wines
Winter 2016

All of our personally selected wines are available in four sizes: a 150ml glass, 250ml 'quartino' and 500ml 'mezzo' carafes and 750ml bottle.

We believe that this makes choosing and drinking wines more fun, more personal and more accessible, allowing you to graze the list, change wines with courses or have a little more when a bottle doesn’t quite go far enough.
### Orange

<table>
<thead>
<tr>
<th>Wine</th>
<th>Year, %</th>
<th>Region, Country (Type)</th>
<th>Bottle Price</th>
<th>Mezzo Price</th>
<th>Quartino Price</th>
<th>Glass Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Denavolo Dinavolino 2012, 11.5%</td>
<td></td>
<td>Emilia Romagna, Italy (natural, biodynamic)</td>
<td>€35.65</td>
<td>24.50</td>
<td>12.25</td>
<td>7.35</td>
</tr>
</tbody>
</table>

### White

<table>
<thead>
<tr>
<th>Wine</th>
<th>Year, %</th>
<th>Region, Country (Type)</th>
<th>Bottle Price</th>
<th>Mezzo Price</th>
<th>Quartino Price</th>
<th>Glass Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gayda T’air D’Oc 2015, 12%</td>
<td></td>
<td>Languedoc, France (organic)</td>
<td>€28.00</td>
<td>19.70</td>
<td>9.85</td>
<td>5.90</td>
</tr>
<tr>
<td>Domaine Masson-Blondelet Sancerre ‘Thaumenay’ 2014, 12.5%</td>
<td>Loire, France</td>
<td>€38.00</td>
<td>26.30</td>
<td>13.15</td>
<td>7.90</td>
<td></td>
</tr>
<tr>
<td>Domaine Séguinot Bordet Chablis 1er Cru 2014, 13%</td>
<td>Burgundy, France</td>
<td>€49.15</td>
<td>31.75</td>
<td>15.90</td>
<td>9.55</td>
<td></td>
</tr>
<tr>
<td>Domaine la Rue Puligny Montrachet 1er Cru 2013, 13%</td>
<td>Burgundy, France</td>
<td>€65.30</td>
<td>47.90</td>
<td>23.95</td>
<td>14.40</td>
<td></td>
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<tr>
<td>Höpler Grüner Veltliner 2014, 12.5%</td>
<td>Burgenland, Austria</td>
<td>€28.95</td>
<td>20.00</td>
<td>10.00</td>
<td>6.00</td>
<td></td>
</tr>
<tr>
<td>Prinz Von Hessen Riesling 2013, 11.5%</td>
<td>Rheingau, Germany (organically produced)</td>
<td>€34.75</td>
<td>24.20</td>
<td>12.10</td>
<td>7.25</td>
<td></td>
</tr>
<tr>
<td>Crego e Monaquillo Godello 2014, 13%</td>
<td>Galicia, Spain (organically produced)</td>
<td>€29.20</td>
<td>20.50</td>
<td>10.25</td>
<td>6.15</td>
<td></td>
</tr>
<tr>
<td>Dos Victorias ‘Jose Pariente’ Verdejo 2015, 13%</td>
<td>Rueda, Spain</td>
<td>€31.30</td>
<td>21.90</td>
<td>10.95</td>
<td>6.55</td>
<td></td>
</tr>
<tr>
<td>Terras Gauda ‘O Rosal’ Albarino 2015, 13%</td>
<td>Rias Baixas, Spain</td>
<td>€38.15</td>
<td>26.40</td>
<td>15.20</td>
<td>7.95</td>
<td></td>
</tr>
<tr>
<td>Sartarelli Verdicchio dei Castelli di Jesi Classico 2014, 12.5%</td>
<td>Marche, Italy</td>
<td>€28.10</td>
<td>19.00</td>
<td>9.50</td>
<td>5.70</td>
<td></td>
</tr>
<tr>
<td>Cantina Tollo Trebbiano D’abruzzo 2014, 12.5%</td>
<td>Abruzzo, Italy (organic)</td>
<td>€28.80</td>
<td>19.70</td>
<td>9.85</td>
<td>5.90</td>
<td></td>
</tr>
<tr>
<td>Gregoris Pinot Grigio 2015, 12.5%</td>
<td>Veneto, Italy</td>
<td>€28.85</td>
<td>20.25</td>
<td>10.15</td>
<td>6.10</td>
<td></td>
</tr>
<tr>
<td>Secateurs Chenin Blanc 2015, 13%</td>
<td>Swartland, South Africa</td>
<td>€28.20</td>
<td>19.85</td>
<td>9.95</td>
<td>5.95</td>
<td></td>
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<tr>
<td>Huia Sauvignon Blanc 2015, 13%</td>
<td>Marlborough, New Zealand (organic)</td>
<td>€31.10</td>
<td>21.70</td>
<td>10.85</td>
<td>6.50</td>
<td></td>
</tr>
</tbody>
</table>
**red**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Year</th>
<th>Region</th>
<th>Price Per Unit</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tenuta Saint Antonio ‘Scia’ Corna, 2014, 13% Veneto, Italy</td>
<td></td>
<td></td>
<td>£29.00</td>
</tr>
<tr>
<td>La Stoppa ‘Trebbiolo’, 2014, 13%, Emilia-Romagna, Italy (natural)</td>
<td></td>
<td></td>
<td>€35.85</td>
</tr>
<tr>
<td>Baglio Rosso Nero d’Avola, 2014, 14%, Sicily, Italy (natural)</td>
<td></td>
<td></td>
<td>€36.00</td>
</tr>
<tr>
<td>Stefano Accordini Valpolicella Ripasso DOC, 2013, 14%, Veneto, Italy</td>
<td></td>
<td></td>
<td>€37.80</td>
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<tr>
<td>Gran Cerdo Tempranillo, 2015, 13%, Rioja Alta, Spain (natural, biodynamic)</td>
<td></td>
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<td>€27.80</td>
</tr>
<tr>
<td>Alvaro Palacios ‘La Montessa’ Rioja, 2012, 14%, Rioja, Spain (organically produced)</td>
<td></td>
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<td>€36.15</td>
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<tr>
<td>Mas d’en Gil ‘Coma Vella’, 2010, 15%, Priorat, Spain</td>
<td></td>
<td></td>
<td>€53.60</td>
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<tr>
<td>L’O du Jancier Côtes Du Rhone, 2014, 14%, Lirac, France (biodynamic)</td>
<td></td>
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<td>€29.20</td>
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<tr>
<td>Chateau Brando-Bergere Bordeaux Superieur, 2012, 13%, Bordeaux, France</td>
<td></td>
<td></td>
<td>€30.15</td>
</tr>
<tr>
<td>Figure Libre Cabernet Franc, 2014, 14.5%, Languedoc, France (organic)</td>
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<td>€36.40</td>
</tr>
<tr>
<td>Domaine Tatraux ‘Clos Jus’ Givry Premier Cru, 2014, 13% Burgundy, France</td>
<td></td>
<td></td>
<td>€41.40</td>
</tr>
<tr>
<td>Maison Ambroise, Vosne Romanee ‘Aux Demaude’ 2013, 14%, Cotes De Nuits, Burgundy, France (organic)</td>
<td></td>
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<td>€62.90</td>
</tr>
<tr>
<td>Messias ‘Family Reserve’, 2012, 13%, Douro, Portugal</td>
<td></td>
<td></td>
<td>€31.00</td>
</tr>
<tr>
<td>Friedrich Becker Spatburgunder, 2012, 13.5%, Pfalz, Germany</td>
<td></td>
<td></td>
<td>€36.75</td>
</tr>
<tr>
<td>Weininger Wiener Trilogy Zweigelt, 2012, 13.5%, Vienna, Austria</td>
<td></td>
<td></td>
<td>€37.50</td>
</tr>
<tr>
<td>Finca Sophenia Reserve Malbec, 2014, 14.5%, Tupungato Mendoza, Argentina</td>
<td></td>
<td></td>
<td>€30.65</td>
</tr>
<tr>
<td>Kate Radburn ‘Vine Velvet’ Pinot Noir, 2015, 13.5%, Wairarapa, New Zealand</td>
<td></td>
<td></td>
<td>€31.00</td>
</tr>
<tr>
<td>Jip Jip Rocks Shiraz, 2012, 14.5%, Padthaway, Australia</td>
<td></td>
<td></td>
<td>€32.00</td>
</tr>
<tr>
<td>Sokol Blosser Pinot Noir, 2013, 14.5%, Dundee Hills, Oregon, USA (organic)</td>
<td></td>
<td></td>
<td>€56.70</td>
</tr>
</tbody>
</table>

**sparkling**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Region</th>
<th>Price Per Unit</th>
</tr>
</thead>
<tbody>
<tr>
<td>Riva del Fratti Prosecco Frizzante Valdobbiadene, 11%, Italy</td>
<td></td>
<td>£35.00</td>
</tr>
<tr>
<td>Gobillard &amp; Fils 1er Cru Grande Reserve NV Champagne, 12%, France</td>
<td></td>
<td>€65.00</td>
</tr>
</tbody>
</table>