

aperitifs

<i>blood orange & rosemary fizz</i>	€10
<i>white port, fevertree & mint</i>	€8
<i>callejuela manzanilla 50mls</i>	€4
<i>monteagudo palo cortado 50mls</i>	€4
<i>el cerro oloroso 50mls</i>	€6
<i>l'hortus rose</i>	€7
<i>chilled valpolicella 'la peste'</i>	€7
<i>cava brut</i>	€8



wines

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.

	BOTTLE	MEZZO	QUARTINO	GLASS
orange				
<i>Baglio Bianco Catarratto, 2016, 12% Sicily, Italy (natural)</i>	35.60	24.70	12.35	7.40
<i>Denavolo 'Dinavolino' 2017, 11.5% Emilia Romagna, Italy (natural)</i>	37.00	25.70	11.35	7.70
<i>La Stoppa 'Ageno' 2012, 13.5% Emilia Romagna, Italy (natural)</i>	53.80	40.20	20.10	12.10
white				
<i>Cantina Tollo Trebbiano D'abruzzo, 2016, 12.5%, Abruzzo, Italy (organic)</i>	28.80	19.70	9.85	5.90
<i>Casa Da Passarella, A Descoberta, Colheita Branco 2017, 13%, Dao, Portugal</i>	30.70	21.45	10.75	6.45
<i>Dos Victorias 'José Pariente' Verdejo 2017, 13%, Rueda, Spain</i>	32.55	22.70	11.35	6.80
<i>Terras Gauda 'O Rosal' Albariño 2017, 13%, Rias Baixas, Spain</i>	38.15	26.40	15.20	7.95
<i>R. Lopez de Heredia Viña Tondonia Reserva, 2005, 12.5% Rioja Alta, Spain</i>	54.00	40.50	20.20	12.15

<i>Gayda T'air D'Oc Sauvignon Blanc</i> 2017, 12.5%, Languedoc, France	28.55	20.00	10.00	6.00
<i>Maison Ventenac 'Préjugés' Chardonnay</i> 2017, 13%, cabardés, France	30.45	21.30	10.85	6.40
<i>La Dilettante Vouvray</i> 2017, 13%, Loire Valley, France (natural)	38.70	26.80	13.40	8.05
<i>Domaine Tissier et Fils Sancerre</i> 2017, 13%, Loire Valley, France	40.15	27.75	13.90	8.35
<i>Domaine Séguinot Bordet Chablis 1er Cru</i> 2016, 13%, Burgundy, France	47.70	32.80	16.40	9.85
<i>Alexandre Bain Pouilly Fumé 'Pierre Precieuse'</i> 2015, 13%, Loire Valley, France (natural)	55.10	41.05	20.55	12.30
<i>Vincent Girardin Pulingy Montrachet 1er cru</i> 2015, 13.5% Burgundy, France	80.00	57.60	28.80	17.30
<i>Höpler Grüner Veltliner</i> 2016, 12.5% Burgenland, Austria	31.35	21.90	10.95	6.60
<i>Meyer Fonné 'Gentil' d'Alsace</i> 2016, 12.5% Alsace, France	32.70	22.80	11.40	6.85
<i>Prinz von Hessen Riesling</i> 2014, 11.5% Rheingau, Germany (organic)	37.30	25.90	12.95	7.75
<i>Nestarec 'Forks & Knives' Müller Thurgau,</i> 2016, 13% Czech Republic	40.00	27.65	13.80	8.30
<i>Secateurs Chenin Blanc</i> 2017, 13%, Swartland, South Africa	30.30	21.20	10.60	6.35
<i>Forrest estate Pinot Gris</i> 2014, 13%, Marlborough, New Zealand (organic)	31.60	22.10	11.05	6.60
<i>Huia Sauvignon Blanc</i> 2017, 12.5%, Marlborough, New Zealand (organic)	32.95	23.00	11.50	6.90

<i>red</i>	BOTTLE	MEZZO	QUARTINO	GLASS
<i>Gran Cerdo Tempranillo</i> 2017, 13.5%, Rioja Alta, Spain (natural, biodynamic)	29.65	20.80	10.40	6.25
<i>Alvaro Palacios 'La Montesa' Rioja</i> 2013, 14%, Rioja, Spain (organic)	36.85	25.55	12.80	7.70
<i>Commando G 'La Bruja De Rozas' Garnacha</i> 2016, 14.5%, Madrid, Spain (natural)	37.40	25.95	12.95	7.80
<i>Mas d'en Gil 'Coma Vella'</i> 2012, 15%, Priorat, Spain	56.65	42.10	21.05	12.65
<i>Puszta Libre Zwiegelt/St Laurent</i> 2016, 13% Burgenland, Austria (natural)	32.30	22.50	11.25	6.75
<i>Madregale Montepuliciano/Sangiovese</i> 2017, 12.5%, Abruzzo, Italy	28.00	19.65	9.85	6.90
<i>Laura Albertini 'Piccola Peste' Valpolicella,</i> 2016, 12%, Veneto, Italy (natural)	34.80	24.10	12.10	7.00
<i>Stefano Accordini Ripasso DOC</i> 2016, 14%, Veneto, Italy	37.80	26.20	13.10	7.85
<i>Azienda Elisabetta Foradori Teroldego,</i> 2014 12.5%, Trentino, Italy (natural)	44.00	30.40	15.20	9.15
<i>COS Cerasuolo di Vittoria DOCG</i> 2015, 13%, Sicily, Italy (natural, biodynamic)	52.30	39.20	19.60	11.75
<i>Ciabot Barton 'La Morra' Barolo DOCG</i> 2014, 14%, Piedmont, Italy (organic)	54.80	40.90	22.45	12.25

<i>Maison Ventenac ‘La Paria’ Grenache 2017, 14% Cabardés, France</i>	30.45	21.30	10.65	6.40
<i>Nicolas Reau ‘Pompois’ Cabernet Franc 2015, Anjou, 13.5% Loire Valley, France (natural)</i>	43.25	29.85	14.90	9.95
<i>Jean Foillard Morgon ‘Cote du Py’, 2016, 13% Beaujolais, Burgundy, France (natural)</i>	56.00	41.66	20.80	12.50
<i>Ghislaine Barthod Chambolle Musigny 1er cru 2003, 13.5% Burgundy, France</i>	95.00	68.00	34.00	20.30
<i>Finca Sopenia Reserve Malbec 2016, 14.5%, Tupungato, Mendoza, Argentina</i>	32.65	22.80	11.40	6.85
<i>Forrest Estate Pinot Noir 2015, 13.5%, Marlborough, New Zealand (organically produced)</i>	33.80	23.55	11.75	7.05
<i>Xisto Ilimitado tinto, 2016, 12.5%, Douro, Portugal</i>	36.30	25.20	12.60	7.55
<i>Kiryianni Ramnista Xinomavro 2015, 13.%, Naoussa, Greece</i>	37.45	26.00	13.00	7.80
sparkling	BOTTLE			GLASS
<i>Maria Casanovas Cava Brut 11%, Spain</i>	36.00			8.00
<i>Riva Dei Frati Prosecco Valdobbiadene Frizzante 11%, Italy</i>	35.00			
<i>Frantz Saumon ‘Le Petite Gaule du matin’ 2017, 12% (pet nat)</i>	40.00			
<i>Wiston Estate Rosé 12%, South Downs, Sussex, England</i>	78.00			
<i>M. Gobillard & Fils 1er Cru Grande Reserve NV Champagne 12%, France</i>	65.00			

dessert wines 100ml glass

Elysium Black Muscat, 15% California €9

Essencia Orange Muscat, 15% California €9

Zantho Ice Wine, 9.5%, Austria €14

Pajzos Tokaji 5 puttonyos, 10% Hungary €20

Quinta de la Rosa 10 year old tawny port, 19% Portugal €9

maple & whiskey coffee, pecan shortbread €9

vin santo with cantucci biscotti €9