

## sparkling

	glass 125ml	bottle
Michelle Sparkling, Chateau Ste Michelle  <i>crisp, brioche, citrus</i> Washington, USA	6.90	30.00
Rhein Extra, Brut Rosé <i>orchard acidity, zest, summer berry length</i> Romania	6.90	30.00
Chapel Down, Brut NV <i>red orchard fruit, quince, bread</i> Sussex, UK	8.50	42.00
Pinot Nero Rosé, Ruggeri  <i>dry with soft red fruit &amp; fine bubbles</i> Veneto, Italy		28.00
Vecchie Viti DOCG, Ruggeri <i>the best Prosecco we have tried</i> Veneto, Italy		35.00
Perlé, Ferrari  <i>iconic traditional method</i> Alto Adige, Italy		37.50
Perrier Jouët NV <i>our choice of Champagne for St Leonards</i> France		55.00

## aperitif

Bucks Fizz		7.00
Aperol Spritz		7.50
Bloody Mary		7.00

## sherry


	75ml	375ml
La Guita, Manzanilla <i>dry, fresh, saline</i>	4.20	12.00
En Rama, La Guita <i>complex, nutty, aged</i> Sanlucar, Spain	5.00	19.00

## by the glass


### sherry

	glass 75ml	carafe 375ml	bottle
La Guita, Manzanilla	4.20		12.00
En Rama, La Guita Sanlucar, Spain	5.00		19.00


### sparkling

	125ml	
Michelle, Cht Ste Michelle  Washington, USA	6.90	30.00
Rhein Extra, Brut Rosé Romania	6.90	30.00
Chapel Down, Brut NV Sussex, UK	8.50	42.00




### white

Picpoul de Pinet, Les Prades Languedoc, France	4.50	12.60	20.50
Sauvignon Blanc, Yealands Est. Marlborough, NZ	4.80	13.50	22.50
Verdicchio Classico, Umani Ronchi  Italy	5.00	14.00	24.00
Lugana, Bertani Veneto, Italy	5.20	14.60	26.00
Riesling – Plaisir, Bamberger Nahe, Germany	5.70	16.00	28.50

### rosé

Rioja Rosado, Sierra Cantabria  Rioja, Spain	4.50	12.60	20.50
Pinot Noir Rosé, Yealands Marlborough, NZ	5.70	16.00	25.50

### red

Biferno Rosso Riserva, Palladino Molise, Italy	4.50	12.60	20.50
Bonarda – Estacion  Mendoza, Argentina	4.80	13.50	22.00
Estate Malbec, El Esteco  Salto, Argentina	5.30	14.80	26.50
Shiraz, Thelema  Western Cape, SA	5.40	15.20	27.00
Pinot Noir, Braunewell Rheinhessen, Germany	5.80	16.20	29.50

drink here / take home  
see the shelves for graze **bottleshop** prices  
all wine available to take out

## white

### crisp & mineral

	glass	carafe	bottle
Picpoul de Pinet, Les Prades <i>delicate, mineral, salty</i> Languedoc, France	4.50	12.60	20.50
Lugana, Bertani <i>elegant, peach, apricot</i> Veneto, Italy	5.20	14.60	26.00
Mâcon Vinzelles, Cave des Grands Crus <i>un-oaked, precise, discreet stone fruit</i> Burgundy			27.00
Godello, Maga <i>citrus, fruit, floral aromas</i> Ribeira Sacra, Spain			28.50
Chablis 1er Cru Montmain, Louis Michel ✓ <i>steely, mineral, citrus</i> Burgundy, France			42.00

### aromatic & fruity

Torrentes – Don David, El Esteco ✓ <i>floral, orange peel, lychee</i> Salta, Argentina			21.50
Sauvignon Blanc, Yealands Estate <i>mineral acidity, thyme, passionfruit</i> Marlborough, NZ	4.80	13.50	22.50
Verdicchio Classico, Umani Ronchi 🍷 ✓ <i>ripe peach, hazelnut, butter</i> Marche, Italy	5.00	14.00	24.00
Grauburgunder Spätlese, Trocken Weingut Petri <i>stone fruit, lime, minerality, joyous</i> Pfalz, Germany			28.50
Pouilly Fume, Boisfleury <i>gunflint, citrus, white flower</i> Loire, France			35.00
Pecorino – Centovie, Umani Ronchi 🍷 <i>citrus, white flower, mineral</i> Abruzzo, Italy			38.00

### rieslings

Riesling Wachenheimer, Villa Wolf <i>mineral, citrus/apple fruit/blossom</i> Rheingau, Germany			24.00
Riesling – Plaisir, Bamberger <i>softly pétillante, natural rhubarb</i> Nahe, Germany	5.70	16.00	28.50
Riesling, Trimbach ✓ <i>dry, citrus, restrained</i> Alsace, France			29.00
Riesling – Als Wär's Ein Stück Von Mir <i>mineral, greenguage, petrol</i> Rheinhessen, Germany			32.00
Riesling, Braunewell, Essenheim/Limestone <i>spritsy peach, lime</i> Rheinhessen, Germany			47.50

🍷 denotes organic 🌱 denotes bio-dynamic ✓ denotes vegan

### something different

	glass	carafe	bottle
Treixadura, Ailalá 🍷 <i>apricot, flower, sea shell</i> Ribeiro, Spain			23.00
San Vincenzo (Garganega), Anselmi ✓ <i>melon, nut, orange blossom</i> Veneto, Italy			24.00
Gruner Veltliner, Machherndl 🍷 ✓ <i>white pepper, spice, apple</i> Wachau, Austria			24.00
Roussanne – The Money Spider, d'Arenberg ✓ <i>honey, mango, papaya</i> South Australia			25.00
Roero Arneis – Serra Lupini, Negro <i>mineral, pear, peach</i> Piemonte, Italy			25.00
Gewurztraminer, Skillogee ✓ <i>restrained, lychee, rose</i> Clare Valley, Australia			26.50
Sancerre – Insolite, Franck Millet ✓ <i>unusual, tropical, cut grass</i> Loire, France			39.50

### richer & fuller

Chardonnay, Thelema 🍷 <i>tropical, oak, nut</i> Stellenbosch, SA			25.50
Vermentino, – Cala Silente, Santadi ✓ <i>tropical, oak, nut</i> Sardinia, Italy			25.50
Douro Superior, Quinta do Crasto ✓ <i>lemongrass, cream, herb</i> Douro, Portugal			28.00
Gran Autòcton Blanc 🍷 🌱 <i>subtle oak, cream, white fruits</i> Catalunya, Spain			31.50
Alsace, Domaine Marcel Deiss 🍷 🌱 <i>blend, off-dry, great cheese partner</i> Alsace, France			32.50
Pinot Gris – Beurrot, Kooyong 🍷 ✓ <i>almond, hay, nougat</i> Victoria, Australia			35.00
Chardonnay, – Clonale, Kooyong 🍷 ✓ <i>citrus, peach, cream</i> Victoria, Australia			35.00
The FMC, Ken Forrester <i>rich, honey, weighty</i> Stellenbosch, South Africa			43.00

### rosé

Rioja Rosado, Sierra Cantabria 🌱 <i>delicate, pomegranate, strawberry</i> Rioja, Spain	4.50	12.60	20.50
Pinot Noir Rosé, Yealands <i>red berry, cream, silk</i> Marlborough, NZ	5.70	16.00	25.50

## red

### fruit & herb

	glass 125ml	carafe 375ml	bottle
Biferno Rosso Riserva, Palladino <i>silky, dried fruit, fig</i> Molise, Italy	4.50	12.60	20.50
Finca de Villetuerta, Seleccion Especial ✓ <i>berry, oak, pure, Chivite Family Estate</i> Navarra, Spain			24.00
Morellino di Scansano – Heba, Magliano <i>black cherry, silken tannins</i> Tuscany, Italy			26.50
Caburnio, Tenuta Monteti <i>blackcurrant, savoury, finesse</i> Tuscany, Italy			27.00
Salice Salentino Riserva, Francesco Candido ✓ <i>prune, fig, chocolate</i> Puglia, Italy			28.00
Cerasuolo di Vittoria, Planeta <i>strawberry, raspberry, juicy, depth</i> Sicily, Italy			29.00
Nebbiolo d’Alba, Fontanafredda <i>flower, wild fruit, perfume</i> Piedmont, Italy			31.50
Vacqueyras – Arabesque, Montvac 🍷 <i>redcurrant, liquorice, elegant</i> Vacqueyras, France			33.00
Rosso di Montepulciano, Poliziano <i>damson, black cherry, refreshing</i> Tuscany, Italy			35.00
Barbera d’Alba, Conterno Fantino 🍷 ✓ <i>plum, soft, cherry</i> Piedmont, Italy			37.50
<b>something different</b>			
Cappello di Prete (Negroamaro), Candido ✓ <i>spice, sweet, rich</i> Puglia, Italy			23.00
Tannat – Don David, El Esteco ✓ <i>black fruit, clove, chocolate</i> Salto, Argentina			23.50
Sino da Romaneira <i>floral, pepper, soft</i> Douro, Portugal			26.50
Ixsir, Altitudes <i>cassis, green pepper, silk</i> Bekaa Valley, Lebanon			29.50
Secco Vintage Edition, Bertani ✓ <i>spice, cherry, complex</i> Verona, Italy			31.00
Primitivo di Manduria – Papale Oro, Varvaglione <i>cherry, spice, complex</i> Puglia, Italy			35.00
Synchronicity, Meinert <i>plum, velvet, smoke</i> Devon Valley, SA			36.00

### savoury & spice

	glass 125ml	carafe 375ml	bottle
Chaval, Bodegas Nodus 🍷 <i>organic, dark fruit, clove, joven</i> Valencia, Spain			20.50
Bonarda – Estacion 1883, Trapiche ✓ <i>plum, strawberry, liquorice</i> Mendoza, Argentina	4.80	13.50	22.00
Pinotage – Printers Ink, Martin Meinert <i>raspberry, violet, chocolate</i> Devon Valley, SA			22.00
Estate Malbec, El Esteco ✓ <i>dark plum, mocha, cacao</i> Salto, Argentina	5.30	14.80	26.50
Shiraz, Thelema 🍷 <i>smoky, plum, black pepper</i> Western Cape, SA	5.40	15.20	27.00
Malbec – Finca Notables, El Esteco ✓ <i>blackberry, tobacco, chocolate</i> Salta, Argentina			35.00
<b>pinot noirs</b>			
Pinot Noir, Braunewell <i>dark spice, deep fruits</i> Rheinhessen, Germany	5.80	16.20	29.50
Pinot Noir – Costa & Pampa, Trapiche ✓ <i>raspberry, strawberry, spice</i> Mar del Plata, Argentina			32.00
Pinot Noir, Massale 🍷 ✓ <i>raspberry, cherry, fresh</i> Victoria, Australia			35.00
Pinot Noir, Jean Stodden ✓ <i>light spice &amp; tannins, cherries &amp; berries</i> Ahr, Germany			42.00

the red list continues over the page for **robust & rich**



## red *continued*

### robust & rich

Rosso Conero, Umani Ronchi ✓ <i>bramble, dark, firm</i>	Marche, Italy
Merlot, Thelema ① <i>juicy, red fruit, dark fruit</i>	Stellenbosch, SA
Douro Superior, Quinta do Crasto ✓ <i>berry, spice, velvet</i>	Douro, Portugal
Ponte das Canas, Mouchao <i>cherry, spicy depths, robust tannins</i>	Alentejo, Portugal
Cabernet Sauvignon, Cannonball <i>rich, jam, blackcurrant</i>	California, USA
Estate Merlot Cabernet Malbec, Man O' War ✓ <i>cocoa, liquorice, coffee</i>	Waiheke Island, NZ
Cabernet Sauvignon, Thelema ① <i>cassis, mint, chocolate</i>	Stellenbosch, SA
Cabernet Sauvignon – The Mint, Thelema ① <i>herbaceous, mint, fruitful</i>	Stellenbosch, SA
Vino Nobile di Montepulciano, Poliziano ✓ <i>intense, structured, elegant</i>	Tuscany, Italy
Ironclad (Bordeaux blend), Man O'War ✓ <i>cassis, blueberry, thyme</i>	Waiheke Island, NZ
Mouchao 2011 <i>almonds, green leaf, black spice</i>	Alentejo, Portugal
Burdese (Bordeaux blend), Planeta <i>dark fruit, concentrated, full</i>	Sicily, Italy

bottle

23.00  
28.00  
28.00  
29.00  
29.50  
34.00  
35.00  
37.00  
42.00  
44.00  
45.00  
47.00

## dessert wine

	glass 75ml	bottle	
Noble Wrinkled Riesling, d'Arenberg ✓ <i>works well with strong cheeses</i>	4.70	20.00	375ml
South Australia			
Eiswein, Hopler (Gruner Veltliner) <i>great with fruit &amp; pastries</i>	6.00	29.50	375ml
Burgenland, Austria			
Vin Santo, Barbi ✓ <i>Tuscany's sweet amber nectar – raisin &amp; nuts</i>	6.00	29.50	375ml
Italy			
I Capitelli, Anselmi ✓ <i>rich &amp; complex, tropical &amp; honeyed</i>	6.00	29.50	375ml
Veneto, Italy			
Muscat Late Harvest – Vin de Hel, Thelema <i>rich apricot, citrus acidity</i>	6.50	32.00	375ml
Stellenbosch, South Africa			
Tokaji, Aszu 6, Patricius <i>richly sweet with honeyed peach</i>	7.50	49.50	500ml
Tokaji, Hungary			

## port *ok, we know PX isn't a port*

1997 Colheita, Quinta do Crasto ✓ <i>intense flavour and structure</i>	6.50	49.00	750ml
Douro, Portugal			
Liqueur Muscat, Skillogalee ✓ <i>fortified like tawny port</i>	6.50	52.00	750ml
Clare Valley, Australia			
Pedro Ximenez – Bella Luna <i>sweet &amp; luscious – figs &amp; dates</i>	4.50	15.00	375ml
Sanlucar, Spain			

## digestive

	25ml				
Courvoisier VS	3.80	Remy Martin VSOP	5.00	Armagnac	3.80

## spirits

	25ml
Tanqueray	3.80
Hendricks	4.00
Sipsmith	4.00
Ketel One	3.80
Grey Goose	5.00
Monkey Shoulder	4.00
Auchentoshan	5.00
Talisker Skye/Storm	6.00
Jura Superstition	6.00

## beers

Flensburger Pilsner	330ml	4.25
Schneider Weize	500ml	5.80
Leffe	330ml	4.00
Moretti	330ml	4.00
Longman's APA	500ml	4.50
Three Legs IPA	500ml	4.50
Three Legs Pale	500ml	4.50