

## BY THE GLASS

### White

150ml

77. <b>La Di Motte</b> , <i>Pinot Grigio</i> , Friuli, Italy	2021	£9
79. <b>Esteban Martín</b> , <i>El Otro Chardonnay Macabeo</i> , Cariñena, Spain	2022	£9
84. <b>Delas Frères</b> , <i>Saint Esprit Côtes-du-Rhône Blanc</i> , Rhône, France	2021	£10
87. <b>Rapaura Springs</b> , <i>Sauvignon Blanc Reserve</i> , Marlborough, New Zealand	2022	£10
215. <b>AA Badenhorst</b> , <i>Secateurs Chenin Blanc</i> , Swartland, South Africa	2022	£10
88. <b>Pascal Jolivet</b> , <i>Attitude Sauvignon Blanc</i> , Loire, France	2022	£11

### Red

150ml

4. <b>Caldora</b> , <i>Ortonese Sangiovese Merlot</i> , Puglia, Italy	2022	£9
10. <b>Viña Ilusion</b> , <i>Rioja Joven</i> , Rioja, Spain	2021	£10
193. <b>Norton</b> , <i>Finca La Colonia Colección Malbec</i> , Mendoza, Argentina	2021	£10
5. <b>Domaines André Aubert</b> , <i>Cotes du Rhone Rouge</i>	2020	£11
11. <b>Wild &amp; Wilder</b> , <i>The Exhibitionist Merlot</i> , South Australia	2019	£12
14. <b>Finca Bacara</b> , <i>Time Waits For No One</i> , Jumilla, Spain	2021	£12
18. <b>Thymiopoulos</b> , <i>Xinomavro</i> , Macedonia, Greece	2021	£12
261. <b>Larry Cherubino</b> , <i>Ad Hoc Pinot Noir 'Cruel Mistress'</i> , Western Australia	2021	£14

### Rose

150ml

152. <b>Chateau d'Esclans</b> , <i>The Pale by Sacha Lichine</i> , Provence, France	2022	£9
153. <b>Domaines Ott</b> , <i>Château Romassan Bandol Rosé</i> , Provence, France	2021	£14

### Champagne

125ml

160. <b>Autreau-Roualet</b> , <i>Brut Reserve</i>	NV	£15
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### Sweet and Fortified

90ml

191. <b>Delas Frères</b> , <i>Muscat de Beaumes-de-Venise VDN</i> , Rhône, France	2020	£9
1231. <b>Niepoort</b> , <i>Moscatel do Douro</i> , Douro, Portugal	NV	£11
272. <b>Ramos Pinto</b> , <i>10 Years Old Tawny Port Quinta de Ervamoira</i> , Douro, Portugal	NV	£12
270. <b>Ramos Pinto</b> , <i>Port Vintage</i> , Douro, Portugal	2011	£19

\*125ml glass available upon request.

Please note that all wines are subject to availability.

## WHITE

### France

750ml

#### Dry and Nutty

207. **Olivier Cazenave**, *Bel A Ciao, Vin Orange, Semillon, IGP Atlantique* 2022 £45  
Citrus aromas such as tangerine, wild flowers and fresh tropical fruits.  
Pairs well with spicy food or oysters, fish and seafood.

#### Tropical and Balanced

78. **Mas de Daumas Gassac**, *Moulin de Gassac Classic Blanc, Languedoc* 2022 £45  
Notes of ripe fruit, golden delicious apple, peach, citrus and rosemary.  
Goes well with salads, chicken and turkey.

82. **Delas Frères**, *Viognier, Pays d'Oc* 2022 £45  
Smooth with notes of apricots, peaches, exotic fruits and citrus fruit.  
Delicious with salads, fresh fish and chicken.

84. **Delas Frères**, *Saint Esprit Côtes-du-Rhône Blanc, Grenache Blanc blend* 2021 £50  
Aromas of white flowers and yellow fruit, exotic and citrus fruit.  
Pairs well with grilled fish or enjoyed as an aperitif.

96. **Delas Frères**, *Les Launes Crozes-Hermitage Blanc, Marsanne* 2021 £60  
Floral aromas of hawthorn, lemon verbena, linden, mingled with hints of exotic fruits.  
An excellent partner to chicken or any type of rinded cheese.

132. **Domaine Bott**, *Saint-Joseph Blanc, Rhône, Marsanne* 2019 £95  
A medium-bodied wine with notes of green apples, elderflower and honeysuckle.  
Ideal pairing with shellfish and roasted poultry.

141. **Delas Frères**, *Condrieu Clos Boucher, Rhône, Viognier* 2021 £105  
Concentrated wine with lots of intense, ripe flavours. Smooth and distinctive.  
Enjoy with asparagus, fish and chicken.

144. **Yves Cuilleron**, *Condrieu La Petite Cote, Rhône, Viognier* 2021 £135  
Gingerbread, lemongrass, ripe peach and a beautiful creamy texture.  
Delicious wine for pairing with Asian and spicy food.

138. **Domaine de Bellivière**, *Coteaux du Loir Vieilles Vignes Éparses, Chenin Blanc* 2016 £105  
Notes of pear, confit lemon, quince and green tea.  
Excellent with oysters and other seafood.

139. **Delas Frères**, *Condrieu La Galopine, Rhône, Viognier* 2019 £105  
Violets, apricots, peaches, honey and dried fruit. Exuberant and powerful.  
Pair with steamed fish, vegetables and chicken.

#### Green and Flinty

86. **Morin Langaran**, *Picpoul De Pinet, Languedoc* 2022 £50  
Full of juicy lemon fruit and mineral freshness. Elegant with excellent acid structure.  
Perfect with seafood, fish and antipasti.

92. <b>Font-Mars</b> , <i>Picpoul de Pinet, Languedoc</i>	2022	£55
Fruity aromas of white peach, pineapple, and rose. Enjoy as a light aperitif or paired with seafood dishes.		
90. <b>Domaines Schlumberger</b> , <i>Pinot Blanc 'Les Princes Abbes', Alsace</i>	2018	£55
Crisp but with good weight, it is nicely balanced and finishes dry. Goes nicely with charcuterie, raw fish, scallops or salads.		
89. <b>Pascal Jolivet</b> , <i>'Attitude' Sauvignon Blanc, Loire</i>	2022	£55
Floral, elegant nose with precise notes of white fruits. Dry and mineral. Ideal as an aperitif or with oysters, ceviche or white fish.		
99. <b>Leon Boesch</b> , <i>Pinot Gris Le Coq, Alsace</i>	2020	£60
Elegant, smooth, with mouth-watering acidity and densely packed fruit. Great with risotto, spicy foods and seafood.		
98. <b>Michel Delhommeau</b> , <i>Muscadet Clos Armand, Loire, Melon de Bourgogne</i>	2020	£60
Made with 100% Melon de Bourgogne grapes, this is a fresh, mineral wine. Pairs well with seafood.		
105. <b>Pascal Jolivet</b> , <i>Blanc Fumé, Loire</i>	2022	£70
Perfectly balanced: complex, powerful, with great length and body. A wine ideal to accompany sushi, grilled fish and chicken.		
107. <b>Domaines Schlumberger</b> , <i>Riesling 'Saering' GC, Alsace</i>	2020	£75
Lime, camomile, stone fruits and a hint of white pepper. Zippy, mineral and dry. Excellent with seafood, white fish or as an aperitif and with charcuterie.		
109. <b>Domaine Chatelain</b> , <i>Pouilly-Fumé Les Chailloux Silex, Loire</i>	2021	£75
Intense nose of green fruit, minerality, citrus, spice and mint on palate. Pair with vegetables, fish, salads and beetroot.		
110. <b>Pascal Jolivet</b> , <i>Pouilly-Fumé 'Les Terres Blanches', Loire</i>	2022	£80
Notes of wet stones, citrus and peach flavours. Pair with delicate fish or vegetable dishes, salads or goats' cheese.		
111. <b>Pascal Jolivet</b> , <i>Sancerre Blanc 'Les Caillottes', Loire</i>	2022	£80
Rich, elegant, smooth. Classic purity of citrus and nettle fruit. Enjoy with trout or salmon, goats cheese or white meats.		
112. <b>Marc Tempe</b> , <i>Pinot Blanc AmZelle, Alsace</i>	2019	£85
Honey, marzipan and ripe melon; gorgeous velvety fruit and freshly cut lemon basil. A wine that was designed for Asian food but will pair equally well with pasta.		
121. <b>Domaine Beck-Hartweg</b> , <i>Riesling Frankstein GC, Alsace</i>	2019	£90
Delicate, floral wine. Goes well with white meat and seafood.		
118. <b>Billaud-Simon</b> , <i>Chablis, Bourgogne</i>	2020	£90
Golden delicious apple, chalky notes and a persistent finish. Pairs superbly with a fresh salad and a variety of seafood/oyster dishes.		

124. <b>Domaine Jean Collet</b> , <i>Chablis 1er Cru Montée de Tonnerre, Bourgogne</i> Aromas of abundant apricots, pineapple and wood. Pairs well with fish, shellfish, poultry and white meats.	2020	£90
125. <b>Gerard Boulay</b> , <i>Sancerre Chavignol, Loire</i> Notes of pink grapefruit, kaffir lime and ripe apricots. Ideal match with cured mackerel or fish pie.	2022	£90
126. <b>Adrien Defaix</b> , <i>Chablis 1er Cru Côté de Léchet, Bourgogne</i> Organic wine that exhibits great power with elegant and floral mineral notes. Enjoy with with fish or chicken served with butter or cream sauces.	2021	£90
127. <b>Lucien Crochet</b> , <i>Sancerre Les Calcaires, Loire</i> Citrus, yuzu and lemongrass. Pair with fish and goats' cheese.	2020	£90
128. <b>Vincent Gaudry</b> , <i>Sancerre Melodie de Vieilles Vignes, Loire</i> Notes of summer fruits, white flowers and almonds. Superb food wine with anything from oysters to grilled fish and chicken.	2020	£90
130. <b>Nathalie et Gilles Fevre</b> , <i>Chablis 1er Cru Vaurorent , Bourgogne</i> Made exclusively from Chardonnay grapes, it offers lightly toasted and round aromas. Pairs well with seafood, mushrooms and goat cheese.	2020	£90
140. <b>Julien Brocard</b> , <i>Chablis 1er Cru Côté de Léchet, Bourgogne</i> Biodynamic and organic. Aromas of ripe yellow fruit, acacia, orange, honey and raisins. Pairs well with oysters, shellfish and grilled white meats.	2020	£105
143. <b>Billaud-Simon</b> , <i>Chablis 1er Cru Montée de Tonnerre , Bourgogne</i> Fresh wild flowers, jasmine, ripe citrus fruits and a touch of fresh yoghurt. Perfect with Grilled lobster, gambas or chicken.	2021	£115
149. <b>Henri Gouges</b> , <i>Nuits-St-Georges 1er Cru La Perrière Blanc, Bourgogne</i> Ripe apple and toasted brioche with a lifted freshness. Enjoy with pasta, rich fish, shellfish, mild and soft cheese and cured meat.	2019	£180
150. <b>Billaud-Simon</b> , <i>Chablis Grand Cru Vaudesir, Bourgogne</i> Subtle notes of acacia and limes blossom. Pairs perfectly with lobster and white fish.	2021	£205
<b>Aromatic and Floral</b>		
104. <b>Domaines Schlumberger</b> , <i>Gewürztraminer 'Kessler' GC, Alsace</i> Passion fruit, papaya, citrus fruits and flowers (rose). Excellent with spicy food or blue cheese.	2018	£70
187. <b>Domaine des Marnes Blanches</b> , <i>Savagnin en Quatre Vis</i> Fruity, tangy with aromas of apple and white balsamic. Pairs well with duck and monkfish.	2020	£130

## Buttery and Complex

122. <b>Feuillat-Juillot</b> , <i>Montagny 1er Cru Grappe d'Or, Bourgogne</i>	2021	£90
Cantaloupe, yellow apple, marmalade, lemon zest, brioche and soft orchard fruits. Prawns sautéed in butter, grilled lobster and scallops.		
133. <b>Sophie Cinier</b> , <i>Pouilly-Fuissé 1er Cru Vers Crâs, Bourgogne</i>	2019	£95
Aromas of wildflowers, honeysuckle, peach compote and apricot. Pairs well with fish, light meat and lamb.		
134. <b>Domaine Éric Forest</b> , <i>Pouilly Fuissé Les Crays, Bourgogne</i>	2020	£95
Notes of lime, almond, tropical fruit, cream, tangerine, spiced pear, vanilla and toast. Pairs well with white meat, fish, goat cheese, sea food		
135. <b>Maison en Belles Lies</b> , <i>Santenay, Bourgogne</i>	2019	£95
Biodynamic, notes of toasty fruit, autumn leaves, and baked pear. Enjoy with fish, poultry, mushrooms and mild cheeses.		
136. <b>Laurent Boussey</b> , <i>Monthelie Blanc, Bourgogne</i>	2016	£95
Notes of clementines, green oranges, almond, marzipan with buttered toast. Pairs well with white fish.		
146. <b>Philippe Colin</b> , <i>Chassagne-Montrachet La Maltroie, Bourgogne</i>	2020	£155
Ripe citrus fruit, peach and soft oak spice. Excellent with pasta, tuna, salmon, shellfish, mild and soft cheeses.		
147. <b>Domaine Dujac</b> , <i>Morey St Denis Blanc, Bourgogne</i>	2020	£155
Notes of yellow pears, flaked almonds and honeysuckle. Pairs well with grilled halibut or creamy poultry dishes.		
148. <b>Philippe Colin</b> , <i>Chassagne-Montrachet 1er Cru Les Chenevottes, Bourgogne</i>	2021	£180
This is a beautifully floral expression with a zesty freshness. Pairs with St-Jacques, lobster, paella, chicken and soft cheese.		
210. <b>Antoine Jobard</b> , <i>Meursault En La Barre, Bourgogne</i>	2019	£210
Green apples, citrus and white blossoms. Pair well with seabags and turkey.		

## Italy

### Green and Flinty

77. <b>La Di Motte</b> , <i>Pinot Grigio, Friuli</i>	2021	£45
Notes of ripe apples, peach, melon and pear with a well-balanced acidity. Excellent with fish dishes and cheeses.		
83. <b>Volpi</b> , <i>Amonte Cortese, Piedmont</i>	2021	£50
Green apple, pear and liquorice. On the palate citrus and white fruits, simple fresh finish. Perfect for an aperitif, with a light salad or white fish.		
94 (21). <b>Pio Cesare</b> , <i>Gavi, Piedmont</i>	2022	£60
Fresh, aromas of citrus zest, apple and ripe fruit. Great with salad, antipasti, creamy pasta, risotto, grilled fish, or on its own.		

95. <b>Cantina Andrian</b> , <i>Pinot Grigio, Trentino-Alto Adige</i> Smooth, refined with aromas of pear, white melon and citrus. A perfect aperitif and delicious with salads or spicy dishes.	2022	£60
97. <b>Umani Ronchi</b> , <i>Casal di Serra Verdicchio Castelli di Jesi Cl. Sup., Marche</i> Rich, velvety with a good dose of freshness. Dry finish, persistent and intensely fruity. Ideal with fish dishes, roast white meat and fresh cheeses.	2021	£60
117. <b>Umani Ronchi</b> , <i>Verdicchio Castelli di Jesi Vecchie Vigne Cl. Sup., Marche</i> Elegant, crisp and fresh with balanced acidity. A long, sapid and salty finish. Ideal with roast white meat, roasted fish and pasta.	2020	£90
145. <b>Broglia</b> , <i>Gavi di Gavi Vecchia Annata, Piedmont</i> Soft and well balanced with deep fruity notes. Pairs well with seafood dishes, light pasta dishes, and appetizers.	2015	£135

### Tropical and Balanced

91. <b>Mazzei</b> , <i>Belguardo Vermentino, Tuscany</i> Aromas of yellow plums and white peaches. Medium bodied, minerality and acidity. Pairs well with seafood, risotto and grilled fish.	2022	£55
213. <b>Pala</b> , <i>Vermentino Soprasole, Sardinia</i> Floral with notes of lime and balsamic. Smooth and well balanced. Pairs well with seafood dishes in general, delicate fish and light soups.	2022	£65
103. <b>Il Torchio</b> , <i>Vermentino Il Bianco, Liguria</i> Aromas of peachy white fruit with apricot and dash of nutmeg. A salty note to finish. Goes with anything fish, herb or citrus.	2022	£70
196. <b>Fattoria Mancini</b> , <i>Impero Blanc de Pinot Noir, Marche</i> 100% Pinot Noir. Wood spice and bright red apple/peach aromas. Well balanced. Great with seafood, pasta and appetisers.	2021	£115

## Spain

### Tropical and Balanced

79. <b>Esteban Martín</b> , <i>El Otro Chardonnay Macabeo, Cariñena</i> Floral note with citrus and juicy peach with a zesty lime and lemongrass. Pair with fish and seafood, pasta salad, sushi or on its own.	2022	£45
81. <b>Vinos Más Buscados</b> , <i>Te Quiero White Field Blend, La Mancha</i> Subtly rich, notes of grapefruit, citrus, summer flowers and buttery brioche. Pair with fish, seafood and warm salads.	2022	£45

### Green and Flinty

100. <b>Lagar De Costa</b> , <i>Albariño, Rias Baixas</i> Peaches and pears alongside fresh herbs, apricots and refreshing citrus. Pairs well with anything from the sea.	2022	£70
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108. <b>Bodegas Boado Chaves</b> , <i>O Casal Albariño, Rias Baixas</i>	2021	£75
Intense fruit, white peach, acacia honey, kumquat, yellow plum and cherry. Enjoy with shellfish, asian dishes, seafood		
120. <b>Pazo de Barrantes</b> , <i>La Comtesse Albariño, Rias Baixas</i>	2017	£90
Lychee, quince fruit, lemon peel, acacia flowers, fennel and eucalyptus Pairs with crayfish, lobster and prawns.		
131. <b>Pazo de Barrantes</b> , <i>Albariño, Rias Baixas</i>	2020	£95
Nuanced with ripe yellow plum and medlar fruit and notes of bergamot. Pair well with shrimps, white asparagus, and scallops.		
<b>Buttery and Complex</b>		
201. <b>Conde Valdemar</b> , <i>Rioja Blanco Finca Alto Cantabria, Rioja Alta</i>	2021	£85
Lemony, smoke- and vanilla-scented, with subtle aromas of peaches and apricot. Ideal match for grilled fish, salads and vegetables, as well as pastas and shellfish.		
129. <b>Marqués de Murrieta</b> , <i>Rioja Blanco Reserva 'Capellania', Rioja Alta</i>	2018	£90
White fruit, fine pastry, fennel, laurel and cedar aromas in harmony. Enjoy with sea bream, smoked fish, crab linguini, roast chicken, and cheese.		

## Portugal

### Tropical and Balanced

204. <b>Niepoort</b> , <i>Conciso Branco, Dão</i>	2018	£85
Ripe, creamy with crisp fruit. Pair with all kinds of fish dishes - whether salmon, tuna or halibut.		
211. <b>Luis Seabra</b> , <i>Xisto Ilimitado Branco, Douro</i>	2021	£80
Balanced. Lemon, green apple, pear flavors comingle. Pairs beautifully with roast poultry, white fish and seafood.		
200. <b>Luis Seabra</b> , <i>Xisto Cru Branco, Duoro</i>	2021	£115
Peach, citrus zest and fennel, with white pepper and floral tones. Pairs with oysters, clams, mussels. Also a terrific pair with bright cheese like chevre.		

## Germany and Austria

### Green and Flinty

212. <b>Zero-G</b> , <i>Grüner Veltliner, Wagram</i>	2022	£55
A light and fresh wine with typical white pepper and crisp green fruit aromas. Pair with shellfish, crab and lobster.		
101. <b>Corvers-Kauter</b> , <i>R3 Riesling Remastered, Rheingau</i>	2022	£70
Fruity, earthy and mineral with hints of green apples, pears and citrus. Try pairing this wine with spicy food, shellfish or cured meats.		

102. **Balthasar Ress**, *Von Unserm Riesling Trocken, Rheingau* 2022 £70  
Notes of rose petal, lime zest and lemongrass which leads to a tart, dry finish.  
Enjoy with salads or appetisers.

106. **Domäne Wachau**, *Grüner Veltliner Terrassen Smaragd, Wachau* 2021 £75  
Aromas of ripe apples, white pepper, delicate citrus and smoky tobacco.  
Pairs well with fish, shellfish, pork and ham.

## Slovenia

### Green and Flinty

205. **Edi Simcic**, *Rebula, Goriska Brda* 2021 £75  
Notes of lemon, grapefruit, and green apple.  
Pairs well with light appetizers, seafood, and chicken dishes.

## Australia and New Zealand

### Buttery and Complex

208. **The Listening Station**, *Chardonnay, Victoria, Australia* 2022 £45  
Refreshing, citrus and white peach flavours.  
Pair with tempura fried vegetables or aromatic chicken salads.

142. **Cloudy Bay**, *Te Koko Sauvignon Blanc, Marlborough, New Zealand* 2019 £115  
Citrus and passionfruit flavours, a slightly honeyed and barrel-influenced texture,  
Enjoy with shellfish, Asian dishes and seafood.

### Tropical and Balanced

206. **Tahbilk**, *Museum Release Marsanne, Nagambie Lakes, Victoria, Australia* 2017 £65  
Aromas of ripe apricot, honeydew melon, and a hint of vanilla.  
This wine is an excellent pairing with seafood, chicken dishes, or pasta.

### Green and Flinty

85. **Rapaura Springs**, *Sauvignon Blanc, Marlborough, New Zealand* 2022 £50  
Passionfruit, tropical fruit and zesty citrus.  
Pair with grilled fish or salads.

87. **Rapaura Springs**, *Sauvignon Blanc Reserve, Marlborough, New Zealand* 2022 £55  
Passionfruit, tropical fruit and black currant.  
Pair well to a wide range of white meat and seafood dishes.

88. **The Crossings**, *Sauvignon Blanc, Marlborough, New Zealand* 2022 £55  
Tropical fruit; passionfruit, papaya and green pineapple with a hint of tomato leaf.  
Enjoy with fish, salads and as aperitif.



## Aromatic and Floral

209. **Framingham**, *Classic Riesling, Marlborough, New Zealand* 2021 £65  
Vibrant, intense, notes of orange, Meyer lemon, and stone fruit flavours.  
Pair with tuna, pork and soft cheeses

## USA

### Buttery and Complex

113. **Qupé**, *Y Block Chardonnay, California* 2020 £85  
Citrus notes with hints of vanilla, oak spice and green apple, and crisp acidity.  
Pair with chicken or pork.

119. **Au Bon Climat**, *Wild Boy Chardonnay, California* 2020 £90  
Burgundy-style, tropical stone fruit and toasty notes. Very classy.  
Pair with pork, vegetarian and poultry.

123. **Domaine Anderson**, *Estate Chardonnay, California* 2019 £90  
Crisp with flavours of tangerine and verbena and thyme herbal savoury notes.  
Pairs with grilled cod, whole lobster, roasted lemon chicken and pasta.

137. **Merry Edwards**, *Sauvignon Blanc, California* 2022 £105  
Notes of white blossoms and marzipan. Balanced and crisp.  
Pairs with Kaffir lime, cod and coconut soup.

### Green and Flinty

115. **Birichino**, *Malvasia Bianca, California* 2021 £85  
Dry and complex with notes of orange, blossom, apricot, jasmine and elderflower.  
Pair with fish, shellfish, poultry and fresh cheeses.

## Argentina and Uruguay

### Aromatic and Floral

214. **Matias Riccitelli**, *The Apple Doesn't Fall Far from The Tree Torrontes, Argentina* 2022 £65  
Notes of green apple with floral roses and spicy mango, fresh and full of flavour.  
Enjoy as an aperitif or pair with white fish or rice.

### Tropical and Balanced

93. **Bodegas Garzon**, *Viognier de Corte, Uruguay* 2022 £55  
Classic silky note of viognier but with a surprising freshness.  
Try pairing with lobster or spicy food.

## South Africa

### Buttery and Complex

215. <b>AA Badenhorst</b> , <i>Secateurs Chenin Blanc, Swartland</i>	2022	£50
Honey, stone fruits and orange blossom, with a long, softly textured finish. Enjoy as an aperitif or pair with fish, shell fish, white meat, mushroom or cheese.		
203. <b>Kara Tara</b> , <i>Chardonnay, Western Cape</i>	2022	£85
Notes of pear, lemon and grapefruit, with hints of pineapple and almond marzipan. Pairs well with salmon, fennel & herb crust.		
114. <b>Lismore Estate</b> , <i>The Age of Grace Viognier, Western Cape</i>	2021	£85
Velvet-smooth with a beautiful lift of jasmine tea on the finish. Enjoy with tuna, duck or cheese.		
202. <b>Mullineux</b> , <i>Signature Old Vines White Blend, Swartland</i>	2022	£90
Vibrant acidity, sumptuous nectarines and yellow grapefruit. Pairs well with Mediterranean and spicy cuisine.		

## CHAMPAGNE

750ml

### Montagne de Reims

162. <b>Veuve Clicquot</b> , <i>Yellow Label</i>	NV	£155
164. <b>Veuve Clicquot</b> , <i>Rosé</i>	NV	£155
166. <b>Ruinart</b> , <i>R de Ruinart</i>	NV	£170
174. <b>Ruinart</b> , <i>Blanc de Blancs</i>	NV	£225
175. <b>Ruinart</b> , <i>Rosé</i>	NV	£225
183. <b>Ruinart</b> , <i>Dom Ruinart Blanc De Blanc</i>	2010	£550
180. <b>Krug</b> , <i>Grande Cuvée</i>	NV	£450
304. <b>Krug</b> , <i>Rosé</i>	NV	£585
169. <b>Louis Roederer</b> , <i>Rosé Vintage</i>	2015	£210
170. <b>Louis Roederer</b> , <i>Vintage</i>	2014	£210
176. <b>Louis Roederer</b> , <i>Blanc de Blancs</i>	2015	£300

### Épernay and Côte des Blancs

301. <b>Aurélien Suenen</b> , <i>Oiry Grand Cru Blanc de Blancs Extra Brut</i>	NV	£150
165. <b>Pol Roger</b> , <i>Pure Extra Brut</i>	NV	£165
171. <b>Bertrand Senecourt</b> , <i>Beau Joie</i>	NV	£210
173. <b>Agrapart &amp; Fils</b> , <i>Complantée Grand Cru</i>	NV	£245
178. <b>Perrier-Jouët</b> , <i>Belle Epoque</i>	2014	£350
181. <b>Perrier-Jouët</b> , <i>Belle Epoque Rosé</i>	2013	£550
184. <b>Dom Perignon</b> , <i>Vintage Rosé</i>	2008	£750

### Aÿ and Vallée de la Marne

160. <b>Autreau Roualet</b> , <i>Brut Reserve</i>	NV	£90
305. <b>Laherte Frères</b> , <i>Blanc de Blancs Brut Nature</i>	NV	£125
163. <b>Bollinger</b> , <i>Special Cuvée</i>	NV	£125

167. <b>Bollinger, Rosé</b>	NV	£170
172. <b>Bollinger, PN TX</b>	2017	£225
177. <b>Bollinger, La Grande Année</b>	2014	£350
179. <b>Bollinger, La Grande Année Rosé</b>	2014	£400
168. <b>Laurent-Perrier, Cuvée Rosé</b>	NV	£185
306. <b>Jacquesson, Cuvée 746</b>	NV	£210

### Côte des Bar and The South

302. <b>Clandestin, Les Semblables Boreal Blanc de Noirs Brut Nature</b>	2019	£145
161. <b>Drappier, Carte d'Or Brut NV Champagne</b>	NV	£155

## SPARKLING WINE

### Green and Flinty

345. <b>Sugrue South Downs, The Trouble With Dreams Brut, Sussex, England</b> Elegance, with lemon and apple aromas with a palate of delicate stone fruit. Enjoy as an aperitif or with seafood, nuts and cheeses.	2017	£165
348. <b>Coates &amp; Seely, Bretagne Brut, New Hampshire, England</b> Aromas of apple orchards, elderflowers. Very dry, palate of lemon and mineral notes. Pairs well with white fish.	NV	£90

### Sparkling - Berries & Cream

349. <b>Raventós I Blanc, De Nit Rosé, Catalonia, Spain</b> Citrus, white fruit and hints of fennel follow through to the palate. Enjoy with aperitifs, poultry and grilled fish.	NV	£85
347. <b>Coates &amp; Seely, Bretagne Rosé Brut, New Hampshire, England</b> Beautiful, pale in colour with scents of rose-hips and strawberry. Pairs well with oily and meaty fish.	NV	£95

## ROSÉ

### France

#### Crisp and Dry

152. **Chateau d'Esclans**, *The Pale by Sacha Lichine, Provence* 2022 £45  
Classic Mediterranean rosé with a twist. Dry, bright red-fruit flavours, clean, crisp finish.  
A perfect apéritif or partner for salmon blinis.
153. **Domaines Ott**, *Chateau Romassan Bandol Rosé, Provence* 2021 £70  
Red hedgerow fruits, watermelon, ripe peach, delicate florals, stone fruits and pomelo zest.  
Pairs well with paella, crab or dim sum.
154. **Chateau Minuty**, *M de Minuty, Provence* 2022 £70  
Notes of strawberry with a gentle touch of peach, that leads to a light and fresh palate.  
Pair with tapas or mozzarella salad.
197. **Chateau Minuty**, *Minuty Prestige, Provence* 2022 £70  
Pale with pomelo highlights. powerful and well balanced, with notes of citrus and red fruits.  
Excellent with seafood, sushi and grilled fish.
156. **Chateau d'Esclans**, *Whispering Angel, Provence* 2022 £75  
Light pink tint, concealing notes of fresh and ripe red berry fruits and floral nuances.  
A great partner for shellfish, cream chicken pasta or veal.
155. **Chateau d'Esclans**, *Rock Angel, Provence* 2021 £80  
Notes of grapefruit, lemon and strawberry. Good structure with a long finish.  
Enjoy on its own or pair with grilled chicken dishes, white fish and seafood of all types.
158. **Chateau d'Esclans**, *Les Clans, Provence* 2021 £95  
Full style rosé with a smooth and creamy texture that is rich and long on the palate.  
Enjoy with salad, shellfish or curries
198. **Chateau Minuty**, *Cuvée 281, Provence* 2022 £180  
Notes of citrus, exotic fruit, whitecurrant notes and peaches.  
Pair with grilled lobster, spicy dishes (veal curry, grilled yakitori) or elegant red fruit desserts.
159. **Chateau d'Esclans**, *Garrus, Provence* 2021 £250  
Red berry fruits mingle with firm lemon and ripe apple.  
It's a superb match for grilled salmon with roasted Mediterranean vegetables.

### Italy

#### Rich and Fruity

28. **A'Vita**, *Rosato, Calabria* 2020 £90  
Rosehip, orange peel with a hint of blood orange. If you like Negronis, this is the wine version.  
Best matched with fresh tomato recipes and rich seafood dishes.

## RED

### France

750ml

#### Rich and Intense

3. **Mas de Daumas Gassac**, *Moulin de Gassac Classic Rouge, Languedoc* 2022 £45  
Red berries, gentle spice, fruity jam and pepper notes.  
Pairs well with chicken, lamb and grilled dishes.
5. **Domaines André Aubert**, *Cotes du Rhone Rouge, Côtes du Rhône* 2020 £50  
Rich red berry and black fruit, mushroom and subtle herbs.  
Pair with duck, lamb, game or mushroom dishes.
36. **Delas Frères**, *Domaine des Grands Chemins Crozes-Hermitage, N. Rhône* 2019 £105  
Notes of black fruit and liquorice. Silky tannins and excellent complexity.  
Delicious with red meat, game lamb and roasted vegetables.
46. **Delas Frères**, *Chateauneuf-du-Pape Haute Pierre, Southern Rhône* 2018 £145  
Spicy aromas, rich and unctuous, revealing intense liquorice-like flavors.  
Ideal with the traditional Mediterranean type-stews and meats.
55. **Biscarelle**, *Chateauneuf Du Pape, Southern Rhône* 2019 £145  
Spicy notes of black pepper and clove, concentrated palate of blackcurrants and cherries.  
An excellent pairing for game dishes or braised short rib.

#### Bold and Structured

265. **Delas Frères**, *Hermitage Domaine des Tourette, Northern Rhône* 2015 £175  
Blackberries, spices and leather. Silky, with a tightly-knit tannic structure.  
Pair with games, marinated meats and spicy stews.

#### Savoury and Classic

6. **Chateau du Cedre**, *Malbec Camille, Cahors* 2020 £50  
Red berries, jasmine and blueberry. Balanced with freshness.  
Pairs with duck and game.
17. **Clos Saint-Jacques**, *St Georg St Emilion, Libournais, Bordeaux* 2017 £65  
Silky, supple and delicate; elegant with finish of ripe blackberry and black-currents.  
Enjoy with roasts, sirloin, or aged cheddar.
23. **Chateau Grand Peyrou**, *St Emilion GrandCru, Libournais, Bordeaux* 2020 £70  
Full bodied. Flavors of dark berries, tobacco, leather, pepper and luxurious chocolate.  
Pair with beef and venison.
24. **Château Méjean**, *Graves, Bordeaux* 2019 £85  
Spicy with juicy black fruits. Tannins and licorice are prominent.  
Pair with beef and venison.
26. **Château Belles-Graves**, *Lalande de Pomerol, Libournais, Bordeaux* 2016 £90  
Plum, red berries, herbal notes, mild oak and violet. Young but ripe tannins.  
Enjoy with beef and venison.
34. **Château Gaudin**, *Pauillac, Medoc, Bordeaux* 2018 £105  
Woody spice with notes of liquorice, fennel, juicy blackberries and redcurrants.  
Pair with braised beef dishes, stews, lamb, duck, and game.

39. <b>Château La Bridane</b> , <i>Saint-Julien, Medoc, Bordeaux</i> Notes of cassis, boysenberry, raspberry with hints of vanilla and chocolate. Enjoy with beef and venison.	2015	£115
40. <b>Frank Phelan</b> , <i>Saint Estephe, Medoc, Bordeaux</i> Red fruits, dark fruits and spices. Long and complex finish. Red meat, poultry, game, mushrooms and cheese.	2017	£115
45. <b>Château Kirwan</b> , <i>Charmes de Kirwan, Margaux, Medoc, Bordeaux</i> Blackcurrant, nutmeg, plum, coffee, cedar and dark cherry. Soft, smooth tannins. Pair with beef and venison.	2018	£145
52. <b>Famille J-M Cazes</b> , <i>Pauillac de Lynch Bages, Medoc, Bordeaux</i> Rich dark chocolate, rosemary and spices throughout the palate. Try with lamb dishes.	2018	£145
54. <b>Charles Audoin</b> , <i>Marsannay Les Favieres, Côtes de Nuits, Bourgogne</i> A fruity, aromatic wine with notes of black cherries, red berries and warm spices. Enjoy this wine with cured meats, hard cheeses or roast lamb.	2019	£145
59. <b>Château Ormes-de-Pez</b> , <i>Saint-Estephe, Medoc, Bordeaux</i> Rich and smoky, this sophisticated wine has some serious tannins and black fruits. Enjoy with beef and venison.	2018	£145
62. <b>Domaine Arlaud Pere et Fils</b> , <i>Morey-st-Denis, Côtes de Nuits, Bourgogne</i> Notes of dark berries, plums and delicate florals that linger on the finish. Pairs well with beef, game, parmesan cheese, and vegetables.	2019	£155
63. <b>Domaine Confuron-Gindre</b> , <i>Gevrey-Chambertin, Côtes de Nuits, Bourgogne</i> Notes of blackberries, redcurrants, black pepper, violets and rich tannins. Pair with duck, game meats, truffle and mushroom dishes.	2019	£155
67. <b>Domaine Chicotot</b> , <i>Nuits-St-Georges Aux Allots, Côtes de Nuits, Bourgogne</i> Notes of black tea, nori with strawberry and cherry, jasmine tea and soft spices. Pairs well with duck and game.	2018	£160
69. <b>Domaine Faiveley</b> , <i>Nuits-Saint-Georges 1<sup>er</sup> Cru Les Porêts St-Georges, Bourgogne</i> Black fruit notes and woody, spicy aromas. Well-balanced and of high quality. Pair with game, roast or grilled red meats.	2017	£160
70. <b>David Duband</b> , <i>Gevrey Chambertin, Côtes de Nuits, Bourgogne</i> Biodynamic. Aromas of rich red fruits with notes of cranberry, lavender and nutmeg. Pairs with meat, game, pork and cheese.	2020	£180
71. <b>Domaine Faiveley</b> , <i>Volnay 1er Cru Fremiets, Côte de Beaune, Bourgogne</i> Aromas of small red and black fruits with spicy notes and a touch of oak. Rich and silky. Pair with braised veal and roast partridge.	2019	£180
72. <b>Château Cherubin</b> , <i>St Emilion, Libournais, Bordeaux</i> Aromas of plums, soft spice, blackcurrant and liquorice, hints of tobacco and cherry. Excellent with Entrecôte à la Bordelaise, rib of beef, red wine and shallot sauce.	2015	£210

73. <b>Confuron-Cotetidot</b> , <i>Gevery-Chambertin 1er Cru Lavaux St-Jacques, Bourgogne</i>	2018	£260
Notes of blackcurrants, red cherries, liquorice and elegant oak throughout the palate. Pairs well with duck and game.		
258. <b>Château Pontet-Canet</b> , <i>Pauillac</i>	2017	£350
Red fruit, smooth texture, silky, energy, vitality, raspberry, redcurrant. Pairs well with all meat, chicken and grilled dishes.		
<b>Light and Perfumed</b>		
27. <b>Daniel Bouland</b> , <i>Chiroubles, Beaujolais, Bourgogne</i>	2020	£90
Juicy, ripe, red fruits, white truffle, black pepper, a crisp, dry finish – a serious Beaujolais. Enjoy as an aperitif or pair with red and white meat, poultry, mushroom and cheese.		
42. <b>Thibault Liger-Belair</b> , <i>Bourgogne Rouge Les Grands Chaillots, Côtes de Nuits</i>	2020	£130
Bright bouquet which shows notes of blackberry, plum and cherry on the palate. Pairs well with white meat.		
43. <b>Chamonard</b> , <i>Fleurie La Madone, Beaujolais, Bourgogne</i>	2019	£130
Notes of redcurrant, cocoa, citrus, blackberry and earthy spice. Pair with grilled pork, steak, roast lamb or full-flavoured cheeses.		
49. <b>Guy Breton</b> , <i>Morgon Vieilles Vignes, Beaujolais, Bourgogne</i>	2021	£145
Rosemary, raspberry. Notes of wild strawberry, bay leaves and crunchy cranberries. A wine perfect for light meat dishes or richer fish dishes.		
57. <b>David Duband</b> , <i>Bourgogne Rouge, Côtes de Nuits</i>	2019	£145
Light floral bright red berry fruits, fresh raspberries, cranberry and nutmeg. Pairs well with a light fish dish.		

## Italy

### Bold and Structured

1. <b>Casa Vinicola Botter</b> , <i>Caleo Montepulciano d'Abruzzo, Montepulciano</i>	2020	£45
Rich and full, packed of plummy fruit with ripe tannins. Enjoy with pasta and red meat.		
273. <b>Pandolfa 'Federico' Romagna</b> , <i>Sangiovese Superiore, Piedmont</i>	2021	£45
A fragrant wine with notes of raspberry, fern, olive paste, very tasty and fruity palate. Pair with fish lamb poultry.		
12. <b>Torri Cantine</b> , <i>Montepulciano d'Abruzzo Riserva Bakan, Montepulciano</i>	2013	£60
Notes of violets, roses, ripe blackberries, plums, black cherry jam, cocoa and coffee. Pair with beef and venison.		
255. <b>Chiara Condello</b> , <i>Predappio Sangiovese, Emilia-Romagna</i>	2020	£75
Cherry, sage, violet, roasted tomato. Enjoy with pizza or pasta.		
56. <b>Conti Costanti</b> , <i>Rosso di Montalcino, Tuscany</i>	2019	£145
Bright fruits, hints of dark chocolate and blackcurrant. Elegant with silky tannins. Pair with grilled vegetables, cured meat and mature cheeses.		



66. <b>Castello Romitorio</b> , <i>Brunello di Montalcino Riserva, Tuscany</i> Velvety-smooth, full of tobacco and dark berries. Pair with beef and venison.	2016	£160
75. <b>Castello di Ama</b> , <i>L'Apparita, Tuscany</i> Red berries, blackberries; spice reminiscent of vanilla, black peppercorns and juniper. Pair with antipasti, pasta, mushrooms, risotto, game and hard cheese.	2014	£500
<b>Rich and Fruity</b>		
15. <b>Cantina Miglianico</b> , <i>Montepulciano d'Abruzzo, Montepulciano</i> Soft ripe tannins, juicy fruit and notes of plum and cherry. Pairs well with tomato-based dishes.	2021	£65
<b>Rich and Intense</b>		
2. <b>Mezzogiorno</b> , <i>Nero d'Avola, Sicily</i> Ripe spicy blackberries and plums with a hint of black pepper and olives. Suited with roasted meats or antipasti.	2020	£45
4. <b>Caldora</b> , <i>Ortonese Sangiovese Merlot, Puglia</i> Soft and supple, with juicy spicy fruit flavours of plums and rosemary. Perfect with antipasti.	2022	£45
29. <b>Ca' la Bionda</b> , <i>Valpolicella Classico, Veneto</i> Bright red fruits; cherries and raspberries with hints of liquorice and violets. A perfect pairing with light meat dishes.	2019	£90
41. <b>Bonavita</b> , <i>Faro, Sicily</i> Cherry, liquorice and cranberry with hints of blackcurrant leaf and black olives. This works beautifully with charcuterie and roasted meats.	2018	£130
44. <b>Sergio Arcuri</b> , <i>Cirò Riserva Più Vite, Calabria</i> Aged Nebbiolo, matured cherry compote, figs, crushed roses, tar, cigar box, and leather. Well suited to red meat dishes, roasts, braised cheese, semi-hard cheese and cold cuts.	2015	£145
50. <b>La Giaretta</b> , <i>Amarone della Valpolicella Classico, Veneto</i> Spicy, sassy with a delicate prune-like aftertaste. Intense cherry notes. Matches well with beef and mature cheese.	2018	£145
194. <b>Masi</b> , <i>Amarone della Valpolicella Classico Costasera, Veneto</i> Bold, luscious wine with flavors of dark fruit, chocolate, and hints of spice. Perfect for pairing with hearty dishes such as roasted meats and powerful cheeses.	2016	£145
195. <b>Masi</b> , <i>Amarone della Valpolicella Classico Costasera Riserva, Veneto</i> Aromas of black cherry, dark chocolate dried herbs, ripe black fruit, vanilla, and spice. This wine pairs perfectly with hearty meat dishes and aged cheeses.	2017	£160
<b>Savoury and Classic</b>		
274. <b>Sobrero Francesco</b> , <i>Langhe Nebbiolo, Piedmont</i> Beautifully balanced; raspberries, cherries, currants, clove, pepper, nutmeg and liquorice. Versatile but try with meats, poultry, pizza, pasta, cured meats and cheese.	2021	£70
38. <b>Castello di Monsanto</b> , <i>Chianti Classico, Tuscany</i> Cherry, leather, roasted meats, silky elegant tannins, soft spices, potpourri and black cherry. Pair with pasta or roasted lamb.	2020	£115

58. <b>Luigi Scavino</b> , <i>Barolo Azelia, Piedmont</i> Black cherry, red plum, curry leaf and lovely crunchy tannins. Perfect with roasted meats.	2014	£145
68. <b>Boroli</b> , <i>Barolo Classico, Piedmont</i> Classic Barolo with structured tannins, big fruit with a lovely figgy, prune finish. Pairs well with lamb.	2004	£160
250. <b>Tenuta Tascante</b> , <i>Etna Rosso Contrada Rampante</i> Wild cherry, rosemary or Mediterranean herb and pressed violet. Enjoy with pork, lamb, beef and pasta	2019	£155
74. <b>Castello di Ama</b> , <i>Chianti Classico La Casuccia Gran Selezione, Tuscany</i> Notes of old leather armchairs, black cherry, and a hint of rosemary. Pair with pasta, mushrooms, hard cheese, beef and game.	2011	£400

## Spain & Portugal

### Savoury and Classic

10. <b>Viña Ilusion</b> , <i>Rioja Joven, Rioja, Spain</i> Medium-bodied wine offers notes of plums, cherry, lively tannins and clean acidity. Try pairing this with venison, chorizo or tomato-based dishes.	2021	£50
263. <b>Altanza</b> , <i>Rioja Crianza, Rioja, Spain</i> Intense cherry red, medium robe, clean and bright. Light entry, balanced and round. Goes with salads, pasta, white and red meats, game and fish.	2019	£60
19. <b>Bodegas Perica</b> , <i>Viña Olagosa Rioja Gran Reserva, Rioja, Spain</i> Layers of cranberry, cherry, chocolate bitters, herbs like thyme and rosemary. Pair well with roast pork, chorizo, aged cheese, grilled meats, lamb and stews.	2010	£70
254. <b>Finca Valpiedra</b> , <i>Rioja Reserva, Rioja, Spain</i> Aromas of raspberries and black cherries with undertones of leather and spice. Pair with lamb, rib, tomato stews, or lentil-based dishes.	2014	£90

### Rich and Intense

259. <b>Casa Balaguer</b> , <i>Tragolargo Monastrell, Alicante, Spain</i> A light ruby-red in the glass. Aromas of fresh red cherries, plums and green tea. Pair with roast duck, mushrooms, Oloroso sherry or roasted red peppers.	2021	£45
14. <b>Finca Bacara</b> , <i>Time Waits For No One, Jumilla, Spain</i> Notes of ripe fruits, supported by gentle spice, smoke and oak aromas. Pairs well with barbecue dishes or a generous cheese board.	2021	£60
16. <b>4 Monos Viticultores</b> , <i>GR10, Vinos de Madrid, Spain</i> Black cherry, wild blackberries, tobacco leaves and violets that linger in the finish. Try pairing this wine with a vegetable tagine or traditional kedgeree.	2017	£65
251. <b>Luis Seabra</b> , <i>INDIE Xisto, Douro, Portugal</i> Rosy perfume, blue and black fruit with black pepper and violet notes. Pair with lamb, goat, aged meat on the grill, wild game, partridge and wild boar.	2019	£105

266. **Luis Pato**, *Vinha Pan, Beiras, Portugal* 2016 £130  
Big and structured with tannins and freshness with notes of berries, cacao nibs and cherries.  
Pair with pork, game and ravioli.

### Bold and Structured

25. **Marco Abella**, *Priorat Loidana, Priorat, Spain* 2020 £85  
Notes of blackberries, red fruit, liquorice and soft spices.  
Great option for pairing with red meats and rich, creamy pastas.

33. **RAR**, *Priorat Vins Singulars Essència, Priorat, Spain* 2021 £105  
Red cherry and lush blackberry fruit burst with silky tannins and an elegant acidity.  
Pair with grilled meat, lamb and rich foods.

## Greece

### Savoury and Classic

18. **Thymiopoulos**, *Xinomavro, Macedonia* 2021 £60  
Complex aroma with notes of black cherry, dark plum, and spices.  
Excellent pairing for roasted red meats, game, or aged cheese.

## Australia & New Zealand

### Rich and Intense

7. **The Listening Station**, *Shiraz, Victoria, Australia* 2021 £45  
Medium body with some ripe cola cube notes with cherry fool and fresh blackberries.  
Pair with lamb stew or lasagna.

11. **Wild & Wilder**, *The Exhibitionist Merlot, Barossa Valley, Australia* 2019 £60  
Ripe notes of damson, plum, a touch of oak and smooth finish. Elegant and silky.  
Pair with lamb and duck.

9. **Magpie Estate**, *Wishbone Shiraz Cabernet Sauvignon, Barossa Valley, Australia* 2021 £55  
Full bodied without being overpowering, juicy plum, raspberry, black cherry and spice.  
Pair with roast beef or lamb, as well as grilled meats and BBQs.

20. **Larry Cherubino Wines**, *Apostrophe Possessive Reds, Western Australia* 2020 £70  
Crunchy red fruits, cranberry, raspberry and wild strawberry. Dry elegant finish.  
A good match with a variety of foods from roasted monkfish to a hearty lasagne.

271. **Smalltown Vineyards**, *'The Good Luck Club', Cabernet, Barossa Valley, Australia* 2021 £70  
Blackcurrant, chocolate and kirsch soaked plums. Ripe sweet tannins.  
Pair with steak tartare, seared tuna, roast Mediterranean veg and matured hard cheese.

260. **Glaetzer Bishop**, *Shiraz, Barossa Valley, South Australia* 2020 £105  
Cassis and coffee bean hints. Dark plum, blackberry, with dark chocolate and dried spice.  
Pairs beautifully with hearty meats and cheeses.

### Light and Perfumed

261. **Larry Cherubino Wines**, *Pinot Noir Ad Hoc Cruel Mistress* 2021 £70  
Aromas of red cherries, raspberry with a touch of smoky oak and notes of black tea.  
Pairs beautifully with asian foods, salmon and game
53. **Cloudy Bay**, *Pinot Noir, Marlborough, New Zealand* 2021 £145  
Fragrant, generous and velvety. Aromas of black cherry and wild berries.  
Pairs well with meaty and oily fish.

## USA

### Rich and Intense

262. **Sebastiani**, *Zinfandel, Sonoma County, California* 2019 £60  
Aromas of raspberry preserves, blackberry and sweet spice.  
Perfect for pairing with hearty red meats and spicy dishes.
37. **Qupé**, *Syrah, Central Coast, California* 2019 £115  
Legendary winemaker, Qupé's flagship. Rhone-like Syrah, dark, silky fruit notes.  
Pairs well with lamb.
253. **Radio-Coteau**, *Timbervine Syrah, Russian River Valley, California* 2013 £155  
Rich and sumptuous, filled with flavors of dark fruit, espresso, and black pepper.  
It pairs well with grilled meats and hearty dishes.

### Light and Perfumed

35. **Domaine Drouhin**, *Cloudline Pinot Noir, Willamette Valley, Oregon* 2021 £105  
Red cherry, red plum, and light warm spice characters.  
Pair with poultry, beef, fish, ham, lamb and pork.
47. **Cuvaison**, *Pinot Noir, Napa Valley, California* 2018 £145  
Red-berry character, sweet spices and soft supple tannins.  
Enjoy this with pork belly or salmon.
51. **Domaine Anderson**, *Estate Pinot Noir, Anderson Valley, Mendocino, California* 2017 £145  
Notes of bay leaf and toasted anise compliment the savoury quality of this wine.  
Ideal with pasta dishes, roast chicken and charcuterie

### Savoury and Classic

61. **Merry Edwards**, *Pinot Noir, Sonoma Coast, California* 2018 £155  
Red cherries, berry fruits, cocoa nibs, cola, white candied violets and crème brûlée.  
A before-dinner treat or paired with a starter.
64. **Merry Edwards**, *Pinot Noir, Russian River Valley, California* 2020 £160  
Cherry, strawberry fruit leather, brambleberry, blueberry with earthy notes.  
Pairs beautifully with eggs, potato and mushrooms.
65. **Domaine Drouhin**, *Laurène Pinot Noir, Dundee Hill, Oregon* 2019 £160  
Aromas of pretty red fruit, baking spices, orange peel and velvety flower petals.  
Enjoy this wine with goose, cabbage and marjoram, stuffed peppers or veal.

## Argentina & Chile

### Rich and Intense

193. **Norton**, *Finca La Colonia Colección Malbec, Mendoza, Argentina* 2022 £50  
Rich, elegant and sophisticated. Notes of ripe cherries, blackberries, and vanilla.  
Perfect to pair with grilled meats or stews.
22. **Altos Las Hormigas**, *Malbec, Mendoza, Argentina* 2019 £70  
Aromas of plum, black cherry and notes of spices, cinnamon, eucalyptus and clove.  
Ideal to pair with Mediterranean cuisine and red meats.
31. **Bodega Benegas**, *Single Vineyard Sangiovese, Mendoza, Argentina* 2019 £105  
The palate offers notes of dark berries, plums, cocoa and vanilla.  
Try pairing this wine with hard cheeses, lamb or beef.
32. **Bodega Benegas**, *Single Vineyard Malbec, Mendoza, Argentina* 2018 £105  
Blueberry fruit, blackcurrant, violet, raspberry chocolate, cinnamon and nutmeg.  
Pair with roasted red meats.
257. **Pulenta**, *XI Gran Cabernet Franc, Mendoza, Argentina* 2019 £115  
Sweet and smooth, blue fruits continue to develop with well integrated spice notes.  
Excellent companion for rich red meats or strong cheese.

### Bold and Structured

256. **Mauricio Lorca**, *Block 1 Cabernet Franc, Uco Valley, Argentina* 2017 £75  
Beautifully balanced with playful ripe fruits and a crunch of herbs on the finish.  
Ideal with white and red meat. Also, it pairs nicely with desserts that have cooked fruit.
264. **Clos des Fous**, *Grillos Cantores Cabernet Sauvignon, Rapel Valley, Chile* 2015 £65  
Full-bodied, with bold tannins and a long, lingering finish.  
Pair with steak, lamb, or other bold and hearty meals.
266. **Matetic Vineyards**, *Matetic Syrah, San Antonio Valley, Chile* 2017 £130  
Velvety texture and notes of ripe blackberries, blueberries, and a hint of spice.  
Pair with all kinds of red meat and specially lamb. It also pairs greatly with matured cheeses.

### Light and Perfumed

265. **Matetic Vineyards**, *EQ Pinot Noir Granite, Casablanca Valley, Chile* 2019 £75  
Rich texture, balanced acidity, and a long, lingering finish.  
Excellent wine to pair with spicy and savory dishes.

## South Africa

### Rich and Intense

30. **Boekenhoutskloof**, *The Chocolate Block, Swartland* 2021 £90  
Medium-bodied wine filled with notes of plum, blackcurrant, and cocoa powder.  
Excellent with game and slow cooked lamb.
60. **The Ahrens Family**, *Black, Swartland* 2019 £155  
Notes of blackberries, leather, dark plums, liquorice and soft spices. Rich and velvety.  
Pair with grilled steak, slow-cooked lamb dishes and aged cheeses with strong flavours.

## Bold and Structured

48. **Tokara**, *Director's Reserve Red, Stellenbosch* 2018 £145  
Aromas of cassis, black cherries, plum and hints of vanilla and cedar.  
Excellent with rich, hearty dishes.

## SWEET & FORTIFIED

### Dessert - Lush and Balanced

185. **Pujol-Busquets**, *Alta Alella Dolç Mataró, Alella, Spain* 2020 75ml 375ml  
£12 £60  
Notes of violets, liquorice, figs blackberry with grapes, cherry blossom and sweet chocolate.  
Pairs well with fruit based desserts.

191. **Delas Frères**, *Muscat de Beaumes-de-Venise, Rhône, France* 2020 £9 £45  
Fresh and vibrant notes with delicate florals and a hint of pear and peach.  
Try this with a fresh fruit salad.

188. **Château Climens**, *Cyprès De Climens Barsac, Sauternes-Barsac, France* 2016 £17 £85  
Apricot, honey and a lifted citrus note on the nose, the palate is rich but balanced.  
Great paring with blue cheese or a tart tatin.

189. **Donnafugata**, *Passito di Pantelleria Ben Ryé, Sicily, Italy* 2020 £24 £120  
Dried apricot, acacia honey, and hints of figs and raisins. This is a luscious sweet wine.  
Pairs wonderfully with a strong cheese or a fruit-based dessert

### Dessert - Caramelised and Sticky

186. **Castellare di Castellina**, *V. Santo d. Chianti Classico S. Niccoló, Tuscany, Italy* 2017 £16 £80  
Malvasia Bianca and Trebbiano Toscano grapes, which makes for a rich and sweet wine.  
Try pairing with tart Tatin or a pecan pie.

### Dessert - Rich and Warming

272. **Ramos Pinto**, *10 Years Old Tawny Port Quinta de Ervamosa, Douro, Portugal* NV £12 £96  
Well-rounded, generous aroma with fruit aromas include orange, apricot and plum.  
Enjoy with tomato salads and desserts made with dried fruit and nuts, orange marmalade and eggs.

270. **Ramos Pinto**, *Port Vintage, Douro, Portugal* 2011 £19 £155  
A fragrant aroma of well ripened fruit; supple, polished tannins give structure and length.  
A classic Vintage Port, to be enjoyed with strong creamy cheeses, mild fruit, or just savoured by itself.

## The Private Cellar

### White

		750ml
144. Condrieu La Petite Cote Yves Cuilleron, Rhône, France	2019	£135
145. Broglia Gavi di Gavi Vecchia Annata, Piedmont, Italy	2010	£135
146. Chassagne-Montrachet La Maltroie Domaine Philippe Colin Burgundy, France	2020	£155
147. Morey St Denis Blanc, Burgundy, France	2019	£155
148. Chassagne-Montrachet Les Chenevottes 1er Cru Dom Philippe, Burgundy, France	2020	£180
149. Nuits-St-Georges 1er Cru La Perrière Blanc Henri Gouges, Burgundy, France	2019	£180
150. Domaine Billaud-Simon Chablis "Les Preuses" Grand Cru, Chablis, France	2021	£205

### Red

		750ml
64. Merry Edwards Russian River Valley Pinot Noir, California, USA	2018	£160
65. Domaine Drouhin, Laurène Pinot Noir, USA	2019	£160
66. Castello Romitorio Brunello di Montalcino, Tuscany, Italy	2016	£160
67. Nuits-St-Georges Aux Allots Domaine Chicotot, Burgundy, France	2018	£160
68. Barolo Classico Boroli Castiglione Falletto, Piedmont, Italy	2004	£160
69. Nuits-Saint-Georges "Les Porêts St-Georges" Domaine Faiveley, 1erCru, Bourgogne, France	2015	£160
195. Amarone Riserva Costatera, Veneto, Valpolicella, Italy	2017	£160
70. Gevrey Chambertin David Duband, Burgundy, France	2020	£180
71. Volnay "Fremiets" Domaine Faiveley, Côte de Beaune, Premier Cru, France	2019	£180
72. Chateau Cherubin St Emilion, Bordeaux, France	2015	£210
73. Gevery-Chambertin 1er Cru Lavaux St-Jacques Confuron-Cotetidot, Burgundy, France	2018	£260
74. Castello di Ama Chianti Classico La Casuccia, Tuscany, Italy	2011	£400
75. Castello di Ama L'Apparita, Tuscany, Italy	2014	£500

### Champagne

		750ml
179. Bollinger La Grande Année Rosé, Champagne, France	2014	£400
180. Krug Grande Cuvee Brut, Champagne, France	NV	£450
181. Perrier-Jouët Belle Epoque Rosé, Champagne, France	2013	£550
183. Dom Ruinart Blanc De Blanc Brut Vintage, Champagne, France	2010	£550
184. Dom Perignon Vintage Rose, Champagne, France	2008	£750

## Sake by the Glass グラスで日本酒

### Sparkling

75ml

4.1 *Ichido, Junmai Ginjo Dry Sparkling*

£18

### Cold

4.3 *Heavensake, Junmai 12*

£12

Salted caramel notes with a bright, fresh finish Pairs well with seafood and risotto.

4.4 *Sohomare, Junmai Ginjo 'Indigo'*

£17

Delicate nose with notes of green banana, wildflowers and a hint of pear drops. The palate is silky and elegant with a cool vibrant finish and a gentle minerality.

4.5 *Akashi-Tai, Daiginjo Genshu Yamadanishiki*

£16

This undiluted daiginjo sake is rich and full-bodied with sweet honey, delicate orchard fruit notes. An excellent accompaniment to most foods.

4.6 *Dewazakura "Jewel Brocade" Omachi Junta Ginjo*

£14

A sake made with Omachi rice, that offers aromas of honey and sweet grains. Try pairing this sake with moules frites or gammon steaks.

### Room Temperature

4.7 *Kokuryu, 'Black Dragon' Junmai Ginjo*

£14

This sake offers notes of earthy mushrooms, aromatic herbs and liquorice. Try pairing this sake with grilled red meats and barbecued vegetables.

4.8 *Kamoizumi, Shusen Junmai Ginjo 'Three Dots'*

£15

A mellow and earthy junmai ginjo redolent of autumn leaves and mushrooms. Play with serving temperatures to explore its unique pairing versatility.

4.9 *Sohomare, Tokubetsu Kimoto Junmai 'Heart and Soul'*

£17

Amazing balance of sweetness/umami from rice and acidity. This sake has concentrated flavours and a smooth finish. Serve in room temperature to bring out sweetness and umami.