



Wine List

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Wine List by James Banks

With thanks to Graham Coverdale from House of Townend Wine Merchants,
Simon Jackson of Yorkshire Vintners and Alex Johnson of Eaux de Vie Spirit Importers

Wine by the Glass

Le Verre de Vin

All our wines by the glass are kept in perfect condition by using the Verre de Vin wine preservation system which removes air from the bottle thereby preventing any loss of quality by oxidation. For Champagne the system pressurises the bottle to maintain the sparkle.

Champagne	125ml	175ml
Pol Roger Brut Reserve (Epernay, Champagne)	£10.50	£15
Ruinart Rose (Reims, Champagne)	£14	£19.50

White Wine

Quincy, Domaine Sylvain Bailly 2011 (Loire, France)	£5	£7
McCorkindale Riesling 2010 (Waipara Valley, New Zealand) <i>medium</i>	£5.50	£8
Chablis, Daniel Dampt 2010 (Burgundy, France)	£6	£8.50
Gewurztraminer Tradition, Hugel 2008 (Alsace, France)	£7	£10
Albarino, Pazo de Senorans 2010 (Rias Baixas, Spain)	£7	£10
Cloudy Bay Sauvignon Blanc 2011 (Marlborough, New Zealand)	£9	£13
Condrieu, E. Guigal 2010 (Rhône, France)	£12	£17
Chassagne-Montrachet 1^{er} Cru Les Vergers, Guy Amiot 2006 (Burgundy, France)	£13	£19

Rose Wine

Sancerre Rose, Domaine Sylvain Bailly 2010 (Loire, France)	£7	£10
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Red Wine

Irvine Springhill Merlot 2008 (Barossa, Australia)	£5.5	£8
Fleurie Domaine Pardon 2010 (Beaujolais, France)	£7	£10
Mendel Malbec 2007 (Mendoza, Argentina)	£7	£10
Cotes-du-Rhone "Mon Coeur", J.L.Chave 2009 (South Rhône, France)	£7	£10
Rioja Gran Reserva, Diez-Caballero 2000 (Rioja, Spain)	£8	£11.50
Chianti Classico Riserva, Villa Cigliano 2003 (Tuscany, Italy)	£10	£14
Sarget de Gruaud Larose, St Julien 2001 (Bordeaux, France)	£11.50	£16.50
Gevrey-Chambertin, Christian Serafin 2007 (Burgundy, France)	£12.50	£18

Sherry

	50ml	100ml
Colosia Fino del Puerto	£4	£7
Romate Amontillado	£4	£7

Cocktails

Tanqueray 10 - Tanqueray 10 Gin, Fentimans Tonic Water, Pamplemousse Liqueur & Pink Grapefruit	£9
Bloody Mary - Smirnoff Vodka, Tomato Juice, Celery and Spices	£9
Hendrick's Pimms - Pimms No.1, Hendrick's Gin, Lemonade, Cucumber, Apple and Mint	£10
Classic Champagne Cocktail - Pol Roger Champagne, Maxime Trijol Cognac, Brown Sugar and Bitters	£15
Sloe Cosmopolitan - Belvedere Vodka, Raisthorpe Manor Sloe Gin, Cranberry Juice and Lime Juice	£15

Champagne-style Wine

Chardonnay, Pinot Noir and Pinot Meunier grapes undergo a second fermentation in the bottle creating the small bubbles that we associate with Champagne.

The English wines on our list are extremely high quality and offer fantastic value for money. They are made using the same grape varieties and production methods as Champagne.

Champagne makes a great aperitif, but is also a good match for fresh summer dishes and shellfish in particular. Fuller-bodied Champagnes can even stand up to meatier dishes. Why not try demi-sec Champagne with light fruity desserts?

Champagne alternatives

200. Pelorus, Cloudy Bay (Marlborough, New Zealand)	£39
201. Chapel Down Vintage Reserve Brut (Kent, England)	£45
202. Nyetimber Blanc de Blancs 2003 (Sussex, England)	£56
203. Nyetimber Rose 2007 (Sussex, England)	£68

Classic Champagne

210. Georges Gardet Brut Reserve (Chigny-Les-Roses)	£45
211. Pol Roger Brut Reserve (Epernay)	£58
212. Pol Roger Demi-Sec (Epernay)	£60
213. Bollinger Special Cuvee (Ay)	£75
214. Ruinart Rose (Reims)	£84
215. Pol Roger Brut Vintage 2000 (Epernay)	£90
216. Ruinart Blanc de Blancs (Reims)	£95
217. Pol Roger Rose Vintage 2002 (Epernay)	£110
218. Dom Perignon Vintage 2002 (Epernay)	£160
219. Pol Roger Cuvee Sir Winston Churchill Vintage 1999 (Epernay)	£170
220. Krug Rose (Reims)	£295

Half Bottles

221. Georges Gardet Brut Tradition (Chigny-Les-Roses, Champagne)	£26
222. Ruinart Rose (Reims, Champagne)	£42
223. Krug Grande Cuvee (Reims, Champagne)	£90

Sparkling Red Wine

204. Irvine Merlot Brut (Barossa, Australia)	£32
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Rose Wine

Easy drinking wines that offer refreshment, not just in the garden on a summer's day but throughout any meal.

180. Sancerre Rose, Domaine Sylvain Bailly 2010 (Loire, France)	£35
181. Chateau Musar Rose 2006 (Beqaa Valley, Lebanon)	£50

Loire-style Whites

The Loire Valley is the home to some of the finest Sauvignon Blanc wines in the world. Villages such as Sancerre and Pouilly Fume produce famous wines with fresh intense citrus flavours.

These wines tend to be intensely fruity and have a zippy acidity. A good choice pre-dinner or perhaps try with seafood, asparagus or goat's cheese.

Loire alternatives

1. **Sauvignon Blanc, Le Charme** (Gascony, France) £19
2. **Picpoul de Pinet, Domaine Delsol 2011** (Languedoc, France) £21
3. **Barrel Fermented Chenin Blanc, Zevenwacht 2011** (Stellenbosch, South Africa) £27
4. **Grüner Veltliner, Von den Terrassen, Josef Ehmöser 2011** (Wagram, Austria) £29
5. **Fox Sauvignon Blanc, John Belsham 2009** (Marlborough, New Zealand) £32
6. **Cloudy Bay Sauvignon Blanc 2011** (Marlborough, New Zealand) £48

Classic Loire

10. **Muscadet Sevre et Maine sur Lie, Le Fief de la Brie 2010** (Loire, France) £23
11. **Quincy, Domaine Sylvain Bailly 2011** (Loire, France) £29
12. **Pouilly Fume, Les Fines Caillottes, Jean Pabiot 2010** (Loire, France) £37
13. **Vouvray Le Mont Demi-sec, Domaine Huet 2000** (Loire, France) £45
14. **Les Monts Damnes Sancerre, Francois Cotat 2006** (Loire, France) £80

Alsace and Rhone-style Whites

The aromatic wines of the Alsace and Rhone are known for their floral, spice and mineral character which makes them perfect "food" wines.

The spice of the Gewurztraminer and the whistle clean Riesling are perfect with flavoursome dishes like charcuterie, terrines and dishes with oriental flavours.

Alsace and Rhone alternatives

60. **Viognier, Las Manitos 2011** (Mendoza, Argentina) £19
61. **The Ruins Chardonnay-Viognier, Bon Cap Estate 2011** (Robertston, South Africa) £25
62. **Angimbe, Cusumano 2010** (Sicily, Italy) £29
63. **McCorkindale Riesling 2010** (Waipara Hills, New Zealand) £30
64. **Irvine Pinot Gris 2008** (Barossa, Australia) £32
65. **Mountain Blanco, Telmo Rodriguez 2009** (Malaga, Spain) £33
66. **Roussanne, Rustenberg 2011** (Stellenbosch, South Africa) £35
67. **Riesling Spatlese, Rudesheimer Berg Rottland, Leitz 2009** (Rheingau, Germany) £49

Classic Alsace and Rhone

70. **Pinot Blanc, Hugel 2008** (Alsace, France) £36
71. **Gewurztraminer Tradition, Hugel 2008** (Alsace, France) £40
72. **Condrieu, E.Guigal 2010** (Rhone, France) £70
73. **Riesling Cuvee Frederic Emile, Trimbach 2001** (Alsace, France) £79

Young Burgundy-style Whites

This Chablis-style of Burgundy is famous for its mineral character and little or no oak-aging. Although some of these wines may be several years old, they display a crisp youthful freshness. Crisp minerally whites that make a great aperitif and drink well with light delicate dishes, especially shellfish.

Burgundy alternatives

20. Lamura Grillo 2011 (Sicily)	£20
21. Soave Classico 'Ca Visco', Coffele 2010 (Veneto, Italy)	£33
22. Pecorino, Cantina Tollo 2010 (Abruzzo, Italy)	£29
23. Albarino, Pazo de Senorans 2010 (Rias Baixas, Spain)	£39
24. Felton Road Bannockburn Chardonnay 2009 (Central Otago, New Zealand)	£48

Classic Burgundy

30. St Veran Vers Le Mont, Roger Luquet 2010	£29
31. Chablis, Daniel Dampt 2010	£35
32. St. Aubin "La Princee", Hubert Lamy 2007	£50
33. Bourgogne Blanc, Domaine Leflaive 2007	£69

Aged Burgundy-style Whites

The famous villages of the Cote d'Or in Burgundy use the Chardonnay grape to produce some of the world's most mesmerizing white wines. They can be drunk young, when fresh and fruity, or can be aged to display the mature oaky Chardonnay style. The New World are also producing wines with similar characteristics often at a younger age.

These wines can stand up to strong flavoured or creamy dishes and are great with meaty fish. The oak lends weight, finesse and often a buttery richness.

Burgundy alternatives

40. Chardonnay Reserva, Vina Leyda 2008 (Leyda Valley, Chile)	£25
41. Saskia, Miles Mossop 2009 (Coastal Region, South Africa)	£39
42. Chardonnay, La Crema 2008 (Sonoma, USA)	£40
43. Clos de Gat Chardonnay 2009 (Harel, Israel)	£59

Classic Burgundy

50. Pouilly Fuisse Vieille Vignes, Chateau Fuisse 2005	£57
51. Chablis Grand Cru Grenouille, Philippe Testut 2009	£68
52. Puligny-Montrachet, J M Boillot 2008	£75
53. Chassagne-Montrachet 1 ^{er} Cru Les Vergers, Guy Amiot 2006	£79
54. Meursault 1 ^{er} Cru Boucheres, Pierre Morey 2000	£86
55. Puligny-Montrachet, Domaine Leflaive 2006	£89
56. Beaune 1 ^{er} Cru Clos des Mouches, Joseph Drouhin 2009	£127
57. Chevalier-Montrachet Grand Cru, Domaine Leflaive 2003	£365

Left Bank Bordeaux-style Reds - (Cabernet Sauvignons)

Complex, powerful and deeply-concentrated wines originating from the gravelly soils on the left bank of the River Gironde in Bordeaux. Cabernet Sauvignon is often blended with Merlot and Cabernet Franc and aged in new French oak to achieve a full-bodied, spicy style. Excellent with heavier red meat and game dishes.

Left Bank alternatives

80. Terrasola Cabernet Sauvignon, Jean Leon 2009 (Penedes, Spain)	£25
81. Cabernet Sauvignon, Gougenheim 2009 (Mendoza, Argentina)	£28
82. Max, Miles Mossop 2006 (Stellenbosch, South Africa)	£41
83. Chateau Musar 2003 (Beqaa Valley, Lebanon)	£48
84. Suganella "Super Tuscan", Villa Del Cigliano 2006 (Tuscany, Italy)	£57
85. Hickinbotham Cabernet Sauvignon, Clarendon Hills 2001 (South Australia)	£65

Classic Left Bank Bordeaux

90. Chateau Caronne-Ste-Gemme, Haut Medoc 2003	£38
91. Chateau d'Angludet Margaux 2007	£58
92. Sarget de Gruaud Larose, St Julien 2001	£70
94. Chateau Cos d'Estournel 2 ^{eme} Cru St-Estephe 2002	£165
95. Chateau Ducru-Beaucaillou 2 ^{eme} Cru St Julien 1999	£175
96. Chateau Grand Puy Lacoste 5 ^{eme} Cru Pauillac 1989	£185
97. Chateau Mouton Rothschild 1 ^{er} Cru Pauillac 1995	£525

Right Bank Bordeaux-style Reds - (Merlots)

The communes of St.Emilion and Pomerol on the right bank of the River Gironde in Bordeaux are famous for producing Merlot, often blended with small amounts of Cabernet Sauvignon and Cabernet Franc. Merlot wines have a smooth, soft, earthiness to them and often display rich blackberry and plum fruit. An ideal match for earthy dishes, perhaps duck, lamb, wild mushrooms, artichokes or beetroot.

Right Bank alternatives

160. Irvine Springhill Merlot 2008 (Barossa, Australia)	£30
161. Woodthorpe Merlot/Cabernet, Te Mata Estate 2008 (Hawkes Bay, New Zealand)	£36
162. Mendel Malbec 2007 (Mendoza, Argentina)	£38
163. The Baroness, Irvine Wines 2009 (Barossa, Australia)	£58
164. Irvine Grand Merlot 2005 (Barossa, Australia)	£95

Classic Right Bank Bordeaux

170. Chateau Moulin de Mallet 2010	£19
171. Chateau Corbin Montagne St.Emilion 2008	£35
172. Chateau Grand Puy Lescours Saint-Emilion Grand Cru 1999	£60
173. Chateau Feytit Clinet Pomerol 2003	£75
174. Chateau Latour a Pomerol 2000	£168

Burgundy-style Reds

The fickle Pinot Noir can produce some of the most elegant and complex wines. It has found a new “home” in the cooler vineyards of South Island, New Zealand, but Burgundy still produces some of the most outstanding wines with rich dark cherry flavours and a certain sweetness that complements many meat and game dishes.

Burgundy alternatives

100. Pinot Noir Reserve, Pacifico Sur 2011 (Curico Valley, Chile)	£20
101. Pinotage, Old Bush Vines, Warwick Estate 2009 (Stellenbosch, South Africa)	£30
102. Chamonix Pinot Noir Reserve 2010 (Franschoek, South Africa)	£43
103. Ma Maison Pinot Noir Leung Estate 2010 (Martinborough, New Zealand)	£48
104. Pinot Noir La Crema 2009 (Sonoma, USA)	£50
105. Jubilee Pinot Noir, Hugel 2006 (Alsace, France)	£55
106. Felton Road Bannockburn Pinot Noir 2010 (Central Otago, New Zealand)	£62

Classic Burgundy

110. Fleurie Domaine Pardon 2010 (Beaujolais, France)	£35
111. Beaune 1 ^{er} Cru Epenottes, Machard de Gramont 2006 (Burgundy, France)	£47
112. Chambolle Musigny Vieilles Vignes, Louis Remy 2002 (Burgundy, France)	£75
113. Gevrey-Chambertin, Christian Serafin 2007 (Burgundy, France)	£75
114. Vosne-Romanee 1 ^{er} Cru Les Suchots, Robert Arnoux 2003 (Burgundy, France)	£125
115. Beaune 1 ^{er} Cru Clos des Mouches, Joseph Drouhin 1999 (Burgundy, France)	£140
116. Corton Grand Cru, Bonneau du Martray 1995 (Burgundy, France)	£195

Rhone-style Reds

Whether from the Rhone Valley in France or the vineyards of the Southern Hemisphere, the spicy tones of the Grenache and Syrah (Shiraz) grapes come to the fore.

Rhone alternatives

120. Shiraz, Hugo Wines 2006 (Mclaren Vale, Australia)	£35
121. Har'el Syrah, Clos De Gat Winery 2006 (Judean Hills, Israel)	£40
122. Irvine Zinfandel Reserve 2006 (Barossa, Australia)	£49
123. St Henri Shiraz, Penfolds 2007 (South Australia)	£94

Classic Rhone

130. Le Pigeoulet des Brunier 2009 (South Rhone)	£23
131. Crozes-Hermitage, Domaine Pochon 2010 (North Rhone)	£32
132. Cotes-du-Rhone “Mon Coeur”, J.L.Chave 2009 (South Rhone)	£38
133. Domaine du Vieux Telegraphe, Chateauneuf du Pape 2003 (South Rhone)	£72
134. Cote Rotie Les Jumelles, Paul Jaboulet Aine 2000 (North Rhone)	£80
135. Hermitage, E. Guigal 2003 (North Rhone)	£90

Iberian and Italian Reds

Tempranillo and Sangiovese grapes give generous fruity wines usually characterised by a touch of sweet vanilla from the American oak used in the maturation. The wines often show dark cherry fruit, great acidity and firm tannins to match richer-flavoured red meat, game dishes or even cheese.

Italy

140. Primitivo, Luccetti 2008 (Puglia, Italy)	£19
141. Benuara, Cusumano 2010 (Sicily, Italy)	£28
142. Valpolicella Ripassa, Zenato 2009 (Veneto, Italy)	£42
143. Barbaresco Valgrande, Ca' del Baio 2007 (Piedmont, Italy)	£45
144. Chianti Classico Riserva, Villa Cigliano 2003 (Tuscany, Italy)	£55
145. Amarone della Valpolicella, Giuseppe Lonardi 2007 (Veneto, Italy)	£70
146. Brunello di Montalcino, Casanova di Neri 2007 (Tuscany, Italy)	£78
147. Barolo Monfalletto, Cordero di Montezemolo 1999 (Piedmont, Italy)	£80

Spain & Portugal

80. Terrasola Cabernet Sauvignon, Jean Leon 2009 (Penedes, Spain)	£25
151. Gago, Telmo Rodriguez 2008 (Toro, Spain)	£38
152. Pocas Reserva 2007 (Douro, Portugal)	£39
153. Rioja Gran Reserva, Diez-Caballero 2000 (Rioja, Spain)	£44
154. Priorat No.1/3, Trio Infernal (Combiel, Fischer & Gerin) 2006 (Catalonia, Spain)	£65
155. Alba de Breton Rioja, Bodegas Breton 2003 (Rioja, Spain)	£68
156. Flor de Pingus, Dominio de Pingus 2001 (Ribera del Duero, Spain)	£170

Half Bottles

Champagne

221. Georges Gardet Brut Tradition (Champagne, France)	£26
222. Ruinart Rose (Reims, Champagne)	£42
223. Krug Grande Cuvee (Reims, Champagne)	£90

White Wines

300. Muscadet de Sevre et Maine 2009 (Loire, France)	£15
301. C J Pask Sauvignon Blanc 2011 (Hawkes Bay, New Zealand)	£17
302. Sancerre Le Pierrier Domaine Thomas 2010 (Loire, France)	£21
303. Pouilly Fuisse Luquet 2007 (Burgundy, France)	£23
304. Chablis 1 ^{er} Cru Cote de Lechet, Daniel Dampt 2008 (Burgundy, France)	£25
305. Condrieu, E. Guigal 2010 (North Rhone, France)	£38

Red Wines

320. Rioja Vega Crianza 2008 (Rioja, Spain)	£16
321. Laforet Bourgogne Rouge 2006 (Burgundy, France)	£19
322. Chianti Classico, Villa Cigliano 2008 (Tuscany, Italy)	£21
323. Chateau Musar 2004 (Beqaa Valley, Lebanon)	£29
324. Chateau Caronne-Ste-Gemme, Haut Medoc 2005 (Bordeaux, France)	£32
325. Irvine Grand Merlot 2005 (Barossa, Australia)	£50

pudding Wines

	50ml glass	100ml glass	375ml bottle
400. Kika Chenin Blanc, Miles Mossop 2011 (Stellenbosch, South Africa) Fresh fruity apricots & peaches with hints of almond and ginger spice.	£7	£14	£45
401. Campbells Grand Rutherglen Muscat (Victoria, Australia) Dark & viscous with hints of toffee, raisins & anise. Great with cheese or coffee.	£12	£24	£82 500ml bottle
402. Tokaji Aszu 6 Puttonyos, Crown Estates 1999 (Hungary) Rich & honeyed with marmalade and citrus acidity.	£8	£16	£74
403. MR Mountain Moscatel, Telmo Rodriguez 2007 (Malaga, Spain) Smooth & sweet with concentrated ripe peach, apricot & honey.	£5	£10	£42 750ml bottle
404. Red Muscadel, Nuy Winery (Worcester, South Africa) Fruity strawberry jam & cassis with honey and sultanas.	£3	£6	£38
405. Romate Pedro Ximinez Cardenal Cisneros (Jerez, Spain) Raisins, sultanas, coffee and nuts. Great with coffee or dark chocolate.	£5	£10	£59
406. Gewurztraminer Vendange Tardive, Hugel 2005 (Alsace, France) Delicate pure flavours of rose petal, sweet pea, lychee and spiced pear.	£6	£12	£70
407. Chateau d Y'quem, Grand Cru Sauternes 1997 (Bordeaux) A rare chance to try a glass of probably the most prestigious pudding wine in the world.	£25	£49	£340

Port

	50ml glass	100ml glass	750ml bottle
410. Smith Woodhouse LBV 2006 Full bodied, deep, intense & smooth with ripe red berry fruit.	£4	£8	£30
411. Pocas 10 year old Tawny Plenty of vibrant fruitiness with lovely nutty character.	£5	£10	£36
412. Pocas Colheita 1986 Elegant Tawny Port with flavours of dried fruit, spice and vanilla.	£7	£14	£47
413. Warres 1994 Vintage Concentrated fresh sweet cherry fruit and a long, firm finish.	£10	£20	£88
414. Warres 1980 Vintage A great mature Port with a rich peppery nose and beautiful smooth fig flavours.			£125 Half bottle
415. Grahams Quinta Dos Malvedos 2001 Ripe, herbaceous & plummy with subtle liquorice spice.			£29

Cognac

	25ml glass
Maxime Trijol VSOP - Bright orange blossom, vanilla, spice and dried fruit.	£5
Leyrat Lot 10 - Plums, summer flowers and citrus with sweet spice.	£5
Remy Martin Coeur de Cognac - Fresh with apricots, pears and ripe summer fruit.	£8
Leyrat Lot 71 - Complex dried fruit, spice & oak. Rich, full and warm with cedar wood and dried apricot.	£10
Ragnaud-Sabourin XO - Floral lime tree & blossom nose with a rich orange, spice, mocha and vanilla.	£10
Ragnaud-Sabourin No.35 Fontvieille - Rich dried fruits, orange oil, oak & balsam with a long complex finish	£13

Armagnac

Baron de Sigognac 10 ans - Cinnamon, vanilla and candied orange with toffee and plums.	£5
Clos Martin 1986 Folle Blanche - Vanilla, dried apricots and prunes with violets and mocha.	£7
Domaine Boingneres Cepages Nobles - Powerful dried fruit, cocoa & spice with length and balance.	£10
Domaine Boingneres 1985 Folle Blanche Colombard - Violets with powerful prune fruit and amazing length, complexity and balance.	£15

Calvados

Chateau de Breuil - Crisp, fresh apple with hints of caramel and cinnamon.	£6
Ampleforth Abbey Cider Brandy - Intense, dry, apple flavour. Somewhere between Calvados and Grappa.	£7
Camut Privilege - Creamy and rich with stewed apple, vanilla and toffee.	£10

Grappa

Tosolini Grappa Agricola - Wonderfully complex red berry and currant notes.	£5
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Whisky - Light, Delicate and Floral	25ml glass	
Compass Box Asyla (Scotland) - Orchard fruits, melon, lemon, vanilla, almonds and white chocolate.		£5
Tullamore Dew (Ireland) - Soft spice with gentle fruit, barley and fresh bread.		£6
Knockando 1997 12 year old (Speyside, Scotland) - Barley, oak and muscovado sugar with a sprinkle of salt.		£6
Roughstock Montana Single Malt (Montana, U.S.A) - Warm vanilla, toasted wood, citrus and nuts.		£6
Oban 14 year old (Western Highlands, Scotland) - Citrus zest with allspice, summer fruits and stewed peaches.		£8
The Glenlivet 21 year old (Speyside, Scotland) - Honey, orange and macaroons with sweet grass and hazelnut.		£10
 Whisky - Big, Rich and Fruity		
Elijah Craig 12 year old (Kentucky, U.S.) - Toffee, malt and rye, dried fruit, burnt sugar and stone fruit.		£4
Nikka from the Barrel (Japan) - Orange peel and apricots, boiled sweets, spice and ripe fruit.		£5
The Macallan 1997 Single Cask (Speyside, Scotland) - Rich, honeyed sweetness and dark chocolate.		£6
Glenfarclas 15 year old (Speyside, Scotland) - Malty fruit, a touch of ginger and a twist of orange peel.		£6
The Tyrconnel 10 year old Port Cask (Ireland) - Spicy hint, ripe fruit, raspberry jam, raisins and cocoa.		£6
Nikka Miyagikyo 10 year old (Japan) - Soft barley with vanilla, citrus, morello cherries and hazelnut.		£7
Glenfiddich 18 year old (Speyside, Scotland) - Sultanas, honey-nut and sherry with a zest of blood orange.		£8
 Whisky - Smoky, Peaty and Coastal		
Connemara Single Cask (Ireland) - Barley with hickory smoke, sweet and chewy fruit with cocoa.		£4
Compass Box Peat Monster (Scotland) - Fresh-grilled smoked bacon with bonfires, peat and sea breeze.		£5
Laphroaig 1999 Single Cask (Islay, Scotland) - Light peat smoke nose with barley sugar and sweet peat palate.		£6
Talisker 10 year old (Skye, Scotland) - Rich peat-smoke and brine with hints of chocolate and a sprinkle of spice.		£7
Highland Park 18 year old (Orkney, Scotland) - Honey, butter, peat fire, oily with marzipan and soft spice.		£9
 Liqueurs	25ml glass	
Raisthorpe Manor Sloe Gin - Smooth & warming with sharp sloe acidity and hints of tea leaves & almonds.		£4
Raisthorpe Manor Sloe Port - Rich, smooth & fruity with lovely tangy sloes on the finish.		£4
Tosolini Amaretto Saliza - Silky and delicate; liquid frangipane and Bakewell Tart.		£4
Tosolini Limoncello Amalfi - Zest and sherbert with lemon meringue pie and bonbons.		£4
Zuidam Coffee Liqueur - Intense and refined with true espresso flavour.		£4
Evan Williams Honey Reserve - Bright oranges and lemons with rich honey and a hint of nuts.		£4
La Grande Josiane Orange Armagnac - Tangerine and clementine with floral hints and lots of chocolate.		£5
 Sherry	50ml glass	100ml glass
Colosia Fino del Puerto Dry, youthful, zingy, light, fresh & citrusy with yeast and salt.	£4	£7
Romate Amontillado NPU Medium to dry style with nuts, chamomile and oak.	£4	£7
Romate Oloroso Don Jose Medium to dry with nuts, spice, leather, coffee and a tangy freshness.	£4	£7
Romate Pedro Ximinez Cardenal Cisneros Lusciously sweet with raisins, sultanas, coffee and nuts.	£5	£10