

WELCOME TO  
THE CAFÉ AND DINING ROOM

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DRINKS & WINE

## SUGGESTED SERVES

EL RAYO PLATA TEQUILA "THE MODERN TEQUILA TO PAIR WITH TONIC"

*Served with Franklin & Sons Indian tonic and an orange garnish in a rock glass*

MALFY CON LIMONE "SOURCED FROM THE COASTLINE"

*Served with Franklin & Sons Mallorcan tonic and a lemon garnish in a balloon glass*

HAYMAN'S SLOE GIN "THE MEDITERRANEAN CHARACTER"

*Served with Franklin & Sons Mallorcan tonic and a lemon garnish in a highball glass*

SAPLING GIN "THE CLIMATE POSITIVE SPIRIT"

*Served with Franklin & Sons Indian tonic and a rosemary garnish in a highball glass*

MASONS PINK PEAR/PINK PEPPERCORN "THE YORKSHIRE GIN"

*Served with Franklin & Sons Indian tonic and an apple garnish in a highball glass*

WHITLEY NEILL - RHUBARB & GINGER GIN "THE GLORY OF ENGLAND"

*Served with Franklin & Sons Mallorcan Tonic and a ginger garnish in a highball glass*

## MOCKTAILS

ORANGE SPRITZER	7.5	CALEÑO BLACKBERRY DAIQUIRI	8.5
<i>Monin Orange Spritz bitter, orange slice, Franklin &amp; Sons soda water</i>		<i>Caleño Dark &amp; Spicy, fresh lime juice, fresh blackberries</i>	
MOCK MARGARITA ON THE ROCKS	7.5	VIRGIN APPLE MOJITO	8.5
<i>Franklin &amp; Sons ginger ale, lime juice, lemon juice, agave syrup</i>		<i>Apple juice, lime juice, mint, sparkling water</i>	
NO-GIN & TONIC	8.5	MAHALA SPICED	8.5
<i>Ceder's Classic, Franklin &amp; Sons Rosemary tonic with rosemary and lemon garnish</i>		<i>Mahala botanical, cinnamon syrup, orange juice</i>	
NOT SO COSMO	7.5	SMOKY & SPICY MULE	8.5
<i>Cranberry juice, lemon juice, orange bitter</i>		<i>Mahala Amber, Franklin &amp; Sons ginger ale, lime juice</i>	
NO-GRONI	8.5		
<i>Mahala botanical, Lucano Amaro Zero</i>			

*A discretionary service charge of 12.5% will be added to your bill. VAT is charged according to government guidelines*

## COCKTAILS

### SHORT & PUNCHY ————— 12

#### MAPPLE FASHIONED

*Makers Mark, Benedictine, lemon peel*

#### BANANA CAIPIROSKA

*Absolut blue vodka, banana liqueur, lime juice, fresh banana*

#### CHERRY & PLUM SOUR

*Havana 3y, Cherry Heering, lemon juice, egg white, plum bitters*

#### CHILLI MARGARITA

*Olmeca blanco, Cointreau, lime juice, chilli flakes, half chilli salt rim*

### STRAIGHT & ELEGANT ————— 12

#### FIG SAZERAC (*Rakan's special*)

*Martell VS, Rittenhouse rye, Briottet crème de figue, Absinthe, Peychaud bitters*

#### APPLE 'N' PEAR

*Sassy Calvados, Absolut blue vodka, Poire Williams liqueur, apple juice*

#### BLACKBERRY MARTINI

*Absolut blue vodka, Briottet crème de mûre, cranberry juice, blackberry*

#### LAST WORD

*Beefeater, Green Chartreuse, Marashino liqueur, lime juice*

### LONG & REFRESHING ————— 12

#### MOSCOW MULE

*Absolut vodka, lime juice, F&S ginger beer*

#### THREE SHADE OF GRAPES (*Zabdi's special*)

*El Gobernador Pisco, Sauvignon blanc, lemon juice, grapes*

#### CRANBERRY & GINGER FIZZ

*Havana Cuban spiced, cranberry juice, ginger syrup, lemon juice, sparkling water*

#### APPLE & ELDERFLOWER COLLINS

*Hayman's old Tom, Elderflower and Manzana verde liqueur, lime juice, sparkling water*

### WINTER WARMER | 7

#### HOMEMADE MULLED WINE

*Red wine, cinnamon, orange peel, cloves, star anise*

+add-ons from 5

+Calvados

+Armagnac

+Cognac

+Baileys

+Frangelico

+Amaretto

*Available in our bars and at the Shed-Zeppelin (fri-sun)*

*Classic cocktails are also available on request*

## SOFT DRINKS

<b>FIZZY DRINKS</b> _____	bt1	<b>SYRUP/CORDIAL</b> _____	all 4.5
FRANKLIN & SONS TONICS:	4	+ served with soda water or lemonade	
LIGHT, INDIAN, ROSEMARY, MALLORCAN, ELDERFLOWER		GINGER	
FRANKLIN & SONS SODA WATER	4	VANILLA	
FRANKLIN & SONS LEMONADE	4	ELDERFLOWER	
FRANKLIN & SONS GINGER BEER	4	GREEN MINT	
FRANKLIN & SONS GINGER ALE	4	CINNAMON	
FRANKLIN & SONS PINK GRAPEFRUIT SODA	4	GRENADINE	
FRANKLIN & SONS PINAPPLE & ALMOND	4	PEACH	
COKE / DIET COKE / COKE ZERO	4	POPCORN	
		PASSION FRUIT	
<b>NON-ALCOHOLIC SPIRITS</b> _____	25ml	BANANA	
CEDER'S CLASSIC	4		
CALEÑO DARK & SPICY	4	ELDERFLOWER CORDIAL	
MAHALA BOTANICAL	4	LIME CORDIAL	
MAHALA AMBER	4		
LUCANO AMARO ZERO	4		

## SMOOTHIES & JUICES

(served until 7pm)

<b>SMOOTHIES</b> _____		<b>HOUSE PRESSED JUICE</b> _____	
THE VIOLET	5.5	DETOX	5
<i>Blackberry, coconut, vanilla</i>		<i>Carrot, apple, ginger</i>	
THE CINNAPPLE	5.5	CLEANSER	5
<i>Apple, cinnamon, banana</i>		<i>Green apple, cucumber, celery</i>	
THE TROPICAL GREEN	5.5	APPLE	5
<i>Pineapple, cucumber, mint</i>		ORANGE	5
		CARROT	5

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## BEERS & CIDER

<b>ON DRAUGHT</b> _____	pint
<i>(half pint available)</i>	
FOREST ROAD BREWERY POSH LAGER (4.1%) <i>ENG</i>	6.5
WIMBLEDON BREWERY PALE ALE (4%) <i>ENG</i>	6.5
SESH FUN TIMES IPA (4.3%) <i>ENG</i>	7
<b>BOTTLED</b> _____	btl
PERONI GLUTEN FREE (5.1%) <i>ITA</i>	6
MODELO ESPECIAL PILSNER (4.5%) <i>MEX</i>	6
<b>NON-ALCOHOLIC BOTTLED</b> _____	btl
BIG DROP REEF POINT LAGER <i>ENG</i>	5
BIG DROP PINE TRAIL PALE ALE <i>ENG</i>	5
<b>CIDER</b> _____	btl
SASSY CIDRE BRUT "L'INIMITABLE" <i>FRA</i>	6
<b>VERMOUTH/APERITIFS</b> _____	25ml
MARTINI ROSSO	4.5
RICARD	4.5
APEROL	4.5
CAMPARI	4.5
FERNET BRANCA	4.5
LILLET BLANC / ROSE	4.5
NOILLY PRAT ORIGINAL DRY	4.5
SIPELLO	5
ANTICA FORMULA	5.5

## LIQUEURS

<b>LIQUEURS</b> _____	25ml
ROOTS MASTIHA	4.5
BÉNÉDICTINE	4.5
CHAMBORD	4.5
COINTREAU	4.5
CHERRY HEERING	4.5
LUXARDO MARASCHINO	4.5
PIMM'S N°1	4.5
ST GERMAIN	4.5
ITALICUS	5
PERNOD ABSINTHE	5
GREEN OR YELLOW CHARTREUSE	5.5

### BRIOTTET LIQUEURS \_\_\_\_\_

*We have a lovely selection of flavoured crèmes  
and liqueurs by Briottet*

*Double measures of 50ml are available on request*

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## SPIRITS

<b>VODKA</b> —————	25ml	<b>RUM</b> —————	25ml
ABSOLUT	4.5	HAVANA CLUB 3	4.5
STOLICHANAYA	4.5	SAILOR JERRY	4.5
ABSOLUT CITRON	4.5	HAVANA CLUB 7	5
ABSOLUT VANILLA	4.5	HAVANA CLUB AÑEJO ESPECIAL	5
SAPLING VODKA	6	GOSLING'S BLACK SEAL	5
GREY GOOSE	7	HAVANA CUBAN SPICED	5
		MYER'S JAMAICAN	5
		KOKO KANU	5.5
		HAVANA SELECCIÓN DE MAESTROS	6.5
<b>TEQUILA</b> —————	25ml	<b>CACHACA</b> —————	25ml
OLMECA BLANCO	4.5	CACHACA SAGATIBA	4.5
OLMECA REPOSADO	4.5		
OCHO BLANCO	5		
EL RAYO PLATA	5.5		
		<b>PISCO</b> —————	25ml
		EL GOBERNADOR	4.5
<b>MEZCAL</b> —————	25ml		
BANHEZ JOVEN	5		
DEL MAGUEY VIDA	6		

## WHISKY & BRANDY

<b>BLENDS</b> _____	25ml	<b>BOURBON</b> _____	25ml
CHIVAS REGAL 12	5	MAKER'S MARK	4.5
JOHNNIE WALKER BLACK	5.5	WOODFORD RESERVE	5.5
MONKEY SHOULDER	5.5		
<b>SINGLE MALT</b> _____	25ml	<b>RYE</b> _____	25ml
GLENLIVET FOUNDERS RESERVE	5	RITTENHOUSE 100 PROOF	5.5
TALISKER 10	5.5		
GLENLIVET 18	9.5		
<b>IRISH</b> _____	25ml	<b>COGNAC</b> _____	25ml
JAMESON	4.5	MARTELL VS	5
REDBREAST 12	6.5		
JAMESON BLACK BARREL	7	<b>ARMAGNAC</b> _____	25ml
		BARON DE SIGOGNAC, VSOP	5
<b>JAPANESE</b> _____	25ml	<b>CALVADOS</b> _____	25ml
NIKKA FROM THE BARREL	5.5	BERNEROY, VSOP	5
		SASSY FINE	5
		<b>GRAPPA</b> _____	25ml
		MAROLO MONRIONDO GRAPPA DI	4.5
		BARBERA	

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## GIN & TONICS

OUR SUGGESTION FOR A PERFECT SERVE	MIXER	GARNISH	GLASS	25ml
BEEFEATER	<i>Indian Tonic</i>	<i>Lemon</i>	<i>Highball</i>	4.5
BEEFEATER PINK STRAWBERRY	<i>Indian Tonic</i>	<i>Lime</i>	<i>Balloon</i>	4.5
BEEFEATER BLOOD ORANGE	<i>Indian Tonic</i>	<i>Orange</i>	<i>Balloon</i>	4.5
HAYMAN'S PEACH & ROSE CUP	<i>Lemonade</i>	<i>Mint</i>	<i>Balloon</i>	5
HAYMAN'S OLD TOM	<i>Indian Tonic</i>	<i>Lemon</i>	<i>Highball</i>	5
PLYMOUTH	<i>Mallorcan Tonic</i>	<i>Grapefruit</i>	<i>Balloon</i>	5
HAYMAN'S SLOE GIN	<i>Mallorcan Tonic</i>	<i>Lemon</i>	<i>Highball</i>	5
WHITLEY NEILL - RHUBARB & GINGER GIN	<i>Mallorcan Tonic</i>	<i>Ginger</i>	<i>Highball</i>	5.5
BEEFEATER 24	<i>Indian Tonic</i>	<i>Grapefruit</i>	<i>Highball</i>	5.5
MALFY CON LIMONE	<i>Mallorcan Tonic</i>	<i>Lemon</i>	<i>Balloon</i>	5.5
58 & CO - APPLE & HIBISCUS	<i>Elderflower Tonic</i>	<i>Apple</i>	<i>Balloon</i>	6
MASONS PINK GRAPEFRUIT/CUCUMBER	<i>Indian Tonic</i>	<i>Cucumber</i>	<i>Highball</i>	6
SAPLING GIN	<i>Indian Tonic</i>	<i>Rosemary</i>	<i>Highball</i>	6
MASONS PINK PEAR/PINK PEPPERCORN	<i>Indian Tonic</i>	<i>Apple</i>	<i>Highball</i>	6
AVIATION	<i>Indian Tonic</i>	<i>Lemon</i>	<i>Highball</i>	6
SIPSMITH LONDON DRY	<i>Indian Tonic</i>	<i>Lime</i>	<i>Highball</i>	6
HENDRICK'S	<i>Elderflower Tonic</i>	<i>Cucumber</i>	<i>Highball</i>	6
GIN MARE	<i>Rosemary Tonic</i>	<i>Rosemary</i>	<i>Balloon</i>	6.5
TANQUERAY 10	<i>Mallorcan Tonic</i>	<i>Grapefruit</i>	<i>Balloon</i>	6.5
MONKEY 47	<i>Mallorcan Tonic</i>	<i>Grapefruit</i>	<i>Rock</i>	6.5

SERVED WITH A FRANKLIN & SONS MIXER AND A SEASONAL GARNISH

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## SPARKLING WINES

CHAMPAGNE	125ml	btl
PIPER-HEIDSIECK BRUT <i>FRA</i>	14	75
GOSSET RÉSERVE BRUT <i>FRA</i>		85
PERRIER JOUËT GRAND BRUT <i>FRA</i>		90
BOLLINGER SPÉCIAL CUVÉE BRUT <i>FRA</i>		95
GOSSET GRAND BLANC DE BLANCS <i>FRA</i>		100
PERRIER JOUËT BLASON ROSÉ <i>FRA</i>		130

SPARKLING	125ml	btl
BELLA MODELA, PROSECCO SPUMANTE, BRUT, NV <i>ITA</i>	9	35
CA' DI ALTE, PROSECCO ROSÉ, NV <i>ITA</i>	10.5	42
DOMAINE JEAN PERRIER & FILS, CRÉMANT DE SAVOIE <i>FRA</i>		50
RATHFINNY ESTATE CLASSIC CUVÉE BRUT, SUSSEX '17 <i>ENG</i>		58
ROEBUCK ESTATES, CLASSIC CUVÉE, SUSSEX '17 <i>ENG</i>		62

## ROSÉ

PALE & REFRESHING	175ml	250ml	50cl	btl
MON ROC CARIGNAN/CINSAULT '21 <i>FRA</i>	8	9.5	19	27
CHÂTEAU STE ROSELINE, PERLE DE ROSELINE, CÔTES DE PROVENCE '21 <i>FRA</i>	11.5	14	28	40
WILLUNGA 100, GRENACHE ROSÉ, MCLAREN VALE '21 <i>AUS</i>				45
CHÂTEAU STE ROSELINE, LAMPE DE MÉDUSE, CDP CRU CLASSÉ '21 <i>FRA</i>	14.5	19	38	55
CHÂTEAU STE ROSELINE, LAMPE DE MÉDUSE MAGNUM, CDP CRU CLASSÉ '21 <i>FRA</i>				100

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## WHITE WINE CELLAR

CRISP & VIBRANT	175ml	250ml	50cl	btl
MON ROC, UGNI BLANC / COLOMBARD, PAYS D'OC '22 <i>FRA</i>	8	9.5	19	27
LIEVLAND LIEVLANDER CHENIN BLANC '22 <i>ZAF</i>				29
FABRIZIO VELLA, BIANCO UNFILTERED, SICILY '22 <i>ITA</i>				30
DOMAINE DE FOLIETTE, MUSCADET CUVÉE ORIGINE '22 <i>FRA</i>				34
PICPOUL DE PINET ST CLAIR, LUVIGNAC '22 <i>FRA</i>				36
PECORINO, FEUDO ANTICO, BIOLOGICO, ABRUZZO '22 <i>ITA</i>	10.5	13	26	37
L. LATOUR, ARDECHE CHARDONNAY '21 <i>FRA</i>				38
DOMAINE DU HAUT PERRON, TOURRAINE SAUVIGNON '22 <i>FRA</i>	11	13.5	27	39
VERDICCHIO DI MATELICA, BISCI '22 <i>ITA</i>				44

OPULENT & DISTINCTIVE	175ml	250ml	50cl	btl
16 STOPS CHARDONNAY, SOUTH AUSTRALIA '21 <i>AUS</i>				32
DOMAINE GUILLAUME GONET, CÔTES-DU-RHÔNE BLANC '22 <i>FRA</i>				39
MORANDÉ, CHARDONNAY GRAN RESERVA '21 <i>CHL</i>				41
FINCA MANZANOS, RIOJA BLANCO, VIÑA VIEJAS '21 <i>SPN</i>	12	15.5	30.5	44
MONTSABLÉ, RÉSERVE CHARDONNAY, IGP LANGUEDOC ROUSSILLON '22 <i>FRA</i>	12	15.5	31	45
VIÑA COBOS, FELINO CHARDONNAY, MENDOZA '21 <i>ARG</i>				49
DOMAINE DE FUSSIACUS, MÂCON-FUISSÉ, BURGUNDY '22 <i>FRA</i>				52
CARTLIDGE AND BROWNE CHARDONNAY, CALIFORNIA '22 <i>USA</i>				55
CHANZY, HAUTES CÔTES DE BEAUNE, BURGUNDY '19 <i>FRA</i>				65

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FLORAL & AROMATIC	175ml	250ml	50cl	btl
VIGNETI ZABÙ, GRILLO, SICILY '21 <i>ITA</i>				31
BUITERVERWATCHING, BUITEN BLANC '22 <i>ZAF</i>				32
MANDRAROSSA, FIANO, SICILY '22 <i>ITA</i>				33
CASTEL FIRMIAN PINOT GRIGIO, MEZZACORONA '22 <i>ITA</i>	10	12.5	24.5	35
ZERO-G, GÜNER VELTLINER, WAGRAM '22 <i>AUT</i>				37
EL CAMARÓN ALBARIÑO, RIAS BAIXAS '22 <i>SPN</i>				42
IL FORTE, GAVI DOCG, PIEMONTE '22 <i>ITA</i>	12	15.5	30.5	44
CASTELLO BANFI, LA PETTEGOLA VERMENTINO DI TOSCANA '22 <i>ITA</i>	12	15.5	31	45
MAHI, SAUVIGNON BLANC, MARLBOROUGH '22 <i>NZL</i>				46

CELLAR ESSENTIALS	175ml	250ml	50cl	btl
TENUTA J. HOFSTÄTTER, PINOT BIANCO '21 <i>ITA (SOFIA'S PICK)</i>				49
CHÂTEAU STE ROSELINE, LAMPE DE MÉDUSE WHITE, CDP CRU CLASSÉ '21 <i>FRA</i>				55
HENSCHKE, 'PEGGY HILLS' EDEN VALLEY RIESLING '22 <i>AUS</i>	14.5	19	38	55
ANTINORI, BRAMITO CHARDONNAY, CASTELLO DELLA SALA '20 <i>ITA</i>				60
LUCIEN CROCHET, SANCERRE, LA CROIX DU ROY '22 <i>FRA</i>				65
DOMAINE VAU LIGNEAU, CHABLIS IER CRU '22 <i>FRA</i>	18	24	48	70
CHÂTEAU LAMOTHE-BOUSCAUT, PESSAC-LÉOGNAN BLANC '20 <i>FRA</i>				75
LOUIS LATOUR, MONTAGNY IER CRU, LA GRANDE ROCHE '21 <i>FRA</i>				75

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## RED WINE CELLAR

LIGHT & FRUITY	175ml	250ml	50cl	bt
MON ROC CARIGNAN / MERLOT, PAYS D'OC '22 <i>FRA</i>	8	9.5	19	27
PRUNUS DÃO TINTO '22 <i>PRT</i>				33
LA TRANSICION GARNACHA, AGRARIA VITICULTORES '21 <i>SPN</i>				34
VIGNETI DEL SALENTO, `I MURI` PRIMITIVO '21 <i>ITA</i>	10	12.5	24.5	35
WEINHAUS RESS PINOT NOIR '20 <i>GER</i>				42
LOUIS LATOUR, DOMAINE DE VALMOISSINE PINOT NOIR, VAR '22 <i>FRA</i>	12	15.5	31	45
DUBÆUF FLEURIE, LA MADONE '22 <i>FRA</i>				47
DOMAINE FICHET, BOURGOGNE PINOT NOIR, BURGUNDY '22 <i>FRA</i>				55
TENUTA OLIM BAUDA, NEBBIOLO D'ALBA, SAN PIETRO '19 <i>ITA</i>				56
G.D. VAJRA, `COSTE E FOSSATI` DOLCETTO D'ALBA '21 <i>ITA</i>				58
DOMAINE DESVIGNES, GIVRY ROUGE, BURGUNDY '20 <i>FRA</i>				68

STRUCTURED & SPICY	175ml	250ml	50cl	bt
DUCALE, SALICE SALENTINO RISERVA, PUGLIA '19 <i>ITA</i>				30
VIA NOSTRUM, AOP CORBIÈRES '19 <i>FRA</i>				35
FERRATON, CÔTES-DU-RHÔNE SAMORÈNS '21 <i>FRA</i>	10.5	13.5	27	39
ARMADOR CARMENERE, ODFJELL, CENTRAL VALLEY '21 <i>CHL</i>				42
PULENTA MALBEC, LA FLOR, MENDOZA '20 <i>ARG</i>	11.5	15	30	43
FOG MOUNTAIN, CABERNET SAUVIGNON '21 <i>USA</i>				44
HEIRLOOM VINEYARDS, BAROSSA SHIRAZ '18 <i>AUS</i>				48
GUILLAUME GONNET, LIRAC, LE VIRTUOSE, RHÔNE '19 <i>FRA (CHRIS' PICK)</i>				49
FAMILLE PERRIN 'LES CRUS', VACQUEYRAS `LES CHRISTINS` '19 <i>FRA</i>				55

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JUICY & RICH	175ml	250ml	50cl	btl
ANGELO, MONTEPULCIANO D'ABRUZZO '21 <i>ITA</i>	8.5	10.5	21	30
BUITERVERWATCHING, CABERNET SAUVIGNON / MERLOT '22 <i>ZAF</i>				33
CHÂTEAU RIVIÈRE, MINERVOIS RÉSERVE '18 <i>FRA</i>				34
MANDRAROSSA, COSTADUNE` NERO D'AVOLA, SICILY '21 <i>ITA</i>				35
FINCA MANZANOS CRIANZA, RIOJA '20 <i>SPN</i>	10.5	13.5	27	39
FINCA RESALSO, DO RIBEIRA DEL DUERO '22 <i>SPN</i>				42
WILLUNGA 100, GRENACHE, MCLAREN VALE '21 <i>AUS</i>				43
RAATS, CABERNET FRANC, STELLENBOSH '21 <i>ZAF (WENDY'S PICK)</i>				44
CHÂTEAU MAHON-LAVILLE, BORDEAUX SUPÉRIEUR '19 <i>FRA</i>	12	15.5	31	45
WOODLANDS, WILYABRUP, MARGARET RIVER CAB SAV/MERLOT '18 <i>AUS</i>				49
ANTINORI, PEPPOLI CHIANTI CLASSICO, TUSCANY '21 <i>ITA</i>	14.5	19	38	55

CELLAR ESSENTIALS	175ml	250ml	50cl	btl
FAMILLE PERRIN 'LES CRUS', VACQUEYRAS `LES CHRISTINS` '19 <i>FRA</i>				55
CHÂTEAU CISSAC, CRU BOURGEOIS, HAUT-MÉDOC '18 <i>FRA</i>				60
DOM. ALBERT BELLE, CROZES-HERMITAGE, LES PIERRELLES, RHÔNE '21 <i>FRA</i>				64
SEGHESSIO, SONOMA COUNTY ZINFANDEL, CALIFORNIA '20 <i>USA</i>				65
CHÂTEAU PUY BLANQUET, ST EMILION GRAND CRU '14 <i>FRA</i>				66
DOMAINE DES BOSQUETS, GIGONDAS RÉSERVE '19 <i>FRA</i>				70
SAN POLINO, ROSSO DI MONTALCINO, TUSCANY DOC '19 <i>ITA</i>				75
CHANZY, MERCUREY, BURGUNDY '20 <i>FRA</i>				72
DOMAINE TOLLOT BEAU, SAVIGNY LES BEAUNES '19 <i>FRA</i>				80

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## ADVENTUROUS

DISCOVER SOMETHING CLASSIC OR UNUSUAL - LIMITED

### WHITE

btl

LOUIS LATOUR, MONTAGNY IER CRU, LA GRANDE ROCHE '21 FRA (CHRIS' PICK) 75

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*FULL BODY - MINERAL - BALANCED*

TASTE: *tree fruits, earthy, citrus* GRAPES: *Chardonnay*

PAIRING: *pasta, rich fish, shellfish, mild and soft cheese, cured meat*

CAVE DE HUNAWIHR, RIESLING GRAND CRU `ROSACKER` '21 FRA 45

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*BOLD - DRY - SOFT*

TASTE: *tree fruits, earthy, citrus* GRAPES: *Viogner*

PAIRING: *pork, rich fish, spicy food, vegetarian, cured meat*

DOMAINE GUILLAUME GONET, CÔTES-DU-RHÔNE BLANC '22 FRA 39

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*MEDIUM BODY - RICH - BALANCED*

TASTE: *tree fruits, citrus, earthy* GRAPES: *Roussanne, Viognier, Grenache blanc*

PAIRING: *beef, lamb, poultry*

### RED

DOMAINE DES BOUSQUETS, GIGONDAS RESERVE '19 FRA 70

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*BOLD - MEDIUM TANNINS - DRY - MEDIUM ACIDITY*

TASTE: *earthy, oaky, black fruits* GRAPES: *Grenache*

PAIRING: *beef, lamb, game*

SEGHEGIO, SONOMA COUNTY ZINFANDEL, CALIFORNIA '20 USA 65

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*BOLD - RICH - BALANCED*

TASTE: *red fruits, black fruits, oak* GRAPES: *Zinfandel (Primitivo)*

PAIRING: *beef, lamb, poultry*

G.D. VAJRA, `COSTE E FOSSATI` DOLCETTO D'ALBA '21 ITA 58

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*LIGHT - DRY - SOFT*

TASTE: *spices, black fruits, red fruits* GRAPES: *Dolcetto*

PAIRING: *beef, pasta, lamb, game*

*Please note vintages may vary at short notice*

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*A discretionary service charge of 12.5% will be added to your bill. VAT is charged according to government guidelines*

## THE VAULT

DISCOVER FINE WINES - LIMITED

### CHRIS' SUGGESTION: CHÂTEAU SAINTE ROSELINE, CÔTES DE PROVENCE

LAMPE DE MÉDUSE RED, CRU CLASSÉ '19 *FRA* 55

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*BOLD - MEDIUM TANNINS - DRY - MEDIUM ACIDITY*

**TASTE:** *earthy, oaky, black fruits*      **GRAPES:** *Cabernet Sauvignon, Syrah*

**PAIRING:** *beef, lamb, game, mushrooms*

LAMPE DE MÉDUSE WHITE, CRU CLASSÉ '22 *FRA* 55

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*MEDIUM BODY - DRY - BALANCED ACIDITY*

**TASTE:** *citrus, earthy, tree fruits*      **GRAPES:** *Rolle*

**PAIRING:** *rich fish, shellfish, lean fish, mushrooms, goat cheese*

LAMPE DE MÉDUSE ROSÉ, CRU CLASSÉ '22 *FRA* 55

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*LIGHT - DRY - SOFT*

**TASTE:** *spices, black fruits, red fruits*      **GRAPES:** *Cinsault, Grenache, Mourvèdre, Syrah*

**PAIRING:** *beef, pasta, lamb, game*

### CLUB CELLAR

175ml btl

ANTINORI, BRUNELLO DI MONTALCINO, PIAN DELLE VIGNE '17 *ITA* 24.5 99

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*MEDIUM BODY - LIGHT TANNINS - DRY - MEDIUM ACIDITY*

**TASTE:** *oaky, red fruits, earthy*      **GRAPES:** *Sangiovese*

**PAIRING:** *beef, lamb, game, poultry*

RIDGE LYTTON SPRINGS, CRY CREEK VALLEY CALIFORNIA '19 *USA* 24 95

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*BOLD - BALANCED TANNINS AND ACIDITY*

**TASTE:** *oaky, black and red fruits*      **GRAPES:** *Zinfandel, Petite Sirah, Carignane, Mataro*

**PAIRING:** *beef, lamb, poultry*

JOURNEYMAN, RUSSIAN RIVER CHARDONNAY '20 *USA* 24 95

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*BOLD - DRY - BLANCED*

**TASTE:** *tree fruits, oaky, creamy*      **GRAPES:** *Chardonnay*

**PAIRING:** *pork, rich fish, poultry, vegetarian*

*Please note vintages may vary at short notice*

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## SWEET DRINKS

DESSERT WINES	100ml	375ml	50cl	bt
DOMAINE DES BAUMARD, CÔTEAUX DU LAYON, LOIRE '18 <i>FRA</i>	8	30		
CHÂTEAU LA FLEUR D'OR, SAUTERNES '17 <i>FRA</i>	9	35		

PORT	100ml
FERREIRA LATE BOTTLED VINTAGE '16 <i>PRT</i>	8
DONA ANTONIA, TWENTY YEAR OLD, TAWNY PORT <i>PRT</i>	12.5

SHERRY	100ml
BODEGAS HIDALGO, LA GITANA MANZANILLA <i>SPN</i>	5
BODEGAS HIDALGO, TRIANA, PEDRO XIMÉNEZ <i>SPN</i>	9

AFTER DINNER COCKTAILS	11	SWEET LIQUEURS	25ml
ESPRESSO MARTINI <i>Absolut vodka, Kahlua coffee liqueur, coffee</i>		BAILEYS	4.5
BRANDY ALEXANDER <i>Martell VS, Crème de cacao, cream, nutmeg</i>		FRANGELICO	4.5
IRISH COFFEE <i>Jameson, coffee, double cream, sugar syrup</i>		DISARONNO AMARETTO	4.5
GRASSHOPPER <i>Crème de menthe, Crème de cacao and double cream</i>		DRAMBUIE	4.5
LIMONCELLO TART <i>Limoncello, lemon juice, egg white, biscuit</i>		KAHLÛA	4.5
		LUXARDO LIMONCELLO	4.5
		LUXARDO SAMBUCA	4.5
		GRAND MARNIER	5
		CAZCABEL COCONUT	5
		CAZCABEL COFFEE	5

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