

SPARKLING

LANGUEDOC

PIQUEPOUL FRISANT 6.50 / 36.00
Piquepoul & Chardonnay blend. Apple, pear & floral notes. A very 'fine' fizz

LALAURIE BRUT VINS MOUSSEUX DE QUALITE 42.50
100% Sauvignon Blanc. Fresh tones of grapefruit, painted by the playful light bubbles

LOIRE

DOMAINE DU HAUT BOURG PLAISANCE 7.00 / 40.00
Grolleau Gris. Citrus fruits, lychee & apricot. Minimum 9 months on the lees

CHAMPAGNE

ROEDERER BRUT NV 10.50 / 62.50
Overt nuttiness, with buttery, yeasty notes

ROEDERER BRUT CARTE BLANCHE DEMI-SEC 62.50
Honey, ripe sweet caramelised apples & almonds characterised by a higher level of residual sugar

ROEDERER BRUT ROSE, 2011 95.00
Aged in the cellar for a minimum of 4 years, bouquet of tart wild bilberry, raspberry, pink grapefruit

ROEDERER ZERO DOSAGE BRUT NATURE, 2009 135.00
Collaborating with French designer Philippe Starck. Grapes are grown in the Côteaux de Cumières

ROEDERER CRISTAL, 2009 295.00
An aspirational Champagne, this is Louis Roederer's flagship cuvée. Cristal is rich and indulgent

VIN BLANC

PAYS D'OC

LES VIGNES D'OC, 2016 Gold medal winning wine at Lyon 2017. Fresh & clean with grassy touches on the finish	3.25 / 6.25 / 12.00 / 18.00
LES CEPAGES OUBLIES, 2015 Marsanne/Roussanne. Fantastic palate weight with apricot and a savoury, saline character	4.50 / 8.50 / 15.50 / 23.00
PICPOUL DE PINET, 2016 Lime zest, floral & honey. Well matched with seafood	5.00 / 9.50 / 18.00 / 26.00
VIOGNIER DES ACANTHES, 2016 Full bodied & viscous. Vanilla, lilac, peach & apricot	4.75 / 9.00 / 17.50 / 26.00

ALSACE

DOMAINE BRUNO SORG VIEILLE VIGNE, 2016 Sylvaner grape. More neutral when compared to Gewürztraminer or Riesling. Dry, natural, balanced	36.00
RIESLING D'ALSACE, PRINCE ABBÉS SCHLUMBERGER, 2013 Citrus, lime, spices & ginger. Benefits from time to breathe	45.00
ROLLY GASSMAN GEWURZTRAMINER, 2012 Lychee, rose petals & violets. Full bodied with a smooth texture	51.00
SCHLUMBERGER GRAND CRU KITTERLÉ, PINOT GRIS 2008 Vegetable notes on the nose, with dried apricots & currants. Honey, sap & fudge. Off-dry	65.00

BERGERAC

CHÂTEAU TOURS DES GENDRES CUVÉE DES CONTI, 2015 Sauvignon, Semillon & Muscadelle. Waxy peaches, cashews, ginger, cumin & white pepper. Organic	36.00
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BURGUNDY

CAVE BESSON SAINT VÉLAN, 2016 Chardonnay from the Maconnais subregion. Fermentation in steel & oak. Complex with minerality	38.00
L'ÉGLANTIÈRE PETIT CHABLIS, 2016 Crisp, racy, bound together by minerality. Vibrant acidity, clean dry finish	42.00
PHILIPPE COLIN, CHASSAGNE MONTRACHET, 2014 Oak-aged Chardonnay, fleshy melon flavours	75.00

VIN BLANC

CEVENNES

MAS BRES STELLA, 2015 32.00
Pinot Gris, Riesling & Rolle (aka Vermentino) combine to deliver a delightful wine with gentle aromatics

CORSICA

CLOS CULOMBU VERMENTINO, 2014 44.00
Bright, green, herbaceous, olives

GASCONY

DOMAINE DE MENARD CUVÉE MARINE, 2016 25.00
Columbard, Sauvignon, Gros Manseng. Steely & zesty with a candied sweetness

LOIRE

DOMAINE DU HAUT BOURG, 2016 4.50 / 8.75 / 17.00 / 25.00
Sauvignon Blanc. Floral with elderflower & citrus. Crisp

CHER ET TENDRE, VOUVRAY, 2016 32.00
Off-dry Chenin Blanc, green apple, minerality & ripe fruits

LES DABINIERES MUSCADET-SEVRE ET MAINE, 2016 35.00
Yeast & butter on the nose, mineral notes & salty nuances. Biodynamic

LES CELLIERS SAINT-ROMBLE SANCERRE, 2016 47.00
Full Bodied, lovely acidity. Gooseberry & flinty notes

PASCAL JOLIVET POUILLY-FUMÉ, 2016 49.00
Aromas of citrus, apple & flint. Driving acidity, elegance & finesse

LANGUEDOC

DOMAINE DAURION, LE LONG DU PARC, 2013 44.00
Grenache Blanc & Roussanne. Orange flowers, lemon peel, beeswax and peaches

CHATEAU GUILHEM GRAND VIN, 2015 52.50
Chardonnay unleashes round and full textures, while Sauvignon Blanc adds a mineral tang

VIN ROUGE

PAYS D'OC

LES VIGNES D'OC, 2016 Grenache/Merlot. Soft, fruity & well-rounded	3.25 / 6.25 / 12.00 / 18.00
MERLOT DES ACANTHES, 2016 Deep red cherry, pepper & spice	4.75 / 9.00 / 17.50 / 26.00
MOULIN DE GASSAC, 2016 Grenache, Syrah & Mourvedre. Sweet spice & ripe, southern fruits, deep & dark finish	3.95 / 7.75 / 14.95 / 21.50
VILLA ST CROIX, 2016 Pinot Noir. Soft red fruits, light body. Silky texture	4.75 / 9.00 / 17.50 / 26.00

COTES DU RHONE

LA GERBAUDE, 2015 Cherry, blackberry & strawberry, deep colour, velvety mouthfeel. Be careful of sediment	30.00
LES HAUTS D'ACANTALYS LIRAC, 2013 Full bodied, rich & dark fruits. Lengthy finish	32.00
LA BRUNOTE, DOMAINE ALARY, CAIRANNE, 2012 Deep purple, intense & complex nose, chocolate & liquorice, soft & suave, full bodied	44.00
CUVÉE DU PAPY, ST. JOSEPH, 2013 100% Syrah. Blackcurrant, violet, nutmeg & pepper. Intense aromas	64.00
DOMAINE LA BOUTINIÈRE, CHÂTEAUNEUF-DU-PAPE, 2014 Bright red fruits, Kirsch, medium bodied	68.00

BEAUJOLAIS

'CUVÉE DES GRANDS EPARCIEUX' DOMAINE CHASSELAY, 2016 Gamay. Light summer body. Intense red berry, full mouth feel, lasting flavours. Biodynamic	35.00
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BORDEAUX

CHÂTEAU CROIX DE RAMBEAU, ST. ÉMILION, 2012 Mid-weight rounded wine. Cherry & new oak flavours	50.00
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VIN ROUGE

BURGUNDY

CHOREY LES BEAUNE, LES BON ORES, 2015 51.00
Light red, good tears. notes of cherry and currant on the nose

CAHORS

CHÂTEAU PINERAIE, 2015 33.50
Majority Malbec. Blackberry & plums with lots of spice. Smooth & sumptuous.
20% new oak barrels gives sweet vanilla character

LOIRE

DOMAINE DU HAUT BOURG, 2015 26.00
Cabernet Sauvignon & Cabernet Franc. Perfume of violets, medium body,
blackberry leaf around the edges

CHINON, DOMAINE DE LA SEMELLERIE 2015 35.00
Cabernet Franc. Light & fruity, juicy acidity, good for summer

LANGUEDOC

FAUGERES DOMAINE DU MÉTÉORE, 2014 34.00
Grenache/Syrah/Mouvedre/Carignan. Medium bodied, cassis & red cherry, slight smoke

CHATEAU DE DURFORT, CORBIERES 2013 36.00
Syrah & grenache combine for a tannic richness, full bodied wine. Grilled spices and violets on the nose

CHATEAU GUILHEM GRAND VIN, 2014 52.50
Deep purple. Intensity of flavour. Dark red fruits and a hint of leather on the nose. Bio/Organic

CHATEAU GUILHEM 'CLOS DU BLASON', 2014 85.00
3 stars from Le Guide Hachette Des Vins. Hand harvested and only produced in small quantities.
Bio/Organic

VIN ROSE

PAYS D'OC

LES VIGNES D'OC, 2016

3.25 / 6.25 / 12.00 / 18.00

Deliciously light, crisp and clean, with aromas of sweet red fruits and roses

LOIRE

DOMAINE DU HAUT BOURG, 2016

25.00

100% Grolleau Noir. Gooseberries, little red fruits. Fresh

JEAN-JACQUES BARDIN SANCERRE, 2015

39.50

Pinot Noir. Fresh Bouquet, silky smooth. Exquisite

DESSERT

MONBAZILLAC

DOMAINE GRANGE NEUVE, 2011

4.50 / 35.00

Semillon grapes, with a little Muscadelle and Sauvignon Blanc

BANYULS

DOMAINE DE LA RECTORIE, 2015

6.50 / 60.00

Pinot Noir. Fresh Bouquet, silky smooth. Exquisite

COTES DE GASCOGNE

DOMAINE LA HITAIRE JARDIN D'HIVER, 2011

4.00 / 35.00

Gros Manseng / Petit Manseng. Fully ripe apricot, a few fine woody notes which sustain the fruit very well.

COGNAC

FRANCOIS VOYER PINEAU DES CHARENTES BLANC

5.00 / 50.00

1/3 Cognac 2/3's Ugni Blanc grape juice. Sweet with aromas of fresh fruit & honey

FRANCOIS VOYER PINEAU DES CHARENTES ROSE

5.00 / 50.00

1/3 Cognac 2/3's Merlot grape juice. Round and Fruity, hints of cherry & red fruit

SPIRITS

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BEEFEATER (HOUSE)	3.30
BRISTOL DRY GIN (UK)	3.80
BRISTOL DOCKER'S STRENGTH (UK)	4.30
G'VINE FLOURAISON (FRANCE)	4.75

VODKA

FINLANDIA (HOUSE)	3.50
BRISTOL VODKA (UK)	3.80
CHASE (UK)	4.50
CIROC (FRANCE)	4.50

WHISKY

MONKEY SHOULDER (BLEND)	4.00
LAPHROAIG (ISLAY)	5.50
GLENLIVET RESERVE (SPEYSIDE)	4.50
GLENFIDDICH 15YR (SPEYSIDE)	6.00
GLENFIDDICH 21YR (SPEYSIDE)	18.00
MICHEL COUVREUR (BURGUNDY)	7.50
HUDSON BABY BOURBON (NEW YORK)	6.50

RUM

BRUGAL (HOUSE)	3.50
TROIS RIVIERES (MARTINIQUE)	4.00
APPLETON V/X (JAMAICA)	3.50
GOSLINGS (BERMUDA)	3.50

BRANDY

CHATEAU DE BREUIL (CALVADOS)	4.00
CHATEAU DE BREUIL XO (CALVADOS)	10.50
CIDER BRANDY 15YR (SOMERSET)	6.50
BARON DE SIGOGNAC 10YR (ARMAGNAC)	5.00
BARON DE SIGOGNAC 20YR (ARMAGNAC)	9.00
CHATEAU DE LAUBADE XO (ARMAGNAC)	8.50
LEYRAT VSOP (COGNAC)	6.50
MAXIME TRIJOL VS (COGNAC)	4.50
MAXIME TRIJOL XO (COGNAC)	13.50
HINE RARE VSOP (COGNAC)	5.50
HENNESSEY XO (COGNAC)	15.00
RAGNAUD SABOURIN VSOP (COGNAC)	6.00
MARTELL XO (COGNAC)	17.50
EAU DE VIE PLUM (COTSWOLDS)	8.00
EAU DE VIE PEAR (COTSWOLDS)	8.00
EAU DE VIE APPLE (COTSWOLDS)	9.00
CARTRON MARC DE BOURGOGNE 8YR (BURGUNDY)	4.50

VERMOUTH, PASTIS & ANISE

DOLIN DRY, BLANC OR ROUGE (FRANCE)	3.50
LA QUINTINYE DRY, BLANC OR ROUGE (FRANCE)	5.50
DOLIN GENEPI (FRANCE)	4.00
LILLET BLANC OR ROUGE (FRANCE)	4.00
CHARTREUSE YELLOW (FRANCE)	4.00
CHARTREUSE GREEN (FRANCE)	5.00
TARQUIN'S PASTIS (CORNWALL)	4.50
PASTIS DU LIQUORISTE (FRANCE)	4.00
LA FEE PARISIAN ABSINTHE (FRANCE)	5.50
LA FEE BOHEMIAN ABSINTHE (FRANCE)	5.50
PSYCHOPOMP ABSINTHE (BRISTOL)	7.50

BIERE ET CIDRE

BAVO (DEMI / PINTE) 4.2% pale, golden lager - brewed with french summer barley, magnum and hallertau hops	2.50/4.95
TROUBADOUR IPA (DEMI / PINTE) 5.9% Cloudy orange, white head. Aroma orange, orange zest, hops. Bitter taste, medium light body	2.95/5.75
BELLEROSE (33cl) Distinctive aromas of citrus & litchi with a hoppy but refreshing aftertaste	4.95
BRETON CIDRE (33cl) A full-flavoured cider nurtured under the warm Brittany skies. Made from fully ripened Breton varieties	4.25
DEUS – BRUT DES FLANDRES (75CL) First brewed at Bosteels, transferred to the Champagne region of France where it is treated much like a champagne with the bottles inverted and the yeast expunged and bottle recorked	30.00
BIERE DU JOUR (PLEASE ASK YOUR SERVER)	

Sans Alcool

ORANGE JUICE	2.50
CLOUDY APPLE	2.50
VIRGIN MARY	3.00
ELDERFLOWER PRESSE	2.75
GINGER BEER	3.25

BOISSONS CHAUDE

SINGLE ESPRESSO	1.90
DOUBLE ESPRESSO	2.25
AMERICANO	2.25
CAFÉ TIERE (SERVES 4)	8.00
LATTE	2.50
CAPPUCINO	2.50
FLAT WHITE	2.50
MOCHA	2.50
LIQUEUR COFFEE	5.50
HOT CHOCOLATE	2.50
ENGLISH BREAKFAST TEA	2.20
PEPPERMINT TEA	2.20
GREEN TEA	2.20
CHAMOMILE	2.20
EARL GREY	2.20
SEASONAL BLEND (PLEASE ASK YOUR SERVER)	2.20