White Wines	175ml	375ml	Bottle	Red Wines	ıl	375ml	Bottle
House White, PARLOUR WINE - Do Ask! Straight from the Barrel! Changes every few weeks, please check what you	<b>£4.75</b> re drinkin	<b>£9.50</b> ng.	<b>£1</b> 8.50	House Red, PARLOUR WINE - Do Ask! £4.75 Straight from the Barrel! Changes every few weeks, please check what you		<b>£9.50</b> inking.	<b>£1</b> 8.50
Riesling, Calusari, Viile Timisului, '15 Romania  Delicious combination of honeysuckle, lime, orchard fruits & crisp zesty a	<b>£5.75</b> acidity.	<b>£11.</b> 00	<b>£</b> 22.00	Tempranillo Petit Verdot, Mas Buscados, '14 Spain &6.00 A succulent, juicy red bursting with ripe blackberry & spice character.	0	<b>£11.</b> 50	<b>£</b> 22.00
Vale de Homem Louireiro, Quintas de Homem '16 Portugal Bright citrus colour, floral and fruity aromas. Fresh, elegent and balance	<b>£7.20</b> ed acidity	<b>£13.5</b> 0	<b>£</b> 27.00	Merlot, Los Espinos, Espinos Y Cardos, '15 Chile \$6.20 Made at the foot of the Andes. Soft, super juicy with ripe plummy fruit.	0	<b>£</b> 12.00	<b>£</b> 24.00
Petit Bernat, Blanco, Oller del Mas, '16 Spain Organic, intense & unique. Tropical fruit salad in a glass.	<b>£7.5</b> 0	<b>£13.</b> 75	<b>£</b> 27.50	Fateasca Neagra, Alamina, '15 Romania		<b>£12.50</b> a bean.	<b>£</b> 25.00
Picpoul de Pinet, Famille Morin, '16 France Fresh aromas of white flowers, acacia & hawthorn. Pale & Bright!	<b>£</b> 7.75	<b>£1</b> 4.75	<b>£</b> 29.00	Malbec, Santuario, '16 Argentina £7.00 Plum, blueberry & blackcurrant with plenty of complexity & a harmonious		<b>£14.00</b> sh.	<b>£</b> 27.00
Organic Chardonnay, Domaine St Irenee, '16 France Generous, juicy & complex. This could easily be mistaken for a white burge	<b>£7.75</b> undy.	<b>£1</b> 5.50	<b>£</b> 30.00	Pinot Noir, St Macarena, Espinos Cardos, '16 Chile \$8.00 Seriously cool Pinot with emphasis on delicious red fruit flavour, drink		<b>£15.50</b> by & enjoym	<b>£30.00</b> nent.
Sauvignon Blanc, Mayfly, '16 New Zeland  Pungent aromas of ginger & green apple, quenching accidity & varietal el	<b>£8.25</b> egance	<b>£</b> 16.00	<b>£31.</b> 00	Coteaux du Languedoc, Mas des Amours, '13 France £8.25  Medium-bodied with a generous glug of dark fruits. Silky tannins & livel		<b>£16.50</b> dity.	<b>£33.</b> 00
Pinot Grigio, Erst & Neue DOC, '16 Italy Well-defined fruit flavour, a mouth-filling texture & a satisfying, dry fi	<b>£8.50</b> nish.	<b>£1</b> 6.50	<b>£3</b> 2.00	Gamay, La Crotta di Vegneron, '15 Italy \$9.25  A dainty, but persistent floral & fruit forward wine. Violet & strawberry		<b>£18.00</b> sh.	<b>£3</b> 6.00
Chenin Blanc, Raats Family Wines, 16' South Africa £9.00 £17.00 £17.00 £17.00			<b>£33.</b> 00	Enira, Bessa Valley, 'll Bulgaria \$9.50  A big, robust Bulgarian red made in a very opulent Bordeaux style. Top T		<b>£</b> 19.00	<b>£38.</b> 00
Zaccagnini, Verdichio, Clasico Superiore DOC, Marche 15 Acacia & field flower aromas. Gentle, soft & intense with a long finish.	<b>£</b> 9.50	<b>£1</b> 8.00	<b>£35.</b> 00	Boekenhoutskloof, The Chocolate Block, '15 South Africa £11.5 One of South Africa's most sought after wine. Raspberries, chocolate orange.		<b>£23.50</b> vild herbs.	<b>£</b> 47.00
Domaine Jean Perrier et Fils, Abymes, 16 Savioe France White gold hue, green citrus fruits, almond with lovely minerality & oran	<b>£9.75</b> ge zest.	<b>£18.5</b> 0	<b>£36.</b> 00	Rioja Crianza, Bodegas Luis Cañas, '14 Spain Intense spice & oak on layers of velvety cherry fruit & a slight hint of	f liquo	orice.	<b>£3</b> 9.00
Mad, Dry Furmint, '15 Hungary  Tokaji, somewhere between Loire Chenin & Chablis in style, refreshing & crisp.			<b>£39.</b> 00	Lagrein Festival, Cantina Merano, '15 Italy  Aromatic & bright, crunchy red fruits palate, refreshing & dangerously drinkable.			<b>£</b> 43.00
Feudo Antico, Pecorino, Tullum, DOP, Abruzzo, 16' Italy Bouquet of fresh fruit, citrus & tropical nuances, white peach & a flowery eleganence.			<b>£47.</b> 00	Barbera d'Asti, Superiore, La Rochette, Tenuta Olim Bauda '14 Italy &54.00 Complex, subtle, deep aromas with well balanced notes of ripened fruit, plum, cocoa & spice			
Gavi di Gavi, DOCG, Tenuta Olim Bauda, 16 Piedmont Italy Only the highest quality Cortese grapes. Intensity & persistence with floral notes.			<b>£</b> 50.00	Chateauneuf-du-Pape, Saint Siffrein, '12 France &62.0 Medium bodied, with a mineral drive, spicy, fresh, herbal, peppery, red berry charm.			<b>£</b> 62.00
White Pinot Noir, Albourne Estate, '16 Sussex England Cherry Blossom & rose petal aromas. A hint of pink colour & citrusy acidity.			<b>£</b> 52.00	Ilatium Morini, Amarone della Valpolicella, DOCG, '12 Veneto &85. Intense & ample ripe black fruit, sour cherries, herby & earthy lovely & balanced.			<b>£</b> 85.00
Chablis, Domaine Pinson, '15 France  Exotic aromas of pineapple & lime. Notes of honey, flowers & hints of grapefruit.			<b>£</b> 54.00	Inglenook Edizione Pennino Zinfandel, '13 Rutherford, Napa Valley  Wine for 'connoiseurs' from Coppola's renowned Inglenook lands. Fresh & aromatic notes  Of red & black berries with sweet baking spices of vanilla, clove & cinnamon.			
Puligny-Montrachet, Paul Pernot, '14 Burgundy			<b>£</b> 80.00	of led & prack periles with sweet paking spices of valitita, Clove & Clinic	alioII.		

Dense Puligny with mixed nuts & herbal notes, hint of apricots in the finish.

## An After Dinner Drink Perhaps?

Fernet Branca or a Fernet Menthe £4.20

Amaro Montenegro, Frangelico (& Lime..?) Amaretto?

Somerset Royal English Apple Cider Brandy £4.50

Armagnac Baron de Sigognac VSOP, Grappa Nardini £5.50

Warm Sloe Gin & Juice £6 Sloe Gin from Ma Emma £6.00

Limoncello £4.00 Home Made Buddhacello £4.00

Our Friends Rum from Panama, Abuelo 5 & 12 £4.00/£5.20

## Scotch, Bourbon & Irish Whiskey

Ardberg, Lagavulin, Laphroaig

Ardbeg, Talisker all at £5 & Something..

Macallan Amber, Glendalough Double Barrel

Dalwhinnie, Johnnie Walker Black, Jameson

Woodford Reserve £5.2, Sazerac Rye £5.65

Buffalo Trace, Four Roses Single Barrel

Choya Sake £4.00

Cocktail Action, Something for Afters.

Espresso Martini £10.00 Jagerbomb £5.50

Cookies & Cream

**£**9.00

Scotch, Butterscotch Schnapps, Passion Fruit Syrup & Cream

Jam Jar

\$9.00

Pisco Alba, Grand Marnier, Apricot Jam, Apricot Brandy & Orange Bitters

Bubbles	125ml	Bottle							
Prosecco, Spumante Millesimato, Mabis '16 Italy	<b>£</b> 6.50	<b>£32.</b> 00							
Cava Brut Reserva, Bodegas Sumarroca '14 Spain									
Moscato d'Asti Frizzante, Tenuta Olim Bauda '16 Italy									
Crémant de Loire Blanc, Domaine des Baumard, France									
Grande Réserve, Premier Cru, Pierre Mignon, France									
Rosé 175ml	375ml	750ml							
House Rose, PARLOUR WINE - Do Ask! £4.50	<b>£</b> 9 <b>.5</b> 0	<b>£18.5</b> 0							
Changes every few weeks, please check what you're drinking									
Cinsault Rose, Pays d'Oc, '16 France £6.75	<b>£</b> 12.50	<b>£</b> 25.00							
With a faint blush of colour, red fruits & subtle spicy wood.									
La Mascaronne, Côtes de Provence, 16 France									
A pale blend of grenache & syrah purely organic									
Thirsty? La Mascaronne Magnums available ask your waiter!									

Dessert Wines Sweet & Sticky	375ml	Bottle		
Victorian Innocent Bystander Moscato, '16 Australia				
Coteaux du Layon, Domaine des Baumard, '14 France				
Chateau Violet Sauternes, '07 France		<b>£</b> 26.00		
Malvasia di Lipari, Mimmo Paone, 'll Sicily	500ml	<b>£</b> 46.00		

Somerset Pomona £4.50 Port £4.50 Pedro Ximenez £4.00