

BY THE GLASS

White

150ml

77. La Di Motte , <i>Pinot Grigio</i> , Friuli, Italy	2021	£9
81. Vinos Más Buscados , <i>Te Quiero</i> , <i>White Field Blend</i> , La Mancha, Spain	2022	£9
18. Dao Branco , <i>Prunus</i> , <i>Encruzado Malvasia Fina</i> , Dao, Portugal	2021	£10
84. Delas Frères , <i>Saint Esprit Côtes-du-Rhône Blanc</i> , Rhône, France	2021	£10
87. Rapaura Springs , <i>Sauvignon Blanc Reserve</i> , Marlborough, New Zealand	2022	£10
215. AA Badenhorst , <i>Secateurs Chenin Blanc</i> , Swartland, South Africa	2022	£10
88. Pascal Jolivet , <i>Attitude Sauvignon Blanc</i> , Loire, France	2022	£11
94. Pio Cesare , <i>Gavi</i> , Piedmont, Italy	2022	£12
113. Qupé , <i>Y Block Chardonnay</i> , Santa Maria, California, USA	2020	£16
134. Domaine Éric Forest , <i>Pouilly Fuissé Les Crays</i> , Bourgogne, France	2020	£19

Red

150ml

4. Caldora , <i>Ortonese Sangiovese Merlot</i> , Puglia, Italy	2022	£9
5. Domaines André Aubert , <i>Cotes du Rhone Rouge</i> , Côtes du Rhône, France	2020	£10
11. Wild & Wilder , <i>The Exhibitionist Merlot</i> , South Australia	2019	£11
14. Finca Bacara , <i>Time Waits For No One</i> , Jumilla, Spain	2021	£12
281. Radford Dale , <i>The Antidote Gamay Noir</i> , Stellenbosch, South Africa	2021	£13
23. Chateau Grand Peyrou , <i>St Emilion GrandCru</i> , Libournais, Bordeaux	2020	£14
261. Larry Cherubino , <i>Ad Hoc Pinot Noir 'Cruel Mistress'</i> , Western Australia	2021	£14
29. Ca'La Bionda , <i>Valpolicella Classico</i> , Veneto, Italy	2019	£16
280. 1006 Vins de Loire , <i>Indigo Gamay Saint Romain</i> , Loire, France	2021	£16
282. Valli , <i>Gibbston Vineyard Pinot Noir</i> , Otago, New Zealand	2019	£31

Rose

150ml

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

Champagne

125ml

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

75ml

191. Delas Frères , <i>Muscat de Beaumes-de-Venise VDN</i> , Rhône, France	2020	£9
1231. Niepoort , <i>Moscatel do Douro</i> , Douro, Portugal	NV	£10
272. Ramos Pinto , <i>10 Years Old Tawny Port Quinta de Ervamoira</i> , Douro, Portugal	NV	£10
270. Ramos Pinto , <i>Port Vintage</i> , Douro, Portugal	2011	£16

*125ml glass available upon request.

Please note that all wines are subject to availability.

WHITE

France

750ml

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* 2020 £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. **Font-Mars**, *Picpoul de Pinet, Languedoc* 2022 £55
Fruity aromas of white peach, pineapple, and rose.
Enjoy as a light aperitif or paired with seafood dishes.

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

125. Gerard Boulay , <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. Adrien Defaix , <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. Lucien Crochet , <i>Sancerre Les Calcaires, Loire</i> Citrus, yuzu and lemongrass. Pair with fish and goats' cheese.	2020	£90
128. Vincent Gaudry , <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. Nathalie et Gilles Fevre , <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. Julien Brocard , <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. Billaud-Simon , <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. Henri Gouges , <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. Billaud-Simon , <i>Chablis Grand Cru Vaudesir, Bourgogne</i> Subtle notes of acacia and limes blossom. Pairs perfectly with lobster and white fish.	2021	£205
Aromatic and Floral		
104. Domaines Schlumberger , <i>Gewürztraminer 'Kessler' GC, Alsace</i> Passion fruit, papaya, citrus fruits and flowers (rose). Excellent with spicy food or blue cheese.	2018	£70
187. Domaine des Marnes Blanches , <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. Feuillat-Juillot , <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. Sophie Cinier , <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.		
333. Sophie Cinier , <i>Pouilly-Fuissé 1er Cru Vers Crâs, Bourgogne</i>	2020	£95
Aromas of honeysuckle on the nose, with peach compote and apricot on the palate. Pair with a grilled fish, Bresse chicken or sweetbreads.		
134. Domaine Éric Forest , <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. Maison en Belles Lies , <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. Laurent Boussey , <i>Monthelie Blanc, Bourgogne</i>	2016	£95
Notes of clementines, green oranges, almond, marzipan with buttered toast. Pairs well with white fish.		
146. Philippe Colin , <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. Domaine Dujac , <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. Philippe Colin , <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. Antoine Jobard , <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. La Di Motte , <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. Volpi , <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. Pio Cesare , <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. Cantina Andrian , <i>Pinot Grigio, Trentino-Alto Adige</i>	2022	£60
Smooth, refined with aromas of pear, white melon and citrus. A perfect aperitif and delicious with salads or spicy dishes.		
97. Umani Ronchi , <i>Casal di Serra Verdicchio Castelli di Jesi Cl. Sup., Marche</i>	2021	£60
Rich, velvety with a good dose of freshness. Dry finish, persistent and intensely fruity. Ideal with fish dishes, roast white meat and fresh cheeses.		
117. Umani Ronchi , <i>Verdicchio Castelli di Jesi Vecchie Vigne Cl. Sup., Marche</i>	2020	£90
Elegant, crisp and fresh with balanced acidity. A long, sapid and salty finish. Ideal with roast white meat, roasted fish and pasta.		
145. Broglia , <i>Gavi di Gavi Vecchia Annata, Piedmont</i>	2015	£135
Soft and well balanced with deep fruity notes. Pairs well with seafood dishes, light pasta dishes, and appetizers.		
Tropical and Balanced		
91. Mazzei , <i>Belguardo Vermentino, Tuscany</i>	2022	£55
Aromas of yellow plums and white peaches. Medium bodied, minerality and acidity. Pairs well with seafood, risotto and grilled fish.		
213. Pala , <i>Vermentino Soprasole, Sardinia</i>	2022	£65
Floral with notes of lime and balsamic. Smooth and well balanced. Pairs well with seafood dishes in general, delicate fish and light soups.		
103. Il Torchio , <i>Vermentino Il Bianco, Liguria</i>	2022	£70
Aromas of peachy white fruit with apricot and dash of nutmeg. A salty note to finish. Goes with anything fish, herb or citrus.		
196. Fattoria Mancini , <i>Impero Blanc de Pinot Noir, Marche</i>	2021	£115
100% Pinot Noir. Wood spice and bright red apple/peach aromas. Well balanced. Great with seafood, pasta and appetisers.		

Spain

Tropical and Balanced

79. **Esteban Martín**, *El Otro Chardonnay Macabeo, Cariñena* 2022 £45
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.

81. **Vinos Más Buscados**, *Te Quiero White Field Blend, La Mancha* 2022 £45
Subtly rich, notes of grapefruit, citrus, summer flowers and buttery brioche.
Pair with fish, seafood and warm salads.

Green and Flinty

100. **Lagar De Costa**, *Albariño, Rias Baixas* 2022 £70
Peaches and pears alongside fresh herbs, apricots and refreshing citrus.
Pairs well with anything from the sea.

108. **Bodegas Boado Chaves**, *O Casal Albariño, Rias Baixas* 2021 £75
Intense fruit, white peach, acacia honey, kumquat, yellow plum and cherry.
Enjoy with shellfish, asian dishes, seafood

120. **Pazo de Barrantes**, *La Comtesse Albariño, Rias Baixas* 2017 £90
Lychee, quince fruit, lemon peel, acacia flowers, fennel and eucalyptus
Pairs with crayfish, lobster and prawns.

131. **Pazo de Barrantes**, *Albariño, Rias Baixas* 2020 £95
Nuanced with ripe yellow plum and medlar fruit and notes of bergamot.
Pair well with shrimps, white asparagus, and scallops.

Buttery and Complex

201. **Conde Valdemar**, *Rioja Blanco Finca Alto Cantabria, Rioja Alta* 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. **Marqués de Murrieta**, *Rioja Blanco Reserva 'Capellania', Rioja Alta* 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

18. **Dao Branco**, *Prunus, Encruzado Malvasia Fina, Dão* 2021 £50
Well rounded and harmonious, with notes of tinned peaches and fresh herbs,
a fresh juicy palate and a long, mouthwatering finish.

204. **Niepoort**, *Conciso Branco, Dão* 2018 £85
Ripe, creamy with crisp fruit.
Pair with all kinds of fish dishes - whether salmon, tuna or halibut.

211. Luis Seabra , <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. Luis Seabra , <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. Zero-G , <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. Corvers-Kauter , <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 Röss , <i>Von Unserm Riesling Trocken, Rheingau</i>	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 , <i>Grüner Veltliner Terrassen Smaragd, Wachau</i>	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 , <i>Rebula, Goriska Brda</i>	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 , <i>Chardonnay, Victoria, Australia</i>	2022	£45
Refreshing, citrus and white peach flavours. Pair with tempura fried vegetables or aromatic chicken salads.		
142. Cloudy Bay , <i>Te Koko Sauvignon Blanc, Marlborough, New Zealand</i>	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.

89. **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. **AA Badenhorst**, *Secateurs Chenin Blanc, Swartland* 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. **Kara Tara**, *Chardonnay, Western Cape* 2022 £85
Notes of pear, lemon and grapefruit, with hints of pineapple and almond marzipan.
Pairs well with salmon, fennel & herb crust.

114. **Lismore Estate**, *The Age of Grace Viognier, Western Cape* 2021 £85
Velvet-smooth with a beautiful lift of jasmine tea on the finish.
Enjoy with tuna, duck or cheese.

202. **Mullineux**, *Signature Old Vines White Blend, Swartland* 2022 £90
Vibrant acidity, sumptuous nectarines and yellow grapefruit.
Pairs well with Mediterranean and spicy cuisine.

Japan

222. **Grace Hishiyama**, *Private Reserve, Koshu, Yamanashi* 2021 £90
A delicate white wine made with pale pink Koshu grapes.
The palate is crisp and mineral, with fresh herbs and a hint of grapefruit.
An excellent accompaniment for crab or sashimi.

CHAMPAGNE

750ml

Montagne de Reims

162. Veuve Clicquot , <i>Yellow Label</i>	NV	£155
164. Veuve Clicquot , <i>Rosé</i>	NV	£155
166. Ruinart , <i>R de Ruinart</i>	NV	£170
174. Ruinart , <i>Blanc de Blancs</i>	NV	£225
175. Ruinart , <i>Rosé</i>	NV	£225
183. Ruinart , <i>Dom Ruinart Blanc De Blanc</i>	2010	£550
180. Krug , <i>Grande Cuvée</i>	NV	£450
304. Krug , <i>Rosé</i>	NV	£585
169. Louis Roederer , <i>Rosé Vintage</i>	2016	£210
170. Louis Roederer , <i>Vintage</i>	2014	£210
176. Louis Roederer , <i>Blanc de Blancs</i>	2015	£300

Épernay and Côte des Blancs

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

Aÿ and Vallée de la Marne

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

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

Côte des Bar and The South

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

SPARKLING WINE

Green and Flinty

345. Sugrue South Downs, The Trouble With Dreams Brut, Sussex, England 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. Coates & Seely, Bretagne Brut, New Hampshire, England Aromas of apple orchards, elderflowers. Very dry, palate of lemon and mineral notes. Pairs well with white fish.	NV	£90

Sparkling - Berries & Cream

349. Raventós I Blanc, De Nit Rosé, Catalonia, Spain Citrus, white fruit and hints of fennel follow through to the palate. Enjoy with aperitifs, poultry and grilled fish.	2021	£85
347. Coates & Seely, Bretagne Rosé Brut, New Hampshire, England 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* 2019 £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 , <i>Pauillac, Medoc, Bordeaux</i> Woody spice with notes of liquorice, fennel, juicy blackberries and redcurrants. Pair with braised beef dishes, stews, lamb, duck, and game.	2018	£105
39. Château La Bridane , <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. Frank Phelan , <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. Château Kirwan , <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. Famille J-M Cazes , <i>Pauillac de Lynch Bages, Medoc, Bordeaux</i> Rich dark chocolate, rosemary and spices throughout the palate. Try with lamb dishes.	2018	£145
54. Charles Audoin , <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. Château Ormes-de-Pez , <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. Domaine Arlaud Pere et Fils , <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. Domaine Confuron-Gindre , <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. Domaine Chicotot , <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. Domaine Faiveley , <i>Nuits-Saint-Georges 1^{er} 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. David Duband , <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. Domaine Faiveley , <i>Volnay 1^{er} 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.	2017	£180
72. Château Cherubin , <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. **Confuron-Cotetidot**, *Gevery-Chambertin 1er Cru Lavaux St-Jacques, Bourgogne* 2018 £260
Notes of blackcurrants, red cherries, liquorice and elegant oak throughout the palate.
Pairs well with duck and game.

258. **Château Pontet-Canet**, *Pauillac* 2017 £350
Red fruit, smooth texture, silky, energy, vitality, raspberry, redcurrant.
Pairs well with all meat, chicken and grilled dishes.

Light and Perfumed

280. **1006 Vins de Loire**, *Indigo Gamay Saint Romain, Loire* 2021 £80
Hints of cola, strawberry coulis, ripe red berry fruits and cranberry.
Pairs well with for roasted monkfish or a mushroom ragout.

42. **Thibault Liger-Belair**, *Bourgogne Rouge Les Grands Chaillots, Côtes de Nuits* 2020 £130
Bright bouquet which shows notes of blackberry, plum and cherry on the palate.
Pairs well with white meat.

43. **Chamonard**, *Fleurie La Madone, Beaujolais, Bourgogne* 2019 £130
Notes of redcurrant, cocoa, citrus, blackberry and earthy spice.
Pair with grilled pork, steak, roast lamb or full-flavoured cheeses.

49. **Guy Breton**, *Morgon Vieilles Vignes, Beaujolais, Bourgogne* 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. **David Duband**, *Bourgogne Rouge, Côtes de Nuits* 2020 £145
Light floral bright red berry fruits, fresh raspberries, cranberry and nutmeg.
Pairs well with a light fish dish.

Italy

Bold and Structured

1. **Casa Vinicola Botter**, *Caleo Montepulciano d'Abruzzo, Montepulciano* 2020 £45
Rich and full, packed of plummy fruit with ripe tannins.
Enjoy with pasta and red meat.

273. **Pandolfi 'Federico' Romagna**, *Sangiovese Superiore, Piedmont* 2021 £45
A fragrant wine with notes of raspberry, fern, olive paste, very tasty and fruity palate.
Pair with fish lamb poultry.

255. **Chiara Condello**, *Predappio Sangiovese, Emilia-Romagna* 2020 £75
Cherry, sage, violet, roasted tomato.
Enjoy with pizza or pasta.

56. **Conti Costanti**, *Rosso di Montalcino, Tuscany* 2019 £145
Bright fruits, hints of dark chocolate and blackcurrant. Elegant with silky tannins.
Pair with grilled vegetables, cured meat and mature cheeses.

66. **Castello Romitorio**, *Brunello di Montalcino Riserva, Tuscany* 2015 £160
Velvety-smooth, full of tobacco and dark berries.
Pair with beef and venison.

75. **Castello di Ama**, *LApparita, Tuscany* 2017 £500
Red berries, blackberries; spice reminiscent of vanilla, black peppercorns and juniper.
Pair with antipasti, pasta, mushrooms, risotto, game and hard cheese.

Rich and Intense

2. **Mezzogiorno**, *Nero d'Avola, Sicily* 2020 £45
Ripe spicy blackberries and plums with a hint of black pepper and olives.
Suited with roasted meats or antipasti.

4. **Caldora**, *Ortonese Sangiovese Merlot, Puglia* 2022 £45
Soft and supple, with juicy spicy fruit flavours of plums and rosemary.
Perfect with antipasti.

29. **Ca' la Bionda**, *Valpolicella Classico, Veneto* 2019 £90
Bright red fruits; cherries and raspberries with hints of liquorice and violets.
A perfect pairing with light meat dishes.

41. **Bonavita**, *Faro, Sicily* 2018 £130
Cherry, liquorice and cranberry with hints of blackcurrant leaf and black olives.
This works beautifully with charcuterie and roasted meats.

44. **Sergio Arcuri**, *Cirò Riserva Più Vite, Calabria* 2015 £145
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.

50. **La Giarretta**, *Amarone della Valpolicella Classico, Veneto* 2018 £145
Spicy, sassy with a delicate prune-like aftertaste. Intense cherry notes.
Matches well with beef and mature cheese.

194. **Masi**, *Amarone della Valpolicella Classico Costasera, Veneto* 2018 £145
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.

195. **Masi**, *Amarone della Valpolicella Classico Costasera Riserva, Veneto* 2017 £160
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.

Savoury and Classic

274. **Sobrero Francesco**, *Langhe Nebbiolo, Piedmont* 2021 £70
Beautifully balanced; raspberries, cherries, currants, clove, pepper, nutmeg and liquorice.
Versatile but try with meats, poultry, pizza, pasta, cured meats and cheese.

38. **Castello di Monsanto**, *Chianti Classico, Tuscany* 2020 £115
Cherry, leather, roasted meats, silky elegant tannins, soft spices, potpourri and black cherry.
Pair with pasta or roasted lamb.

58. Luigi Scavino , <i>Barolo Azelia, Piedmont</i> Black cherry, red plum, curry leaf and lovely crunchy tannins. Perfect with roasted meats.	2014	£145
68. Boroli , <i>Barolo Classico, Piedmont</i> Classic Barolo with structured tannins, big fruit with a lovely figgy, pruneey finish. Pairs well with lamb.	2004	£160
250. Tenuta Tascante , <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. Castello di Ama , <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.	2018	£400

Spain & Portugal

Savoury and Classic

263. Altanza , <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. Bodegas Perica , <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. Finca Valpiedra , <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. Casa Balaguer , <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. Finca Bacara , <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. 4 Monos Viticultores , <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. Luis Seabra , <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

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.

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, Western Australia* 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.

Bold and Structured

282. **Valli**, *Gibbston Vineyard Pinot Noir, Otago, New Zealand* 2021 £155
Notes of hibiscus, cherry, liquorice and plum. Light powdery tannins
Pairs well with fish, game and poultry.

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* brekmann 2021 £105
Red cherry, red plum, and light warm spice characters.
Pair with poultry, beef, fish, ham, lamb and pork.
283. **Nathan Kendall**, *Pinot Noir, Finger Lakes, New York* 2019 £135
White flowers, maraschino cherry, vanilla, sweet spice and red berries.
Pairs well with chicken, game or duck.
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

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* 2020 £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.

Light and Perfumed

267. **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.

Light and Perfumed

281. **Radford Dale**, *The Antidote Gamay Noir, Stellenbosch* 2021 £65
Aromas of biltong, BBQ smoke, plenty of juicy red cherries and cranberry
Very versatile. Try with grilled meats or hearty vegetables.

SWEET & FORTIFIED

Dessert

Lush and Balanced

60ml 375ml

185. **Pujol-Busquets**, *Alta Alella Dolç Mataró, Alella, Spain* 2020 - £60
Notes of violets, liquorice, figs blackberry with grapes, cherry blossom and sweet chocolate.
Pairs well with fruit based desserts.
1231. **Niepoort**, *Moscatel do Douro, Douro, Portugal* NV £10 £65
The Moscatel from Niepoort is fresh, vibrant and aromatic. Great body and structure, but with an incredible lightness and freshness due to the high acidity content.
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 - £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 - £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

Caramelised and Sticky

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

Rich and Warming

272. **Ramos Pinto**, *10 Years Old Tawny Port Quinta de Ervamoria, Douro, Portugal* NV £10 £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 £16 £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

60ml

4.1 **Akashi-Tai**, *Junmai Ginjo Sparkling*

£12

An innovative sparkling sake, made using the traditional method, as used in Champagne. Clean nose with citrus fruits. The palate is well-balanced, fruity with a dry finish. Pair with seafood, white fish or sushi.

Cold

4.9 **Ninja**, *Junmai Ginjo, Unfiltered Sake*

£9.5

Expressive and bold unfiltered sake made from Miyamanishiki rice. Oaky nose with vanilla and caramel notes, hint of cashew nuts. Creamy yet refreshing finish with herbal flavours.

4.3 **Heavensake**, *Junmai 12*

£10.5

Salted caramel notes with a bright, fresh finish Pairs well with risotto, grilled vegetables.

4.6 **Kikunotsukasa**, *Shinboshi Junmai Ginjo*

£10.5

This smooth Junmai Ginjo, made from Ginotome rice, has a light and refreshing dryness on the palate and a leafy finish. Melon, pineapple and sage notes. Pairs well with white fish, tofu and soy.

4.5 **Akashi-Tai**, *Daiginjo Genshu Yamadanishiki*

£14

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

Room Temperature

4.4 **Fujii Shuzo**, *The Night Emperor, Tokubetsu Junmai*

£8.5

This sake pairs wonderfully with any food, it's a classic-style sake that is brewed using three rice varieties. Delicate green nose for a clean and versatile sake with a dry finish.

4.8 **Bunraku**, *Karakuchi Oniwaka Honjozo*

£9.5

Light and dry with medium umami and aroma of ripe banana, steamed rice, caramelised nuts. Pairs well with rich broth, peppers and is preferably served in room temperature.

4.7 **Imayo**, *Tsukasa Junmai Ginjo*

£10.5

A smooth sake in which the typical aroma of the ginjo style is more gentle, but that unveils rich flavours and a distinct rice umami. Pairs well with soy, spinach, sesame and hummous.

Dessert

5.1 **Akashi-Tai**, *Shiraume Ginjo Umeshu*

£9

Japanese plum liqueur macerated in Ginjo sake for 6 months and aged for 2 years.

Notes of cherries and plums is followed by a sweetness in the mouth, with fresh, lingering finish.

5.2 **Kiyoko**, *Yuzu Junmai Sake*

£8.50

A bright, vibrant yuzu sake from Kiyoko that is made by combining hand-picked

Japanese yuzu and Junmai sake. The sake is made with highly-prized Gohyakumangoku rice.

SAKE BY THE BOTTLE ボトル日本酒

Sparkling

720ml

4.1 **Akashi-Tai**, *Junmai Ginjo Sparkling*

An innovative sparkling sake, made using the traditional method, as used in Champagne. Clean nose with citrus fruits. The palate is well-balanced, fruity with a dry finish.

£60
(300ml)

771. **Ichido**, *Junmai Ginjo Dry Sparkling Rose* (720ml bottle)

An incredibly smooth and refreshing sparkling rosé, with a delicate sweetness and a rich aroma of strawberry. The pink colour is 100% natural and given by the black rice, which is full of anthocyanins (a plant-based pigment). The bubbles are natural coming from a second fermentation, like Champagne.

£130

661. **Ichido**, *Junmai Ginjo Dry Sparkling* (720ml bottle)

The perfect bottle for wine drinkers. The tickling bubbles are natural and come from a second bottle fermentation (like that of Champagne). This sake greatly combines a silky texture with depth of flavour and a crisp dryness. Delicate aroma of green pear and honeysuckle with hints of rice flour.

£160

Cold

720ml

4.9 **Ninja**, *Junmai Ginjo, Unfiltered Sake*

Expressive and bold unfiltered sake made from Miyamanishiki rice. Oaky nose with vanilla and caramel notes, hint of cashew nuts. Creamy yet refreshing finish with herbal flavours.

£95

4.3 **Heavensake**, *Junmai 12*

Salted caramel notes with a bright, fresh finish Pairs well with risotto, grilled vegetables.

£115

4.6 **Kikunotsukasa**, *Shinboshi Junmai Ginjo*

This smooth Junmai Ginjo, made from Ginotome rice, has a light and refreshing dryness on the palate and a leafy finish. Melon, pineapple and sage notes. Pairs well with white fish, tofu and soy.

£115

551. **Sohomare**, *Junmai Ginjo 'Indigo'*

Robustly clean with rich, elegant flavour hues. Indigo dyers strive for vivid, deep colour. 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.

£145

4.5 **Akashi-Tai**, *Daiginjo Genshu Yamadanishiki*

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

£175

Room Temperature

720ml

4.4 **Fujii Shuzo**, *The Night Emperor, Tokubetsu Junmai*

This sake pairs wonderfully with any food, it's a classic-style sake that is brewed using three rice varieties. Delicate green nose for a clean and versatile sake with a dry finish.

£95

4.8 **Bunraku**, *Karakuchi Oniwaka Honjozo*

Light and dry with medium umami and aroma of ripe banana, steamed rice, caramelised nuts. Pairs well with rich broth, peppers and is preferably served in room temperature.

£105

4.7 **Imayo**, *Tsukasa Junmai Ginjo*

A smooth sake in which the typical aroma of the ginjo style is more gentle, but that unveils rich flavours and a distinct rice umami. Pairs well with soy, spinach, sesame and hummus.

£115