



A SELECTION OF
WINES, PORTS & CHAMPAGNES
BY THE BOTTLE AND GLASS

ALL OF OUR WINES ARE AVAILABLE
TO TAKE HOME AT RETAIL PRICES.
PLEASE ASK TO SEE OUR FULL WINE LIST
AND MENU OF TAPAS AND LARGE PLATES

CHAMPAGNE AND SPARKLING

	FLUTE (125ML)	BOTTLE
Savia Viva Cava Brut Reserva NV, Penedés, Spain VE. 🌿	£6.95	£36.00
Prosecco Toffoli Brut nv Valdobbiadene DOCG Italy <i>Also available:</i> Magnum £75.00 VE.	£7.25	£37.00
Hoffmann and Rathbone Classic Cuvée 2013, Sussex, England		£66.00
Dumenil Brut Premier Cru NV, Champagne, France VE.		£57.00
Gosset Grand Blanc de Blancs NV, Champagne, France		£110.00
Louis Boyier Brut NV, Champagne, France VE.	£9.95	£48.00
<i>Also available:</i> Half £27.95 ~ Magnum £95.00 ~ Jeroboam £200.00		
Pol Roger Brut NV, Champagne, France. <i>Also available:</i> Magnum £165.00 VE.		£82.00

SPARKLING ROSÉ

Gouguenheim Sparkling Malbec Rosé NV, Tupungato, Argentina		£36.00
Dumenil Rosé Premier Cru NV, Champagne, France VE.		£68.00
Louis Boyier Rosé NV, Champagne, France VE.		£48.00
Pol Roger Rosé 2009, Champagne, France VE.		£140.00

WHITE WINE

	GLASS (125ML)	GLASS (175ML)	BOTTLE
Las Pampas Chenin Torrontés 2017, Mendoza, Argentina VE.	\$4.70	\$6.50	£23.50
Zapallares Reserva Sauvignon Blanc 2017, San Antonio, Chile VE.	\$5.30	\$7.30	£26.50
Chablis 1er Cru Vau de Vey Malandes 2015/16, Burgundy, France VE.			£60.00
G de Guiraud Blanc Sec 2017 Sauternes, France 🌿			£45.00
House White Burgundy 2017, Mâcon, France	\$6.30	\$8.70	£31.50
Pouilly Fuissé Aux Chailoux 2015, Domaine Sève, Burgundy, France VE. <i>Also available:</i> Half 2015 £29.00 Magnum 2015 £99.00			£49.00
Puligny-Montrachet 2015, Jean Louis Chavy, Burgundy, France			£90.00
Wehlener Sonnenuhr Spätlese 2011, S.A. Prum, Mosel, Germany VE.			£74.00
Fiano Carlomagno 2017, Puglia, Italy VE.	\$5.00	\$7.00	£25.50
Montauto Vermentino 2017, Maremma, Italy VE.	\$6.00	\$8.30	£29.95
Wild River Sauvignon Blanc 2017, Waipara, New Zealand			£31.00
Quinta da Silveira Branco 2012, Douro, Portugal	\$7.00	\$9.70	£35.00
Somontes Colheita Branco 2017, Dão, Portugal	\$4.80	\$6.60	£24.00
Arcan Albariño 2016, Rías Baixas, Spain VE.	£7.50	£10.50	£38.00
Ochoa Uvadoble Viognier 2016, Navarra, Spain VE.	\$5.70	\$7.95	£28.95
Quinta do Avelino Treixadura 2015, Ribeiro, Spain			£36.00
Viña Temprana Macabeo 2017, Campo de Borja, Spain VE.			£19.95

ROSÉ

	GLASS (125ML)	GLASS (175ML)	BOTTLE
Mediterranéé Rosé 2017, Les Coteaux du Rhône, France	\$4.50	\$6.20	\$23.00
Rosé de Léoube 2016/17, Provence, France VE. 🍷			\$42.00
Ochoa Lágrimas Rosado 2017, Navarra, Spain VE.			\$27.00

RED WINE


	GLASS (125ML)	GLASS (175ML)	BOTTLE
Séptima Malbec 2016, Mendoza, Argentina	\$6.00	\$8.30	\$29.95
Sidewood Shiraz 2015, Adelaide Hills, Australia VE.			\$36.00
Ventisquero Reserva País Moscatel 2016, Maule Valley, Chile			\$28.50
Zapallares Reserva Merlot 2017, Valle de Colchagua, Chile VE.	\$5.20	\$7.20	\$26.00
Beaune 1er Cru Clos du Roi 2015, Lois Dufouleur, Burgundy, France			\$80.00
Côtes du Rhône Lunar Apogé 2016, Domaine de Carabiniers, Rhône, France 🍷			\$28.95
Château Batailley 2011, 5ème Cru Classé, Pauillac, Bordeaux, France VE.			\$95.00
Château Les Haut Conseillants 2012, Lalande de Pomerol, Bordeaux, France <i>Also available:</i> Magnum 2014 \$90.00			\$45.00
Barolo 2013, Pelassa, Piedmont, Italy VE.			\$65.00
Primitivo Appassimento Carlomagno 2016, Puglia, Italy	\$5.00	\$7.00	\$25.50
Catherine's Block Tempranillo 2013, Waipara, New Zealand VE.			\$46.00
Quinta de Sant'Ana Pinot Noir 2016, Lisboa, Portugal VE.	\$7.20	\$9.95	\$36.50
Somontes Colheita Tinto 2015, Dão, Portugal	\$4.80	\$6.60	\$24.00
El Vino Tinto de la Casa 2015, Navarra, Spain VE.	\$4.50	\$6.20	\$22.50
House Rioja Crianza 2015, Spain	\$5.80	\$8.00	\$29.00
Mencía Quinta de Obispo 2016, Bierzo, Spain VE.	\$5.50	\$7.70	\$27.95
Ribera del Duero 'Roble' Prios Maximos 2015, Spain VE.	\$7.50	\$10.50	\$38.00
Valserrano Reserva 2013, Rioja, Spain VE.			\$46.00
Sinskey Cabernet Franc 2013, Napa Valley, USA 🍷			\$110.00

SWEET AND FORTIFIED

	GLASS (50ML)	GLASS (100ML)	BOTTLE
Ochoa Moscatel Vendimia Tardia 2016, Navarra, Spain (50CL) VE.	\$5.45	\$10.90	\$38.00
Juan Victor Fino Sherry, Jerez, Spain	\$3.00	\$6.00	\$34.00
Juan Victor Manzanilla Sherry, Sanlúcar, Spain	\$3.00	\$6.00	\$34.00
Hidalgo Napoleon Amontillado, Sanlúcar, Spain (50CL)			\$36.00
Pedro Ximenez La Cilla, Barbadillo, Spain	\$5.00	\$9.90	\$52.00
El Vino No 22 H&H Full Dry Madeira (50CL)	\$4.80	\$9.95	\$40.00
El Vino No 21 Fine Bual Madeira (50CL)	\$4.80	\$9.95	\$40.00
El Vino Finest Reserve Port	\$4.00	\$8.00	\$42.00
Quinta da Silveira 10yr old Tawny Port	\$5.50	\$11.00	\$58.00

BOTTLED REAL ALE, LAGER & CIDER

BOTTLE



Estrella Galicia (330ML)	£4.65
Modelo Especial (355ML)	£4.95
Five Points Pilsner (330ML)	£4.95
Whitstable Bay Organic Ale (500ML) 	£5.40
Hop Stuff American Pale Ale (330ML)	£4.95
Aspall's Cyder 'Draught' (330ML)	£4.75
Rekorderlig Seasonal Cider (500ML)	£5.60
Estrella Galicia served on tap (PINT)	£5.40

SPIRITS 50ML MEASURE

FROM

Served with Fever Tree mixer	£8.50
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SOFT DRINKS

Luscombe Sicilian Lemonade  or Wild Elderflower or 'Hot' Ginger Beer (270ML) 	£3.75
Coke (330ML)	£3.25
Diet Coke (330ML)	£2.95
Kingsdown Spring Water still or sparkling (330ML/750ML)	£2.40
Orange Juice (175ML)	£2.95
Turner Hardy & Co Lively tomato juice (250ML)	
100% pure Isle of Wight tomatoes ve.	£3.65
Folkington's Cranberry Juice or Cloudy Apple (250ML)	£3.55

TEA AND COFFEE

Espresso	£2.50
Double Espresso	£2.90
Cappuccino or Café Latté	£3.35
Filter Coffee	£2.95
English Breakfast Tea	£3.10
Herbal Teas	£3.20

PLEASE ASK TO SEE
OUR RETAIL PRICE LIST

VE. VEGAN  **ORGANIC**

If you require any information regarding allergens please ask a member of our team
Vintages are subject to alteration ✘ Still wines by the glass also available in 125ml

Marinated olives £3.80 **v.** | Bread & olive oil £3.50 **v. n.** | Chilli corn £3.25 **v.**
Smoked almonds £3.80 **v. n.**

TAPAS CHOOSE FIVE FOR £27.00

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|---|---|
| Patatas bravas £5.50 v. | Duck pâté with sourdough toast
and fig jam \$5.75 n. |
| Slow cooked octopus in tomato
and chorizo \$6.25 | Lemon and coriander
houmous with za'atar and grilled
flatbread \$5.50 v.n. |
| Seared mackerel with sweet and sour
beetroot and horseradish
crème fraîche \$5.95 | Tomato feta salad \$5.25 v. |
| Pork skewers with sweet pepper oregano
and mojo picón \$6.25 | Piri piri prawns \$6.50 |
| Butter beans with chorizo \$5.95 | Padrón peppers with olive oil
and sea salt \$5.75 v. |
| Wild mushrooms with a brandy cream
and sourdough toast \$6.25 v.n. | Manchego and Membrillo \$5.00 v.n. |
| | Spicy lamb and Serrano meatballs \$6.95 |

SANDWICHES

All served on ciabatta bread

- Serrano ham, tomato and Manchego cheese £7.50
- Smoked salmon, cucumber and caperberries £7.95
- Rare roast topside of beef with horseradish £7.95
- Grilled Spanish deli sandwich with fennel salami, Serrano ham,
chorizo, Manchego cheese, spinach and tomato £8.95
- Goat's cheese, tomato, rocket and Manchego cheese £6.95 **v.**

SHARING BOARDS

- Mezze board** Lemon and coriander houmous, tomato and chick pea salad, grilled flatbread,
roast peppers, feta cheese, beetroot, artichokes with sun-blushed tomatoes £18.00 **v.n.**
- Charcuterie board** Mortadella, coppa, Serrano ham, fennel salami, bread and pickles £18.00 **n.**
- Cheese board** Torta de Barros, goat's cheese, Manchego, La Peral, bread and pickles £18.00 **v.n.**
- Cheese and charcuterie board** Serrano ham, mortadella, Manchego, La Peral,
bread and pickles £18.00 **n.**

MINI DESSERTS

- | | | |
|---|--|---|
| Crema Catalana with
cardamom & orange \$2.55 v. | Dulce de Leche cheesecake
with chocolate hazelnut
brownie crust \$2.55 v.n. | Pastéis de Nata, Portuguese
custard tarts \$2.55 v. |
| Vanilla ice cream \$2.25 v. | | Madeira cake \$2.50 v. |

Trio of desserts \$6.95 | Mini dessert with tea or coffee \$4.95

Teas/coffees are available. Please ask your server for further details

v. VEGETARIAN **n.** CONTAINS NUTS

All prices include VAT at 20%. A discretionary 12.5% service charge will be added to your bill.
Should you require allergy information on any of our dishes please ask a member of the team.



Established in 1879, we have been sourcing and shipping wine as an independent, family business for 137 years. Over time, we have built strong relationships with many small, family producers around the world enabling us to bring you a number of exciting wines exclusively. The emphasis of our list is on Iberian and South American countries to complement the Spanish-influenced food that we serve, alongside much-loved classics from Bordeaux, Burgundy and other world wine regions. All of our wines are available to take home and we also deliver locally and nationwide. We hope that you enjoy our selection.

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OUR RETAIL PRICE LIST**