

APERITIF

El Maestro Sierra, Fino Sherry NV	£6
Fig Leaf Negroni	£11
Winter Berry Gin & Tonic	£11
Raventos, Brut, Blanc de Blancs '17	£9 £50
Marie Demets, Brut, Champagne NV	£14 £81
Harbour, Helles Lager, Cornwall - 33cl	£5
Kernel, Foeder Kveik Pale Ale, London - 33cl	£5.5
Hallets, Real Cider, Wales - 33cl	£6

WHITE

Philippe Guerin, Chardonnay, Vallet '18	£5 £27
<i>Unbeatable value from a master in Muscadet</i>	
Cape Mentelle, Blend, Margaret River '17	£6 £33
<i>Textured bright ripe fruit with salinity to balance</i>	
Dom. de Perreau, Montravel Sec, Dordogne '18	£34
<i>Sauvignons (blanc & gris) in perfect harmony</i>	
Bruno Lupin, Roussette, Frangy '18	£7 £41
<i>Alpine freshness; pear & gingerbread</i>	
Henri Bourgeois, Haute Victoire, Quincy '18	£46
<i>Green apple, elderflower & chamomile</i>	
Celler Comunica, La Pua, Montsant '19	£9 £50
<i>Ripe melon, apricot & fig; Garnacha blend</i>	
Eva Fricke, Rheingau Riesling '19	£9 £54
<i>Vibrant peach, red apple & jasmine florals</i>	
Finca A Pedreira, Fulcro, Rias Baixas '19	£59
<i>A new, more complex style of albariño</i>	
Sigurd, Chenin Blanc, Clare Valley '19	£65
<i>Bruised apples, honeycomb & sherbet</i>	
Roc des Anges, Llum, Côtes Catalanes '19	£67
<i>Wild flowers, fennel & intense minerality</i>	
ABC Wild Boy, Chardonnay, St Barbara '18	£13 £69
<i>Burgundian ethos with Californian sunshine</i>	
Storm Wines, Vrede, Hemel-en-Aarde '18	£93
<i>Supreme modern chardonnay; rich & long</i>	

SKIN CONTACT

Fabien Jouves, Pieces Longues, Cahors '17	£13 £74
<i>Tangerine, sweet peach & roasted almond</i>	

PINK

Dom. Denizot, Rosé, Sancerre '18	£8 £48
<i>The connoisseur's choice - rich & food-friendly</i>	

HALF BOTTLES*White Wine*

Terras Gauda, Albariño, Rias Baixas '19	£22
Clos Lapeyre, Jurançon '17	£23
O. Leflaive, Bourgogne Blanc, Les Sétilles '18	£32
Mas de Daumas Gassac Blanc '18	£52

Red Wine

d'Estezargues, Terre de Mistral '18	£16
Murinais, Crozes-Hermitage '18	£29
Ch. la Claymore, Lussac Saint-Emilion '15	£32
Ch. de Pibarnon, Bandol Rouge '17	£51

RED

La Boussole, Pinot Noir, Pays d'Oc '18	£5 £27
<i>Pure ripe raspberry from the Ardeche</i>	
Terrazas de los Andes, Malbec, Mendoza '18	£6 £33
<i>1km altitude - French oak, dark fruit & mocha</i>	
Di Majo Norante, Sangiovese, Molise '18	£34
<i>Tuscan elegance given Southern Italian bite</i>	
Botanica, Merlot, Stellenbosch '16	£7 £38
<i>Soft bramble, mint & dark chocolate</i>	
Uwe Schiefer, Blaufränkisch, Burgenland '17	£45
<i>Powerful black cherry & crunch</i>	
Señorio de Amézola, Rioja Reserva '14	£49
<i>Intense red fruits with winter spices</i>	
Domaine Mucyn, 'GamSy', Rhône '18	£9 £52
<i>Supple & floral red-current gamay blend</i>	
Dom. de Cébène, Les Bancelles, Faugères '15	£10 £58
<i>Black fruits, bramble & garrigue</i>	
Ch. Annereaux, Lalande-de-Pomerol '07	£11 £62
<i>A classic with developed red fruits & tobacco</i>	
Parize Pere et Fils, Champ Nalot, Givry '17	£72
<i>Premier cru pinot with lively cherry & sweet spice</i>	
Dom. de la Rectorie, Montagne, Collioure '17	£79
<i>Languedoc rusticity & power with finesse</i>	
Jean Foillard, 'Cote du Py', Morgon '18	£82
<i>Iconic but approachable refined summer juice</i>	
Oscar Semmler, Dutschke, Shiraz '01	£21 £120
<i>Stunning bright fruit and eucalyptus</i>	
Ch. Dassault, Saint-Emilion Grand Cru '00	£120
<i>Intense, lifted fruit. Perfect structure</i>	
Produttori del Barbaresco, Montestefano '13	£122
<i>Rich, roasted fruit & mocha</i>	