

**WHITE**

l' Ormarine, Picpoul de Pinet, Fra. 2020	[10.50]	29.50
Tyrrell's, Chardonnay, Australia 2020	[11.00]	32.00
Presle, Sauvignon, Touraine, Fra. 2020	[11.00]	32.00
Caparrone, Pecorino, Abruzzo, Italy 2020	[11.50]	33.00
The Tea Leaf, Western Cape, S. Africa 2020	[11.75]	34.00
New Hall, Pinot Blanc/Gris, Essex, England 2019		35.00
Javier Sanz, Verdejo, Rueda, Spain 2020		36.00
Sarotto, Gavi dei Gavi, Piedmont, Italy 2020		37.00
Ferraton, Côtes du Rhône Blanc, Fra. 2020	[13.50]	40.00
Bischöfliche, Dry Riesling, Mosel, Germany 2019		42.00
Jim Barry, Assyrtiko, Clare Valley, Australia 2019		45.00
Thibault, Pouilly-Fumé, Loire, France 2020		48.00
B. Chora, 'Ovilos', Semillon/Assyrtiko, Greece 2019		55.00
Hamelin, Chablis 1er Cru 'Vau Ligneau', France 2018		59.00
Clos du Val, Chardonnay, Carneros, USA 2018		70.00

**ROSÉ & APÉRITIFS**

La Vie en Rose, Languedoc, France 2020	[10.50]	29.50
Tour Campanets, Provence, France 2020		37.00

Salcombe 'Start Point' Gin & Tonic	[50ml]	11.00
Tiptree English Vodka & mixer	[50ml]	11.00
Negroni	[glass]	12.50
(made with Agora Rosso English Vermouth)		

Dow's Fine White Port & Tonic	[100ml]	10.00
Graham's No.5 Blend White Port & Tonic	[100ml]	12.50
Graham's No.12 Blend Ruby Port & Lemon	[100ml]	12.50
Fernando de Castilla Classic Fino Sherry	[100ml]	7.50

**BEER & CIDER**

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

**SOFT DRINKS**

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

**SWEET WINES**

Nectaria, Late Harvest Riesling, Chile 2015	[8.95]	26.00
La Fleur d'Or, Sauternes, France 2017	[10.00]	29.50
Ximénez Spinola, Pedro Ximénez, Spain 2019	[14.50]	42.00
Changyu, Vidal, Ice Wine, China 2015	[21.50]	64.00
<i>(all bottles are 375ml &amp; all glasses are served by 100ml)</i>		

**CHAMPAGNE & SPARKLING**

Casa Defra, Prosecco Frizzante, Italy NV	[8.50]	32.00
Baumard, Crémant de Loire, France NV		38.00
Baumard, Crémant de Loire Rosé, France NV		38.00
Casa Valduga, Arte Tradicional Brut, Brazil 2018		40.00
New Hall, Classic Brut, Essex, England 2018		50.00
Gallimard, Blanc de Noirs, Champagne, France NV		60.00
The Goring, Blanc de Blancs, Sussex, England NV		75.00

**RED**

Vieille Monnaie, Pinot Noir, France 2020	[10.50]	29.50
Feudo Arancia, Syrah, Sicily, Italy 2019	[11.00]	32.00
Casato di Melzi, Primitivo, Puglia, Italy 2018	[11.50]	33.00
Lavigne, Saumur-Champigny, Loire, France 201	[11.75]	34.00
Bonfire Hill, Cape Blend, South Africa 2018	[12.50]	36.00
Ch. Parenchère, Bordeaux Supérieur, Fra. 2016	[13.00]	38.00
Mezzacorona, Teroldego Riserva, Italy 2018		39.00
Bernard Latour, Côtes du Rhône, France 2018		39.00
Andeluna, Malbec, Tupungato, Argentina 2019	[13.50]	40.00
El Senat, Montsant, Catalunya, Spain 2018		42.00
Reverdito, Nebbiolo, Langhe, Piedmont, Italy 2019		42.00
Valdemacuco, Ribera del Duero, Spain 2019		44.00
Cartlidge & Browne, Pinot Noir, California, USA 2018		46.00
Argiano, Rosso di Montalcino, Tuscany, Italy 2019		47.00
Château Noaillac, Médoc, Bordeaux, France 2018		49.00
Burle, Gigondas 'les Fouilles', S. Rhone, France 2018		52.00
Bodegas Ontañón, Gran Reserva Rioja, Spain 2010		60.00
Reverdito, Barolo 'Castagni', Piedmont, Italy 2016		70.00
Chateau Soussans, Margaux, Bordeaux, France 2016		75.00
Vincent Girardin, Volnay, Burgundy, France 2014		80.00

**PORT & FORTIFIED**

Dow's Fine White Port NV	[7.00]	28.00
Smith Woodhouse 10 yr old Tawny	[8.50]	38.00
Graham's 10 yr old Tawny	[9.50]	42.00
Warre's 'Otima' 10 yr old Tawny (500ml)		35.00

Graham's 'Six Grapes' Reserve NV	[7.00]	32.00
Dow's Late Bottled Vintage 2013	[7.00]	32.00
<i>(all Ports served by the glass are 100ml)</i>		

Selected Vintage Ports (please ask to see the Fine Wine List)

Blandy's 10 yr old Madeira (selected styles)	[7.00]	35.00
Pellegrino, Marsala Superiore Riserva 1998	[11.00]	55.00
Pellegrino, Marsala Vergine Riserva 2000	[11.00]	55.00

**DIGESTIFS**

Adriano, Grappa di Moscato, Italy	[50ml]	10.00
Janneau, VSOP, Grande Armagnac, France	[50ml]	10.00
Vieux Télégraphe, Marc de CNDP, France 2007	[50ml]	18.00