

# Bubbles!

Gls 125ml Btl

## Italy

### Prosecco Ca'degli Ermellini NV

£6.95 £32.95

*A dry, refreshing and sumptuous sparkling wine with bursts of citrus on the nose and a palate to match.*

## France

### Champagne Roland Bauchet Brut for fish!

£9.00 £39.95

*We have selected this beautiful house champagne to match perfectly with any of our fish and shellfish dishes. Aromas of citrus, melon and peaches with hints of honey and vanilla.*

### Champagne Roland Bauchet Brut Rosé NV

£49.95

*Light and airy, with modest lemon and berry notes accented by minerality.*

### Champagne Drappier Brut Nature Zero Dosage

£59.95

*This wine is made without the use of sulphur dioxide, commonly added to almost every wine in the world. Savoury flavours of wheat and nuts leading on to a refreshing grapefruit finish.*

### Champagne Laurent Perrier Brut Millesime Vintage 2002

£79.95

*Very elegant ripe fruit aromas of pink grapefruit and yellow peach, with hints of chocolate and crème brûlée.*

### Champagne Laurent Perrier Cuvée Rosé

£82.95

*Deep salmon colour, the nose is full of sweet raspberry, redcurrant and black cherry fruit with an appealing freshness. Long and elegant with surprising richness balancing the fresh acidity.*

## England

### Chapel Down Brut Reserve NV, Tenterden, Kent

£9.95 £52.95

*Silver Medal Winner at The International Wine and Spirit Competition 2012.*

*This wine has a lively refreshing mousse, good depth, crisp fruit and a palate with attractive yeast overtones. This brilliant wine shows a smooth and fruity palate.*

*VAT is included in all prices*

*A discretionary 12.5% service charge will be added to the bill*

# White!

Gls 175ml 50cl Btl

## Italy

### **fish! White, Trebbiano, Abruzzo**

£4.95 £13.95 £18.95

*Light, refreshing and crisp with green fruit on the nose and palate.*

### **Pinot Grigio, Prima Alta 2012**

£5.95 £16.95 £22.95

*Pale lemon in colour. Delicate fruit and floral notes on the nose with a smooth and fresh palate.*

### **Vermentino, I Veroni, Tuscany 2012**

£27.95

*With 20% Malvasia added for depth, this Bianco di Toscana has superb structure and length, certain to reward adventurous drinkers.*

### **Pinot Grigio de Stefani, Veneto 2012**

£29.95

*A prime example of Pinot Grigio at its best. On the nose, pure citrus flavours with a hint of red berry fruit. Six months contact with the lees gives a perfect combination of rich texture and freshness.*

### **Gavi di Gavi, Tacchino, Piedmont 2012**

£36.95

*An unoaked wine, full of citrus and lemon fruit both on the nose and palate. Crisp acidity and a lingering finish.*

## Spain

### **Rioja Blanco 'Tremendus', Bodegas Honorio Rubio 2011**

£25.95

*Brilliantly fresh with gentle apple and pear flavours and a pleasant creamy texture.*

### **Rueda Finca Remendio, Bodegas Albanico 2012**

£27.95

*An interesting and aromatic wine. Apples and white fruits on the nose. On the palate this wine is rich, fresh and soft.*

### **Diluvio Albariño, Bodegas Albanico, Rias Baixas 2011**

£38.95

*Aromatic, dry wine full of character with lemon, apple and peach fruit mixed with balsamic and floral notes. Very refreshing and harmonious this wine is a perfect match for fish, calamari and shellfish.*

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# White!

Gls 175ml 50cl Btl

## France

- Chardonnay Laboure-Roi, Vin de France 2011** £6.50 £17.50 £23.95  
*Butter and fruit combine to create this refreshing wine, great as an aperitif or with food.*
- Viognier, Domaine du Mus, Languedoc-Roussillon 2012** £6.75 £18.95 £24.95  
*Subtle peach and apricot stone fruits and floral notes on the nose. Rounded refreshing acidity and refreshing elegance.*
- Picpoul de Pinet, Château de la Mirande, Languedoc 2012** £26.95  
*Grapefruit and strawberry on the nose with citrus fruit on the palate and just a hint of guava.*
- Sauvignon 'Sauvage de la Brie', Loire Valley 2012** £27.95  
*From the town of the same name, this is a 'Sancerre' style wine, full of minerals and fruit in equal measure.*
- Muscadet Sevre Maine sur Lie, Domaine Bretonnière, Loire 2012** £28.95  
*Superbly elegant and crisp Muscadet with pronounced Sur Lie minerality and great depth of melon flavours. Perfect match for oysters, scallops and shellfish.*
- Riesling Reserve, Vignobles Andre Scherer, Alsace 2011** £28.95  
*A complex example of Riesling from 30 year old vines in the heart of Alsace. Apples and pears on the nose with a clean palate and a fresh, dry, citrus finish.*
- Mâcon Charnay, D Tripoz, Burgandy 2011** £34.95  
*Very limited in production this is unoaked Macon with pure apple and melon fruit matched by great freshness and energy.*
- Sancerre, Chêne du Roy, P Girault, Loire 2012** £9.50 £26.95 £37.95  
*Perfect expression of Sauvignon Blanc. Gooseberry and citrus flavours on the nose whilst dry, crisp and fruity in the mouth with a hint of minerality in the finish.*
- Pinot Blanc Les Trois Terroirs, Domaine Jean Sipp, Alsace 2011** £38.95  
*Rich lemon colour with an expressive nose of stone fruit and white flowers. The palate has hints of grapefruit and lime. Full, fruity and off-dry, with balancing acidity and a long mineral finish.*
- Chablis Domaine Savary, Chablis 2011** £9.95 £27.50 £38.95  
*This Chablis has crunchy green apple and tart citrus fruit flavours, combined with a wonderful chalky minerality and a long finish.*
- Pouilly Fumé, Domaine Pierre Marchand, Loire 2011** £44.95  
*Elegant European style Sauvignon Blanc. On the nose, cut grass and gooseberry flavours. On the palate, elderflower, green herbs and flint minerality.*
- Pouilly Fuissé Domaine Thibert Père et Fils, Burgandy 2010** £56.95  
*Complex nose with subtle hints of apple, apricot and pear. Richness from some months on the lees and superbly intergrated oak whilst a mineral undertone leads to a distinct and elegant finish.*
- Puligny-Montrachet Domaine Jean Louis Chavy, Burgandy 2009** £64.95  
*White gold in colour with a nose of lime, grapefruit, oak and white fruits. On the palate a combination of lemon, peach, oatmeal and butterscotch. The finish is refreshingly mineral and shows great length and poise.*
- Chassagne-Montrachet Les Mazures, P Pilot, Burgandy 2010** £65.95  
*A classic from a top producer, this wine displays layers of fresh pear, quince and citrus fruit infused with minerals and toasty oak. This rich yet elegant offering has remarkable weight and intensity that is beautifully matched by lively freshness.*

VAT is included in all prices

A discretionary 12.5% service charge will be added to the bill

# White!

Gls 175ml 50cl Btl

## Chile

**Sauvignon Blanc Apaltagua, Central Valley 2012** £5.95 £16.95 £22.95  
*Full fruit driven nose, backed up by a superb and concentrated palate, this is more than your average Chilean Sauvignon.*

## New Zealand

**Sauvignon Blanc Bolder Bank Road, Marlborough 2011** £8.95 £24.95 £34.95  
*Bursting with gooseberry, elderflower and capsicum. This is quintessential Marlborough Sauvignon from a Boutique family vineyard. It is concentrated and long lasting, a superb example of it's type.*

**Fat Snapper Chardonnay, Tukipo River, Hawkes Bay 2011** £39.95  
*Concentrated guava, peach, grapefruit and pineapple aromas combined with elegant acidity, power, freshness and vitality on the finish.*

**Pinot Gris Torea, Marlborough 2011** £39.95  
*Delicately fragrant, in an off dry style with ripe and juicy white peach characters and a hint of cinnamon. A gentle aroma of candied peel, wet stones and thyme.*

## South Africa

**Chenin Blanc, Cederberg Cellars 2012** £35.95  
*This quality Chenin comes from one of the highest vineyards in South Africa. It is very pure, zesty, with grassy notes and a hint of gooseberry.*

# Rosé!

## France

**Domaine de Cabrials Rosé, Vin de Pays d'Oc 2012** £6.25 £18.50 £24.95  
*Dry and light rosé from South of France with lively red berry fruit and delicate floral notes.*

**Touraine Rosé, Alain Marcadet, Loire 2012** £27.95  
*Pale pink in colour with aromas of strawberries on the nose. The palate is full of crisp apples and raspberries, refreshing and fruity.*

**M de Minuty Rosé, Château Minuty, Provence 2012** £39.95  
*Beautiful pale pink, dry, delicate and refreshing with subtle wild strawberries on the nose. This wine showcases Provence at its best.*

## Chile

**Carmenere Rose Apaltagua, Central Valley 2012** £5.95 £16.95 £22.95  
*This grape offers a full fruit driven nose of plums and black cherries. The wine is concentrated with medium body and only a kiss of sugar.*

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A discretionary 12.5% service charge will be added to the bill

# Red!

Gls 175ml 50cl Btl

## Italy

### fish! Red, Montepulciano, Abruzzo

£4.95 £13.95 £18.95

*Deep red in colour with black fruits on the nose. Pepper and spicy notes give this aromatic, earthy wine pleasing depth.*

## Spain

### Tempranillo, Pasos de la Capula, Castilla 2011

£5.50 £15.50 £20.95

*Brambled fruit and juicy sweetness on both the nose and palate. Medium-bodied with good length.*

### Rioja Montesc, Bodegas Classica, Rioja 2010

£25.95

*A wine with softness and red fruit flavour. A perfect introduction to the reds from Rioja.*

## France

### Nordoc Merlot, La Ferme du Mont, Languedoc 2012

£5.50 £15.50 £20.95

*Appealing fruity nose with spicy notes of eucalyptus, red fruit aromas and mellow tannins.*

### Beaujolais Villages, Dominique Morel 2011

£27.95

*Dark purple in colour with blackberry aromas giving way to a well-structured palate. Ripe tannins, a touch of oak and great length.*

### Brouilly Cret de Garanches, Burgandy 2011

£34.95

*Classic strawberry and raspberry fruit aromas with a perfect mineral backbone.*

## Chile

### Cabernet Sauvignon Alpatagua, Central Valley 2012

£6.25 £17.50 £23.95

*Blackcurrants, plums and blackberries, superb structure. The tannin is full and ripe, an acidic backbone makes this ideal with food.*

## Argentina

### Malbec, Finca la Linda, Mendoza, 2011

£25.95

*Intense red colour. Aromas of morello cherries and spices. Balanced tannins in the mouth with French oak. Velvety, well structured and refined.*

## Australia

### Shiraz Spiral Bloom, Currency Creek 2010

£8.50 £21.50 £27.95

*A rich nose with red and black berry aromas and a smooth, textured palate of juicy dark fruits, hints of chocolate and lively spices.*

## New Zealand

### Torea Oystercatcher Pinot Noir, Marlborough 2011

£39.95

*Violet floral characters blended with some savoury and spice notes from the barrel ageing and time on the yeast lees. An intense nose with some fruitcake notes also.*

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# Sweet!

	Gls 100ml	Btl
<b>White</b>		
<b>Jau Muscat de Rivesaltes, Château de Jau, France 2011</b>	£5.95	£27.95 (500ml)
<i>Deep, bright golden-yellow with aromas of fresh honey and apricot, rich full flavours and an endless finish.</i>		
<b>Gwurtztraminer Herrenweg, Domaine Saint-Remy, Alsace 2011</b>	£9.95	£44.95 (500ml)
<i>Natural sugar concentration and characteristics of the grape results in a wine of great complexity and exceptional length on the palate.</i>		
<b>Red</b>		
<b>Mas Amiel Maury Vintage, Domaine Mas Amiel, Languedoc 2010</b>	£8.50	£39.95 (750ml)
<i>Vibrant purple hue in the glass. The nose is full of fruit and notes of sweet tobacco, sweet aromatics and herby leaves. Perfectly balanced sweetness and acidity in the mouth.</i>		

# Sherry!

<b>Fino Del Puerto Dry Sherry</b>	£4.95
<i>Creamy and malty with aromas of hay and nuts. Young, fresh, and crisp in style</i>	

**For wine specials, please see our reserve wine selection,  
ask your waiter for more details.**

# Cocktails!

## Sparkling Cocktails

<b>Classic Champagne Cocktail</b>	£9.95
<i>A sugar cube and a dash of bitters topped with Champagne</i>	
<b>French 75</b>	£11.95
<i>Gin, fresh lemon juice and a touch of sugar, topped with Champagne</i>	
<b>Rossini</b>	£9.95
<i>Fresh strawberry puree topped with Prosecco</i>	
<b>Classic Bellini</b>	£9.95
<i>Fresh peach puree topped with Prosecco</i>	
<b>Mango Bellini</b>	£9.95
<i>Fresh mango puree topped with Prosecco</i>	
<b>Drunk Brunch</b>	£11.95
<i>Twist on the classic Mimosa, Cointreau, splash of fresh orange juice, topped with Champagne</i>	
<b>Sparkling Mojito</b>	£9.95
<i>Muddled mint and lime, topped with Champagne</i>	
<b>Axis Kiss</b>	£11.95
<i>Amaretto and Creme de Cassis topped with Champagne</i>	

## Classic Cocktails

<b>Classic Martini</b>	£9.95
<i>Vodka or Gin, Dry Vermouth and an olive or twist</i>	
<b>Cosmopolitan</b>	£8.95
<i>Vodka, Cointreau, cranberry juice and lime</i>	
<b>Passionfruit Martini</b>	£8.95
<i>Vodka shaken with a touch of gomme and passionfruit puree</i>	
<b>Espresso Martini</b>	£8.95
<i>Vodka, Kahlua and espresso coffee</i>	
<b>Margarita</b>	£9.95
<i>Tequila, Cointreau and lime juice, with or without salt</i>	
<b>Mojito</b>	£8.95
<i>Bacardi, muddled mint, limes, sugar &amp; soda served over crushed ice</i>	
<b>Mango Mojito</b>	£8.95
<i>Mango puree, Bacardi, muddled mint, limes, sugar &amp; soda, served over crushed ice</i>	
<b>Caipirinha</b>	£8.95
<i>Cachaça, muddled limes &amp; sugar served over crushed ice</i>	
<b>Caipiroska</b>	£8.95
<i>Vodka, muddled limes &amp; sugar served over crushed ice</i>	
<b>The Mexican</b>	£8.95
<i>Tequila, shaken with cranberry, Cointreau and lime</i>	
<b>Raspberry fair</b>	£8.95
<i>Fresh raspberry puree shaken with vodka, orange liqueur and lime</i>	
<b>Amaretto Sour</b>	£8.95
<i>Amaretto, lemon juice, gomme syrup</i>	
<b>Bloody Mary</b>	£7.95
<i>Vodka, tomato juice, celery salt, black pepper, worcestershire sauce, tabasco and lemon juice</i>	

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# Bar!

## Soft Drinks

Belu Mineral Water (Still or Sparkling)	£3.75
Coke/ Diet Coke, Lemonade, Dry Ginger Ale, Tonic Water, Slimline Tonic, Soda Water, Bitter Lemon	£2.95 £2.95

## Juices

Apple, Pineapple, Tomato, Cranberry	£2.75
Fresh Orange, Fresh Apple, Fresh Pink Grapefruit	£2.95

## Beers & Cider

Peroni Nastro Azzurro, Italy 5.1% ABV	£3.95
Camden Town Brewery Lager, England 4.6% ABV	£4.95
Meantime London Pale Ale, Greenwich England 4.3% ABV	£4.95
Meantime London Lager, Greenwich England 4.5% ABV	£4.95
Meantime London Wheat Beer, Greenwich England 5.0% ABV	£5.50
Meantime London Yakima Red, Greenwich England 4.1% ABV	£5.25
Sam Smith Organic Best Ale, England. 5% ABV	£4.95
New Forest Cider (Borough Market) 4.6% ABV	£5.50

## Aperitifs

(inc. mixer) 25ml £3.95 50ml £5.95
Martini Extra Dry, Rosso, Rosato, Bianco
Noilly Prat
Campari, Aperol

## Spirits

(inc. mixer) 25ml £4.95 / 50ml £7.95

Absolute Vodka
Bombay Sapphire
Bacardi Rum
Jack Daniel's
Bell's
Jim Beam

## Liquiers 50ml

Tia Maria	£7.95
Baileys	£7.95
Kaluha	£7.95
Amaretto	£7.95
Grand Marnier	£8.95
Benedictine	£8.95
Drambuie	£8.95

## Whisky

25ml £5.95 / 50ml £8.95
Johnny Walker Black
Laphroaig
Glenfiddich

## Digestifs 50ml

<b>Cognac Trijol VSOP Grande Champagne</b>	£6.95
<i>Elegant, delicate and fine</i>	
<b>Cognac Leyrat XO Vieille Reserve Single Estate Fins Bois</b>	£12.95
<i>Sweet spice, floral and fragrant with a long developing finish</i>	
<b>Ragnaud-Sabourin VSOP Grand Champagne Cognac</b>	£8.95
<i>Superb balance with complexity and richness</i>	
<b>Armagnac Baron de Sigognac 10 ans d'age Bas Armagnac</b>	£7.95
<i>Robust, rustic and earthy with dried fruit notes and vanilla undertones</i>	
<b>Clos Martin 1986 Folle Blanche Bas Armagnac</b>	£13.95
<i>Velvety layered almost floral Armagnac with good dried fruit notes</i>	
<b>Berneroy Fine Calvados</b>	£5.95
<i>Full and soft with sweet spiced apple notes and a touch of oak</i>	

## Ports 80ml

Dow's LBV 2007	£5.95
Dow's Single Quinta da Bonfim 2001	£9.95

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