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*“I hope you enjoy our selection of wines,
I've spent the last eight years building relationships
with these growers and bringing their excellent wine
to our restaurant wine lists. Each wine has a unique
story to tell.”*

CHARLIE STEIN

COCKTAILS

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

9.95

BELLINI White peach purée, topped with Prosecco.

9.95

PROSECCO ROYALE Choose a flavour of our Briottet range of liqueurs; we particularly like the Crème de rhubarb.

9.95

KIR ROYALE Briottet Crème de Cassis de Dijon and Champagne.

9.95

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

COSMOPOLITAN Element 29 vodka, Cointreau, cranberry juice and fresh lime juice.

8.95

NEGRONI Tarquin's Cornish gin, Campari and sweet vermouth.

9.95

BLOOD ORANGE DAIQUIRI A perfect balance of subtle flavours. Blood orange liqueur shaken with Doorly's white rum, prickly pear cactus liqueur and fresh lime juice, with a dash of orange bitters.

9.95

APPLE & ELDERFLOWER MARTINI Boxer Gin, Chase elderflower liqueur, Kingston Black apple aperitif, fresh lime juice and a dash of bitters.

9.95

RASPBERRY CAIPRINHA Abelha cachaça, lime, raspberries and sugar syrup.

8.95

WHISKY SOUR Canadian Club rye whisky, fresh lemon juice, sugar syrup and bitters.

8.25

BLOODY MARY Classic with Ramsbury vodka and tomato juice, with spices and horseradish.

8.25

ESPRESSO MARTINI Black Cow vodka, Tosolini espresso liqueur, double espresso and sugar syrup.

9.95

BRANDY ALEXANDER Montifaud V.S Cognac, Briottet crème de cacao, cream and a little nutmeg.

9.95

ELDERFLOWER MOJITO Lime, mint, sugar syrup topped with Luscombe Elderflower Bubbly. (Non-alcoholic)

4.95

ELVIRA Cornish Orchard apple juice, cranberry, pineapple, lime juice and grenadine.

(Non-alcoholic)

4.95

BEERS & CIDERS

PRAHVA PILSNER A lighter Czech pilsner that has hints of fresh sweet malt and citrus fruit.

(4% ABV) 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) 4.25

CHALKY'S BITE Created by Rick and Sharps Brewery this beer is full of bright, bitter, hoppy flavour and really good with food, particularly fish and chips.

(6.8% ABV) (330ml) 4.75

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

(4.5% ABV) (500ml) 5.00

THREE DAGGERS ALE 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) (500ml) 4.95

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) (500ml) 4.75

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) (330ml) 4.50

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) (330ml) 3.50

PRE-DINNER DRINKS

GIN

BOXER Our house gin.

3.60

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.

3.95

TANQUERAY TEN Named after the still number 10 at Tanqueray, this gin has hints of fresh citrus fruits and botanical's exquisite essence for an ultimate martini.

4.95

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

5.50

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

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

5.50

SIPSMITH LONDON DRY 5.50

SIPSMITH SLOE GIN A delicious and rounded handcrafted sloe 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.

5.75

RAMSBURY GIN "We have created a classic London Dry Gin using our own spirit distilled from Horatio wheat, grown in our own fields. We redistill the spirit with botanicals including juniper picked locally on Salisbury Plain and quince grown in the grounds of the distillery." – *Ramsbury Distillery*

5.75

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.

5.75

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

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

VODKA

ELEMENT 29 VODKA Our house vodka. Made from UK grown grain which is mashed, malted and distilled a minimum of seven times to make absolute purity.

3.60

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.

5.25

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

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

5.75

RAMSBURY VODKA On the Ramsbury Estate they grow and nurture their 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.

5.75

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 mouthwatering palate.

4.25

LUSTAU PAPIRUSA MANZANILLA A classic bone dry, Manzanilla from the town of Sanlucar 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 25 measures, all sherries sold in 70 measures.

VERMOUTHS & OTHERS

REGAL ROGUE

3.50

NOILLY PRAT

3.65

MARTINI EXTRA DRY

3.65

MARTINI ROSSO

3.65

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*

KINGSTON BLACK APPLE APERTIF (75□□) A blend of cider brandy and the juice of one of the finest and rarest of vintage cider apples.

'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'.

6.25

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

MINERALS & JUICES

BELU WATER

Still or sparkling.

Large bottle *4.50* / Small bottle *2.50*

FEVER TREE

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

2.00

COCA COLA, DIET COKE, LEMONADE

3.00

LUSCOMBE

A selection of ginger beer, orange juice or elderflower

3.15

CORNISH ORCHARDS APPLE JUICE

3.15

RICK'S SELECTIONS

“These are wines which I have picked out because they are so very good”

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

□□□□□ 43.00

PETALOS 2015 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.

□□□□□ 44.00

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 2015, 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. □□□□□ 49.00

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.

□□□□□ 31.00

CABALETTA 2015, TENUTA FIOREBELLI, ITALY Silky and ridiculously smooth. This is my go to crowd pleasing red, full of luscious plum, damson and bramble. Good on its own or any of the meat dishes.

□□□□□ (□□□□□) 7.90 / □□□□□ (250 □□) 11.20 / □□□□□ 31.50

OFF THE BEATEN TRACK

ALVARINHO ADEGA DE MONÇÃO 2016, 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. – *Charlie*

□□□□□ 33.00

SOLI-TERRA PINOT NOIR 2012, BULGARIA

Bulgaria is making some special Pinot Noirs and this is no exception, red Burgundy in everything but name. – *Charlie*

□□□□□ 33.00

SPECIAL BOTTLES

“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

WHITE

CORTON CHARLEMAGNE GRAND CRU,
CHATEAU GENOT-BOULANGER 2012, FRANCE

□□□□□□ 100.00

POUILLY-FUMÉ, SILEX, DIDIER DAGUENEAU, LOIRE, 2012, FRANCE

□□□□□□ 130.00

RED

CROIX DU BEAUCAILLOU, 2ND VIN DE CHÂTEAU DUCRU BEAUCAILLOU 2005,
ST JULIEN, BORDEAUX

□□□□□□ 90.00

SPARKLING & CHAMPAGNE

PROSECCO ORA BRUT, DOC, 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.

□□□□□ (125 □□) 7.20/□□□□□□ 36.00

RICK STEIN CHAMPAGNE BLANC DE BLANCS, FRANCE René & Vanessa Beaudouin have been producing this Champagne for us for the last thirty years from their tiny winery to the east of Reims. On a recent visit I discovered they speak no English and I speak very little French but with a computer and Google translate we managed to have a great conversation over a glass of their excellent fizz. The wonders of the modern world.

– *Charlie*

□□□□□ 55.00

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.– *Charlie*

□□□□□ (125 □□) 9.95/□□□□□□ 50.00

CAMEL VALLEY SPARKLING BRUT ROSÉ 2014, 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.

□□□□□ (125 □□) 11.00/□□□□□□ 55.00

NYETIMBER 'CLASSIC CUVÉE' BRUT NV, 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!

□□□□□□ 70.00

BOLLINGER SPECIAL CUVÉE NV, FRANCE Have you noticed how they've changed the Bollinger bottle to look like Dom Perignon? It's very dry, biscuity and muscular. – *Rick*

□□□□□□ 75.95

BILLECART SALMON ROSÉ, FRANCE We think this is the best pink fizz to come out of Champagne. – *Charlie*

□□□□□□ 70.00

VEUVE CLICQUOT YELLOW LABEL NV, FRANCE Notwithstanding this is a first–class Champagne, you either love the colour or hate it. I adore it, they even make an orange bicycle in the firm's colours. – *Rick*

□□□□□□ 80.00

POL ROGER 2008, FRANCE Vintage Champagne from a top house.

□□□□□□ 105.00

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 76.00

RICK STEIN'S WHITE BURGUNDY 2016, FRANCE We are very proud of this wine, the family went down in 2013 to choose the cuvée and each year after the wine has been outstanding. – *Charlie*

MAGNUM 86.00

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

PLANETA CHARDONNAY 2011, ITALY Sicilian Chardonnay, with almost a touch of exotic fruit, sensational with roast Turbot and Hollandaise sauce.

MAGNUM 98.00

WHITE WINE

GARGANEGA TORRE DEL FALASCO 2016, 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. – *Charlie*

□□□□□ (□□□□□) 4.70 / □□□□□ (250 □□) 6.80 / CARAFE (500□□) 13.00 / □□□□□□
18.95

MARSANNE-VIOGNIER, ÉLEVÉ 2016, 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. – *Charlie*

□□□□□ (□□□□□) 5.00 / □□□□□ (250 □□) 7.10 / CARAFE (500□□) 13.70 / □□□□□□
19.95

LE TUFFEAU SAUVIGNON BLANC 2016, 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. – *Charlie*

□□□□□ (□□□□□) 5.70 / □□□□□ (250 □□) 8.20 / CARAFE (500□□) 15.70 / □□□□□□
23.00

RICK STEIN'S SPANISH WHITE 2016, 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. – *Rick*

□□□□□ (□□□□□) 6.20 / □□□□□ (250 □□) 8.90 / CARAFE (500□□) 17.10 / □□□□□□
25.00

PINOT GRIGIO VILLA FIORE 2016, 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. – *Rick*

██████ (████) 6.50 / █████ (250) 9.30 / CARAFE (500) 17.80 / █████
26.00

ANIMA DE RAIMAT BLANCO 2016, 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. – *Charlie*

██████ (████) 6.70 / █████ (250) 9.60 / CARAFE (500) 18.50 / █████
27.00

FALSE BAY CHENIN BLANC 2016, SOUTH AFRICA The same grape as Vouvray makes wine of lemon skin colour and wonderful lusciousness in False Bay near Cape Town.

██████ (████) 6.70 / █████ (250) 9.60 / CARAFE (500) 18.50 / █████
27.00

XANADU EXMOOR CHARDONNAY 2016, AUSTRALIA I first heard about Margaret River when one of our chefs went over to run their restaurant and was raving about the wines. This is their Exmoor Drive Chardonnay which is fresh and creamy with not too much oak. – *Charlie*

██████ (████) 6.70 / █████ (250) 9.60 / CARAFE (500) 18.50 / █████
27.00

CHATEAU BAUDUC BORDEAUX BLANC SEC 2016, 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 altogether and is one of our special selections. – *Rick*

██████ 29.00

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. – *Charlie*

██████ 30.00

MUSCADET SÈVRE-ET-MAINE SUR LIE, DOMAINE DE GADAI 2016, 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 plates of Fruits de Mer. – *Rick*

██████ (████) 7.00 / █████ (250) 10.00 / CARAFE (500) 19.20 / █████
28.00

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. – *Charlie*

██████ 31.00

PICPOUL DE PINET CAVE, L'ORMARINE 2016, 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. – *Rick*

██████ 29.00

SNAPPER ROCK SAUVIGNON BLANC 2016, 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. – *Rick*

□□□□□ (□□□□□) 8.50 / □□□□□ (250 □□) 12.10 / CARAFE (500□□) 23.30 / □□□□□□
34.00

CHABLIS 'LA PIERRELÉE', LA CHABLISIENNE, FRANCE 2014 2014 was an outstanding vintage in Chablis, with 2015 being below par it's great to be listing a 2014. Steely, mineral and textbook citrus fruit.

□□□□□□ 39.00

SOAVE PIEROPAN CLASSICO SUPERIORE 2016, ITALY Suppose you wanted to know why many Italian whites go so well with fish but in a different way to how French whites work, I'd suggest the Pieropan Soave would be it. I embarrass myself by usually ordering it if I see it on the wine list. – *Rick*

□□□□□□ 40.00

RICK STEIN'S WHITE BURGUNDY 2015, FRANCE We are very proud of this wine, the family went down in 2013 to choose the cuvée and each year after the wine has been outstanding. – *Charlie*

□□□□□ (□□□□□) 9.70 / □□□□□ (250 □□) 13.90 / CARAFE (500□□) 26.70 / □□□□□□
39.00

ALBARINO NORA 2016, SPAIN Fascinating white wine made from the characterful Albarino grape. We think this is one of the best we have tasted – delicious. – *Rick*

□□□□□□ 42.00

GAVI DI GAVI MASSERIA CARMELITANI 2016, ITALY I'm a big fan of Italian whites especially Gavi di Gavi with its floral nose and ripe citrus fruit character. – *Charlie*

□□□□□□ 41.00

POUILLY-FUMÉ LES CHAILLOUX 2015, FRANCE This top class Pouilly Fumé uses Sauvignon Blanc to produce a distinct fruit forward wine with a mineral finish.

□□□□□□ 42.00

ST VERAN JULIEN COLLOVRAY 2015, FRANCE Without a doubt the best St Veran we have ever tried, rounded and rich with great elegance and poise. – *Charlie*

□□□□□□ 44.00

RULLY 2015, 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. – *Charlie*

□□□□□□ 49.00

MEURSAULT FERNAND BOYER DOMAINE MARTENOT 2014, 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. – *Charlie*

□□□□□□ 70.00

PULIGNY-MONTRACHET 2013, DAVID MORET, FRANCE We tasted this vintage from the 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. – *Charlie*

□□□□□□ 90.00

We also offer 125 measures of wine.

ROSÉ WINE

ALANDRA ROSADO ALENTEJO ROSÉ 2016, PORTUGAL A full-bodied dry rosé with a lovely fragrant lift and broad palate of redcurrant and strawberry fruit.

□□□□□ (□□□□□) 4.60 / □□□□□ (250 □□) 6.80 / CARAFE (500□□) 13.00 / □□□□□
18.95

CHATEAU BAUDUC ROSÉ 2016, 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.

□□□□□ (□□□□□) 7.20 / □□□□□ (250 □□) 10.30 / CARAFE (500□□) 19.90 / □□□□□
29.00

MADO PROVENCE ROSÉ 2016, FRANCE This is the sort of rosé that should be drunk all year round dreaming of a beach in the south of France. Envie de rose. – *Charlie*

□□□□□ 41.00

RED WINE

SYRAH SON EXCELLENCE 2016, FRANCE Rich, smooth and concentrated with mulberries, cassis and red cherries, with soft and silky tannins. – *Rick*

□□□□□ (□□□□□) 5.00 / □□□□□ (250 □□) 7.10 / CARAFE (500□□) 13.70 / □□□□□
19.95

MERLOT, ERRAZURIZ 2016, CHILE A lighter medium weight style of Merlot with lush plummy fruit and rounded tannins. – *Charlie*

□□□□□ (□□□□□) 6.20 / □□□□□ (250 □□) 8.90 / CARAFE (500□□) 17.10 / □□□□□
23.95

CORVINA, TORRE DEL FALASCO 2016 ITALY This lush and smooth Italian red always impresses with its bouquet of blackcurrant and bramble aromas and its long velvety finish. – *Charlie*

□□□□□ (□□□□□) 5.70 / □□□□□ (250 □□) 8.20 / CARAFE (500□□) 15.70 / □□□□□
22.95

RICK STEIN'S SPANISH RED 2016, 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.

□□□□□ (□□□□□) 6.20 / □□□□□ (250 □□) 8.90 / CARAFE (500□□) 17.10 / □□□□□
25.00

MALBEC, KAIKEN 2015, ARGENTINA The vineyard sits at 950ft in Mendoza. Kaiken Reserve is deep violet in colour with rich fruit, layers of chocolate and a little spice too – a stunning Malbec. – *Charlie*

□□□□□ (□□□□□) 7.20 / □□□□□ (250 □□) 10.30 / CARAFE (500□□) 19.90 / □□□□□
29.00

CABALETTA 2015, TENUTA FIOREBELLI, ITALY Silky and ridiculously smooth. This is my go to crowd pleasing red, full of luscious plum, damson and bramble. Good on its own or any of the meat dishes. – *Charlie*

██████ (██████) 7.90 / ██████ (250 ███) 11.20 / CARAFE (500██) 21.60 / ██████
31.50

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. – *Rick*

██████ (██████) 8.00 / ██████ (250 ███) 11.40 / CARAFE (500██) 21.90 / ██████
32.00

RIOJA SANTIAGO CRIANZA 2014, SPAIN Soft, round and comforting Rioja from one of the oldest Bodegas in the regions. – *Charlie*

██████ 33.00

DOMMAINE LAFOND, ROC-EPINE, COTES DU RHONE 2014, 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”. – *Rick*

██████ 36.00

JAMES BRYANT HILL ESTATE PINOT NOIR 2014, CENTRAL COAST, CALIFORNIA How is it that Californian Pinot is just so pleasurable? I want to use the words opulent, easy and rounded. – *Rick*

██████ 36.00

MORGON 'HOMMAGE' 2015, CHÂTEAU DE DURETTE, BEAUJOLAIS, FRANCE Jam packed with raspberry, strawberry and black cherry fruit, great with fish and ever so easy to drink. – *Charlie*

██████ 44.00

BOURGOGNE 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. – *Charlie*

██████ 47.00

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. – *Charlie*

██████ 48.00

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

██████ 52.00

FELTON ROAD PINOT NOIR BANNOCKBURN 2015, CENTRAL OTAGO, 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*

██████ 70.00

SAINT JOSEPH L’OLIVAIE ROUGE 2014, DOMAINE COURSODON, 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. – *Charlie*

██████ 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. – *Charlie*

□□□□□ 90.00

DESSERT WINE

DOMAINE DE GRANGE NEUVE, 2011 MONBAZILLAC Sublime dessert wine made from a blend of Sémillon, Sauvignon Blanc & a little Muscadelle. Fabulously fine with just the right balance between the honeyed sweetness & the fresh, citrus acidity.

□□□□□ (100 □□) 5.95 / □□□□□□ (500ml) 30.00

CAMBELLS RUTHERGLEN LIQUEUR MUSCAT, AUSTRALIA

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

□□□□□ (100 □□) 8.00 / □□□□□□ (375□□) 26.00

PETIT VÉDRINES, CHÂTEAU DOISY VÉDRINES, SAUTERNES 2013, BORDEAUX

In my opinion this continues to be the best 2nd label Sauternes from the top 5 Sauternes estates. Absolutely dripping in caramelized fruit, sultanas, with a lovely nuttiness too.

□□□□□□ (375□□) 40.00

PORT

QUINTA DE LA ROSA LBV PORT 2012

5.50

QUINTA DE LA ROSA TAWNY PORT 10 Year old

6.00

QUINTA DE LA ROSA VINTAGE PORT 2007

11.50

AFTER-DINNER DRINKS

BRANDIES AND THE LIKE

CHATEAU MONTIFAUD VS COGNAC (HOUSE)
4.75

CHATEAU MONTIFAUD VSOP COGNAC
5.95

MAXIME TRIJOL XO COGNAC Champagne XO
11.50

RAGNAUD SABOURIN XO COGNAC
11.50

BAS ARMAGNAC SIGOGNAC 10 YEARS RESERVE
5.25

CHATEAU DE LACAZE ARMAGNAC 1981 vintage
6.50

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.
6.50

RUMS & TEQUILA

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

DOORLY'S WHITE 3 YEAR OLD
3.65

DOORLY'S DARK 5 YEAR OLD
3.65

DOORLY'S RUM XO
4.15

APPLETON ESTATE RESERVE 8 YRS (JAMAICAN RUM) This Jamaican rum is complex with hints of dried orange, honey and a lingering long woody finish.
4.15

TEQUILA ARIETTE BLANCO Tequila of beautiful transparence, luminous with silver shades, great body and defined flavours.
3.95

WHISK(E)YS

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

3.65

BUSHMILLS SINGLE MALT 10 YR OLD

4.95

JOHNNIE WALKER BLACK LABEL

3.95

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

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.

5.20

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

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

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.

5.50

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

4.75

CANADIAN CLUB RYE WHISKEY Being aged by law for 3 years in oak barrels creates the smoothest possible flavour of citrus, almonds and hints of sweet vanilla.

4.95

OLD FORESTER BOURBON Old Forester is a richer rye than most bourbons, resulting in a uniquely full, rich genuine character. This is what bourbon is supposed to be. Year after year.

6.00

LIQUEURS AND OTHER STUFF

AMARETTO SALIZA

3.95

BAILEYS IRISH CREAM (50ML)

5.00

BENEDICTINE

5.00

CAMPARI

3.65

COINTREAU

3.95

DRAMBUIE

3.65

DUBONNET

3.50

GRAND MARNIER

3.65

GRAPA BEPI TOSOLINI

6.95

LIMONCELLO TOSOLINI

4.25

PIMMS NO 1

3.65

SOLERNO BLOOD ORANGE LIQUEUR

4.95

SOUTHERN COMFORT

3.75

TOSOLINI EXPRE ESPRESSO LIQUEUR

3.95

AKASHI -TAI SHIRAUMA UMESHU (SWEET SAKE)

5.25

AKASHI-TAI DIAGINJO (DRY SAKE)

5.25

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

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 flower tea.

LIQUEUR COFFEE

Each served with a double espresso shot and double cream.

7.00

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