



## SPARKLING

### fresh, crispy and fruity sparkling rosé wine

2014, domaine jean maupertuis, pétillant naturel "pink bulles" auvergne, france £40  
(gamay)

### between a champagne and a prosecco

domaine breton, vouvray brut "dilettante" loire, france £45  
(chenin) £8

### dry and fruity, elegant and classic

pierre gerbais, champagne "cuvée reserve" france £60  
(pinot noir, chardonnay, pinot blanc) £12

### gold colour, zesty, mineraly and evolves constantly

2011, vouette et sorbée, bertrand gautherot, champagne extra-brut, "fidèle" france £80  
(pinot noir - disgorgé: 15 May 2014)

## ROSE

### juicy and fruity, nice acidity, perfectly balanced

2015, villemade, cheverny rosé, loire, france £34  
(pinot noir, gamay) £8.50

### complex, fruity, floral, spicy, mineral, funky

2014, frank cornelissen, igp terre siciliane rosato "susucaru" sicily, italy £55  
(insollia, malvasia, moscadella, nerello mascalese)

## WHITES

### CRISP, FRESH AND MINERAL

#### clean, fresh and crispy

2014, bodegas aroa, garnacha blanco, navarra spain £30  
(garnacha blanco)

#### dry, crispy, citrusy, mineral salt

2014, jo landron, muscadet "amphibolite" loire, france £35  
(melon de bourgogne)

#### aromas of the forest and the sea

2015, domaine saint nicolas, "les clous" loire, france £40  
(chenin, chardonnay, grolos gris) £10

#### mineral, smoky, stony and citrusy

2014, goisot, saint bris sauvignon "exogyra virgula" burgundy, france £40  
(sauvignon)

### FRUITY AND AROMATIC

#### stone fruit, tropical fruit, dried apricot and flowers

2015, les vigneron d'estezarges "les grandes vignes" rhone, france £27  
(grenache blanc, clairette, bourboulenc) £7

#### floral, earthy, fresh and summery, deep and complex

2014, potron minet, vin de france "macache" gard, france £40  
(macabeu, grenache blanc)

#### fresh and mineral, grapefruit, pear and floral notes

2014, binner, riesling "le salon des bain", alsace, france £43  
(riesling)

#### mineral, white fruits, candied citrus and floral notes, dense and long

2012, sébastien riffault, sancerre quarterons, loire, france £46  
(sauvignon)

#### wild honey, fleshy apricots, quince paste, woodspice

2014, mosse, anjou blanc, loire, france £50  
(chenin)

### STRUCTURED AND ELEGANT

#### elegant, fresh, fruity and light viognier

2014, jérôme jouret "les fleurs sauvages" vdf, ardèche, france £42  
(viognier)

#### ripe grapefruit, hint of apricot and saline minerality

2013, domaine pattes loup, chablis, "vent d'ange" burgundy, france £55  
(chardonnay)

#### honey, lemon, grey mineral, mature, good acidity, almost crystalline finish

2013, domaine valette, macon-village, burgundy, france £55  
(chardonnay)

#### fresh cut grass, forest mushroom, floral, fresh, tense

2014, villemade, cour-cheverny "acacias" loire, france £55  
(romorantin)

#### chenin in its most elegant style

2011, richard leroy, vin de france, "les rouliers" loire, france £60  
(chenin)

#### intense with a rich texture and minerality

2014, domaine pattes loup, chablis 1<sup>er</sup> cru, beauregard, burgundy, france £79  
(chardonnay)

#### intense, tannic, powerful and singular, skin contact in amphora

2006, ribolla, gravner, venezia guilia, italy £120  
(ribolla)

We source all our wines from small, artisanal winemakers. These growers tend to favour traditional methods, producing sustainable, organic and biodynamic grapes and follow a natural winemaking process, creating wines that are delicious and refreshingly different. We like to keep our list small, concise, and interesting so that, like our food, we are able to change and evolve it when we find something we really want you to try!

## RED

### LIGHT AND JUICY

#### pure expression of gamay fruit, deep, complex

2013, chateau cambon "cuvée du chat" beaujolais, france £39  
(gamay) £9.50

#### refreshing, mineral and fruity

2015, tricot, vin de france "les petites fleurs" auvergne, france £42.50  
(gamay)

#### incredibly natural, velvety beaujolais, intense, mineral

2013, marcel lapierre, morgon, beaujolais, france (gamay) £50  
(gamay)

#### light, pure, intense, elegant red fruit and spice flavors

2014, les vignes du maynes, macon cruzille "910" burgundy, france £60  
(pinot noir, gamay, chardonnay)

### MEDIUM BODIED

#### soft and silky tannins, fresh and fruity

2015, les vigneron d'estezargues "cuvée des copains" rhone, france £25  
(grenache, syrah)

#### medium bodied, red and black fruits, black pepper

2014, les vigneron d'estezargues "sarrelon" rhone, france £30  
(grenache, syrah) £7

#### delicate and silky red fruit, strawberry and cherry

2013, daniele piccinin, rosso veronese "rosso dei muni" veneto, italy £40  
(merlot, pinot nero)

#### medium-light, silky fruit and no harsh of tannins

2009, sébastien bobinet, saumur-champigny "amateus bobi" loire, france £45  
(cabernet franc)

### AROMATIC

#### rustic, spicy, fruity, intense, dynamic

2015, olivier lemsson, vin de france "r15" loire, france £35  
(grolleau, gamay, côtel)

#### light, silky, fruity, earthy, herbaceous and with minerality

2014, domaine breton, chinon "beaumont" loire, france £42.50  
(cabernet franc)

#### red fruits, violets, rich and smoky with a smooth finish

2012, bera, barbera d'asti, ronco malo, piémont, italy £45  
(barbera)

#### light, red fruit and black pepper

2012, le briseau, "les longues vignes" loire, france £50  
(pineau d'aunis)

### HEAVY STRUCTURE

#### rustic and powerful, dark fruit, black olives, violet and guarrigue

2012, léon barral, faugère tradition, languedoc-roussillon, france £55  
(carignan, grenache, cinsault)

#### silky, violets, orange blossom and black olives

2013, les champs libres, crozes hermitage "foufoune", france £55  
(syrah)

#### elegant and supple, black fruit, liquorice, truffle and leather

2011, château ste anne, bandol rouge, provence, france £55  
(mourvèdre, grenache, cinsault)

#### massively structured, complexity from the cask

2008, dumol, russian river valley, windsor, california £120  
(pinot noir)

#### silky, deep and elegant

2013, hermitage, dard et ribo, rhone, france £145  
(syrah)

## SWEET

#### slightly sparkling, delicate, full aromas, elderflower, apricot, sage and orange peel

bera, moscato d'asti, piémont italy £40  
(sweet sparkling, muscat)

#### exotic fruits, powerful, toast and vanilla with a hint of wood spice

2013, clos lapeyre, "la magendia" jurançon, south west france £60  
(petit manseng) £9

#### plush and full-bodied, with rich dark berry fruit and mineral spice

2012, clos de l'origine, maury, languedoc roussillon, france £50  
(carignan, grenache, grenache blanc, grenache gris, macabeu) £11  
500ml

We keep our wines below 15 °C as this provides an optimum environment for their storage; this also means our red wines are served perhaps a little colder than you might be used to but you will find this enables you to experience the full range of flavour they offer.