

WINE LIST

WINES BY THE GLASS

SPARKLING

Vintage 125ml 175ml 250ml

PROSECCO, STELLE D'ITALIA BRUT (ITALY)	NV	£6.95	-	-
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The grapes are harvested from vineyards near Venice, the city where Prosecco is served as an 'ombra' (shadow) to cicchetti (Venetian 'tapas'). This elegant and aromatic sparkling wine has a beautiful, delicate lemon character and a lively crisp finish.

BRUT RESERVE, TAITTINGER (FRANCE)	NV	£9.95	-	-
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Delicate and bright, the aromas of this wine are full of peach, white blossom and brioche. Lively and fresh flavours of honeyed fruit and vanilla come from 3-4 years of cellar maturation. An unmistakable elegance comes from the high percentage of Chardonnay - unique amongst fine, non-vintage Champagne.

NOCTURNE SEC, TAITTINGER (FRANCE)	NV	£11.95		
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A "sec" Champagne has a slightly higher level of sugar than "brut" and this, combined with the exceptional skill of blending grapes from 30 different vineyards, makes this wine an experience you won't forget! Slow cellar aging and a 17.5g/l dosage of sugar cane creates a creamy, smooth and rounded wine. This wine is far from sweet, but with flavours of dried apricots, golden raisins and hints of gingerbread this is a wine that will appeal to everyone and is the perfect partner to our amazing Afternoon Tea!

PRESTIGE ROSE, TAITTINGER (FRANCE)	NV	£10.95		
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The intense and brilliant colour of this stunning wine comes from a quantity (15%) of still Pinot Noir from Reims being added to the final blend. Crushed raspberries, cherry and blackcurrant flood the senses and the full, velvety mouthfeel gives way to crisp, red fruit finish.

PRELUDE GRAND CRUS, TAITTINGER (FRANCE)	2013	£12.95		
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Selected exclusively from Grand Crus vineyards, this is a special wine! 50% Chardonnay (which brings bright minerality) and 50% Pinot Noir (rich and expressive) and aged for more than 5 years in the cellar creates a joyous blend of finesse and complexity. Elderflower and cinnamon spice emanate from the glass, while fresh citrus, white peach and vanilla shortbread flavours fill the mouth. The complex nature of this glorious wine makes it a great pairing for a wide variety of foods and an unforgettable aperitif.

WINES BY THE GLASS (CONTINUED)

WHITE	Vintage	125ml	175ml	250ml
CORTESE AMONTE, PIEDMONT (ITALY)	2016/17	£4.00	£6.00	£8.00

From the Monferrato area (bordering Gavi), this wine displays classic citrus freshness, delicate minerality and floral notes.

LEDUC VIOGNIER IGP (PAYS D'OC)	2017/18	£4.50	£6.50	£8.50
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From vineyards to the east of Carcassonne, this wine is a result of the combination of the modern and the traditional. Ageing in stainless steel gives a real clarity of flavour - stone fruit (peach, apricots), hints of green apple and almond aromas. Full bodied and rounded on the finish.

CHARDONNAY, LES MOUGEOTTES (PAYS D'OC)	2017	£4.75	£6.75	£8.75
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This gently oaked Chardonnay is great on its own or paired with food (think chicken, pasta, shellfish, etc.). Lemon and vanilla on the nose, well rounded with citrus and green apple complemented by the oak flavours of creamy vanilla and toasted coconut.

IL CARRETTO, BIANCO DI PUGLIA (ITALY)	2017	£4.50	£6.50	£8.50
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This soft, lively white is thirst-quenching and bursts with citrus fruit flavours. It is made from Malvasia grapes, from the sunny and warm Puglia region in Italy and specially blended for our wine merchant Corney & Barrow.

SAUVIGNON BLANC, PRIMERA LUZ (CHILE)	2019	£4.00	£6.00	£8.00
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Aromas of lime, grapefruit and passionfruit abound from this easy drinking and juicy wine. Lime, pear and herbal notes are delicately balanced and the crisp minerality has an unexpectedly soft finish.

ROSÉ	Vintage	125ml	175ml	250ml
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MAISON SATURNIN ROSÉ IGP, LAUDUN CHUSCLAN, LANGUEDOC (FRANCE)	2017	£4.00	£6.00	£8.00
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Initially struck by the beautiful salmon pink colour, we love the delicate and fresh nose. Aromas of raspberry, blackberry and hints of aromatic spice all translate onto the palate. Combined with bright acidity means that this wine is great as an aperitif or matched with salads, grilled white meat or fish.

SOURCE GABRIEL ROSÉ AOC CÔTES DE PROVENCE (PROVENCE)	2017	£5.50	£7.50	£9.95
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This is a classic Provence rosé - so pale and delicate yet fruity, it's a real crowd-pleaser. The vineyards are only 10 hectares in a tiny corner of Provence that means the winemaker can give the whole vineyard his attention.

WINES BY THE GLASS (CONTINUED)

RED

	Vintage	125ml	175ml	250ml
BARBERA AMONTE, VOLPI (ITALY)	2017	£4.00	£6.50	£8.00
From Piedmont in the north west, this deliciously fruity wine is vinified in stainless steel for real purity of flavour. Blueberries, cherries and raspberries with a satisfyingly savoury note on the finish.				
TEMPRANILLO RESERVA, COP DE MA (SPAIN)	2014	£4.50	£6.50	£8.00
This Spanish beauty is mainly Tempranillo, with a touch of Garnacha and Carignan. Complex and structured on the nose, this wine has bags of elegant red berry fruit with hints of vanilla spice. Perfect with game and roast meats.				
MERLOT, CHATEAU LAULERIE (BERGERAC)	2016	£4.25	£6.50	£8.50
This wine from just outside Bordeaux is soft, supple and has a hint of spice. Velvety on the palate and full of red fruit flavours. Wonderful on its own or as a perfect match for roasted red meat or slow cooked pork.				
CUMA MALBEC ORGANIC, EL ESTECO (ARGENTINA)	2018	£4.75	£6.75	£8.75
An incredible success story within the wine industry, this French grape has now become synonymous with Argentina. Organically grown and benefitting from the warm days and cold nights. Dark, brooding fruit followed by fragrant spice.				
STUMP JUMP SHIRAZ, D'ARENBERG (AUSTRALIA)	2016	£5.00	£7.50	£9.95
An enticing nose of cherry, blackberry, dark chocolate and spices is mirrored on the palate, with added hints of violet and black pepper. The beautiful mineral streak helps to balance the rich fruit flavours, making this wine a real winner.				

WHITE

FRANCE

Vintage

Bottle

LEDUC VIOGNIER IGP ♀ (PAYS D'OC)

2017/18

£26.00

From vineyards to the east of Carcassonne, this wine is a result of the combination of the modern and the traditional. Ageing in stainless steel gives a real clarity of flavour – stone fruit (peach, apricots), hints of green apple and almond aromas. Full bodied and rounded on the finish.

CHARDONNAY LES MOUGEOTTES ♀ (PAYS D'OC)

2017

£28.00

This gently oaked Chardonnay is great on its own or paired with food (think chicken, pasta, shellfish etc). Lemon and vanilla on the nose, well rounded with citrus and green apple complimented by the oak flavours of creamy vanilla and toasted coconut.

PICPOUL DE PINET RESERVE ROQUEMOLIERE (LANGUEDOC)

2018

£29.00

This wine is crisp and aromatic, making it a great aperitif or the perfect match with seafood such as simply cooked shellfish. If you like your wines bright and fresh then look no further.

MACON-VILLAGES, CAVE L'AUREORE (BURGUNDY)

2016

£39.50

Classic white Burgundy – tropical notes with toasted coconut and vanilla on the nose. Long and concentrated on the finish, with green apple beautifully backed by a creamy richness. Pair with white meats, meaty white fish (hake, cod, etc.) and rich cream and butter sauces.

SANCERRE, LE PETIT BROUX (LOIRE)

2017

£50.00

Concentrated fruit and a refreshingly clean finish make this wine from the renowned Loire valley a real crowd-pleaser. Elegance comes from the superb balance of the racy minerality and the citrus and green fruit flavours.

PULIGNY MONTRACHET, DOMAINE ALAIN CHAVY (BURGUNDY)

2015

£70.00

This wine is a true Burgundian powerhouse! A wine to be savoured over dinner, matching beautifully with many dishes. Bursting with ripe, tropical fruit underlined by fresh citrus acidity and the unmistakable lick of spicy oak.

ITALY / SPAIN

Vintage

Bottle

CORTESE AMONTE, PIEMONTE ♀ (ITALY)

2016/17

£21.00

From the Monferrato area (bordering Gavi), this wine displays classic citrus freshness, delicate minerality and floral notes.

IL CARETTO, BIANCO DI PUGLIA ♀ (ITALY)

2017

£26.00

This soft, lively white is thirst-quenching and bursts with citrus fruit flavours. It is made from Malvasia grapes, from the sunny and warm Puglia region in Italy and specially blended for our wine merchant Corney & Barrow.

PINOT GRIGIO PUIATTINO, GIOVANNI PUIATTI (ITALY)

2017

£28.00

From a towering winemaker (he was a professional basketball player!) comes this rich and elegant Pinot Grigio. Golden yellow in colour, with flavours of ripe pear, apple and peach.

RIOJA BLANCO MONTE LLANO, RAMON BILBAO, RIOJA (SPAIN)

2017

£28.00

Exclusively aged in stainless steel means that the star of the show here is the tropical and citrus fruit flavours. Fresh and vibrant, this is the perfect aperitif or companion to seafood, salads and soft cheeses.

All vintages are subject to change.

♀ Available by the glass.

WHITE (CONTINUED)

ITALY / SPAIN	Vintage	Bottle
GAVI DI GAVI, FONTANAFREDDA, PIEMONTE (ITALY)	2017	£40.00
<p>One of Italy's most fashionable wines from one of Italy's most famous producers! Medium dry, elegant and redolent of summer on the terrace – orchard fruits, citrus and scents of blossom. Simply superb.</p>		
ALBARINO, MAR DE FRADES, RIAS BIAXAS (SPAIN)	2017	£40.00
<p>This wine is as stunning as the bottle it comes in! On the nose you might pick up mango, pineapple and wild flowers yet, the palate displays a fresh salinity and elegant minerality to accompany the tropical fruits.</p> <p>Aperitif, smoked salmon, roasted vegetables, asparagus... so versatile.</p>		
COMETA PLANETA (ITALY)	2016	£52.00
<p>With numerous vineyards on Sicily (including the slopes of Mount Etna!), Planeta has rightly achieved a big following from wine lovers. This wonderful wine is deep straw yellow, bursting with tropical and citrus flavours and pure elegance. Without doubt, this is one of the finest examples of Fiano, and a wonderful match with rich seafood (lobster, langoustines, etc.).</p>		
THE NEW WORLD	Vintage	Bottle
SAUVIGNON BLANC, PRIMERA LUZ ♀ (CHILE)	2019	£24.00
<p>Aromas of lime, grapefruit and passionfruit abound from this easy drinking and juicy wine. Lime, pear and herbal notes are delicately balanced and the crisp minerality has an unexpectedly soft finish.</p>		
STUMP JUMP CHARDONNAY, D'ARREBERG (AUSTRALIA)	2018	£28.00
<p>A fruit driven and refreshing chardonnay full of green apple flavours and a slight creaminess from the subtle French oak. This softens the acidity and leads to a long savoury finish. A real staff favourite - take a close look at the label too, it's a corker!</p>		
CHENIN BLANC RESERVE, KEN FORRESTER (SOUTH AFRICA)	2017	£32.00
<p>The grapes are picked from old vines, barrel fermented and left on the lees for 10-12 days to give this wine a well-rounded and complex structure. Flavours of dried apricot and pineapple, with hints of honey and vanilla on the finish – a great example of South African wine making.</p>		
PINOT GRIS, YEALANDS (NEW ZEALAND)	2017	£34.00
<p>If you have never tried Pinot Gris, this is a wonderful way to start! A full-bodied & luscious palate full of poached pear, melon, quince and ginger. This is a perfect wine for pairing with aromatic and spiced dishes.</p>		
SAUVIGNON BLANC, ANA, MARLBOROUGH (NEW ZEALAND)	2017	£36.00
<p>Named after the winemaker's daughter, this is everything you would expect from a NZ Sauv, and more! Aromas of cut grass and herbs, gooseberry and citrus on the palate and a refreshing finish.</p>		
CHARDONNAY, CARRICK WINERY (NEW ZEALAND)	2016	£45.00
<p>This is a Chardonnay to rival any other, with supreme elegance coming from the cool climate of Central Otago. Excellent structure and balance with tropical fruits, flinty minerality and perfectly integrated oak from barrel fermentation.</p>		

All vintages are subject to change.

♀ Available by the glass.

RED

FRANCE

Vintage

Bottle

CABERNET SAUVIGNON, LES MOUGEOTTES (LANGUEDOC)	2017	£25.00
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The Languedoc in the south east of France is a region that produces great wine and this is no exception. Spicy and warm with dark fruit flavours, hints of coffee and a touch of eucalyptus on the finish.

CHATEAU LAULERI ♀ (BERGERAC)	2016	£26.00
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This wine from just outside Bordeaux is soft, supple and has a hint of spice. Velvety on the palate and full of red fruit flavours. Wonderful on its own or as a perfect match for roasted red meat or slow cooked pork.

COTES DU RHONE, LAUDUN CHUSCLAN (RHONE)	2017	£28.00
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The domination of Grenache in the blend means bags of red fruit with a herbal freshness. Silky tannins and a real elegance make this a great match with roasted game, aromatic spices and rich stews. Or just enjoy a glass with friends!

BORDEAUX SUPERIOR, CHATEAU ST MARIE (BORDEAUX)	2016	£29.50
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Concentrated flavours of blackcurrant and plum, along with structure and spice, make this the ideal partner for duck or beef. Superb clarity of fruit and a long, clean finish make this a firm favourite.

BOURGOGNE ROUGE, DOMAINE MICHEL JUILLOT (BURGUNDY)	2016	£44.00
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This is pure Burgundian red – bright, elegant fruit (cherry and cranberry), beautiful mouth-watering acidity and fine grained tannins. A joy to drink on its own or the perfect match with charcuterie, lighter game birds (partridge, pheasant, etc.) and tomato-based sauces.

CHATEAU BEL-AIR, ST EMILLON (BORDEAUX)	2014/15	£49.00
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Pure elegance from the area around the beautiful town of St Emillion in Bordeaux. Rich forest fruits, with notes of liquorice and spice, fill the mouth and the silky tannins integrate with the fruit for a long luxurious finish. The perfect match with a Rib Eye steak.

CHATEAU NEUF DE PAPE TRADITION, DOMAINE DE LA JANASSE (RHONE)	2013	£70.00
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From a world-famous appellation, with vines grown in different soil types (sand, clay, pebble), comes this fruit driven favourite. Redcurrant, blackcurrant, wood smoke and white pepper spice all come together to create a generous and balanced mouthful.

ITALY / SPAIN / LEBANON

Vintage

Bottle

TEMPRANILLO RESERVA, COP DE MA ♀ (SPAIN)	2014	£24.00
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This Spanish beauty is mainly Tempranillo, with a touch of Garnacha and Carignan. Complex and structured on the nose, this wine has bags of elegant red berry fruit with hints of vanilla spice. Perfect with game and roast meats.

BARBERA AMONTE, VOLPI ♀ (ITALY)	2017	£25.00
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From Piedmont in the north west, this deliciously fruity wine is vinified in stainless steel for real purity of flavour. Blueberries, cherries and raspberries with a satisfyingly savoury note on the finish.

BIFERNO ROSSO RISERVA, PALLADINO (ITALY)	2013	£26.00
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From Southern Central Italy, this wine is predominantly Aglianico – a native Italian grape. Purply red in colour, with garnet hints. Notes of blackberry jam on the nose carry through to the palate with hints of spicy vanilla. This is great with roasted meat, game and charcuterie.

All vintages are subject to change.

♀ Available by the glass.

RED (CONTINUED)

ITALY / SPAIN / LEBANON	Vintage	Bottle
RIOJA CRIANZA RAMON BILBAO (SPAIN)	2015	£28.00

Founded in 1924 and renovated in 1999, this is a modern expression of the Crianza style. Blackberries and blackcurrant with a creamy touch (blackberry yoghurt?!). Great with a variety of meats and mild cheeses.

PRIMITIVO IGT ORGANIC, VARVAGLIONE (ITALY)	2015	£30.00
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Intensely deep red with violet tints and aromas of blackberries and currants with nutmeg and liquorice. This is a southern Italian wine that aims to please, with bold fruit and elegance. If you aren't already familiar with Primitivo, this is a great way to start.

DUCA D'ARAGONA, CANDIDO (ITALY)	2013	£47.00
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This Negroamaro-based wine is one of our favourites! Big and bold dark fruit flavours followed by complex notes of roasted coffee beans, toasted spices and tobacco! A wine to be savoured, and a great pairing with game (especially venison) and aromatic spices.

BAROLO DI SERRALUNGA FONTANAFREDDA (ITALY)	2014	£65.00
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One of the most famous wines in the world, from Piedmont in North West Italy. 100% Nebbiolo, this wine is ruby red in colour and wonderfully complex. Although the wine is definitely dry, it is full bodied and the fruit is pure. The powerful redcurrant and cherry fruit is backed with vanilla spice and an earthy undertone, making it perfect with mushrooms, truffle, rich red meats and hard cheeses.

AMARONE VALPANTENA BERTANI (ITALY)	2014/15	£65.00
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Another Italian giant! Bertani have a huge reputation in the wine world, and their Amarone is one of the most sought after. Semi dried grapes give the wine an unparalleled richness and depth. Sour and dark cherries, dark chocolate, spices, red berries... there is such complexity here. An absolute winner with venison and duck.

RIOJA GRAN RESERVA, SIERRA CANTABRIA (SPAIN)	2008	£70.00
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Dense, smoky and complex - this wine has so much going on that you will keep returning for more! On the nose there is truffle, balsamic, toast and vanilla. The silky smooth palate is awash with dark fruit, cherry and a smoky spice from 2 years aging in oak. Stunning.

CHATEAU MUSAR, THE LEBANON (LEBANON)	2009	£75.00
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This is a true wine icon! A blend of Cabernet and Cinsault, this wine is comparable to the best that Bordeaux has to offer. Rich and velvety black and red currant flavours with perfectly integrated savoury spices and smoke. A wine to be savoured!

THE NEW WORLD	Vintage	Bottle
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PETIT PINOTAGE, KEN FORRESTER (SOUTH AFRICA)	2018	£25.00
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This is classic Pinotage - spiced mulberries, cherries and plums with a subtle hint of smoky bacon! Concentrated and juicy fruit with a lovely soft palate makes this wine a real winner.

CUMA MALBEC ORGANIC, EL ESTECO (ARGENTINA)	2018	£26.00
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An incredible success story within the wine industry, this French grape has now become synonymous with Argentina. Organically grown and benefitting from the warm days and cold nights. Dark, brooding fruit followed by fragrant spice.

RED (CONTINUED)

THE NEW WORLD	Vintage	Bottle
CABERNET FRANC, TRAPICHE (ARGENTINA)	2016	£28.00
<p>Another French export that is thriving in Argentina! A hugely under rated grape varietal that is normally found in blends, this is a superb example of Cab Franc with blueberry, blackberry, hints of white pepper and a subtle 'green' undertone. Soft, warm and spicy - this is great with pork, beef and game.</p>		
STUMP JUMP SHIRAZ, D'ARREBERG ♀ (AUSTRALIA)	2017/18	£30.00
<p>An enticing nose of cherry, blackberry, dark chocolate and spices is mirrored on the palate, with added hints of violet and black pepper. The beautiful mineral streak helps to balance the rich fruit flavours, making this wine a real winner.</p>		
ARE YOU GAME SHIRAZ, FOWLES WINE (AUSTRALIA)	2017	£35.00
<p>From Victoria, the coolest state of mainland Australia, this wine shows amazing complexity which is a result of the climate and nutrient poor soil. Plum, black pepper, nutmeg, cinnamon... the list goes on! The velvet finish is long, spicy and rewarding. Despite being the same grape varietal as the previous wine, this is something altogether different.</p>		
ZINFANDEL RANCHO ZABACO (USA)	2014/16	£40.00
<p>If you are looking for something big and bold then look no further! Blackberry, raspberry and boysenberry are bursting from this wine. Balanced with minerality and a smoky, peppery spice. Perfect with roasted meat, beef casserole and confit duck.</p>		
UNRAVELLED ORGANIC PINOT NOIR, CARRICK WINERY (NEW ZEALAND)	2017	£43.00
<p>Hailing from a certified organic single vineyard in Bannockburn, Central Otago, this is medium bodied, fruit driven and elegant. Bags of fruit make this Pinot extremely accessible. Black cherry and ripe berries on the palate make this a great pairing with duck, venison and spiced beef.</p>		
ESTATE RED, MAN O'WAR (NEW ZEALAND)	2011	£48.00
<p>Blending wine is an art, and at this beautiful winery on Waiheke Island they know their stuff! Merlot, Cab Franc, Malbec, Cab Sauv and a splash of Petit Verdot all combine to give you a wine that is bursting with ripe dark fruits, coffee, cocoa and liquorice. Add some natural, fresh acidity and you have something special.</p>		
THE PHANTOM, BOGLE VINEYARDS (USA)	2014	£55.00
<p>Mysterious, intense, relentless! This is a multi-layered wine that is destined to become your new favourite. Juicy plums, brambles and cranberries dance with juniper berries and toasted coconut. Wonderfully concentrated and textured.</p>		

All vintages are subject to change.

♀ Available by the glass.

ROSÉ

	Vintage	Bottle
MAISON SATURNIN ROSÉ IGP, LAUDUN CHUSCLAN, LANGUEDOC (FRANCE) ♪	2017	£22.00

Initially struck by the beautiful salmon pink colour, we love the delicate and fresh nose. Aromas of raspberry, blackberry and hints of aromatic spice all translate onto the palate. Combined with bright acidity means that this wine is great as an aperitif or matched with salads, grilled white meat or fish.

CIVO ROSATO LIBRANDI	2014	£25.00
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CHAMPAGNE

TAITTINGER

Reims

gion in southern Italy, this is a wonderful example of modern and delicate with crushed raspberries and ripe summer fruits. and real length of finish. Great with red mullet, cured meats, shes.

SOURCE GABRIEL ROSÉ AOC CÔTES DE PROVENCE (PROVENCE) ♪	2017	£29.50
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This is a classic Provence rosé. So pale and delicate yet fruity, it's a real crowd-pleaser. The vineyards are only 10 hectares in a tiny corner of Provence that means the winemaker can give the whole vineyard his attention.

SPARKLING + CHAMPAGNE

SPARKLING

Vintage

Bottle

PROSECCO, STELLE D'ITALIA BRUT (ITALY)

NV

£32.00

The grapes are harvested from vineyards near Venice, the city where Prosecco is served as an 'ombra' (shadow) to cicchetti (Venetian 'tapas'). This elegant and aromatic sparkling wine has a beautiful, delicate lemon character and a lively crisp finish.

A Champagne House owned by the Taittinger family for almost a century, the elegance of the house style comes from Chardonnay being the main component of each wine. This has been the case from the outset, and has helped make the Taittinger name famous throughout the globe.

CHAMPAGNE

Vintage

Bottle

BRUT RESERVE, TAITTINGER (FRANCE)

NV

£55.00

Delicate and bright, the aromas of this wine are full of peach, white blossom and brioche. Lively and fresh flavours of honeyed fruit and vanilla come from 3-4 years of cellar maturation. An unmistakable elegance comes from the high percentage of Chardonnay – unique amongst fine, non-vintage Champagne.

NOCTURNE SEC, TAITTINGER (FRANCE)

NV

£60.00

A "sec" Champagne has a slightly higher level of sugar than "brut" and this, combined with the exceptional skill of blending grapes from 30 different vineyards, makes this wine an experience you won't forget! Slow cellar aging and a 17.5g/l dosage of sugar cane creates a creamy, smooth and rounded wine. This wine is far from sweet, but with flavours of dried apricots, golden raisins and hints of gingerbread this is a wine that will appeal to everyone and is the perfect partner to our amazing Afternoon Tea!

PRESTIGE ROSE, TAITTINGER (FRANCE)

NV

£65.00

The intense and brilliant colour of this stunning wine comes from a quantity (15%) of still Pinot Noir from Reims being added to the final blend. Crushed raspberries, cherry and blackcurrant flood the senses and the full, velvety mouthfeel gives way to crisp, red fruit finish.

PRELUDE GRAND CRUS, TAITTINGER (FRANCE)

2013

£75.00

Selected exclusively from Grand Crus vineyards, this is a special wine! 50% Chardonnay (which brings bright minerality) and 50% Pinot Noir (rich and expressive) and aged for more than 5 years in the cellar creates a joyous blend of finesse and complexity. Elderflower and cinnamon spice emanate from the glass, while fresh citrus, white peach and vanilla shortbread flavours fill the mouth. The complex nature of this glorious wine makes it a great pairing for a wide variety of foods and an unforgettable aperitif.

BLANC DE BLANCS, COMTES DE CHAMPAGNE, TAITTINGER (FRANCE)

2007

£175.00

100% Chardonnay, this is the ultimate expression of Taittinger. The sophisticated elegance comes from the exceptional conditions found on the chalky slopes south of Epernay which gives the vitality and delicacy to the grapes. Then 8-10 years aging in the cellar (18m underground!), which develops the complex flavours, with 5% of the wine aged for 4 months in oak, which adds texture and a hint of subtle smoke. Anjou pear, summer blossom, golden raisin, lemon, salted butter... this is truly a wine for the senses and should be enjoyed with shellfish, seafood and (most importantly) friends!

All vintages are subject to change.

PORT, SHERRY + SWEET WINES

	Vintage	Bottle	75ml
10 YEAR OLD TAWNY PORT, FONSECA (PORTUGAL, 50CL)	NV	£50.00	£7.50
LBV PORT, QUINTA DO CRASTO (PORTUGAL, 75CL)	2013	£40.00	£6.50
XECO FINO SHERRY, XECO (SPAIN, 75CL)	NV	£45.00	£4.75
XECO AMONTILLADO SHERRY, XECO (SPAIN, 75CL)	NV	£55.00	£5.75
PX SHERRY, BELLA LUNA (SPAIN, 37.5CL)	NV	£21.00	£4.50
SAUTERNES LES GARONELLES, LURTON (FRANCE, 75CL)	2015/16	£70.00	£8.50
NOBLE MUD PIE, D'ARREBERG WINES (AUSTRALIA, 37.5CL)	2015	£32.00	£6.50
ALEATICO DI PUGLIA, CANDIDO (ITALY, 50CL)	2012	£45.00	£8.00
I CAPITELLI, ANSELMINI (ITALY, 37.5CL)	2015	£45.00	£9.00

SPIRITS

GIN

BEEFEATER GIN **£2.75**

Distilled in London, an aromatic style created by steeping botanicals for 24 hours before distillation.

TANQUERAY GIN **£2.75**

The Tanqueray Special Dry iconic bottle is used for this Tanqueray Export Strength introduced in 1999. It is made to the same recipe but with a lower 43.1% abv strength that is perfect for cocktail use.

TANQUERAY SEVILLA GIN **£2.75**

HADRIANS WALL GIN **£4.00**

Handcrafted on our doorstep, using Roman herbs and botanicals, this is a stunning addition to the local craft gin scene. Rich, with an orange hue (due to the method of production), and heady with herbal notes bursting from the glass. Mediterranean Tonic is the perfect partner to really bring this to life.

SACRED PINK GRAPEFRUIT GIN **£4.00**

Crystal clear. Gentle, clean nose of delicate pink grapefruit. Fresh sweet pink grapefruit with a peppery spiced palate. Cracked pepper and citrus alternate on the finish.

THE BOTANIST ISLAY DRY GIN **£4.00**

Distilled by Bruichladdich on Islay with 9 traditional botanicals (wild Islay juniper berries, cassia bark, angelica root, coriander seed, cinnamon bark, lemon and orange peel, liquorice root and oris root), augmented with 22 native Islay botanicals in a copper pot-still nicknamed "Ugly Betty".

TARQUIN'S BLACKBERRY GIN **£3.50**

Using the recipe for his flagship Dry Gin, plus hand-picked violets, Tarquin then macerates British blackberries until reaching the desired flavour. Finally, a touch of local wildflower honey is added to soften and round the finished product. Fancy something different? Try adding ginger beer, ginger ale or Victorian lemonade!

WARNER EDWARDS VICTORIA'S RHUBARB GIN **£4.00**

This gin has a wonderful fragrance, with a sweet and crisp rhubarb flavour. The texture is creamy, and the gin is soft and smooth enough to be drunk neat.

HEPPLE GIN **£3.75**

Hepple lies in the Northumbrian hills, surrounded by juniper, pine and aromatic plants. To release the true heart of the carefully chosen botanicals, the team has reinterpreted the way a premium gin is made, adapting old techniques and pioneering new ones. The unique method reveals heightened flavour notes that are lost in the traditional process.

HEPPLE SLOE AND HAWTHORN GIN **£3.75**

GIN MARE **£4.00**

Mare is a Mediterranean gin flavoured with four principal botanicals: basil, thyme, rosemary and, most unusual of all, the Arbequina olive. Of course it has juniper, but cardamom and citrus too, and these different botanicals create a distinctive and rather special gin.

SPIRITS (CONTINUED)

VODKA

ABSOLUT	£2.75
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ABSOLUT MANDRIN	£2.75
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ABSOLUT VANILLE	£2.75
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BELVEDERE	£3.50
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MOORLAND SPIRITS DOUGLAS FIR VODKA £4.00

The First Explorer Edition from the local Moorland Spirit Company. Made with the needles of the Douglas Fir tree, a giant of the Hepple Woodlands, and based one of the many processes used to create their flagship – Hepple Gin. The unexpected explosion of refreshing pine, sweet ripe melon and tropical fruit, with undertones of grapefruit

RUM

BACARDI	£2.75
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HAVANA ESPECIAL	£2.75
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HAVANA 7	£3.25
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PAMPERO ANNIVERSARIO	£3.75
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zest creates a fascinating new addition to cocktails and a wonderful alternative to gin when combined with Indian tonic, ice and a wedge of lime. Launched in 1963 to commemorate the 25th anniversary of Pampero, Anniversario is distilled in Venezuela from locally produced molasses. It has no age statement but is believed to be a blend of 4 to 6 year old rums aged in ex-bourbon casks.

PLANTATION 'STIGGINS FANCY' PINEAPPLE RUM	£4.50
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The sweet pineapple that you find on the nose is less pronounced on the palate, complementing the rum rather than dominating it, overall a delicate spirit with natural sweetness and finesse.

KOKO KANU	£2.75
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Koko Kanu is a subtle blend of the finest white aged Jamaican rums, steeped with tropical coconut flavour. The rums were chosen for their natural coconut notes and are aged for a minimum of one year.

FOURSQUARE SPICED RUM	£3.50
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An aged rum flavoured with cinnamon, vanilla and nutmeg according to a family recipe passed down through five generations. It is bottled in handmade glass bottles with a hand-dipped wax seal.

SPIRITS (CONTINUED)

WHISKY

MONKEY SHOULDER

£3.25

Monkey Shoulder is a 'vatted' malt, made by blending three Speyside single malts. Zesty orange notes with mellow vanilla, honey and spiced oak. Mellow vanilla with spicy hints, smooth on the finish.

HIGHLAND PARK 18

£9.95

Natural gold colour, clear and bright. Rich nose, toffee sweetness, nutty almond marzipan from the long maturation in oak, with an aromatic top note of peat smoke. Rich, full flavour of honey and peat. Soft rounded finish, with a prolonged, full and smoky aftertaste.

DALMORE 15

£6.50

On the nose, a rich combination of orange marmalade, cinnamon and nutmeg. On the palate, there are notes of mandarin, vanilla and ginger. The finish shows distinctive Christmas spice and mellow oak.

GLENFARCLAS 10

£4.00

Vibrant straw-gold in colour. Sherry-sweet malty tones, delicate smokiness and subtle spices. Delicate malt, smoke and sherry sweetness. Hints of dried fruit, vanilla, cinnamon and cloves.

Smooth and spicy finish, with subtle lingering smokiness.

BRUICHLADDICH 'THE LADDIE'

£4.75

Barley sugar with a hint of mint, a breezy coastal nose of salt and wildflowers, citrus notes appear with a drop of water.

Refined, refreshing palate of sweet oak and barley, followed by ripe green fruit, brown sugar and sweet malt on the finish.

BRUICHLADDICH 'THE OCTOMORE'

£9.95

Great coastal notes of sea spray, seaweed and oily iodine. Peat smoke follows with hints of pepper. Opens slowly with heather, lemon balm and mint. Crisp, malted barley slides into sweet nutty oak. A burst of fresh lime, apple and pear at the finish.

GLENMORANGIE 10

£3.75

Notes of citrus and ripening peaches on the nose are softened by the aroma of vanilla. Creamy vanilla, followed by a burst of flowery fruitiness, the long finish shows hints of orange and peach.

BOURBON

BUFFALO TRACE

£3.00

ELIJAH CRAIG 12

£4.50

Named after the man credited with inventing the charring process, the Baptist minister Elijah Craig. Little is known for sure about this semi-legendary figure who, along with 177 of his neighbours, was found guilty of distilling without a license on 26th September 1798. The reverend was fined \$140.

BRANDY

MARTELL VS

£3.00

MARTELL XO

£9.95

The oldest of the big four Cognac houses, Martell was founded by Jersey-born Jean Martell in 1715. Martell developed this "Extra Old" Suprême in 1819. It is a blend of eaux-de-vie aged between 15 and 40 years old.

SPIRITS (CONTINUED)

TEQUILA

JOSE CUERVO ESPECIAL	£2.75
PATRON REPOSADO	£4.95

VERMOUTH

50ml

NOILLY PRAT	£2.50
MARTINI EXTRA DRY	£2.50
MARTINI BIANCO	£2.50
MARTINI ROSSO	£2.50
COCCHI TORINO	£3.50
LA QUINTINYE VERMOUTH ROYAL - ROYAL	£3.50
LA QUINTINYE VERMOUTH ROYAL - EXTRA BLANC	£3.50
PIMMS	£2.50
APEROL	£2.50

LIQUEURS

PATRON XO	£4.50
COINTREAU	£3.00
COINTREAU BLOOD ORANGE	£3.00
KAHLUA	£3.00
DRAMBUIE	£3.50
BAILEYS	£3.50
DISARONNO	£3.00
FRANGELICO	£3.50
GRAND MARNIER	£3.50

COCKTAILS

SPECIALS

PINEAPPLE CAIPIRINHA **£9.95**

Havana Especial, freshly squeezed lime juice and muscovado sugar, topped up with pineapple juice.

HART OF WALWICK **£9.95**

Absolut Vodka, Cointreau Blood Orange, blood orange purée, freshly squeezed lemon juice and rosemary & thyme syrup, topped up with soda.

WALWICK 52 **£10.50**

Heppele Gin, pear liqueur and freshly squeezed lemon juice, topped up with Taittinger Champagne.

KIWI KISS **£9.95**

Absolut Vodka, homemade apple & kiwi purée, vanilla gomme and elderflower syrup.

RHUBARB & GINGER SPRITZ **£9.95**

Warner's Rhubarb Gin, fresh rhubarb and freshly squeezed lime juice, topped up with ginger beer.

THE GODMOTHER **£9.95**

Disaronno and Absolut Vodka with an orange twist.

NORTHUMBRIAN CRUMBLE **£9.95**

Frangelico, Manzana Verde, Absolut Vodka, Humshaugh Apple Juice, egg whites and gomme, garnished with a biscuit crumb.

DOUGLAS FIR DAIQUIRI **£9.95**

Heppele Douglas Fir Vodka, freshly squeezed lime juice, egg whites and a dash of gomme.

VIOLET MARTINI **£9.95**

Crème de Violette, Hepple Gin, freshly squeezed lemon juice and egg whites, garnished with lavender flower.

SPICY MARGARITA **£9.95**

Jose Cuervo Especial, Cointreau, fresh chilli and freshly squeezed lime juice.

COCKTAILS (CONTINUED)

CLASSIC COCKTAILS

FRENCH 75 **£10.50**

Gin, lemon juice and sugar syrup topped with Champagne - effortlessly elegant.

THE WALWICK GARDEN MOJITO ROYALE **£10.50**

Our extra special twist on a Mojito! Gin, basil liqueur, fresh mint, lime juice and pressed apple are churned with crushed ice and topped with Champagne.

WALWICK **£9.95**

Based on an original Jerry Thomas cocktail from 1887, this is our combination of whisky, Cognac, Cointreau, aromatic bitters and sweet vermouth, stirred and then garnished with a twist of lemon.

BOURBON SOUR **£9.95**

Buffalo Trace Bourbon, lemon juice and sugar are shaken and served over crushed ice. Simply stunning!

BRAMBLE **£9.95**

A bonafide 80s classic! Gin, lemon juice and sugar are shaken together, served over crushed ice and topped with blackberry liqueur. Dangerous!

RUM OLD FASHIONED **£9.95**

Our version of the Old Fashioned. A combination of dark rum, chocolate and orange bitters with a hint of sugar to create a short and complex drink. Perfect for after dinner.

APPLE & VANILLA DAIQUIRI **£9.95**

Havana Especial, homemade vanilla sugar syrup, pressed apple and lime juice are shaken together for a refreshing drink with a kick.

ESPRESSO MARTINI **£9.95**

Vanilla vodka, Kahlua and chocolate bitters are combined with a single espresso to create a drink that tastes as good as it looks.

APEROL SPRITZ **£9.95**

A perfect summer cocktail (although we love it all year round!) A classic Italian cocktail mixing Aperol with Prosecco, resulting in a pleasant citrus, refreshing aperitif. Flavours of bitter oranges, rhubarb and gentian root.

BEER + CIDER

DRAUGHT + CASK

Ask for our selection of draught beers

PERONI	5.1%	£4.00
BAVARIA	0%	£3.50

CIDER

ASPALL'S SUFFOLK CIDER (500ml)	5.5%	£5.95
REKORDERLIG APPLE CIDER	4.5%	£5.50
REKORDERLIG MIXED BERRY	4.0%	£5.50

SOFT DRINKS

J20 ORANGE AND PASSIONFRUIT	£2.75
COKE	£2.00
DIET COKE	£2.00
FENTIMANS VIC LEMONADE	£3.50
FENTIMANS COLA	£3.50
FENTIMANS D&B	£3.50
FENTIMANS ROSE LEMONADE	£3.50
FENTIMANS GINGER BEER	£3.50
FEVERTREE TONIC	£2.25
FEVERTREE SLIM	£2.25
FEVERTREE LEMONADE	£2.25
PINEAPPLE JUICE	£2.75
GLASS OF FRUIT JUICE	£2.50
STILL WATER (750ml)	£3.50
SPARKLING WATER (750ml)	£3.50

HOT DRINKS

TEAS

ENGLISH BREAKFAST TEA	£3.50
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SPECIALITY TEA	£3.50
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Please ask you server for options.

COFFEES

AMERICANO	£3.50
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FLAT WHITE	£3.75
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CAPPUCCINO	£3.75
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LATTE	£3.75
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ESPRESSO	£3.50
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DOUBLE ESPRESSO	£4.00
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MACCHIATO	£3.50
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DOUBLE MACCHIATO	£4.00
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LIQUEUR OR IRISH COFFEE	£7.50
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HOT CHOCOLATE	£3.95
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