

## WHITE

L'Ormarine, Picpoul de Pinet, France 2020	[10.50]	29.50
Mulderbosch, Chenin Blanc, S. Africa 2020	[10.75]	31.00
Nostros, Chardonnay, Casablanca, Chile 2020	[11.00]	32.00
Presle, Sauvignon Blanc, Touraine, France 2019	[11.00]	32.00
Caparrone, Pecorino, Pescaresi, Italy 2020	[11.50]	33.00
The Tea Leaf, Western Cape, S. Africa 2019	[11.75]	34.00
New Hall, Pinot Blanc/Gris, Essex, England 2019		35.00
Javier Sanz, Verdejo, Rueda, Spain 2020		36.00
Roberto Sarotto, Gavi dei Gavi, Piedmont, Italy 2020		37.00
Bischofliche, 'DOM' Dry, Riesling, Mosel, Germany 2019		42.00
Dom. Thibault, Pouilly-Fume, Loire, France 2012		45.00
Dom. Hamelin, Chablis 1er Cru 'Vau Ligneau', France 2018		59.00
Clos du Val, Chardonnay, Carneros, Napa Valley, U.S.A. 2018		70.00

## ROSÉ & APERITIFS

La Vie en Rose, Cinsault, Languedoc, France 2020	[10.50]	29.50
San Marzano, Primitivo, Puglia, Italy 2019/20	[11.75]	34.00
Dom. Tour Campanets, Provence, France 2020		37.00
Gin/Vodka & Tonic/Soda	[50ml]	11.00
Graham's No.5 White Port & Tonic	[100ml]	12.50
Aperol Spritz	[100ml]	12.50
(made traditionally with Prosecco, Aperol & fresh orange)		
Fernando de Castilla Classic Fino Sherry	[100ml]	7.50

## BEER & CIDER

Peroni/Birra Moretti/Meantime Pale Ale	[330ml]	5.00
Aspall's 'Draught' Cyder	[500ml]	6.95

## SOFT DRINKS

Luscombe Organic Fruit Juices	[320ml]	3.95
Coke & Diet Coke	[250ml]	2.75
Still & Sparkling Mineral Water	[750ml]	4.00

## SWEET WINES

La Fleur d'Or, Sauternes, France 2017	[375ml]	29.50
Ximenez Spinola, Pedro Ximenez, Spain 2014	[375ml]	42.00
Changyu, Vidal, Ice Wine, China 2015	[375ml]	64.00
Sauska, Late Harvest Tokaji, Hungary 2017	[500ml]	57.00

## CHAMPAGNE & SPARKLING

Casa Defra, Prosecco Frizzante, Italy NV	[8.50]	32.00
Baumard, Cremant de Loire, France NV		38.00
Casa Valduga, Arte Tradicional, Brazil 2018		40.00
New Hall, Classic Brut, Essex, England 2018		50.00
Gallimard Pere & Fils, Champagne, France NV		60.00

## RED

Villa des Croix, Pinot Noir, France 2019	[10.50]	29.50
Casato di Melzi, Primitivo, Puglia, Italy 2018	[11.50]	33.00
Lavigne, Saumur-Champigny, Fra. 2018	[11.75]	34.00
<i>(served chilled unless requested otherwise)</i>		
Ch. Parenchere, Bordeaux Superieur, France 2016		38.00
Mezzacorona, Teroldego Riserva, Trentino, Ita. 2018		38.00
Bernard Latour, Cotes du Rhone, France 2018		38.00
Andeluna, Malbec, Mendoza, Arg. 2016	[13.50]	40.00
Reverdito, Nebbiolo, Langhe, Piedmont, Italy 2019		42.00
Valdemacuco, Ribera del Duero, Spain 2019	[14.50]	44.00
Cartlidge & Browne, Pinot Noir, California, USA 2018		46.00
Argiano, Rosso di Montalcino, Tuscany, Italy 2019		47.00
Chateau Tour de By, Medoc, Bordeaux, France 2012		50.00
Burle, Gigondas 'les Fouilles', Rhone, France 2018		52.00
RAR, Priorat, Tarragona, Spain 2018		55.00
Bodegas Ontanon, Gran Reserva Rioja, Spain 2010		60.00
Guido al Tasso, Il Bruciato, Bolgheri, Italy 2019		65.00
Reverdito, Barolo 'Castagni', Piedmont, Italy 2015		70.00
Chateau Soussans, Margaux, Bordeaux, France 2016		75.00
Vincent Girardin, Volnay, Burgundy, France 2014		80.00

## DIGESTIFS

Blandy's 10 yr old Madeira (100ml)	[7.00]	35.00
(selection of dry to sweet: Sercial, Verdelho, Bual or Malmsey)		
Dow's Fine White Port NV (100ml)	[6.50]	28.00
Dow's LBV 2013 (100ml)	[7.00]	32.00
Graham's 'Six Grapes' NV (100ml)	[7.00]	32.00
Warre's 'Otima' 10 yr old Tawny (500ml)		35.00
Graham's 10 yr old Tawny (100ml)	[8.95]	42.00
Graham's 20 yr old Tawny		65.00
Graham's 30 yr old Tawny		90.00
(Selected Vintage Ports - please ask)		
Marco Vittorio Adriano, Grappa di Moscato (50ml)		10.00
Vieux Telegraphe, Marc de Chateauneuf (50ml)		18.00