>Americano</i>	<i>£2.40</i>	<i>Earl Grey</i>	<i>£1.70</i>
<i>Cappucino</i>	<i>£2.90</i>	<i>English Breakfast</i>	<i>£1.70</i>
<i>Espresso</i>	<i>£2.25</i>	<i>Herbal</i>	<i>£1.80</i>
<i>Double espresso</i>	<i>£2.50</i>		
<i>Flat white</i>	<i>£2.90</i>	<i>Hot chocolate</i>	<i>£2.90</i>
<i>Latte</i>	<i>£2.90</i>		