

# THE MOORCOCK INN

## AT NORLAND MOOR

### Drinks

All of our beers and wines are available for retail  
to take-away with 20% discount

# Local Dry Gins

## Our recommendation

		25ml	25ml + tonic	50ml + tonic
Cooper King	<i>York</i>	£3.30	£4.60	£7.90

Super-smooth and rich from the addition of their own honey, with lemongrass and local lavender. 1 square metre of native English woodland is planted through their partnership with the Yorkshire Dales Millennium Trust, for each bottle of dry gin sold. Our absolute favourite!

		25ml	25ml + tonic	50ml + tonic
Mason's Peppered Pear	<i>Bedale</i>	£3.10	£4.40	£7.50
The Lakes Explorer Gin	<i>Setmurthy</i>	£3.30	£4.60	£7.90
Sir Robin of Locksley Gin	<i>Sheffield</i>	£3.10	£4.40	£7.50
Cuckoo Gin	<i>Lancashire</i>	£3.10	£4.40	£7.50

## Flavoured Local Gins

Mason's Lavender Gin	<i>Bedale</i>	£3.10	£4.40	£7.50
Slingsby Rhubarb	<i>Harrogate</i>	£3.10	£4.40	£7.50

## International Gins

		<i>Botanicals or key flavours</i>	25ml	25ml + tonic	50ml + tonic
Spirit of Hven Organic	<i>Sweden</i>	Oak aged, juniper, aniseed	£3.50	£4.80	£8.30
Fillier's Pine Blossom	<i>Belgium</i>	Pine Blossom!	£3.30	£4.60	£7.90

## Others

NnN'ean Botanical Spirit	<i>Scotland</i>	Single malt spirit, distilled with 10 botanicals. Mild whisky flavour with bags of herbs and citrus	£3.30	£4.60	£7.90
--------------------------	-----------------	---	-------	-------	-------

## Without Alcohol

Fever Tree Sicilian Lemonade	£1.30
Fever Tree Ginger Ale	£1.30
Lamb & Watt Original or Light Tonic	£1.30
Lamb & Watt Basil Tonic	£1.30
Fentimans Dandelion & Burdock	£2.40
Fentimans Rose Lemonade	£2.40
Fentimans Sparkling Raspberry	£2.40
Fentimans Seville Orange and Mandarin Jigger	£2.40
Seedlip 'Spice' (50ml)- served with tonic water	£4.90
Atopia 'Spiced Citrus' (50ml)- served with tonic water	£4.90
Lyre's 'Dry Vermouth' (50ml)- served with tonic water	£4.90
Lyre's 'Italian Orange' (50ml)- served with tonic water	£4.90
Xachoh 'Blend No. 7' (aged dark-spirit style- 50ml)	£3.70

## Alcohol Free Beers

Erdinger Weissbrau Alkoholfrei (Isotonic Beer. 500ml)	£3.00
Holly GoLightly Cider (500ml)	£4.00
Easy Times CBD IPA (IPA style with 8mg of CBD-330ml)	£4.80
Lowdown Lager (Lager Style with 8mg of CBD-330ml)	£4.80
Brooklyn Brewery 'Special Effects' (Dark Lager Style. 335ml)	£3.50
Mikkeller 'Weird Weather' (New England IPA. 330ml)	£4.80

## Juices from Yorkshire Orchards

Apple	£2.40
Apple & Blackcurrant	£2.40
Apple & Raspberry	£2.40
Apple & Elderflower	£2.40
Pear with Bramley	£2.40

# Bottled Cider

Pennine Gold Medium Cider	<i>Huddersfield</i>	6.2%	£4.80
Hogan's Wild Elderflower 500ml	<i>Malvern</i>	4%	£4.80
Hogan's French Revelation 500ml	<i>Malvern</i>	4.8%	£4.80
Thornborough Hand pressed Sparkling Cider 750ml	<i>Thornborough, Yorkshire</i>	6.5%	£12
2015 Eric Bordelet 'Poire Granit' Grand Cru 750ml	<i>Normandy, France</i>	4.5%	£28

# Local Beers

Plus, see our keg and cask selection at the bar

The Kernel 'Imperial Brown Stout'	<i>Imperial Stout</i>	9.1%	£7
-----------------------------------	-----------------------	------	----

# Belgian Beers

## Traditional Belgian Beers, by style

### *Tripel*

Westmalle Tripel	<i>330ml</i>	9.5%	£8
St. Bernardus Tripel	<i>330ml</i>	8%	£6

### *Pale/ Blonde/ Hoppy Ale*

Moinette Bio (Organic)	<i>330ml</i>	7.5%	£5.50
Orval	<i>330ml</i>	5.2%	£6
Van Eecke 'Poperinge's Hommelbier'	<i>250ml</i>	8%	£4
2017 De Ranke 'Hop Harvest'	<i>750ml</i>	5.5%	£16
De Ranke 'Vieille Provision'	<i>750ml</i>	7.5%	£18

*Flemish Red Ale/ FRA with fruit*

Rodenbach Grand Cru	330ml	6%	£4.50
2016 Rodenbach Vintage	375ml	7%	£12
Rodenbach Caractere Rouge	750ml	7%	£20
Rodenbach Alexander	750ml	5.6%	£22

*Belgian in Style*

Thornbridge 'Love Among the Ruins'	375ml	7%	£14
------------------------------------	-------	----	-----

*Gueuze, Lambic, Sour Ales*

NV De Ranke 'Cuvee de Ranke'	750ml	7%	£18
Oud Boon Gueuze 'Mariage Parfait'	375ml	6%	£8
Oud Beersel Bersalis Tripel	375ml	10.5%	£17
Oud Beersel Bersalis Kadet	375ml	5%	£14
Oud Beersel Green Walnut	750ml	6%	£30
Drie Fonteynen 'Armand & Gaston'	375ml	5%	£16
Drie Fonteynen 'Armand & Gaston'	750ml	5%	£28
Drie Fonteynein 'Armand & Gaston'	1500ml	5%	£59
Oude Gueuze Tilquin	750ml	7%	£26
Cantillon Lambic Bio	750ml	5.5%	£22

*Kriekenbier*

Hanssens Oude Kriek	375ml	6%	£10
Hanssens Schaarbeekse Kriek	750ml	6.5%	£26
Cantillon Kriek	750ml	5%	£30
Kriek de Ranke	750ml	7%	£18

*Other Fruit Beer*

Hanssens Lambic Experimental Raspberry	375ml	6%	£12
Cantillon 'Rose de Gambrinus'	375ml/750ml	5%	£16/£30
Tilquin 'Quetsche' (plum gueuze)	375ml/750ml	6.4%	£18/£34
Tilquin 'Mure' (blackberry gueuze)	750ml	6%	£34
De Brabandere 'Petrus- Aged Red'- (brown ale/pale ale blend, cherries)	375ml	8.5%	£8

*Dubbels or similar style*

Westvleteren 8 (purchased Aug 2016)	330ml	8%	£12
-------------------------------------	-------	----	-----

*Quadrupels/ Abbey beers or similar*

Westvleteren 12 (purchased Aug 2016)	330ml	10.2%	£14
St Bernardus Abt 12	330ml	10%	£7
De Ranke 'Back to Black'	750ml	9.5%	£18

*Trappist Beer- outside Belgium*

Tynt Meadow, UK	330ml	7.4%	£7
-----------------	-------	------	----

## Sake by the carafe

Forget the 'rocket fuel' stereotypes... Sake resembles beer in its production- in that it's a fermented grain, but is more akin to wine in the final product, with subtle, delicate characteristics. Each of the sake below are served in 150ml carafes, with traditional drinking vessels (ochoko). Ask us for more details about the styles on offer and what to drink, when!

Tsuji Honten Shuzo, Yamagata	<i>Junmai Nigori</i>	Seimaibuai: 65%	17%	£10
Tatenokawa Shuzo, Yamagata	<i>Junmai Daiginjo</i>	Seimaibuai: 50%	14%	£10
Hayashi Honten Shuzo, Gifu	<i>Junmai Yamahai</i>	Seimaibuai: 60%	15%	£10
Hayashi Honten Shuzo, Gifu	<i>Junmai Koshu (12-year old, oak aged)</i>	Seimaibuai: 70%	18%	£10
Konishi Shuzo 'Genroku Redux'	<i>Junmai</i>	Seimaibuai: 88%	17.8%	£14
Kodakara Shuzo, Yamagata	<i>Umeshu (plum infused sweet sake)</i>		10.5%	£12

# Wine List

## Wines by the Glass and Carafe

All wines listed are natural... Farming is organic or biodynamic in the vineyard and treated with minimal intervention from the vineyard to the winery. They are fermented with natural yeast, are unfiltered and unfined, and are bottled with little or no additional sulphur. They are all suitable for vegetarians and vegans and offer a range of styles, from the classic to the quirky. So have a browse and choose to drink in or out of your comfort zone with us! Please ask us for advice, and please ask for a taste of any of the wines by the glass!

### *Sparkling*

*125ml*

2016 Malibrán 'Credamora'

*Veneto, Italy*

Glera (prosecco)

£6.50

*Prosecco made in the traditional 'col fondo' method. Dry, cloudy and gently sparkling with a creamy texture and a slightly saline finish.*

*175ml*

### *White*

*Glass*

*Carafe*

2018 Gran Cerdo Blanco

*Rioja, Spain*

Viura (and 11 others!)

£5

£9

*Modern, fresh, fruity white Rioja- unoaked.*

2018 Winery of Good Hope

*Stellenbosch, SA*

Chenin Blanc

£5.50

£10

*Lots of pure, bright, citrus flavours and herbaceous notes.*

2018 Arndorfer

*Kamptal, Austria*

Gruner Veltliner

£7

£13

*Fresh, vibrant and slightly hazy, with a fuller mouthfeel and crisp acidity. Flavours of apple and citrus, with floral and mineral notes to finish.*

2017 Johannes Zillinger 'Numen'

*Weinviertal, Austria*

Sauvignon Blanc

£12

£23

*The dense, creamy texture of this wine carries flavours of candied tropical fruits, delicate herbaceous notes and juicy acidity with just a hint of spice.*

### *Orange and Pink*

2018 Paglione 'L'elettico'

*Puglia, Italy*

Bombino Bianco,  
Malvasia

£8.50

£16

*Flavours of stone fruit and citrus, with notes of baking herbs and spices, and elegant, subtle tannins.*

2018 Judith Beck 'Beck Pink'

*Burgenland, Austria*

Blaufrankisch, Zweigelt

£6

£11

*A crisp and crunchy rose, bursting with red fruits and citrus zest.*

<i>Red</i>			<i>175ml</i>	<i>Carafe</i>
2018 Domaine des Estezargues 'Terre de Mistral'	<i>Cotes du Rhone, France</i>	Grenache, Syrah	£5	£9
<i>Fuller-bodied, plump-fruited with subtle savoury notes</i>				
2018 Lapierre 'Raisins Gaulois'	<i>Beaujolais, France</i>	Gamay	£6	£11
<i>Organic, fresh, fruity Gamay. Everything Beaujolais is supposed to be!</i>				
2017 Wassmann 'Villany'	<i>Villany, Hungary</i>	Blauer Portugieser	£7.50	£14
<i>Fresh, ripe dark fruit flavours with firm tannins and a hint of liquorice spice.</i>				
2010 La Stoppa 'Macchiona'	<i>Emilia- Romagna, Italy</i>	Barbera, Bonarda	£11	£21
<i>Dark fruits, dried currants and cedar wood with a notable savoury character. Deliciously moreish and indulgent.</i>				



## Wines by the Bottle- £25 and Under

Wines carefully selected for excellent quality and value. The only way to do everyday drinking!

### *Sparkling*

NV Roc' Ambulle Dark pink, sweet berry flavours.	<i>Fronton, France</i>	Negrette	£25
NV Malibran Sottoriva Col Fondo Prosecco (cloudy pet nat)	<i>Veneto, Italy</i>	Glera	£25

### *White*

2018 Gran Cerdo Blanco	<i>Rioja, Spain</i>	Viura (and 11 others!)	£19
2018 Winery of Good Hope	<i>Stellenbosch, SA</i>	Chenin Blanc	£22
2018 Sepp Moser	<i>Kremstal, Austria</i>	Gruner Veltliner	£22
2018 Szolo 'Tempo'	<i>Tokaji, Hungary</i>	Furmint	£25

### *Rose*

2018 Judith Beck 'Beck Pink'	<i>Burgenland, Austria</i>	Zweigelt, Blaufrankisch	£25
------------------------------	----------------------------	-------------------------	-----

### *Red*

2018 d'Estezargues 'Terre de Mistral'	<i>Cotes Du Rhone, France</i>	Grenache, Syrah	£22
2017 Peacock Ridge	<i>Stellenbosch, SA</i>	Merlot, Cab Sauv	£22
2017 Alfredo Maestro 'Vina Almate'	<i>Castilla y Leon, Spain</i>	Tempranillo	£25
2018 Ciello	<i>Sicily, Italy</i>	Nero d'Avola	£19

## *Sparkling Wine and Champagne*

2016 Malibrán 'Credamora'	<i>Veneto, Italy</i>	Glera (Prosecco)	£29
NV Cacina Zerbetta 'Shan Pan'	<i>Piemonte, Italy</i>	Sauvignon Blanc	£39
2018 Frantz Saumon 'La Cave Se Rebiffe'	<i>Loire, France</i>	Gamay, Cot, Grolleau	£37
2013 La Grapperie 'La Bueilloise'	<i>Loire, France</i>	Chenin Blanc, Pineau d'Aunis	£47
NV Marie Courtin 'Resonance'	<i>Cotes des Bar, Champagne</i>	Pinot Noir	£60
2014 Marie Courtin 'Efflorescence'	<i>Cotes des Bar, Champagne</i>	Pinot Noir	£70
NV Jean Paul 'Deville Brut'	<i>Champagne, France</i>	Pinot Noir, Chardonnay	£49

## *White*

### *Fresh, mineral or citrus*

2018 Testalonga 'Keep on Punching'	<i>Swartland, SA</i>	Chenin Blanc	£29
2017 Bencze Birtok	<i>Badacsony, Hungary</i>	Riesling	£40
2017 Dom. Delecheneau 'Trinq'ames'	<i>Touraine, Loire</i>	Sauvignon Blanc	£31
2017 Dom. De Bellevue Muscadet Sevre et Maine	<i>Muscadet, Loire</i>	Melon de Bourgogne	£30
2018 Aphros	<i>Vinho Verde, Portugal</i>	Loureiro	£28
2018 Dom. St. Nicolas 'Le Clous'	<i>Fiefs Vendéens, Loire, France</i>	Chenin, Chardonnay, Melon	£39
2018 Domaine De Courbissac 'Les Traverses'	<i>Languedoc, France</i>	Listan, Terret Gris	£29
2014 Dom. St. Nicolas 'Le Haut De Clous'	<i>Fiefs Vendéens, Loire, France</i>	Chenin Blanc	£55

### *Softer, more floral, or more rounded*

2016 Dom. De Bellevue 'PG&SG'	<i>Muscadet, Loire</i>	Pinot Gr/Sauvignon Gris	£27
2018 Arndorfer	<i>Kamptal, Austria</i>	Gruner Veltliner	£32
2015 Balazu de Vaussieres 'Cuvee Libre'	<i>Tavel, Rhone</i>	Grenache B, Clairette, Rousanne, etc	£33
2018 La Distesa 'Terre Silvate'	<i>Marche, Italy</i>	Verdicchio	£39
2018 Mendall 'Terme de Laureano 2'	<i>Catalunya, Spain</i>	Macabeo	£46
2017 Johannes Zillinger 'Numen'	<i>Weinviertel, Austria</i>	Sauvignon Blanc	£53

*Mineral, savoury character,  
herbaceous*

2016 Cinque Campi 'Bora Lunga'	<i>Emilia-Romagna, Italy</i>	Spergola, Muscat	£36
2015 Jason Ligas	<i>Pella, Greece</i>	Roditis	£38
2015 Si Vintners 'White'	<i>Margaret River, WA</i>	Semillon, Chardonnay	£39
2012 Barraco 'Catarratto'	<i>Marsala, Sicily</i>	Catarratto	£55

*Residual Sugar*

2014 Pierre Frick 'Steiner'	<i>Steinert, Alsace</i>	Gewurztraminer	£44
-----------------------------	-------------------------	----------------	-----

*Richness, fuller-bodied, textured*

2017 Dom. Chevassu 'Sous Voile'	<i>Jura, France</i>	Chardonnay	£34
2017 Les Dolomies 'La Chauv'	<i>Jura, France</i>	Chardonnay	£47
2016 Jean-Pierre Robinot 'Charme'	<i>Jasnieres, Loire</i>	Chenin Blanc	£53
2017 Rene Moss 'Vin de France Blanc'	<i>Loire, France</i>	Chenin Blanc	£46
2014 Pierre Boyat 'Les Rennes'	<i>Mâcon, Beaujolais</i>	Chardonnay	£42
2015 Maso Furlì	<i>Trentino, Italy</i>	Chardonnay	£48
2016 Dom. De Veilloux	<i>Cour-Cheverny, Loire</i>	Romorantin	£48
2015 Dom. De Bellevue 'La Justice'	<i>Muscadet, France</i>	Chardonnay	£49
2016 Danjou-Bannesy 'Coste'	<i>Cotes Catalanes, Fr</i>	Macabeo, Grenache Blanc	£49
2018 Gregory Guillaume 'Lou Coulego'	<i>Ardeche, France</i>	Chardonnay	£39
2016 Domaine de L'Octavin 'Pamina'	<i>Jura, France</i>	Chardonnay	£62
2015 I Custodi 'Ante Etna'	<i>Etna, Sicily</i>	Carricante, Grecanico	£46

*White Burgundy*

A few of our favourite natural White Burgundies- where pure fruit and minerality shines without excessive sulphur or oak.

2017 Domaine Thibert	<i>Macon-Fuisse</i>	Chardonnay	£39
2017 Dom. Sauveterre 'Bouchat'	<i>Macon</i>	Chardonnay	£46
2015 Giboulot 'Combe d'Eve'	<i>Cote de Beaune</i>	Chardonnay	£68
2016 Dom. De Chassorney 'Combe Bazin'	<i>St. Romain</i>	Chardonnay	£58
2017 Chateau de Beru 'Montserre'	<i>Chablis</i>	Chardonnay	£59
2017 Vini Viti Vinci 'Bourgogne Aligote'	<i>Yonne</i>	Aligote	£39
2017 Thomas Pico 'Vent d'Ange'	<i>Chablis</i>	Chardonnay	£52
2015 Fanny Sabre Bourgogne	<i>Cote De Beaune</i>	Chardonnay	£53

Touch of skin contact, floral, aromatic

2017 Staffelter Hof 'Little Bastard'	<i>Mosel, Germany</i>	Riesling, Sauvignon Blanc, Muller-Thurgau	£32
2015 Atelier Kramar 'Bohem'	<i>Brda, Slovenia</i>	Tocai Friulano and more	£40
2018 Arianna Occhipinti 'SP68 Bianco'	<i>Sicily, Italy</i>	Muscat, Albanella	£45

### *Orange Wines*

2017 Domaine de Courbissac 'L'Orange'	<i>Languedoc, France</i>	Marsanne, Muscat	£39
2017 Barraco Oscuro 'Zibibbo'	<i>Marsala, Sicily</i>	Zibibbo	£44
2018 Paglione 'L'Eclettico'	<i>Puglia, Italy</i>	Bombino, Malvasia	£37
2018 Podere Santa Maria 'Toscana Ansonica'	<i>Montalcino, Italy</i>	Ansonica	£37
2018 Staffelter Hof 'It's Mueller Time!'	<i>Mosel, Germany</i>	Muller-Thurgau	£40
2011 Radikon 'Oslavje' (500ml)	<i>Friuli, Italy</i>	Pinot Gris, Sauv B, Chardonnay	£52
2018 SETE 'Sabbia'	<i>Lazio, Italy</i>	Malvasia, Ottonese	£45
2017 Testalonga El Bandito 'Sweet Cheeks'	<i>Swartland, SA</i>	Muscat	£53
2017 Slobodne 'Oranzista'	<i>Hlohovec, Slovakia</i>	Pinot Gris	£42
2015 Gabrio Bini (19 months skin contact)	<i>Pantelleria, Sicily</i>	Zibibbo	£78
2018 Gabrio Bini 'Serragghia Bianco'	<i>Pantelleria, Sicily</i>	Zibibbo	£75

### *Rose Wines*

Absolutely not just for summer... Some serious wines that are great for food!

2018 Podere Santa Maria 'Toscana Rosato'	<i>Montalcino, Italy</i>	Sangiovese	£35
2018 Yetti & The Kokonut 'B'rose'	<i>Barossa, SA</i>	Gewurtztraminer, Cab Sauv, Grenache	£36
2018 Anders Frederik Steen 'Searching For The Space Monkey'	<i>Ardeche, France</i>	Grenache Blanc & Noir, Chardonnay, Syrah et al.	£44
2017 Slobodne 'Rebela Rosa'	<i>Hlohovec, Slovakia</i>	Blaufrankisch	£36
2017 Lamoiresca 'Rosato'	<i>Etna, Sicily</i>	Frappatto, Nero d'Avola	£38
2017 Vino di Anna 'Palmento'	<i>Etna, Sicily</i>	Nerello Mascalese	£42
2016 Gut Oggau 'Winifred'	<i>Burgenland, Austria</i>	Blaufrankisch, Zweigelt	£43
2018 Jason Ligas 'Le Rose'	<i>Pella, Greece</i>	Xinomavro	£45
2017 Ad Vinum 'Les Sabots'	<i>Cotes du Rhone</i>	Sauv Blanc, Caladoc	£35
2017 Ad Vinum 'Marroca'	<i>Cotes du Rhone</i>	Roussanne, Cinsault	£52

## Red Wines

*Fresher, lighter, lots of fruit*

2017 Vino di Anna 'Palmento'	<i>Etna, Sicily</i>	Nerello Mascalese	£42
2016 Fanny Sabre 'Cuvee Anatole'	<i>Burgundy, France</i>	Pinot Noir	£44
2017 Frederic Cossard 'Bedeau'	<i>Saint-Romain, Burgundy, France</i>	Pinot Noir	£55
2018 Bott Frigyes	<i>Garam Valley, Slovakia</i>	Pinot Noir	£43
2018 Bencze Birtok	<i>Badacsony, Hungary</i>	Pinot Noir	£41
2018 Guttarolo 'Miro'	<i>Puglia, Italy</i>	Primitivo	£41
2016 Guttarolo 'Amphora Primitivo'	<i>Puglia, Italy</i>	Primitivo	£46
2018 Terre de l'Elu 'Maupitis'	<i>Anjou, Loire</i>	Cabernet Franc, Gamay	£39
2017 Domaine De L'Octavin 'Corvees de Trou Trou'	<i>Arbois, Jura, France</i>	Trousseau	£57
2018 Les Foulards Rouges 'La Soif du Mal'	<i>Roussillon, France</i>	Grenache, Syrah	£41
2018 Lamoiresca 'Nerocapitano'	<i>Sicily, Italy</i>	Frappato	£41
2016 Strekov 1075 'Frankova'	<i>Szeremseg, Slovakia</i>	Blaufrankisch	£51
2017 Joiseph 'BFF'	<i>Burgenland, Austria</i>	Blaufrankisch	£47
2018 Maupertuis 'La Guillaume'	<i>Auvergne, France</i>	Gamay	£38
2017 Johannes Zillinger 'Velue'	<i>Weinviertel, Austria</i>	Zweigelt	£39
2018 Dom. Sauveterre 'Noir de Creuse Noire'	<i>Macon, Burgundy, France</i>	Gamay	£52
2018 Gabrio Bini 'Serragghia Fanino'	<i>Pantelleria, Sicily</i>	Pignatello, Catarratto	£75

## Beaujolais

A selection of our favourite expressions of the Gamay grape from the Beaujolais area

2018 Lapierre 'Raisins Gaulois'		Gamay	£26
2018 Chateau Cambon		Gamay	£30
2017 Marcel Lapierre 'Morgon'	<i>Morgon</i>	Gamay	£44
2018 L'Epicurieux 'Chacha'	<i>Regnie</i>	Gamay	£46
2018 Julie Balagny 'B...j.l.s'	<i>Fleurie</i>	Gamay	£46
2017 Lapalu 'Croix des Rameaux'	<i>Brouilly</i>	Gamay	£50

*Medium-bodied, herbaceous or savoury character*

2017 Wassman 'Villany'	<i>Villany, Hungary</i>	Blauer Portugieser	£32
2018 Rie et Hirofumi Shoji 'Pedres Blanques'	<i>Roussillon, France</i>	Grenache Noir	£55
2015 Fabbrica di San Martino 'Arcipressi Rosso'	<i>Tuscany, Italy</i>	Aleatica, Colorino, Malvasia Nera et. al	£39
2017 Oszkar Maurer 'Maurer Cuvee'	<i>Szeremseg, Serbia</i>	Cab Sauv, Blaufrankisch, Kadarka	£37
2016 Gregory Guillaume 'Mystere'	<i>Ardeche, France</i>	Syrah	£41
2017 Noella Morantin 'Cot a Cot'	<i>Loire, France</i>	Malbec	£43
2016 Ar Pe. Pe. 'Rosso di Valtellina'	<i>Valtellina, Italy</i>	Nebbiolo	£43
2014 Henri Milan 'Le Vallon'	<i>Provence, France</i>	Grenache, Syrah, Mourvedre	£45
2017 Dom. Bellevue 'Ephemere'	<i>Muscadet, Loire</i>	Cabernet Franc	£40
2014 Leon Barral Tradition	<i>Faugeres, France</i>	Carignan, Grenache, Syrah	£46
2014 Cyril Fhal 'Clos du Rouge Gorge'	<i>Cotes-Catalanes, France</i>	Carignan, Grenache	£51
2014 Dom. De Villeneuve	<i>Chateauneuf du Pape</i>	Grenache, Mourv, et. al	£63

*Fuller-bodied or structured*

*Bordeaux, or Bordeaux-style blends*

2016 Chateau Le Puy 'Duc de Nauves'	<i>Cotes de Bordeaux</i>	Merlot, Cab Fr, Cab S	£37
2016 Si Vintners 'The Red'	<i>Margaret River, WA</i>	Cab Sauv, Merlot, PV	£38
2012 Chateau Le Puy	<i>St. Emilion</i>	85% Merlot	£84

*Sunny, big-reds*

2017 Alfredo Maestro 'El Marciano'	<i>Castilla y Leon</i>	Grenache	£39
2015 Cantina Giardino 'Le Fole'	<i>Campania, Italy</i>	Aglianico	£42
2009 Cantina Giardino 'Nude'	<i>Campania, Italy</i>	Aglianico	£58
2005 Cosse Maisonneuve 'Le Sid'	<i>Cahors, France</i>	Malbec	£62
2015 Le Vrille et Le Papillon 'Celle d'en Face'	<i>Ardeche, France</i>	Merlot	£37
2005 Domaine Milan 'Clos Milan'	<i>Provence, France</i>	Grenache, Syrah, Mourvedre, Cab Sauv	£72
2011 Paolo Bea 'Pagliaro'	<i>Umbria, Italy</i>	Sagrantino	£85

## Dessert Wines

2015 Cascina Zerbetta 'Safran'	<i>Piedmont</i>	Sauvignon Blanc	£34
2017 Alfredo Maestro La Cosa 'The Thing' 375ml	<i>Castilla y Leon, Spain</i>	Moscatel	£36
2017 Szolo 'Dolce'	<i>Tokaji, Hungary</i>	Furmint, Harslevelu	£40
Podere Pradarolo 'Frinire di Cicale'	<i>Emilia-Romagna, Italy</i>	Malvasia di Candia	£42

## Port, Sherry and Others

Niepoort 'White Rabbit' White Port	£3.90
Niepoort 'Drink Me' Ruby Port	£3.60
Niepoort 'Drink Me' Tawny	£3.60
Hedereros de Argueso 'Las Medallas' Manzanilla Sherry	£3.60
Vito Curatolo Marsala Superiore Dolce	£3.60

## Amaro/Vermouth/Liqueurs 50ml

Argala Artigianale Amaro Alpino	<i>Piemonte, Italy</i>	£6
Chinati Vergano Vermouth	<i>Piemonte, Italy</i>	£4.50
Sacred Organic Spiced Vermouth	<i>London</i>	£4.20