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## COCKTAILS

**OUR CHAMPAGNE COCKTAIL** Champagne Beaumont, Somerset cider brandy, chocolate bitters and sugar.  
9.95

**BELLINI** White peach puree, topped with Prosecco.  
9.95

**PROSECCO ROYALE** Choose a flavor of our Briottet range of liqueurs, we particularly like the Crème de rhubarb.  
9.95

### BRIOTETT CRÈME

Since 1836 Briottet has been crafting liqueurs of many flavours. According to Paul Pacult “Crème de cassis doesn’t come any better than this, a masterpiece.”  
2.95

Flavours:

Crème de cassis, Cactus de barbarie, Crème de cacao dark, Rhubarb, Triple sec 40%, Crème d’abricot 25%, Crème de framboises, Crème de peche 18%

**KIR ROYALE** British crème de cassis and Champagne.  
9.95

**CLASSIC MARTINI** Ramsbury vodka, a dash of Noilly Prat and a twist of lime/lemon.  
8.95

**COSMOPOLITAN** Vodka, Cointreau, cranberry juice and fresh lime juice.  
8.95

**NEGRONI** Tarquins gin, Campari and sweet vermouth.  
9.95

**BLOOD ORANGE DAIQUIRI** A perfect balance of subtle flavors. Blood orange liqueur shaken with Doorly’s 3.y.o Cactus, Piment and Figue de Barbarie briottet, orange bitters and fresh lime juice.  
9.95

**RASPBERRY CAIPRINHA** Cachaça, lime, raspberries and sugar syrup.  
8.95

**WHISKEY SOUR** Whiskey, sugar syrup, fresh lemon juice.  
8.25

**BLOODY MARY** Classic with Ramsbury vodka and tomato juice.  
8.25

**ESPRESSO MARTINI** Element 29 vodka, espresso coffee liqueur, double espresso and vanilla syrup.  
9.95

**BRANDY ALEXANDER** Montifaud V.S Cognac, Crème de Cacao, cream and a little nutmeg.  
9.95



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## BEERS & CIDERS

### PRAHVA BEER

Half 2.50 Pint 4.95 Half shandy 2.50 Pint shandy 4.95

**PERONI** A taste of Italy – a taste of la dolce vita.

(5.1% ABV) (330ml) 3.95

**CHALKY'S BITE** Full of bright, bitter, hoppy flavour and really good with food, particularly fish and chips.

(6.8% ABV) (330ml) 4.50

**RAMSBURY GOLD** Golden not over hopped or bitter, great for spice and casseroles.

(4.5% ABV) 5.00

**THREE DAGGERS** Made from floor malted Maris Otter barley from Warminster Maltings and First Gold hops. A bright, golden amber coloured beer with a gentle bitterness.

(4.1% ABV) 5.00

**CLOUDED YELLOW** A wheat beer that is pale yellow in colour and delicately flavoured with whole spices and vanilla. It particularly complements Thai dishes and curries.

(4.8% ABV) (500ml) 4.50

**MENA DHU** From its Celtic name meaning Black Hill in Cornish, to its delicious blend of six varieties of malt, Mena Dhu truly is a unique stout. It is complex and flavoursome, deceptively light and refreshing with an oak smoked aroma.

(4.5% ABV) 4.50

**CORNISH ORCHARDS FARMHOUSE CIDER** This scrumptious, premium sparkling cider is rich in fruity aromas and ripe apple flavour. The autumnal windfall apples make this a delicious, mellow cider.

(5% ABV) 4.25

**BITBURGER DRIVE** The alcohol is carefully removed, but only once the beer has fully matured so it locks in the famous Bitburger taste.

(0.0% ABV) 3.25



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## PRE-DINNER DRINKS

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### GIN

**TARQUINS** A contemporary take on a classic London Dry, they use fragrant handpicked Devon violets and fresh orange zest to deliver an aromatic sensation unlike any other.  
5.50

**TWISTED NOSE** Distilled at the Winchester Distillery, this small batch gin combines ten botanicals including local watercress to create a spirit that is intense, fragrant and refreshing.  
5.50

**BOXER** Our house gin.  
3.50

**FOUR PILLARS** Pillar 1 - The Four Pillars copper-pot still is called Wilma. Pillar 2 - The water they use from Yarra Valley is triple filtered. Pillar 3 - They use some local botanicals (Tasmanian pepperberry, lemon myrtle), some exotic botanicals (cinnamon, cardamom, coriander seeds and star anise) and some classic botanicals (juniper, lavender, angelica root), as well as whole oranges to give Four Pillars Gin its flavour profile. Pillar 4 - The distillers love what they do and love what they have made. It all adds up to a vibrant Australian gin, which stands out in cocktails, but tastes just superb neat.  
6.00

**BOMBAY SAPPHIRE** The flavouring of the drink comes from a recipe of ten ingredients: almond, lemon peel, liquorice, juniper berries, orris root, angelica, coriander, cassia, cubeb, and grains of paradise.  
3.75

**PINKSTER** Pinkster is a premium gin produced with fresh raspberries. Deliciously dry, with a hint of fruit and an exceptionally smooth finish.  
5.00

**SIPSMITH LONDON DRY** 5.50

**HENDRICK'S** In addition to the traditional juniper infusion, Hendrick's uses Bulgarian rose and cucumber to add flavour.  
4.50

**GIN MARE** A fabulous Spanish Gin inspired by Mediterranean flavours, Gin Mare is made with botanicals including Arbequina olive, rosemary, thyme, basil and mandarin.  
5.75

**TANQUERAY TEN**  
4.50

**SIPSMITH SLOE GIN** Each year Sipsmith make their vintage Sloe Gin by resting their award-winning London Dry gin on wild sloe berries, hand-picked in the autumn, for 3-4 months. The result is a delicious and rounded handcrafted winter gin that is subtle, complex and bursting with flavour. Smooth enough to be enjoyed on its own, like a fine port with a cheese board, and flavourful enough to lift any cocktail, try replacing your Cassis in a Kir Royale.  
5.50



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## VODKA

**CHASE VODKA** Created in its entirety – from seed to bottle – at the Herefordshire family farm, this vodka is of exquisite quality. Creamy turning clean on the palate with a waxy oiliness and hint of macadamia nut.

5.50

**RAMSBURY VODKA** On the Ramsbury Estate they grow and nurture our own specific type of wheat and combine it with water from the ancient aquifer below their land in a very traditional way. Then the process involves a cutting-edge distillery, where experts chill, filter and check every single bottle by hand to create something unique. You can taste, smell and see the difference.

5.50

**ELEMENT 29 VODKA** Our house vodka.

3.50

**BLACK COW** Situated on England's West Dorset coast, the world's only Pure Milk Vodka™ made entirely from the milk of grass grazed cows and nothing else. Fresh whole milk makes an exceptionally smooth vodka with a unique creamy character.

5.00

**CHASE MARMALADE** Made using their award-winning, three times distilled Chase Original Vodka and marinated with the finest Seville orange marmalade.

5.50

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## SHERRIES

**LUSTAU PUERTO FINO SOLERA RESERVA** This Fino sherry is aged in American oak casks through the traditional solera method to produce a yellow in colour sherry with vibrant, reminiscent notes of yeast, leading to a dry and mouth watering palate.

4.25

**LUSTAU PAPIRUSA MANZANILLA** A classic bone dry, Manzanilla from the town of sanlcar de barrameda, light and fresh, very tangy, clean and crisp with just a hint of saltiness.

5.50

**LUSTAU OLOROSO AMNACENISTA PATA DE GALLINA** Pata de Gallina means 'hen's foot', a chalk mark which displays an above average richness and smoothness. This sherry is beautifully rounded and oily, with just a hint of sweetness.

7.00

**LUSTAU PEDRO XIMÉNEZ SAN EMILIO** Pedro Ximénez is made from grapes dried under the hot Spanish sun, concentrating the sweetness to create a thick, dark wine with intense flavours of raisins and molasses that is then fortified and matured in Solera.

5.50

Spirits sold in 25ML measures, all sherries sold in 70ML measures.



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## VERMOUTHS & OTHERS

**KINGSTON BLACK APPLE APERTIF (75ML)** A blend of cider brandy and the juice of one of the finest and rarest of vintage cider apples. It has all the sweetness of apples with a depth and quality of flavour which has made Kingston Black a legend in the apple orchards of the West Country.

'All the sweetness of the apple, with a depth and quality of flavour which has made the Kingston Black apple a legend in the orchards of the West Country'.

4.00

**REGAL ROUGE**

3.50

**TARQUINS PASTIS** The UK's first Pastis - ever! Foraged gorse flowers from the Atlantic cliff tops and fresh orange zest help to deliver its fresh, invigorating and unique aroma.

3.85

**NOILLY PRAT**

3.50

**MARTINI EXTRA DRY**

3.50

**MARTINI ROSSO**

3.50

Vermouths sold in 70ML measures, pastis sold in 25ML measures.

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## MINERALS & JUICES

**BELU WATER**

Still or sparkling.

Large bottle 3.95 /Small bottle 2.25

**FEVER TREE**

Tonic water, slimline tonic water, ginger ale, bitter lemon.

1.95

**COCA COLA, DIET COKE, LEMONADE**

2.95

**LUSCOMBE**

A selection of ginger beer, orange juice or elderflower.

3.00

**CORNISH ORCHARDS APPLE JUICE**

3.00



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## RICK'S SUGGESTIONS

**TXOMIN ETXANIZ 2015 TXAKOLI, BASQUE COUNTRY, SPAIN** Slightly reminiscent of Albarino. Fresh and thirst quenching with a tiny fizz.

**BOTTLE 41.00**

**PETALOS 2014 BIERZO, DESCENDIENTES DE J.PALACIOS, SPAIN** This 100% Mencia would be my Spanish Beaujolais and memories for me of a bottle or two with Cocido in Galicia, but being a lighter red it goes exceptionally well with dishes like the Autumnal sea bass, maybe a tad spicier than Beaujolais.

**BOTTLE 42.00**

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## CHARLIE'S SUGGESTIONS

“These wines are made by true wine craftsmen who I've met and become great friends with over the last few years.” Charlie Stein

**RULLY DAVID MORET 2014, FRANCE** I go out every year to taste David Moret's new vintages and every year they keep getting better and better. Rich, ripe and fleshy with smoked butterscotch flavour. Without a doubt the best wine to match with Turbot and Hollandaise. **BOTTLE 47.00**

**CAZAS NOVAS VINHO VERDE DOC 2015, PORTUGAL** Vinho Verde is such an exciting region producing vibrant and most importantly seafood friendly white wines. This one is slightly more rounded and will match well with stir-fried squid.

**BOTTLE 30.00**

**CABALETTA 2014, TENUTA FIOREBELLI, ITALY** Silky and ridiculously smooth. This is my go to crowd pleasing red, full of luscious plum, damson and bramble. Good on it's own or any of the meat dishes.

**GLASS (175 ML) 7.50 /GLASS (250 ML) 10.70 /BOTTLE 30.00**

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## OFF THE BEATEN TRACK

**ANJOU BLANC 2014, LES QUARTERONS AMIRAULT, LOIRE, FRANCE** Xavier Amirault is a good friend of mine his vineyards are certified biodynamic; he is a true craftsman of his trade. This Anjou Blanc is made from 100% oaked Chenin Blanc and is full, unctuous and totally delicious. Will go perfectly with any of the richer fish dishes.

**BOTTLE 40.00**

**ALVARINHO ADEGA DE MONÇÃO 2015, VINHO VERDE, PORTUGAL** Alvarinho is my real obsession at the moment, made from the same grape as Albariño but in a much zippier style. Crisp, fresh and light in body, floral nose and stone fruit on the palate. This is a wine that is best teamed with the wonderful bounty of the Atlantic Ocean.

**BOTTLE 32.00**



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## FINE WINES

“I've bought a case each of these fantastic wines and I'm offering them at brilliant prices and once they're gone they're gone and I'll replace with another equally wonderful case.” Charlie

KISTLER 'LES NOISETIERS' CHARDONNAY 2012, CALIFORNIA, USA  
BOTTLE *105.00*

PULIGNY-MONTRACHET 1ER CRU PERRIERES 2013, ETIENNE SAUZET, FRANCE  
BOTTLE *100.00*

CORTON CHARLEMAGNE GRAND CRU,  
CHATEAU GENOT-BOULANGER 2012, FRANCE  
BOTTLE *100.00*

CROIX DU BEUCAILLOU, 2ND VIN DE CHÂTEAU DUCRU BEUCAILLOU 2005,  
ST JULIEN, BORDEAUX  
BOTTLE *90.00*

CLOS DE MARQUIS ST JULIEN 2005, FRANCE  
BOTTLE *100.00*

SASSICAIA, TENUTA SAN GUIDO 2009, TUSCANY, ITALY  
BOTTLE *165.00*



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## SPARKLING & CHAMPAGNE

**RICK STEIN CHAMPAGNE BLANC DE BLANCS, FRANCE** The winemaker Rene is very selective about who he sells his Champagne to, we're very lucky as he deems the Seafood an acceptable outlet for his delicious champagne made from 100% Chardonnay and very seafood friendly.

**BOTTLE 52.00**

**CHAMPAGNE BEAUMONT DES CRAYERES NV BRUT, FRANCE** Beaumont has been our house Champagne for as long as I can remember and it's exactly what we look for in a Champagne, citrus fruit-dominant palate with a deeper autolytic, leafy finish offering lots of complexity.

**GLASS (175 ML) 9.95/BOTTLE 49.95**

**CAMEL VALLEY SPARKLING BRUT ROSÉ 2013, CORNWALL** Bob and Sam Lindo have won countless awards for their sparkling rosé grown just along the Camel River in Cornwall. We are immensely proud to have listed this wonderful fizz for the last 20 years.

**BOTTLE 52.00**

**PROSECCO ORA BRUT, DOC BRUT, ITALY** Intense, fruity and floral with notes of ripe apple and delicate hints of rose and acacia flowers. Fresh, dry and light in body, this is wonderfully easy to drink.

**GLASS (175 ML) 6.95/BOTTLE 35.00**

**NYETIMBER 'CLASSIC CUVÉE' BRUT 2010, SUSSEX** English sparkling has come of age and Nyetimber is leading the charge against our French cousins. This gorgeous wine is the complete package. A must try!

**BOTTLE 70.00**

**BOLLINGER SPECIAL CUVÉE NV, FRANCE** A blend of crus, with some old reserve wines in the mix. This crisp, fruity brut has hints of honey, pastry and is wonderfully balanced. One of James Bond's favourites.

**BOTTLE 75.95**

**BILLECART SALMON ROSÉ, FRANCE** Its bright pale pink colour is adorned with warm glints of gold and its delicate rising bubbles give a persistent mousse with aromas of red fruits and zest of citrus fruit.

**BOTTLE 70.00**

**VEUVE CLICQUOT YELLOW LABEL NV, FRANCE** Probably one of the most iconic labels in Champagne presents a fine balance between fruity aromas and more subtle toasty notes. Initial flavours of white fruits and raisins develop into notes of brioche and vanilla.

**BOTTLE 80.00**

**POL ROGER 2004, FRANCE** On the palate the wine is intense yet retains a sense of delicacy with balanced notes of stone fruit, acacia honey and citrus underpinned by a fine thread of acidity.

**BOTTLE 105.00**



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## MAGNUMS

**CHABLIS 2012 JEAN-MARC BROCARD, FRANCE** One of the liveliest wines I've tasted for a long time. Great with fresh oysters just like squeezing a lemon on top.  
MAGNUM 86.00

**PLANETA CHARDONNAY 2011, ITALY** Sicilian Chardonnay, with almost a touch of exotic fruit, sensational with roast Turbot and Hollandaise sauce.  
MAGNUM 98.00 / BOTTLE 50.00

**SANCERRE 'LES GENETS' 2015, FRANCE** Loire Sauvignons go so brilliantly with Seafood and this classic Sancerre is no exception. Fresh, crisp and pure with electric acidity and elegance at the same time. A bottle of this and an overflowing platter of Fruits de Mer are just perfect.  
MAGNUM 86.00

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## WHITE WINE

**GARGANEGA TORRE DEL FALASCO 2015, ITALY** Pale lemon in colour, with a fresh perfume of white flowers and citrus fruit. It is fine and minerally on the palate, with lifted lemon zest on the finish.  
GLASS (175 ML) 4.70 /GLASS (250 ML) 6.80 / CARAFE (500ML) 13.00 /BOTTLE 18.95

**MARSANNE-VIOGNIER, ÉLEVÉ 2015, FRANCE** Blended from Marsanne and Viognier in Southern France, this wine is packed full of ripe apricot and peach fruit and a touch of baking spice on the finish.  
GLASS (175 ML) 5.00 /GLASS (250 ML) 7.10 / CARAFE (500ML) 13.70 /BOTTLE 19.95

**LE TUFFEAU SAUVIGNON BLANC 2015, FRANCE** Le Tuffeau is a super-fresh, zippy Sauvignon with vibrant, ripe citrus-fruit aromas. The grapes are sourced from the vineyards near the beautiful town of Carcassonne in Southern France. A versatile wine that will match most of the fish dishes.  
GLASS (175 ML) 5.50 /GLASS (250 ML) 7.80 / CARAFE (500ML) 15.10 /BOTTLE 22.00

**RICK STEIN'S SPANISH WHITE 2015, SPAIN** After a number of seafood delights while filming in Galicia and drinking cold Castilla y León from white china cups, I had to find a really well made one for us. It's charmingly fresh and fragrant. Made from Viura and Verdejo grapes, it's a wine to celebrate my Spanish book and TV series.  
GLASS (175 ML) 6.00 /GLASS (250 ML) 8.60 / CARAFE (500ML) 16.40 /BOTTLE 24.00

**PINOT GRIGIO VILLA FIORE 2015, ITALY** Many Pinot Grigios that you come across these days are weak and dull with none of the smell and flavour of the grape. This shows exactly how Pinot Grigio should taste, soft but with crisp acidity and a faintly spicy element which marks the fruit of this wine.  
GLASS (175 ML) 6.20 /GLASS (250 ML) 8.90 / CARAFE (500ML) 17.10 /BOTTLE 25.00

**ANIMA DE RAIMAT BLANCO 2015, SPAIN** This is my favourite Spanish wine on the list it works wonderfully with the Seafood curry. Made from a blend of Chardonnay, Xarel-lo and Albariño, each adding its own character. Chardonnay adds roundness, Xarel-lo freshness and Albariño aromas.  
GLASS (175 ML) 6.50 /GLASS (250 ML) 9.30 / CARAFE (500ML) 17.80 /BOTTLE 26.00



**FALSE BAY CHENIN BLANC 2015, SOUTH AFRICA** The same grape as Vouvray makes wine of lemon skin colour and wonderful lushness in False Bay near Cape Town.  
GLASS (175 ML) 6.70 /GLASS (250 ML) 9.60 / CARAFE (500ML) 18.50 /BOTTLE 27.00

**CHATEAU BAUDUC BORDEAUX BLANC SEC 2015, FRANCE** Good friends of ours, Gavin and Angela Quinney are making this exceptionally zingy Sauvignon Blanc wine from Bordeaux. As they say so much Bordeaux white is bland and flat, this is a different matter all together and is one of our special selections.  
BOTTLE 28.00

**GRÜNER VELTLINER, 'RIEDEN SELECTION' 2015, STADT KREMS, AUSTRIA** Gruner Veltliner is so very versatile when it comes to matching with food. Try with the tuna carpaccio.  
BOTTLE 29.00

**MUSCADET SÈVRE-ET-MAINE SUR LIE, DOMAINE DE GADAI 2015, FRANCE** Great to have a proper Muscadet on the list again – this is a Sur Lie, it reminds me of the early days of the Seafood and trips to Brittany and plats of Fruits de Mer.  
GLASS (175 ML) 7.50 /GLASS (250 ML) 10.70 / CARAFE (500ML) 20.50 /BOTTLE 30.00

**CAZAS NOVAS VINHO VERDE DOC 2015, PORTUGAL** Vinho Verde is such a exciting region producing vibrant and most importantly seafood friendly white wines. This one is slightly more rounded and will match well with stir-fried squid.  
BOTTLE 30.00

**PICPOUL DE PINET CAVE, L'ORMARINE 2015, FRANCE** Since I first discovered Picpoul deep in the Camargue on my T.V barging trip, I've been a fan of this. Fresh tasting fish wine from the Languedoc.  
BOTTLE 32.00

**SNAPPER ROCK SAUVIGNON BLANC 2015, NEW ZEALAND** I find many New Zealand Sauvignons to be almost oppressively fruit laden. Snapper rock though is much more subtle and at a recent tasting we liked it best because of its good balance of leafy flavour with a pleasing round finish.  
GLASS (175 ML) 8.20 /GLASS (250 ML) 11.80 / CARAFE (500ML) 22.60 /BOTTLE 33.00

**CHABLIS 2015 JEAN-MARC BROCARD, FRANCE** Textbook crisp and steely Chablis, we love this with oysters and most other shellfish.  
BOTTLE 36.00

**SOAVE PIEROPAN CLASSICO SUPERIORE 2014, ITALY** Pieropan make the best Soave in the Veneto I absolutely love this wine. Honeydew melon, orange zest with peach fruit and razor sharp acidity. A brilliant wine.  
BOTTLE 37.00

**RICK STEIN'S WHITE BURGUNDY 2014, FRANCE** We are very proud of this wine, the family went down in 2013 to choose the cuvee and each year after the wine has been outstanding.  
GLASS (175 ML) 9.50 /GLASS (250 ML) 13.60 / CARAFE (500ML) 26.10 /BOTTLE 38.00

**ALBARINO NORA 2015, SPAIN** Fascinating white wine made from the characterful Albarino grape. We think this is one of the best we have tasted – delicious.  
BOTTLE 40.00

**GAVI DI GAVI MASSERIA CARMELITANI 2015, ITALY** I'm a big fan of Italian whites especially Gavi di Gavi with it's floral nose and ripe citrus fruit character.  
BOTTLE 40.00



**SANCERRE 'LES GENETS' 2015, FRANCE** Loire Sauvignons go so brilliantly with Seafood and this classic Sancerre is no exception. Fresh, crisp and pure with electric acidity and elegance at the same time. A bottle of this and an overflowing platter of Fruits de Mer are just perfect.

HALF BOTTLE (37.5CL) 22.50 / BOTTLE 44.00 / MAGNUM 86.00

**ST VERAN JULIEN COLLOVRAY 2013, FRANCE** Without a doubt the best St Veran we have ever tried, rounded and rich with great elegance and poise.

BOTTLE 42.00

**RULLY 2014, DAVID MORET, FRANCE** I go out every year to taste David Moret's new vintages and every year they keep getting better. Rich, ripe and fleshy with creamy smoked butterscotch flavour. Without a doubt the best wine to match with a turbot and Hollandaise.

BOTTLE 47.00

**MEURSAULT FERNAND BOYER DOMAINE MARTENOT 2013, FRANCE** Made the way a proper Meursault should be made – rich, ripe and decadent. Sourced from three different vineyards all over the Meursault appellation, the wine is wonderfully fleshy but also has that great minerality and above all freshness.

BOTTLE 70.00

**PULIGNY-MONTRACHET 2013, DAVID MORET, FRANCE** We tasted this vintage from tank in David's tiny cellar in Beaune town in October 2014. It has now developed into a fantastic Puligny. Full and creamy with unctuous fruit and weighty mouthfeel and a great backbone of acidity.

BOTTLE 90.00

We also offer 125 ML measures of wine.



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## ROSÉ WINE

**ALANDRA ROSADO ALENTEJO ROSÉ 2015, PORTUGAL** A full-bodied dry rosé with a lovely fragrant lift and broad palate of redcurrant and strawberry fruit.

GLASS (175 ML) 4.60 / GLASS (250 ML) 6.80 / CARAFE (500ML) 13.00 / BOTTLE 18.95

**CHATEAU BAUDUC ROSÉ 2015, FRANCE** "We made this lighter style of rosé using Merlot, Cabernet Franc and Cabernet Sauvignon grapes – with minimum skin contact – it is crisp, dry and fruity – a sort of St. Tropez meets Bordeaux" says Gavin Quinney.

GLASS (175 ML) 6.70 / GLASS (250 ML) 9.60 / CARAFE (500ML) 18.50 / BOTTLE 27.00

**MADO PROVENCE ROSÉ 2015, FRANCE** This is the sort of rosé that should be drunk all year round dreaming of a beach in the south of France. En vie de rose.

BOTTLE 39.00

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## RED WINE

**SYRAH SON EXCELLENCE 2014, FRANCE** Rich, smooth and concentrated with mulberries, cassis and red cherries, with soft and silky tannins.

GLASS (175 ML) 5.00 / GLASS (250 ML) 7.10 / CARAFE (500ML) 13.70 / BOTTLE 19.95

**CORVINA, TORRE DEL FALASCO 2015, ITALY** This lush and smooth Italian red always impresses with its bouquet of blackcurrant and bramble aromas and its long velvety finish.

GLASS (175 ML) 5.50 / GLASS (250 ML) 7.80 / CARAFE (500ML) 15.10 / BOTTLE 21.95

**RICK STEIN'S SPANISH RED 2015, SPAIN** Rick and his son Charlie worked together to select this wine to match with flavours he encountered on his journey through Spain. A delicious, juicy and ripe Spanish red made from Garnacha.

GLASS (175 ML) 6.00 / GLASS (250 ML) 8.60 / CARAFE (500ML) 19.20 / BOTTLE 24.00

**MALBEC, KAIKEN 2014, ARGENTINA** The vineyard sits at 950ft in Mendoza. Kaiken Reserve is deep violet in colour with rich fruit, layers of chocolate and little spice too – a stunning Malbec.

GLASS (175 ML) 7.00 / GLASS (250 ML) 10.00 / CARAFE (500ML) 15.10 / BOTTLE 28.00

**CABALETTA 2014, TENUTA FIOREBELLI, ITALY** Silky and ridiculously smooth. This is my go to crowd pleasing red, full of luscious plum, damson and bramble. Good on it's own or any of the meat dishes.

GLASS (175 ML) 7.50 / GLASS (250 ML) 10.70 / CARAFE (500ML) 20.50 / BOTTLE 30.00

**CHATEAU MALEDAN 2012, BORDEAUX, FRANCE** This reminds me of an atmospheric bistro called La Tupina in Bordeaux; just exactly the right wine to go with a steak or a plate of cheese.

GLASS (175 ML) 7.70 / GLASS (250 ML) 11.10 / CARAFE (500ML) 21.20 / BOTTLE 31.00

**RIOJA SANTIAGO CRIANZA 2013, SPAIN** Soft, round and comforting Rioja from one of the oldest Bodegas in the regions.

BOTTLE 32.00



CÔTES-DU-RHÔNE DOMAINE PERRIN, FRANCE \* Thick, dark and full of mature fruit, as the late great Bill Baker our wine advisor for 30 years, might have said "Proper Côtes du Rhône". \* Denotes organic

BOTTLE 35.00

JAMES BRYANT HILL ESTATE PINOT NOIR 2014, CENTRAL COAST, CALIFORNIA California's Central Coast is great for producing Pinot Noir – really elegant with rich scented fruit – great with fish.

BOTTLE 35.00

MORGON 'HOMMAGE' 2014, CHÂTEAU DE DURETTE, BEAUJOLAIS, FRANCE Jam packed with raspberry, strawberry and black cherry fruit, great with fish and ever so easy to drink.

BOTTLE 42.00

BOURGONGE PINOT NOIR 2012, FRANCE A lot of Bourgogne Pinot Noir can be too light and thin but Hervé's Bourgogne Pinot Noir has a great weight and concentration of fruit – sour black cherry.

BOTTLE 45.00

BARBERA D'ALBA 'BRICCO AIROLI' 2013, VIBERTI GIOVANNI, ITALY I spent a couple of weeks working at the winery for this exact vintage and I'm pleased to say it's tasting wonderful, full of vibrant red fruit.

BOTTLE 45.00

MARGAUX AC SICHEL 2012, FRANCE Quintessential Marguax from the Sichel family who also own Chateau Palmer. Full of beautiful blackcurrant fruit, fine tannis and a touch of cedar wood. Perfect with a rib-eye.

BOTTLE 50.00

GEVREY-CHAMBERTIN 'VIEILLES VIGNES' 2010, HERVÉ KERLANN 2010, FRANCE

A proper Gevery-Chambertin from a great vintage full of bright red cherry, raspberry and a toned down Burgundian earthiness.

BOTTLE 65.00

FELTON ROAD PINOT NOIR 2014, CENTRAL OTAGO 2014, NEW ZEALAND

There's Kiwi Pinot, and then there's Felton Road, I truly believe this wine can match with the best of Burgundy. Biodynamic. Charlie

BOTTLE 70.00

SAINT JOSEPH L'OLIVAIE ROUGE 2014, DOMAINE COURSDON, RHÔNE,

FRANCE A fine example of Northern Rhone Syrah from a real star in the making. A wonderful nose full of damson, liquorice and cherries with great purity and elegance on the palate.

BOTTLE 75.00

'UGOLFORTE' BRUNELLO DI MONTALCINO 2008, TENUTA SAN GIORGIO,

ITALY Lots of dark fruit, red cherry, herbs and sweet tobacco on the palate with dried fruit notes on the long finish.

BOTTLE 90.00



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## DESSERT WINE

**CHATEAU BAUDUC SAUTERNES, FRANCE** If the grape harvest is particularly good our friend Gavin Quinney makes a Sauternes which is unctuous and fragrant.

GLASS (125 ML) *6.00* /BOTTLE *30.00*

**CAMBELLS RUTHERGLEN LIQUEUR MUSCAT, AUSTRALIA**

Made in North East Victoria, this is sumptuous, dark and alcoholic.

GLASS (125 ML) *8.00* /BOTTLE *26.00*

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## PORT

**QUINTA DE LA ROSA LBV PORT**

*5.50*

**QUINTA DE LA ROSA TAWNY PORT 12 Year old**

*6.00*

**QUINTA DE LA ROSA VINTAGE PORT 2009**

*11.50*



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## AFTER-DINNER DRINKS

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### BRANDIES AND THE LIKE

**CHATEAU MONTIFAUD VS COGNAC (HOUSE)** The Château Montifaud is owned by the Vallet family for six generations now.  
4.50

**CHATEAU MONTIFAUD VSOP COGNAC**  
5.75

**MAXIME TRIJOL XO COGNAC** Champagne XO  
11.50

**RAGNAUD SABOURIN XO COGNAC**  
11.50

**SOMERSET CIDER BRANDY 10 YEAR OLD** Estate grown apples from Burrow Hill, one of three of the best places in England to produce cider and cider brandy – this will keep calvados producers looking over their shoulders.  
5.95

**CALVADOS HORS D AGE** Pleasantly fine with good complexity, lightly wooded. Fruit aromas of apple and banana. Floral hints of rose and jasmine.  
5.95

**BAS ARMAGNAC SIGOGNAC 10 YEARS RESERVE**  
5.00

**CHATEAU DE LACAZE ARMAGNAC 1981 vintage**  
6.25

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### RUMS & TEQUILA

**DOORLY'S RUM**  
Martin Doorly was one of the first people to export rum from Barbados.

**DOORLY'S DARK 5 YEAR OLD**  
3.50

**DOORLY'S RUM XO**  
4.00

**DOORLY'S WHITE RUM**  
3.50

**APPLETON ESTATE RESERVE 8 YRS (JAMAICAN RUM)\*** This Jamaican rum is complex with hints of dried orange, honey and a lingering long woody finish.  
4.00

**TEQUILA ARIETTE BLANCO** Tequila of beautiful transparence, luminous with silver shades, great body and defined flavors.  
3.75

All spirits sold in 25ml measures.



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## WHISK(E)YS

### JOHNNIE WALKER BLACK LABEL

3.50

**JAMESON** This Irish whisky is a blend of pot still and fine grain whiskey that has been triple distilled and aged for a minimum of 4 years.

3.50

**GREAT KING STREET WHISKY - ARTISTS BLEND** Soft, full and fruity on the palate, with flavours of baked apple, vanilla, spices and toasted oak.

4.75

### BUSHMILLS SINGLE MALT 10 YR OLD

4.95

**GLENMORANGIE 10 YR OLD** An iconic Scottish whisky is matured for 10 years in ex bourbon casks it develops a perfect balance of sweetness and complexity.

4.95

**TALISKER** 10 year old. This powerful peat-smoked Whiskey has hints of salty sea water, fresh oysters and citrus fruits. A perfect nightcap after a long hard day.

5.25

**MACYMYRA BRUKWHISKY** Mackmyra's core expression is a light Swedish whisky matured primarily in first fill bourbon barrels but also includes whisky aged in Sherry and Swedish oak casks too as well as some smokier malt, which all adds to the complexity.

5.25

**HIGHLAND PARK 18YR OLD\*** Lingering layers of sweet honeyed malt, meet characterful dried fruit notes, marzipan and golden syrup, all wrapped up in swathes of subtle floral peat smoke.

11.00

**NEW YORK APPLE WHISKEY LIQUEUR** This delicious whiskey liqueur is flavoured with a wide range of apples, from Golden Delicious to rare Macoun apples.

4.50



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## LIQUEURS AND OTHER STUFF

AMARETTO SALIZA

3.75

BAILEYS IRISH CREAM (50ML)

4.75

CAMPARI

3.50

COINTREAU

3.75

DRAMBUIE

3.50

DUBONNET

3.50

GRAND MARNIER

3.50

GRAPA DI AMARONE ALLEGRINI\*

6.95

LIMONCELLO TOSOLINI

4.00

PIMMS NO 1

3.50

SIPSMITHS The original London cup

3.50

SOLERNO BLOOD ORANGE LIQUER

4.85

CHASE ELDERFLOWER LIQUEUR The natural elderflower flavour is imparted by macerating the freshest blooms of the elderflower with our naturally smooth and creamy Chase Vodka as the base.

5.00

SOUTHERN COMFORT

3.75

BENEDICTINE

4.75

TOSOLINI EXPRE ESPRESSO LIQUEUR

3.75



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## COFFEES

All served with petit fours

### AMERICANO

3.40

### ESPRESSO

3.40

### DOUBLE ESPRESSO

3.80

### FLAT WHITE

3.80

### LATTE

3.40

### CAPPUCCINO

3.40

### MACCHIATO

3.40

### CAFÉ MOCHA

3.40

### HOT CHOCOLATE

3.40

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## TEAS

Birchall tea is an independently run British company. Since 1872, the Birchall-Graham family have been hand picking and selecting specialty teas from their estate in West Africa.

3.50 each

English breakfast, Earl grey, Chamomile, Green tea, De-caffeinated, Peach green tea, Organic mint, Red bush, Lemongrass and ginger tea, Red berry and flower tea

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## LIQUEUR COFFEE

Each served with an espresso shot and double cream.

7.00

French coffee, Baileys coffee, Irish coffee, Cointreau coffee, Amaretto coffee, Espresso liqueur coffee.