



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 A MEMBER OF THE TEAM  
FOR MORE DETAILS.

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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PLEASE ASK TO SEE OUR RETAIL PRICE LIST

## WINES BY THE GLASS

GLASS (125ML)    GLASS (175ML)    BOTTLE

### CHAMPAGNE AND SPARKLING

<b>Louis Boyier Brut NV, Champagne, France</b> <b>VE.</b> Crisp and dry with lovely biscuit and brioche flavours. Elegant with great length.	£9.95		£48.00
<b>Prosecco Toffoli Brut DOCG Valdobbiadene NV, Italy</b> Top level Prosecco with flavours of golden apple and a floral bouquet. Delicate and refined. <i>Also available:</i> Magnum £75.00	£7.25		£37.00
<b>Savia Viva Cava Brut Reserva NV, Penedés, Spain</b> <b>VE.</b>  Citrus and stone fruit flavours and great depth and finesse, from this small organic winery.	£6.95		£36.00

### WHITE

<b>Las Pampas Chenin Torrontés 2017, Mendoza, Argentina</b> <b>VE.</b> Fresh, fruity and vibrant with tropical fruit and floral aromas.	£4.70	£6.50	£23.50
<b>Zapallares Reserva Sauvignon Blanc 2017, Valle de San Antonio, Chile</b> <b>VE.</b> Beautiful aromas of citrus fruits and spring blossom, balanced by a crisp and clean finish.	£5.30	£7.30	£26.50
<b>House White Burgundy 2017, Mâcon, France</b> Unoaked medium-bodied Chardonnay with ripe fruits, hints of butter and nuttiness.	£6.30	£8.70	£31.50
<b>Fiano Carlomagno 2017, Puglia, Italy</b> <b>VE.</b> Supremely fresh with hints of honey, citrus and grapefruit. Beautifully balanced.	£5.00	£7.00	£25.50
<b>Vermentino Montauto 2017 Tuscany, Italy</b> <b>VE.</b> Floral and herbaceous Vermentino handcrafted from a boutique estate in Southern Tuscany.	£6.00	£8.30	£29.95
<b>Somontes Colheita Branco 2017 Dão, Portugal</b> Made from a blend of native grapes. Crisp and dry showing floral and citrus notes with incredible length.	£4.80	£6.60	£24.00
<b>Quinta da Silveira Branco 2012 Douro, Portugal</b> Family owned for two centuries. Ripe fruits, wild herbs and a touch of minerality, with added depth from extended skin contact.	£7.00	£9.70	£35.00
<b>Arcan Albariño 2016 Rías Baixas, Spain</b> <b>VE.</b> Sourced from a beautiful two-hectare site overlooking the ocean. Flavours of citrus and nectarine with great depth and complexity.	£7.50	£10.50	£38.00
<b>Ochoa Uvadoble Viognier 2016, Navarra, Spain</b> Beautiful aromas of citrus fruits and spring blossom, balanced by a crisp and clean finish.	£5.70	£7.95	£28.95

### ROSÉ

<b>Mediterranée Rosé 2017, Coteaux du Rhône, France</b> Light and delicate rosé with rose petal aroma and wild red berry flavour.	£4.50	£6.20	£23.00
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## WINES BY THE GLASS

	GLASS (125 ML)	GLASS (175 ML)	BOTTLE
<b>RED</b>			
<b>Séptima Malbec 2016, Mendoza, Argentina</b> Bursting with plum and cherry fruits, toasty vanilla notes and soft, delicate tannins.	£6.00	£8.30	£29.95
<b>Zapallares Reserva Merlot 2017, Valle de Colchagua, Chile</b> <b>VE.</b> Medium-bodied, elegant and soft with notes of raspberry and crème de cassis.	£5.20	£7.20	£26.00
<b>Primitivo Appassimento Carlomagno 2016, Puglia, Italy</b> Attractive aromas of cherries, raspberries and chocolate with hints of dried fruit and spice.	£5.00	£7.00	£25.50
<b>Quinta de Sant'Ana Pinot Noir 2016, Lisboa, Portugal</b> <b>VE.</b> Intense aromas of cherry with a hint of spice. Complex and elegant.	£7.20	£9.95	£36.50
<b>Somontes Colheita Tinto 2015, Dão, Portugal</b> 100% indigenous varieties give a well balanced palate with freshness and ripe, grippy tannins.	£4.80	£6.60	£24.00
<b>El Vino Tinto de la Casa 2015, Navarra, Spain</b> <b>VE.</b> Fruit forward and soft with a round finish. Equal parts Tempranillo, Cabernet Sauvignon and Merlot.	£4.50	£6.20	£22.50
<b>House Rioja Crianza 2015, Spain</b> Layers of black and red fruits, with gentle vanilla and oaky notes.	£5.80	£8.00	£29.00
<b>Mencía Quinta de Obispo 2016, Bierzo, Spain</b> <b>VE.</b> Ripe black fruit and spice, with firm tannins. Well balanced with great length.	£5.50	£7.70	£27.95
<b>Ribera del Duero 'Roble' Prios Maximus 2015, Spain</b> <b>VE.</b> Intense blackberry fruit with vanilla, savoury and spice notes. Powerful and textured.	£7.50	£10.50	£38.00
<b>SWEET AND FORTIFIED</b>			
<b>Ochoa Moscatel Vendimia Tardia 2016, Navarra, Spain</b> (50CL) <b>VE.</b> Very aromatic with notes of honey, toasted bread, raisins and orange blossom.	£5.45	£10.90	£38.00
<b>Juan Victor Fino, Jerez, Spain</b> Dry, elegant and mouth-watering with soft flavours of apple and almond.	£3.00	£6.00	£34.00
<b>Juan Victor Manzanilla, Sanlúcar, Spain</b> The epitome of Manzanilla. Delicious citrus and nut aromas and a tangy, zesty finish.	£3.00	£6.00	£34.00
<b>Pedro Ximenez La Cilla, Barbadillo, Spain</b> A luscious sweet sherry. Raisins, figs and treacle with liquorice and toasty notes.	£5.00	£9.90	£52.00
<b>El Vino No 22 H&amp;H Full Dry Madeira</b> (50CL) Pale, dry and tangy with an aromatic bouquet. Sercial style.	£4.80	£9.95	£40.00
<b>El Vino No 21 Fine Bual Madeira</b> (50CL) Rich and full bodied. Medium sweet.	£4.80	£9.95	£40.00
<b>El Vino Finest Reserve Port</b> Luscious fruit flavours of plums, dark berries and prunes.	£4.00	£8.00	£42.00
<b>Quinta da Silveira 10yr old Tawny Port</b> Aged for an average of 10 years. Flavours of caramel, dried fruit and nuts with a long finish.	£5.50	£11.00	£58.00

## CHAMPAGNE AND SPARKLING

	GLASS (125ML)	GLASS (175ML)	BOTTLE
<b>Savia Viva Cava Brut Reserva NV, Penedés, Spain</b> <b>VE.</b> 	£6.95		£36.00
Citrus and stone fruit flavours and great depth and finesse, from this small organic winery.			
<b>Prosecco Toffoli Brut DOCG Valdobbiadene NV, Italy</b>	£7.25		£37.00
Top level Prosecco with flavours of golden apple and a floral bouquet. Delicate and refined. <i>Also available:</i> Magnum £75.00			
<b>Louis Boyier Brut NV, Champagne, France</b> <b>VE.</b>	£9.95		£48.00
Crisp and dry with lovely biscuit and brioche flavours. Elegant with great length. <i>Also available:</i> Half £27.95 ~ Magnum £95.00 ~ Jeroboam £200.00			
<b>Dumenil Grand Reserve Premier Cru NV, Champagne, France</b> <b>VE.</b>			£57.00
Sourced entirely from 1er cru vineyards, late disgorged with a large proportion of reserve wine – exceptionally round and complex.			
<b>Hoffmann and Rathbone Classic Cuvée 2013, Sussex, England</b>			£66.00
This exciting new British winemaker's first vintage. Fresh and bright with a long rich finish.			
<b>Pol Roger Brut NV, Champagne, France</b> <b>VE.</b>			£82.00
Winston Churchill's favourite Champagne, with delightful notes of apple and brioche. <i>Also available:</i> Magnum £165.00			
<b>Gosset Grand Blanc de Blancs NV, Champagne, France</b>			£110.00
Limited production, 100% Chardonnay. Light and fresh with notes of truffle and lemon.			
<b>Louis Roederer Vintage 2009, Champagne, France</b>			£120.00
Intense and powerful. Biscuity with green apple and citrus, made from an iconic Champagne House only in the very best years.			
<b>Dom Perignon 2009, Champagne, France</b>			£225.00
A deserved icon of Champagne. Rich, intense and supremely complex.			

## SPARKLING ROSÉ

			BOTTLE
<b>Gouguenheim Sparkling Malbec Rosé NV, Tupungato, Argentina</b>			£36.00
Delicate aromas of cherries and strawberries. Very fresh with fine bubbles.			
<b>Louis Boyier Rosé NV, Champagne, France</b> <b>VE.</b>			£48.00
Delightful and delicate with summer fruit flavours and a crisp and dry finish.			
<b>Dumenil Rosé Premier Cru NV, Champagne, France</b> <b>VE.</b>			£68.00
Very old Pinot Meunier vines give powerful red fruits flavours; blended to perfection with equal parts Pinot Noir and Chardonnay.			
<b>Pol Roger Rosé 2009, Champagne, France</b> <b>VE.</b>			£140.00
Very delicate with impressive wild strawberry and citrus flavours.			

## WHITE WINE

	GLASS (125ML)	GLASS (175ML)	BOTTLE
<b>SPAIN, PORTUGAL AND SOUTH AMERICA</b>			
<b>Viña Temprana Macabeo 2017, Campo de Borja, Spain</b> <b>VE.</b>			£19.95
Fresh and delicate with intense floral aromas and hints of apple and peach fruit.			
<b>Las Pampas Chenin Torrontés 2017, Mendoza, Argentina</b> <b>VE.</b>	£4.70	£6.50	£23.50
Fresh, fruity and vibrant with tropical fruit and floral aromas.			
<b>Somontes Colheita Branco 2017 Dão, Portugal</b>	£4.80	£6.60	£24.00
Made from a blend of native grapes. Crisp and dry showing floral and citrus notes with incredible length.			


<b>Ochoa Calendas Viura Chardonnay 2017, Navarra, Spain</b> <b>VE.</b>			£26.00
Refreshing Viura perfectly complemented with the richer complexity of Chardonnay.			
<b>Zapallares Reserva Sauvignon Blanc 2017, Valle de San Antonio, Chile</b> <b>VE.</b>	£5.30	£7.30	£26.50
Beautiful aromas of citrus fruits and spring blossom, balanced by a crisp and clean finish.			
<b>Savia Viva Classico Blanco 2017, Penedés, Spain</b> <b>VE.</b> 			£28.50
Organic. Aromatic, zesty and fruity with great length. A real crowd pleaser.			
<b>Ochoa Uvadoble Viognier 2016, Navarra, Spain</b>	£5.70	£7.95	£28.95
Well rounded and complex with flavours of apricot and stone fruits.			
<b>Quinta da Silveira Branco 2012, Douro, Portugal</b>	£7.00	£9.70	£35.00
Family owned for two centuries. Ripe fruits, wild herbs and a touch of minerality, with added depth from extended skin contact.			
<b>Quinta do Avelino Treixadura 2015, Ribeiro, Spain</b>			£36.00
Treixadura is rare grape variety native to Ribeiro. Elegant with mineral notes and a long finish.			
<b>Arcan Albariño 2016, Rías Baixas, Spain</b> <b>VE.</b>	£7.50	£10.50	£38.00
Sourced from a beautiful two-hectare site overlooking the ocean. Flavours of citrus and nectarine with great depth and complexity.			
<b>Ventisquero Grey Glacier Atacama Sauvignon Blanc 2017, Chile</b>			£39.00
Produced on the borders of the Atacama Desert, this has great structure and a clean acidity.			
<b>Valserrano Gran Reserva Blanco 2009, Rioja, Spain</b> <b>VE.</b>			£60.00
Creamy, rich and complex with delightful aromas of vanilla with notes of toasty oak.			
<b>CLASSIC EUROPE</b>			
<b>Chemin de la Serre Marsanne Viognier 2017, Languedoc, France</b>			£22.95
Delightful floral aromas with apricot, peach and a hint of spice.			
<b>Amori Pinot Grigio 2017, Terre Siciliane, Italy</b> <b>VE.</b>			£24.00
Light, elegant and refreshing. An ideal aperitif.			
<b>Grandiose Sauvignon Blanc 2017, Pays d'Oc, France</b> <b>VE.</b>			£24.00
Gooseberry and lychee with grassy, lemony overtones. A seriously good value Sauvignon.			
<b>Fiano Carlomagno 2017, Puglia, Italy</b> <b>VE.</b>	£5.00	£7.00	£25.00
Supremely fresh with hints of honey, citrus and grapefruit. Beautifully balanced.			
<b>Montauto Vermentino 2017, Tuscany, Italy</b> <b>VE.</b>	£6.00	£8.30	£29.95
Floral and herbaceous Vermentino hand crafted from a boutique estate in Southern Tuscany.			
<b>House White Burgundy 2017, Mâcon, France</b>	£6.30	£8.70	£31.50
Unoaked medium-bodied Chardonnay with ripe fruits, hints of butter and nuttiness.			
<b>Lyme Bay Shoreline 2016, Devon, England</b>			£37.95
Complex notes of lemon, rose petal and grapefruit.			
<b>Gewürztraminer Becker 2015/16, Alsace, France</b> <b>VE.</b> 			£42.00
Medium-dry, rich, spicy and aromatic. Superb with stronger flavoured dishes. Organic.			
<b>Pouilly Fumé La Marie 2017, Loire, France</b>			£44.00
Aromatic and floral with intricate zesty fruits on the palate and a dry, flinty finish. <i>Also available:</i> Half £25.00			
<b>G de Guiraud Blanc Sec 2017 Sauternes, Bordeaux, France</b> 			£45.00
Semillon/Sauvignon blend. Fermented in barrel and aged for seven months on its lees, this wine has great texture and depth. Crisp gooseberries, honey and just a touch of blossom.			

<b>Pouilly Fuissé Aux Chailloux 2015, Domaine Sève, Burgundy, France</b> <b>VE.</b>	£49.00
Refined with intense flavours of honeyed fruit and a delicate yet mineral finish. <i>Also available:</i> Half £29.00 Magnum 2015 £99.00	
<b>Chablis 1er Cru Vau de Vey Malandes 2015/16, Burgundy, France</b> <b>VE.</b>	£60.00
Minerally with good acidity and fresh stone fruits flavours.	
<b>Wehlener Sonnenuhr Spätlese 2011, S.A. Prum, Mosel, Germany</b>	£74.00
Medium dry with notes of ripe peaches and apricots. A premium Riesling.	
<b>Meursault Village 2015, Domaine Michelot, Burgundy, France</b>	£75.00
Creamy and complex. Rich notes of honey and nuts, with a vibrant and snappy citrus finish.	
<b>Puligny-Montrachet Village 2015, Jean Louis Chavy, Burgundy, France</b>	£90.00
Well-balanced proportions of fruit and oak, with the classic elegance of Puligny-Montrachet.	

## OTHER NEW WORLD

<b>Beyond the River Chardonnay NV, South Eastern Australia</b>	£21.50
An easy, fresh, fruity wine. Very versatile and enjoyable.	
<b>Mount Brown Pinot Gris 2016, Waipara, New Zealand</b>	£27.95
Plenty of floral aromas mixed with lychee and peach fruits. Rich and well balanced.	
<b>Wild River Sauvignon Blanc 2017, Waipara, New Zealand</b>	£31.00
Bursting with passion fruit and pineapple, with an underlying citrus minerality.	
<b>Juniper Crossing Semillon Sauvignon 2016, Margaret River, Australia</b>	£39.95
Vibrant with heaps of lively citrus and tropical fruits and a distinctive purity and freshness.	
<b>Mitchell Watervale Riesling 2015, Clare Valley, Australia</b> <b>VE.</b>	£40.00
A refreshing wine of poise and balance with lees contact to soften the wine.	
<b>Little Beauty Sauvignon Blanc 2016/17, Marlborough, New Zealand</b>	£40.00
Fresh and zesty, beautifully balanced by flavours of pink grapefruit and gooseberry.	
<b>Mappinga Chardonnay 2016, Adelaide Hills, Australia</b> <b>VE.</b>	£44.00
Lightly oaked, refined and sophisticated with notes of peach and melon.	
<b>Meerlust Chardonnay 2017, Stellenbosch, South Africa</b> <b>VE.</b>	£58.00
Deep nutty and buttery flavours balanced with apple and melon fruits and a mineral freshness running through its core.	

## ROSÉ

	GLASS (125ML)	GLASS (175ML)	BOTTLE
<b>Mediterranée Rosé 2017, Les Coteaux du Rhône, France</b>	£4.50	£6.20	£23.00
Light and delicate rosé with rose petal aroma and wild red berry flavour.			
<b>Ochoa Lágrimas Rosado 2017, Navarra, Spain</b> <b>VE.</b>			£27.00
Made in the traditional Navarrese method, the wine is long and has delightful notes of freshly picked berries.			
<b>Sancerre Rosé Les Villots 2016, Leon Vatan, Loire, France</b>			£40.00
Delicate salmon pink colour, light bodied with mineral and floral aromas and delicate red fruit flavours.			
<b>Rosé de Léoube 2016/17, Provence, France</b> <b>VE.</b> 			£42.00
Delicate and dry, classic Provence rosé made by renowned winemaker Romain Ott. Organic.			

## RED WINE

GLASS (125 ML)    GLASS (175 ML)    BOTTLE

### SPAIN, PORTUGAL AND SOUTH AMERICA


<b>Viña Temprana Old Vines Garnacha 2016/17, Campo de Borja, Spain</b> <b>VE.</b>			£19.95
Rich and soft, with notes of cherry and raspberry. Made from vines that are over 40 years old.			
<b>El Vino Tinto de la Casa 2015, Navarra, Spain</b> <b>VE.</b>	£4.50	£6.20	£22.50
Fruit forward and soft with a round finish. Equal parts of Tempranillo, Cabernet Sauvignon and Merlot.			
<b>Somontes Colheita Tinto 2015, Dão, Portugal</b>	£4.80	£6.60	£24.00
Sourced from a 150 year old winery based at high altitude. The 100% indigenous varieties give a well balanced palate with freshness and ripe, grippy tannins.			
<b>Zapallares Reserva Merlot 2017, Valle de Colchagua, Chile</b> <b>VE.</b>	£5.20	£7.20	£26.00
Medium-bodied, elegant and soft with notes of raspberry and crème de cassis.			
<b>Mencía Quinta de Obispo 2016, Bierzo, Spain</b> <b>VE.</b>	£5.50	£7.70	£27.95
Ripe black fruit and spice, with firm tannins. Well balanced with great length.			
<b>Ventisquero Reserva País Moscatel 2016, Maule Valley, Chile</b>			£28.50
An intriguing blend, showing delicate floral notes with fresh red berries.			
<b>House Rioja Crianza 2015, Spain</b>	£5.80	£8.00	£29.00
Layers of black and red fruits, with gentle vanilla and oak notes.			
<b>Séptima Malbec 2016, Mendoza, Argentina</b>	£6.00	£8.30	£29.95
Bursting with plum and cherry fruits, toasty vanilla notes and soft, delicate tannins.			
<b>Ochoa Mil Gracias Graciano 2013, Navarra, Spain</b> <b>VE.</b>			£34.00
Soft and velvety with indulgent dark black fruit aromas.			
<b>Quinta de Sant'Ana Pinot Noir 2016, Lisboa, Portugal</b> <b>VE.</b>	£7.30	£9.95	£36.50
Intense aromas of cherry with a hint of spice. Complex and elegant.			
<b>Ribera del Duero 'Roble' Prios Maximus 2015, Spain</b> <b>VE.</b>	£7.50	£10.50	£38.00
Intense blackberry fruit with vanilla, savoury and spice notes. Powerful and textured.			
<b>Ventisquero Grey Glacier Garnacha Carignan Mataró 2016, Chile</b>			£38.00
A traditional Mediterranean blend made with New World style wines, packed with fruit and refreshing acidity			
<b>Memoria Reserva 2013, Lisboa, Portugal</b>			£42.00
A blend of Touriga Nacional and Syrah. Chocolatey with a touch of vanilla and spice.			
<b>Gouguenheim Blue Flores Malbec 2013/14, Mendoza, Argentina</b>			£45.00
Named after indigenous flower, 'Blue Melosa'. 12 months in oak, full bodied and complex.			
<b>Valserrano Reserva 2013, Rioja, Spain</b> <b>VE.</b>			£46.00
Soft and smooth with mature fruit flavours and notes of vanilla.			
<b>Bojador Amphora Tinto 2016, Alentejo, Portugal</b>			£50.00
Aged in traditional clay amphora, fresh and mineral with juicy red and black cherry, plum, and touch of herbaceousness, with a long, lingering finish.			
<b>Ventisquero Vertice 2014, Colchagua Valley, Chile</b>			£60.00
A Carmenere/Syrah blend. Shows red and blue berries, a firm structure with silky smooth tannins.			
<b>Desnivell Priorat 2011, Catalonia, Spain</b>			£65.00
Powerful and deep, but still smooth and elegant with aromas of cherries and plums.			



<b>Rioja Gran Reserva 2009/10, Miguel Merino, Rioja, Spain</b>	£78.00
Big on flavour, firm and mature with rich vanilla and oak flavours.	
<b>Finca Sopenia Synthesis Blend 2014, Mendoza, Argentina <span style="color: green;">VE.</span></b>	£85.00
Grown at 4,000 feet above sea level in the Andes, this wine has fantastic balance and complexity.	
<b>Rioja la Alta 904 Gran Reserva 2009, Rioja, Spain</b>	£100.00
This is still one of the benchmarks for traditionally produced Rioja, exquisite blend of Tempranillo, Garnacha and Graciano.	
<b>BORDEAUX</b>	
<b>Château Peyronat 2014, Blaye, Côtes de Bordeaux <span style="color: green;">🌿</span></b>	£30.00
Soft, ripe and fruity on the palate with real elegance and good length. Organic.	
<b>Château Rocher Calon 2016, Montagne St Emilion</b>	£36.00
Full full bodied with robust red berry and cherry aromas with blackberries and liquorice on the palate.	
<i>Also available:</i> Half £20.00 Magnum £74.00	
<b>Château Les Haut Conseillants 2012, Lalande de Pomerol</b>	£45.00
Rich and smooth raspberry and black cherry flavours.	
<i>Also available:</i> Magnum 2014 £90.00	
<b>Château Cissac 2014, Cru Bourgeois, Haut Medoc</b>	£48.00
Classic Medoc – well balanced with lots of blackberry fruit and firm tannins.	
<i>Also available:</i> Magnum 2014 £95.00	
<b>Charmes de Kirwan 2014, Margaux</b>	£75.00
Luscious and mouthfilling with ripe bilberry flavours on the finish. Second wine of Château Kirwan.	
<b>Château Bonalgue 2012, Pomerol</b>	£79.00
Rich fruit and new oak combine to produce this superb wine. Drinking well now.	
<b>Château Batailley 2011, 5ème Cru Classé, Pauillac <span style="color: green;">VE.</span></b>	£95.00
Ripe dark berry flavours, full flavoured with a long finish.	
<b>Lafon Rochet 2001, 4eme Cru Classé, St Estephe, Bordeaux</b>	£125.00
Ripe nose of classic blackcurrant, blackberries, green bell pepper, cigar box and herbs. Soft, ripe tannins with a surprisingly full and ripe fruit palate given its age.	
<b>Château Leoville Barton 2011, 2ème Cru Classé, St Julien</b>	£150.00
Elegant and smooth with the classic soft cedar character of St Julien.	
<b>BURGUNDY AND BEAUJOLAIS</b>	
<b>Morgon, Château de Durette 2016/17, Beaujolais</b>	£36.00
Medium-bodied and well rounded, from one of Beaujolais' most respected villages.	
<b>Bourgogne Rouge 2015, Laroze de Drouhin, Côtes de Nuits, Burgundy</b>	£44.00
Bright red fruits and a crisp acidity lift the palate. A fine Pinot Noir sourced from the 'negotiant arm' of renowned Domaine Drouhin Laroze.	
<b>Moulin a Vent Terre Dorée 2016, Beaujolais</b>	£48.00
Red berry aromas with savoury notes. Full bodied with deep and pure red fruit, well integrated tannins and a very long finish	
<b>Maranges 1er Cru la Fussiére 2013, Domaine Bachelet-Monnot, Burgundy</b>	£59.00
From one of the best 1er Cru vineyards in the region. Complex with savoury notes of blackberries.	
<i>Also available:</i> Magnum £120.00	

<b>Morey St Denis 2015, Domaine Marchand Freres, Côtes de Nuits, Burgundy</b>	£65.00
Intense red fruits and silky texture dominate the palate with a touch of savoury spice adding complexity.	
<b>Beaune 1er Cru Clos du Roi 2015, Lois Dufouleur, Burgundy</b>	£80.00
Rich with heaps of red berries and plenty of spice. A wine of real class.	
<b>Pommard 1er Cru les Epenots 2010/11, Joseph Voillot, Burgundy</b>	£110.00
Stunning vintage. Packed with deep and ripe wild berry aromas.	

## RHÔNE


<b>Côtes du Rhône Lunar Apogé 2016, Domaine de Carabiniers</b> 	£28.95
Biodynamic. Berries and blackcurrant with a subtle spiciness.	
<b>Crozes-Hermitage 2014, Frédéric Reverdy</b> <b>VE.</b>	£39.00
The palate is intense with ripe red fruit flavours and smooth tannins.	
<b>Vacqueyras Château des Roques 2014</b>	£44.00
Warm, aromatic and spicy, with a hint of lavender and thyme. <i>Also available:</i> Magnum £86.00	
<b>Châteauneuf-du-Pape 2013, Domaine de Nalys</b>	£65.00
Rich and complex, with an impressive depth of flavour, from the Rhône's most famous appellation. <i>Also available:</i> Half bottle £35.00 ~ Magnum £130.00. Please ask for current vintages.	

## ITALY

<b>Montepulciano d'Abruzzo 2016, Caleo, Abruzzo</b> <b>VE.</b>	£22.00
A rich and full wine, packed with plummy fruit and ripe tannins.	
<b>Primitivo Appassimento Carlomagno 2016, Puglia</b> <b>VE.</b>	£5.00    £7.00    £25.50
Attractive aromas of cherries, raspberries and chocolate with hints of dried fruit and spice.	
<b>Barbera d'Alba San Pancrazio 2015, Pelassa, Piedmont</b> <b>VE.</b>	£36.00
Full bodied and smooth with concentrated berry fruit flavours.	
<b>Chianti Classico Riserva 2012, Castelli di Grevepesa, Tuscany</b>	£38.00
Stylish with plenty of fruit flavour on the palate and an impressively long finish.	
<b>Barolo 2013, Pelassa, Piedmont</b> <b>VE.</b>	£65.00
Velvety and rich on the palate with firm tannins and great length. A powerful wine.	
<b>Le Serre Nuove Ornellaia 2013, Bolgheri, Tuscany</b>	£80.00
2nd wine from the legendary Ornellaia estate, a perfect blend of classic Bordeaux varietals.	

## OTHER NEW WORLD

<b>The Landings Shiraz Cabernet Sauvignon 2016, South Eastern Australia</b>	£21.00
Fruity with distinct pepper and spice flavours. Smooth and easy.	
<b>Wild River Pinot Noir 2014, Waipara, New Zealand</b>	£35.00
Abundant fresh raspberry and cherry flavours with a lovely savoury edge.	
<b>Sidewood Shiraz 2015, Adelaide Hills, Australia</b> <b>VE.</b>	£36.00
Red cherry, currant and dark plum flavours with hints of spice and soft, silky tannins.	
<b>Juniper Crossing Cabernet Merlot 2014, Margaret River, Australia</b>	£39.50
Medium bodied with blackcurrant and red berry flavours and hints of tobacco.	
<b>Catherine's Block Tempranillo 2013, Waipara, New Zealand</b> <b>VE.</b>	£46.00
Rich and bold with flavours of plum and dark berries and hints of warm spices.	

<b>Meerlust Rubicon 2014, Stellenbosch, South Africa</b> <b>VE.</b>				£62.00
Ripe dark fruit and hints of leather and tobacco from this well-respected winery.				
<b>Mappinga Shiraz 2015, Adelaide Hills, Australia</b> <b>VE.</b>				£70.00
Deep plum in colour with beautiful aromas of mulberry and blackberry.				
<b>Sinskey Cabernet Franc 2013 Napa Valley, USA</b> 				£110.00
Pioneers of organic and sustainable practices. Elegant and complex with cherries and red fruits followed by lingering hints of baking spice with supple tannins.				

## SWEET AND FORTIFIED

	GLASS (50ML)	GLASS (100ML)	BOTTLE	
<b>Petit Vedrines 2015, Sauternes, France</b> (37.5CL)				£30.50
2nd wine of Château Doisy-Védrières. Stylish, elegant and beautifully balanced.				
<b>Ochoa Moscatel Vendimia Tardia 2016, Navarra, Spain</b> (50CL)	£5.45	£10.90		£38.00
Aromatic with notes of honey, toasted bread, raisins and orange blossom.				
<b>Juan Victor Fino, Jerez, Spain</b>	£3.00	£6.00		£34.00
Dry, elegant with soft flavours of apple and almond.				
<b>Juan Victor Manzanilla, Sanlúcar, Spain</b>	£3.00	£6.00		£34.00
Classic Manzanilla. Delicious citrus and nut aromas and a tangy, zesty finish.				
<b>Hidalgo Napoleon Amontillado, Sanlúcar, Spain</b> (50CL)				£34.00
Intensely rich hazelnut and beeswax aromas with a nutty and textured palate.				
<b>Pedro Ximenez La Cilla, Barbadillo, Spain</b>	£5.00	£9.90		£52.00
A luscious sweet sherry. Raisins, figs and treacle with liquorice and toasty notes.				
<b>El Vino No 22 H&amp;H Full Dry Madeira</b> (50CL)	£4.80	£9.95		£40.00
Pale, dry and tangy with an aromatic bouquet. Sercial style.				
<b>El Vino No 21 Fine Bual Madeira</b> (50CL)	£4.80	£9.95		£40.00
Rich and full bodied. Medium sweet.				
<b>El Vino Finest Reserve Port</b>	£4.00	£8.00		£42.00
Luscious fruit flavours of plums, dark berries and prunes.				
<b>Quinta da Silveira 10yr old Tawny Port</b>	£5.50	£11.00		£58.00
Aged for an average of 10 years. Caramel, dried fruit and nuts with a long finish.				
<b>Cockburn's 1997</b>				£85.00
Wonderfully concentrated with excellent structure and an intense fruity aroma.				
<b>Dow's 1994</b>				£95.00
Intense, concentrated fruit with hints of spice on the palate.				
<b>Croft's 1985</b>				£100.00
Round and luscious stewed fruits with savoury notes starting to appear. Aged to perfection.				



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

- |  |   |  |
|--|---|--|
| Patatas bravas £5.50 <b>v.</b>   | Butter beans with chorizo £5.95   | Piri piri prawns £6.50   |
| Slow cooked octopus in tomato and chorizo £6.25                                  | Wild mushrooms with a brandy cream and sourdough toast £6.25 <b>v.n.</b>          | Padrón peppers with olive oil and sea salt £5.75 <b>v.</b>                   |
| Seared mackerel with sweet and sour beetroot and horseradish crème fraîche £5.95 | Duck pâté with sourdough toast and fig jam £5.75 <b>n.</b>                        | Manchego and Membrillo £5.00 <b>v.n.</b>                                     |
| Chicken wings with chilli, garlic, sherry and sweet pepper £6.50                 | Lemon and coriander houmous with za'atar and grilled flat bread £5.50 <b>v.n.</b> | Spicy lamb and Serrano meatballs £6.95                                       |
| Chicken and mushroom croquettes £6.25  | Fried cauliflower with pickled vegetables and harrisa yoghurt £5.25 <b>v.</b>     | Fennel salami with red onion & sloe gin marmalade with toast £5.85 <b>n.</b> |

## LARGE PLATES

- Grass fed, 28 day aged 300g rib steak with Padrón peppers and chimichurri £24.00  
Moroccan chicken stew with harissa and couscous £14.95  
Chopped Spanish salad with fried Manchego and feta £11.95 **v.**  
Roast cod with chorizo and white beans £14.50

PLEASE SEE THE BLACKBOARD  
FOR DAILY SPECIALS

## SIDES

- Green salad £4.50 **v.** | Fries £4.00 **v.**

## BOARDS AND SHARING

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

## MINI DESSERTS

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

**Trio of desserts £6.95 | Mini dessert with tea or coffee £4.95**

**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.