

# Sparkling Wine

## **CRÉMANT DE LOIRE DE CHANCENY - LOIRE**

**HOUSE**

A pale yellow wine with tiny bubbles, this Crémant de Loire is rounded and delicate with fine, nervy complex nose. It evolves gracefully across the palate with aromatic persistence in the mouth and lingering notes of fresh peaches and pear.

## **PHILIPPE GONET SIGNATURE - CHAMPAGNE**

**HOUSE**

Pale yellow in colour with a fine-textured effervescence and fabulous balance. A tangy and intense nose offers notes of citrus fruits and hazelnuts. This structured wine is rich, supple and offers a generous finish.

## **BILLECART-SALMON BRUT - CHAMPAGNE**

**48 EUR**

A light, fine and harmonious champagne. Its blend is made with Pinot Noir, Chardonnay and Pinot Meunier from three different years, sourced from the best sites in the Champagne region. This cuvée, with reflections of straw yellow, stands out by the finesse of its slowly rising bubbles and its persistent and abounding mousse. Maturity touched with floral freshness for this cuvée that breathes aromas of fresh fruit and ripe pears. A full and accurate flavour combined with a fine freshness and a rich bouquet bear witness to the ageing of this cuvée in the House's traditional cellars.

## **BILLECART-SALMON BRUT ROSÉ - CHAMPAGNE**

**71 EUR**

One of the most well known rosé champagnes in the world today, Billecart-Salmon Brut Rosé is pale salmon pink in color, with a shade of gold. On the nose it holds fresh red fruits and pear, and delicate fruit on the palate. It has been crafted in a traditional manner from a coupage of Chardonnay, Pinot Noir, and Pinot Meunier, from grapes cultivated from different small wineries in the region. This champagne also incorporates different years of wine reserves.

# White Wine

## **FAMILLE BOUGRIER SAUVIGNON - TOURAINE**

**HOUSE**

On the nose this wine produces hints of exotic fruits which are reinforced by notes of herbaceous freshness and minerality. The wine is round, fruity and finishes with mineral notes and a light acidity which produces a beautiful richness.

## **MARILLIER LES CRAYS CHARDONNAY - MÂCON**

**HOUSE**

The wine reveals an appealing freshness. It combines the maturity of the fruit and freshness over an almost salty structure. It shows a shining colour, a nose reminiscent of flower and peach, and a full mouth with a mineral finish.

## **ALLRAM GRÜNER VELTLINER - KAMPTAL, AUSTRIA**

**HOUSE**

Delicate peppery aroma with refreshing citrus notes on the palate. Spicy, charming and light, clear pepperiness.

## **TURCKHEIM VIEILLES VIGNES GEWÜRZTRAMINER - ALSACE**

**22 EUR**

Flavours of rich, generous, crystallised lemon marmalade overflowing with aromas of hyacinth, rose and lychees. The palate is clean, lifted by hints of lime and a mineral character. Suits Asian noodles, desserts, strong cheeses and exotic cuisines.

## **DOMAINE PAUL THOMAS 'LES COMTESSES' - SANCERRE**

**24 EUR**

With vibrant aromas of gooseberries, grass and minerals, this is a rich tasting wine with ripe fruit, a lively citrusy finish and complex mineral characters. This wine pairs well with fish, seafood (such as scallops) and, of course, classic Loire Valley goats' cheese.

## **QUENARD 'LES TERRASSES' CHIGNIN-BERGERON - VIN DE SAVOIE**

**24 EUR**

On the palate, this wine has a clean aromatic intensity and a consistent elegance. With a nice consistency between fullness and freshness, the notes of citrus in the long finish compliment the bouquet of exotic fruits. This wine goes well with grander foods such as foie gras, langoustine and lobster.

## **DOMAINE DES 2 ROCHES - POUILLY-FUISSÉ**

**31 EUR**

Chardonnay grapes are harvested late to give a mature wine with finesse and liveliness. The wine has structured minerality that gives it elegance in the mouth. The buttery notes and fruity aromas come through strongly, making this Pouilly-Fuissé a classic taste. For those who like rich white wines, this is highly recommended.

## **DOMAINE LAFOUGE - MERSAULT**

**46 EUR**

The combination of powerful aromas and exceptional balance make this wine one of the Burgundy greats. It enhances dishes without dominating the meal, perfect with beautiful pieces of veal or poultry in white sauce, which are complemented by the smooth texture and by its long and lightly acidic finish. Even better, team it with grilled shellfish and sauce, such as prawns or lobsters, whose flavor and crunchy texture will contrast beautifully with this supple wine.

# Red Wine

## **BOUTINOT 'LES COTEAUX' - CÔTES DU RHÔNE VILLAGES**

**HOUSE**

Immediately impressive this wine reveals its class from the start. Brambly fruit underpinned by subtle oaky nuances and lovely sweet spice; warm star anise with a touch of cinnamon.

## **CHÂTEAU DIVON AD ASTRA ST-GEORGES - ST EMILION**

**HOUSE**

Deep garnet. Ripe fruity nose slightly reminiscent of stone fruits. Wonderful weighty attack on the palate with polished tannins. A robust, honest wine showing lovely harmony.

## **HAUTES CÔTES BOURGOGNE PINOT NOIR - BURGUNDY**

**HOUSE**

The fruit-laden nose evokes at first morello cherry and strawberry then develops towards blackcurrant, liquorice and often a touch of spice. A wine to match with well-balanced cooking that is neither too spicy nor too heavy. Try with meats such as filet of veal with mild curry or, more traditionally, with salted pork.

## **VIGNATORTA CHIANTI - TOSCANA, ITALY**

**HOUSE**

An elegant red with black cherry and gingerbread aromas. Supple tannins and a lovely fresh finish make this a great wine with pan-seared tuna steak or vitello tonnato. Suitable for every occasion.

## **MAGPIE WISHBONE SHIRAZ GRENACHE - AUSTRALIA**

**19 EUR**

Warm plum and raspberry fruit on the nose with hints of rocky earth, spice and violets. Lovely and ripe, medium to full-bodied with juicy plum and raspberry on the palate also, with black cherry, spice and a lick of creamy oak. It's a generous juicy mouthful with bags of fruit and spice, a hint of tea, good acidity too, keeping it vibrant. Sensuous and lovely.

## **DOMAINE MUCYN 'LES ENTRECŒURS' - CROZES-HERMITAGE**

**23 EUR**

This 100% Syrah has a rich purple colour. Intense nose of black fruit, coffee, cherries, liquorice and spices. Plenty of fruit with a velvety texture, delicious tannins and a long finish. This will pair well with grilled beef and lamb.

## **MARCHESI DI BAROLO PEIRAGAL - BARBERA D'ALBA, ITALY**

**30 EUR**

A knockout wine in our opinion. A purplish ruby red colour with fresh aromas of blackcurrants, berries, toasted hazelnut and vanilla. This is a sturdy, lively, full-bodied wine that remains easy drinking as the tannins are soft and rounded. We think this pairs well with most dishes but the locals would suggest it particularly suits tasty appetizers, pasta dishes with rich sauces and meat dishes.

**CHÂTEAU MONT-REDON - CHÂTEAUNEUF-DU-PAPE****38 EUR**

An excellent vintage for Mont-Redon: full and rich but without excess. Sweet and spicy with fine tannins and a long finish. This is a delicious wine from a classic region. Full stop. As with most Châteauneufs, we would naturally pair this with duck dishes but also steak, particularly when served with a sweeter sauce which the wine's fruity flavours will complement.

**CHÂTEAU HAUT-BATAILLEY - PAUILLAC****55 EUR**

A deep and bright red. Its bouquet encompasses delicious aromas of black fruits and spices. In the mouth, the tannins which are very ripe and seductive give depth to the fruit and accentuate the balance. The wine as a whole shows a structure that is fine and elegant, suave and pure. The vintage expresses the charm and the finesse of the terroir of Haut-Batailley.

**CHÂTEAU DAUZAC - MARGAUX****63 EUR**

This has a dense, gravelly, earthy nose, with some lovely fresh and crunchy black fruit. Really quite stylish, with a mineral character, the Château Dauzac has an attractively composed palate, a midweight texture which is very appealing, with good flavour and nice presence.

## Rosé Wine

**TOUR ST HONORÉ - CÔTES DE PROVENCE****HOUSE**

The nose presents a salty bouquet with traces of smoke which develops into hints of almonds, fresh strawberries, mandarins and citrus. At first the palate is rich because of the Grenache which melts into flavours of white fruits and marshmallows. This is followed by a long, fresh and citrusy finish. This rosé pairs perfectly with light summer dishes such as grilled fish, salads and stuffed peppers but is also delicious as an aperitif.

# Dessert Wine

## **BURMESTER TAWNY PORT - PORTO, PORTUGAL**

**24 EUR**

The bouquet is lively, youthful and floral with spicy notes. A smooth, rounded palate with ripe plum and dried fruit and spicy flavours. A long period of ageing in oak barrels allows the wine to oxidise, giving it a nutty side and a tawny colour. Sweetness helps the wine to develop dried fruit flavours and a prolonged finish.

## **TELMO RODRIGUEZ MR - MALAGA, SPAIN**

**26 EUR**

A rare and truly special wine from Malaga in Spain. Vines 900 meters above sea level cling to very steep, schist slopes and produce fruit of great purity, acidity, and minerality. A delicately sweet wine, it is a wonderful and rare alternative to Sauternes.

# Beers

## **KRONENBOURG 1664**

**HOUSE**

Kronenbourg's flagship brew presents well in the glass: brilliant clarity with an attractive brassy-copper-golden color and a generous cap of white foam.

## **GOODWIN CODSWALLOP PALE ALE**

**HOUSE**

Perfect for the first-time craft beer drinker as well as the habitual hopster. The balance between a friendly base beer and a healthy slug of crafty hoppiness means that this beer stays close to its original roots whilst giving a clear nod to modern artisanal brewing.

## **NORTHERN MONK NEW WORLD IPA**

**HOUSE**

This modern English IPA drinks with a subtle sweetness from British pale malts which is balanced by a sturdy presence of hops bitterness that's shrouded in juicy notes of tropical fruits and grapefruit, thanks to our generous late copper and dry hop additions.

## **VEYRAT LA MASAYA STOUT**

**HOUSE**

Roasted malt, espresso, some tannins and a delicate bitterness. Very elegant stout.

# Gins

## **MARTIN MILLER'S ORIGINAL GIN**

**HOUSE**

Martin Miller's Gin has a classic palette of gin botanicals; juniper, cassia, orris root, angelica, liquorice root and coriander along with the required dried citrus peels, lemon, bitter orange and lime. By distilling the citrus botanicals separately to the earthier ones it creates a better balance between the two, allowing the citrus flavours to shine through thus giving the gin a refreshing, modern twist on tradition.

## **C'EST NOUS GIN**

**HOUSE**

The nose is aromatic and perfumed with clear juniper. In mouth, notes of juniper followed by citrus and earthy flavours before a gentle warmth from the coriander.

## **ROCK ROSE GIN**

**HOUSE**

Flavourful and fresh, zesty yet berryful with a long smooth finish. Rock Rose Gin gets its wonderful flavour from a carefully selected and put together creation of local and traditional botanicals. Each one meticulously chosen for their flavour properties to create the perfect taste.

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## **LUSCOMBE DEVON TONIC WATER**

**HOUSE**

Rare Japanese yuzu pairs with Devon spring water and the distinctive taste of Indian quinine to create a classic tonic.

# House Spirits

<b>MONKEY SHOULDER</b>	<b>HOUSE</b>
<b>FAMOUS GROUSE</b>	<b>HOUSE</b>
<b>ABSOLUT VODKA</b>	<b>HOUSE</b>
<b>BACARDI</b>	<b>HOUSE</b>
<b>JOSE CUERVO TEQUILA</b>	<b>HOUSE</b>
<b>BAILEY'S IRISH CREAM</b>	<b>HOUSE</b>
<b>ST MÉRAC COGNAC</b>	<b>HOUSE</b>
<b>GÉNÉPI</b>	<b>HOUSE</b>

# Signature Cocktails

<b>CRANBERRY AND ROSEMARY WHISKY SOUR</b>	<b>HOUSE</b>
<b>SPICED PEAR AND APPLE VODKA</b>	<b>HOUSE</b>
<b>DEVILLED MARGARITA</b>	<b>HOUSE</b>