

APERITIF

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COCKTAILS

Strawberry Fizz – <i>alcohol free</i>	£5
Watermelon Lemonade – <i>alcohol free</i>	£5
Negroni – <i>Sipsmith gin, Campari, Punt e Mes</i>	£10
1960 Sazerac – <i>St Vincent 1960, Rye, bitters</i>	£15
Fleet's Way – <i>Gin, Cognac, Eau de vie</i>	£10
Roland's Cup – <i>Pisco, Campari, Cocchi Americano</i>	£10
Hatton Garden – <i>Vault Vermouth, Chartreuse, sloe Gin</i>	£10
Leftside – <i>Shortcross cask finished gin, bitters, grapefruit</i>	£10

SHERRY

El Maestro Sierra Fino – <i>fresh almonds & wild herb</i>	£7
El Maestro Sierra Amontillado – <i>walnut & tobacco</i>	£9

FIZZ

House fizz – Antech, Eugénie, Crémant de Limoux	£8 £46
Alice Beaufort, Demi-Sec, Prusly Sur Ource 2009	£60
House Champagne – Moët & Chandon Impérial	£12 £67
Hure Freres, L'invitation, Champagne	£86

BEER

Braybrooke – Keller Lager, Leicestershire	£5
Five Points – Pale Ale, Hackney	£5
Malt Coast – Amber Ale, Norfolk	£5
Urban Farmhouse – Table Sour, Bethnal Green	£5

CIDER

Hallets, Real Cider, Newbridge, Wales	£6
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WHITE

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Domaine Roux , Les Cotilles, Vin de France 2017 <i>Ripe peach, verbena & fresh pine</i>	£5 £18 £27
Pierre Luneau Papin , Folle Blanche, Pays Nantais 2017 <i>Crunchy sea herbs & fresh lemon</i>	£6 £20 £31
Bonhomme , Sauvignon Blanc, Touraine 2017 <i>Green pear & grapefruit peel with light spritz</i>	£42
Rafael Palacios , Louro, Godello, Galicia 2017 <i>Creamy honeydew & yellow apples</i>	£8 £31 £46
La Violette , Gewurtzraminer blend, Southern Australia 2017 <i>Perfumed quince, rose & melon</i>	£9 £33 £49

Catherine & Pierre Breton , La Dilettante, Vouvray 2017 <i>Chalk & honeysuckle with lime pith</i>	£58
Mother Rock , Kweperfontein, Swartland 2017 <i>Waxy lemons over hay & peach juice</i>	£63
Eleni et Edouard Vocoret , Le Bas de Chapelot, Chablis 2016 <i>Orange rinds & oyster shells. Electric energy!</i>	£12 £45 £67
Roucas Toumba , Les Premices, Vacqueyras 2016 <i>Rich, nutty, full & floral</i>	£68
Zarate , El Palomar Albariño, Rias Biexas 2017 <i>Passionfruit & sea salt in French oak</i>	£13 £49 £74

ORANGE

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Bodegas Vinessens , Tragolargo Blanco, Levant 2018 <i>Funky Moscatel with tangerine & chamomile</i>	£6 £22 £32
Domaine Bohn , 'L'Indigène', Alsace AC 2017 <i>Orange peel, red apple & beeswax</i>	£9 £35 £53

ROSÉ

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Domaine Lafage , Côte Rosé, Côtes Catalanes <i>Crunchy cranberry & strawberry flesh</i>	£5 £20 £30
Chateau Plaisance , Fronton, SW France 2018 <i>Red fruits, fresh acidity & dry finish</i>	£33

RED

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d'Estézargues , Terre de Mistral, Côtes du Rhône 2018 <i>Vibrant purple florals & fruit</i>	£5 £18 £27
Massamier la Mignarde , IGP Coteaux de Peyriac 2016 <i>Big, dark, purple brooding fruits</i>	£30
Marcel Lapierre , 'Raisins Gaulois', Morgon 2018 <i>Lip-smacking chilled Beaujolais – on tap</i>	£7 £25 £35
Strekov 1075 , 'Fred #2', Slovakia NV <i>Dark earth, brown pepper & bramble</i>	£8 £30 £46
Setriolo , Chianti Classico 2014 <i>Sour black cherry, clove & mocha with herbal notes</i>	£49
Clos 93 , 'L'Interrogant' Priorat 2016 <i>Peppery black fruits, milk chocolate & currant</i>	£51

Foxglove , Zinfandel, Paso Robles 2015 <i>Sweet fig & cherry fruits. California sunshine</i>	£9 £34 £51
Brothers Wine Co. , Pinot Noir, Adelaide Hills 2018 <i>Soft berry, sour cherry crunch & parma violets</i>	£9 £36 £54
Craven , Cabernet Sauvignon, Stellenbosch 2018 <i>Velvet cassis, cranberry sap & black olive</i>	£58
Pedro Urbina , Reserva Especial, Rioja 2001 <i>Rum & raisin. Red earth & tomato leaf</i>	£11 £41 £61
Domaine Charton , Mercurey, Burgundy 2015 <i>Delicate berry fruits, silk & perfume</i>	£64
Stefano Amerighi , Cortona, Tuscany 2014 <i>Blackcurrant juice & ferrous, black-rock soil</i>	£14 £52 £78

Please ask for 'The Single Bottle List' for a broader selection of bottles