

DRINKS

SPARKLING	125ml	750ml
~ Nyetimber, Classic Cuvee, Sussex, England NV	11.00	65.00
~ Ca' di Alte, Spumante Extra Dry, Veneto, Italy NV	5.00	29.00
~ Pierre Moncult, Rose, Grand Cru, Champagne, France NV		90.00

WHITE	125ml	375ml	750ml
~ Les Vignes de L'Eglise, Vermentino, Languedoc, France 2017	4.25	11.50	23.00
~ Statua, Pinot Grigio, Veneto, Italy 2019			30.00
~ Sorrentino, Catalo, Vino Bianco, Italy 2019	8.00	24.00	48.00
~ Tupari, 'Boulder Rows' Sauvignon Blanc, Marlborough, New Zealand 2015			52.00
~ Saumur Blanc, Chenin Blanc, Val de Loire, France 2020			35.00
~ Nautilus, Dry White Wine, Kefalonia, Greece 2020			39.00
~ Oliver Coste, Rare Carignan Blanc, Pays d' Oc, France 2020			32.00
~ Gabrielskloof, Magdalena, Semillon, South Africa 2018	10.00	29.00	58.00
~ Mandrarossa, Fiano Ciaca Bianca, Italy 2018			30.00
~ Monte Del Fra, Cà Del Magro, Veneto, Italy 2018			42.00
~ La Croix Gratiot, 'Breachallune' Picpoul de Pinet, France 2019			45.00
~ Huber, Gruner Veltliner, Terrassen', Niederosterreich, Austria 2020	6.00	18.00	36.00
~ Tahbilk, 'Museum Release', Marsanne, Australia 2014			45.00
~ Tablas Creek Vineyard, Patelin de Tablas Blanc, Paso Robles, USA 2018			58.00
~ Dog Point, Chardonnay, Marlborough, New Zealand 2018	11.00	32.50	65.00

BLACK BOOK BY THE GLASS*	125ml
~ Pieropan, Soave Classico 'La Rocca', Veneto, Italy 2013	13.00
~ Trinity Hill, Gimblett Gravels, Chardonnay, Hawkes Bay, New Zealand 2016	12.00

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ROSÉ	125ml	375ml	750ml
~ Ponte Pietra, Pinot Grigio Rosato, Veneto, Italy 2016	4.00	12.50	25.00
~ Tupari, 'Pink Pukeko', Marlborough, New Zealand 2017			35.00
~ Domaine les Filles de Septembre, Cotes de Thongue, France 2020			40.00

RED	125ml	375ml	750ml
~ Frederic Magnien, Marsannay 'Coeur d'Argile', Burgundy, France 2017			65.00
~ Ata Rangī, Crimson Pinot Noir, Martinborough, New Zealand 2019			55.00
~ Herènesia Altés, Garnatxa Negra, Terre alta, Spain 2019			33.00
~ Casa Ferreirinha, 'Esteva', Tinto, Douro, Portugal 2019	5.00	15.00	30.00
~ Borgo Selene, Nero d'Avola, Sicily, Italy 2017	4.00	11.50	23.00
~ Wohlmuth, Zweigelt, Südsteiermark, Österreich-Austria 2018	6.00	17.50	35.00
~ Chateau Milhau-Lacugue, 'Cuvée Magali, Saint-Chinian 2015			41.00
~ Brezza, Nebbiolo, Langhe, Italy 2020			48.00
~ Fontodi, Filetta di Lamole, Chianti Classico, Tuscany, Italy 2019			65.00
~ Maal Wines, 'Biutiful', Malbec, Mendoza, Argentina 2019			48.00
~ Renegade Wine Company, Cabernet Sauvignon, Columbia Valley, USA 2019	6.50	19.50	39.00
~ Finca Nueva, Rioja, Gran Reserva, Spain 2005			75.00
~ Chateau Pavie Macquin, Saint Emilion, Grand Cru, Bordeaux, France 2003			120.00
~ Forest Hill Vineyard, 'Estate' Shiraz, Australia 2019	8.50	25.00	50.00
~ Domaine Saint Gayan, Gigondas, Rhône, France 2016			57.00

BLACK BOOK BY THE GLASS*	125ml
~ Domaine Clape, Cornas, Rhone, France 2014	25.00
~ Azienda Agricola Fontodi, Flaccianello, Tuscany Italy 2011	20.00

SWEET	75ml	Bottle
~ Domaine l'Ancienne Cure, 'Jour de Fruit', Monbazillac, France 2019 (375ml)	6.00	30.00
~ Fairview, 'La Beryl Blanc', Paarl, South Africa 2016 (500ml)	3.75	25.00
~ Valdespino, 'El Dandado', Pedro Ximenez, Jerez, Spain NV (750ml)	7.75	38.00
~ Contero, Brachetto d'Acqui, Piemonte, Italy 2019 (373ml)		30.00

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BRAYBROOKE BEER CO, LEICESTERSHIRE, UK

~ Keller Lager, 4.8%		(2/3, pint)	4.00/6.00
~ Mondo x Braybrooke, Ludicrous Speed, Schwarzbier, 4.6%		(2/3, pint)	4.00/6.00
~ Smoked Lager, 4.5%		(2/3, pint)	4.00/6.00
~ Session Lager, 3.8% (330ml btl)	5.50		~ Helles Lager, 4.5% (330ml btl) 5.50
~ Wildflower Lager, 4.8% (330ml btl)	6.00		~ Harvest Festbier, 5.6% (330ml btl) 6.00

COCKTAILS

~ Negroni (East London gin, Campari, Antica Formula Carpano)	10.00
~ White Negroni (East London gin, Quaglia Chinotto, Lillet Blanc)	10.00
~ Elderflower Bellini (prosecco, elderflower cordial)	7.50
~ Vodka or Gin Martini (Konik's Tail vodka or East London gin, Noilly Prat)	12.00
~ English 75 (East London gin, lemon juice, sugar syrup, Nyetimber)	12.50
~ Espresso Martini (Sapling vodka, coffee, Kahlua)	11.00
~ Rum Old Fashioned (Tidal rum) or Classic Old Fashioned (Makers Mark)	11.00

DIGESTIVS & LIQUEURS

	50ml
~ Cotswolds Single Malt Whisky, England	12.00
~ Talisker 10 years old, Single Malt Whisky, Scotland	14.00
~ Nikka From The Barrel, Double Mature Blended Whisky, Japan	16.00
~ Diplomatico Reserva Exluciva Rum, Venezuela	16.00
~ Tidal Rum, England	14.00
~ Baron de Sigognac, Bas Armagnac, 10 ans d'age, France	12.00
~ Martell, VSOP, Medallion Cognac, France	12.00
~ Berneroy VSOP Calvados, France	14.00
~ El Rayo Reposado Tequila, Mexico	14.00
~ Antica Formula Giuseppe B.Carpano, Vermouth, Italy	9.00
~ Roots Tentura Liquer, Greece	6.00
~ Amaro Montenegro, Italy	6.00

SOFTS

~ Jukes Cordialities, No1, No 6 or No 8 (served with still or sparkling water)	8.50
~ Elderflower fizz	4.00
~ Fresh Lemonade	3.00
~ Orange/Apple juice	3.00
~ Coca Cola/Diet Coca Cola	3.00

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