

Wine Menu

Sparkling Wine

	125ml	Btl
2018 Pignoletto Sparkling Brut Modena, Villa Cialdini, Emilia-Romagna, Italy.	£9.00	£36.00
NV Brut Réserve, Charles Heidsieck, Champagne, France.		£85.00
NV Rosé, Nyetimber, Southern England.		£90.00

White Wine

2018 IGP Côtes de Gascogne, Duffour Père et Fils, South West France	£6.50	£25.00
2018 Vinho Verde Loureiro/Alvarinho, Azevedo, Portugal	£7.00	£28.00
2019 `Ciaca Bianca` Fiano, Mandrarossa, Sicily, Italy	£8.00	£30.00
2019 Chenin Blanc, Fairview, Coastal Region, South Africa	£8.50	£34.00
2019 Marlborough Sauvignon Blanc, Tinpot Hut, New Zealand	£9.50	£38.00
2019 `Ikigall` Penedès Xarel-lo/Malvasia/Muscat, Gallina de Piel, Cataluña, Spain.	£10.00	£40.00
2018 `Lois` Kamptal Grüner Veltliner, Loimer, Lower Austria	£11.50	£45.00
2018 Skye's Blend, Balfour - Hush Heath Estate, Southern England	£12.50	£50.00
2018 Sancerre, Domaine Nicolas Girard, Loire, France	£15.00	£60.00
2018 Crozes-Hermitage Blanc, Maison Les Alexandrins, Northern Rhône, France		£70.00
2017 Chablis 1er Cru `Beuroy`, Domaine de L'Enclos, Burgundy, France		£85.00
2018 `Polish Hill` Clare Valley Riesling, Grosset, South Australia		£100.00
2017 Meursault `Sous La Velle`, David Moret, Burgundy, France		£120.00

Rosé

2018 Rosé de Syrah IGP Pays d'Oc, Les Vignes de L'Eglise, Languedoc, France.	£6.50	£25.00
2019 `Estérelle` Côtes de Provence, Château du Rouët, France	£10.00	£40.00

Red Wine

2018 `Esteva` Douro Tinto, Casa Ferreirinha, Portugal	£6.50	£25.00
2019 `V` Valpolicella, Alpha Zeta, Veneto, Italy	£7.00	£28.00
2018 `Le Pole` Barbera D'Asti, Cantina di Nizza, Piemonte, Italy	£7.50	£30.00
2017 Casablanca Pinot Noir, Montes Limited Selection, Chile	£8.50	£34.00
2018 Organic Chianti, Poggiotondo, Tuscany, Italy	£10.00	£40.00
2017 Merlot, Fog Mountain, California, USA	£11.25	£45.00
2016 `Terroir` Luján de Cuyo Malbec, Altos Las Hormigas, Mendoza, Argentina.	£12.50	£50.00
2016 Rosso di Montalcino, Fossacolle, Tuscany, Italy	£15.00	£60.00
2018 `Hilltops` Shiraz, Clonakilla, Australian Capital Territory		£70.00
2014 Savigny-lès-Beaune, Jean-Claude Boisset, Burgundy, France		£85.00
2015 Barolo La Morra, Corino Giovanni di Corino Giuliano, Piemonte, Italy		£100.00
2014 `Le Jardin de Petit-Village` Pomerol, Château Petit-Village, Bordeaux, France		£120.00

Sweet and Fortified Wines

2016 Sauternes, Château Delmond, Bordeaux, France		£40.00
2016 `Symphonie de Novembre` Jurançon Moelleux, Domaine Cauhapé, France		£50.00
2019 Manzanilla `Deliciosa` En Rama Pago de Miraflores, Valdespino, Andalucia, Spain		£36.00
NV 10-Year-Old Tawny Port, Sandeman, Douro, Portugal	75cl £6.50	£60.00

Drinks Menu

Still/Sparkling Water £2.50

Wine Pairing Menu With Tasting Menu £50

Tea Pairing Menu With Tasting Menu £35

Teas

Irish Breakfast – Lost Malawi £3.50

Mountain Moto £4.00

Green Whole Leaf Tea £4.00

Anise Hyssop £5.50

Ginger and Lemongrass £4.00

Lemon Verbena £4.50

Coffees

Espresso £2.50

Macchiato £2.80

Cappuccino £3.20

Flat White £3.00

Café Latte £2.90