



## **Book of Wine.**

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If you require any assistance, please do not hesitate to ask the Sommelier.

Please note

We try to make every effort to keep our wine list current, however vintages are subject to change and availability may be limited. **All prices inclusive of 20% VAT**

## “What we’re drinking...”

Before you make your choice, perhaps you would like to know what we like to drink when we dine. We have listed below a mixed bag for you to consider!

**Sonal**, Restaurant Manager –

501	2014	Macon Verzé, Nicolas Maillet, Burgundy, France (White Wine)	55.00
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**Joe**, Assistant Restaurant Manager –

095	2014	Chardonnay, Wild Boy, Au Bon Climat, Santa Barbara, California USA (White Wine)	60.00
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**Karolina**, Supervisor –

079	2014	Pinot Gris, Stopham Estate, West Sussex, England (White Wine)	47.00
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**Lewis**, Sommelier –

522	2013	Pouilly-Fumé, Haute Densité du Chateau de Tracy, Loire Valley, France (White Wine)	130.00
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**Melissa**, Sommelier –

521	2013	Saint-Bris Sauvignon Blanc, Exogyra Virgula, Goisot, Guilhem et Jean-Hugues, Burgundy, France (White Wine)	55.00
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**Silvano**, Waiter –

361	2015	Ribolla Gialla, Tenuta RoncAlto, Livon, Friuli Venezia-Giulia, Italy (White Wine)	50.00
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**Alistair**, Waiter –

221	2014	Syrah, Gouguenheim, Valle Escondido, Menzoza, Argentina (Red Wine)	28.00
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**Jerome**, Waiter –

267	1996	Barros, Colheita, Vintage Port, Porto, Portugal (Fortified Wine)	92.00
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**Ben**, Waiter –

195	2011	Rioja Reserva, Ondarre, Spain (Red Wine)	40.00
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**Lenka**, Waitress –

118	2010	Viognier, Fiddletown, Terre Rouge, Sierra Foothills, California, USA (White Wine)	60.00
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“Cheers!”



# KRUG

CHAMPAGNE

*"Krug correlates with the restaurants' ethos that craftsmanship from start to finish creates a wonderful and harmonious magic. The structure of Krug is so unique, layer upon layer of character that makes it work well with food. For me, it is not just the Champagne you are drinking, you are tasting elegance, craftsmanship, and magic in a glass... and hopefully sharing it with special people at special times!"*

- Sonal Clare, **Restaurant Manager**

We have been Krug Ambassadors since 2011 and one of the first in England. Glynn's food is challenging, innovative and creative, and supports the philosophy of Krug;

We proudly serve Krug Grande Cuvée by the glass and it is included in our wine degustation for the 6 course and 9 course menus. Below, you will find the selection we offer:

001	MV	Krug, Grande Cuvée	240.00
002	MV	Krug, Rosé	450.00
003	MV	Krug, Grande Cuvée, Magnum 1.5l	590.00
004	MV	Krug, Grande Cuvée, Half Bottle 37.5cl	135.00
005	2003	Krug, Vintage	390.00
280	2002	Krug, Vintage	450.00
006	2000	Krug, Vintage	420.00
007	1998	Krug, Vintage	500.00
008	1996	Krug, Vintage	650.00
009	1988	Krug, Vintage	900.00
010	1989	Krug, Vintage Collection	800.00
011	1998	Krug, Vintage, Magnum 1.5l	1170.00
012	1996	Krug, Clos du Mesnil	1850.00
013	1995	Krug, Clos du Mesnil	1950.00
014	1996	Krug, Clos d'Ambonnay	3400.00

## WINES BY THE GLASS

### CHAMPAGNE & SPARKLING WINE 125ml

NV	Billecart-Salmon, Brut Réserve	15.00
NV	Billecart-Salmon, Brut Rosé	18.00
MV	Krug, Grande Cuvée	38.00
2002	Krug Vintage	75.00
1995	Charles Heidsieck, Blanc des Millénaires	34.00
NV	Laurent-Perrier, Ultra Brut	22.00
2014	Pinot Noir Rosé, Camel Valley, Cornwall, England	17.00

### WHITE WINE 175ml

2016	Sauvignon/Malvasia, "Il Pumo", San Marzano Puglia, Italy	6.50
2016	Torrantes 1300, Andeluna, Mendoza, Argentina	8.00
2015	Picpoul de Pinet, Terroir, Gérard Bertrand, Languedoc-Rousillon, France	9.00
2013	Pinot Gris, Stopham Estate, West Sussex, England	12.00
2016	Sauvignon Blanc, Greywacke, Marlborough, New Zealand	13.50
2014	Macon Verzé, Nicolas Maillet, Burgundy, France	14.50
2015	Riesling, Clos Clare, Watervale, Clare Valley, Australia	15.00

### ROSÉ WINE 175ml

2015	Gris Blanc, Gérard Bertrand, Languedoc-Rousillon, France	8.00
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### RED WINE 175ml

2014	Tempranillo, Clos Montblanc Castell, Catalonia, Spain	6.50
2014	Malbec, Winemakers Selection, Casarena, Mendoza, Argentina	9.50
2014	Blauer Zweigelt, Andreas Gsellmann, Burgenland, Austria	10.00
2012	Moulin-à-Vent, Clos du Tremblay, Paul Janin, Beaujolais, France	12.00
2013	Syrah Blend, Emiliana 'Coyam', Colchagua Valley, Chile	13.50
2014	Leung Estate, Ma Maison, Pinot Noir, Martinborough, New Zealand	15.00
2013	Barbera d'Alba, Superiore, G.D. Vajra, Piemonte, Italy	22.00

### SWEET WINE 70ml

NV	Pineau des Charentes, Château D'Orignac, France	6.50
2009	Château Laville, Sauternes, France	8.00
2013	Banyuls, Gerard Bertrand, France	9.50
2016	Riesling, `Cordon Cut`, Mount Horrocks, Clare Valley, Australia	9.00
2005	Vin Santo, Gaia, Santorini, Greece	11.00
2014	Donnafugata, Ben Rye, Passito di Pantelleria, Sicily	17.00
2008	Vidal Icewine, Pelee Island Estate, Ontario, Canada	19.00

Wines by the glass can also be served in 125ml measures.

"Shy babies get no sweets".

If there is something on the list that has really taken your fancy, please ask the Manager or Sommelier. We have use of the Coravin™ system which allows us to access wines without opening the bottle. We also serve Sake & Port by the glass, which is displayed on page 21.



## BY THE GLASS

“The Coravin™ System uses technology that keeps the cork in the bottle, where it's been since the bottle was sealed. Pour glasses whenever you like, and know that instead of oxidizing, the remaining wine will continue to age naturally.”

-Coravin™

### WHITE (125ml & 175ml)

2014	Sauvignon Blanc, Spottswoode, Napa Valley/Sonoma County, California, USA	18.00	25.00
2011	Meursault, Domaine Coche-Dury, Burgundy, France	60.00	90.00
1997	Bienvenues-Bâtard-Montrachet Grand Cru, Domaine Leflaive, Burgundy, France	90.00	130.00

### RED (125ml & 175ml)

2013	Minervois, La Lavinière “Le Viala”, Gérard Bertrand, Languedoc-Rousillon, France	25.00	35.00
2011	Barolo, Colonnello, Bussia, Poderi Aldo Conterno, Piemonte, Italy	55.00	80.00
2002	Echézeaux, Domaine de la Romanée Conti, Burgundy, France	350.00	500.00

### SWEET (70ml)

2001	Château d'Yquem, Sauternes, Bordeaux, France	100.00	
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## CHAMPAGNE LIST

Whilst working for Claude Bosi of Hibiscus, Glynn accompanied Claude to Toulouse for the famous Gastronomy Festival. The festival was sponsored by Billecart-Salmon champagne, and of course, it was flowing rather well. Since then, Chef still enjoys this Champagne, especially with food because of its delicate, mineral and fresh style. Below is part of the Billecart-Salmon range:

015	NV	<b>Billecart-Salmon</b> , Brut Réserve	70.00
016	NV	Billecart-Salmon, Extra Brut	95.00
017	NV	Billecart-Salmon, Brut Rosé	110.00
018	NV	Billecart-Salmon, Blanc de Blancs, Grand Cru	110.00
019	NV	Billecart-Salmon, Brut Sous Bois	140.00
020	NV	Billecart-Salmon, Brut Réserve, Magnum 1.5l	160.00
021	NV	<b>Veuve Clicquot</b> , Yellow Label	85.00
168	NV	<b>Charles Heidsieck</b> , Brut Réserve	80.00
045	2006	Charles Heidsieck, Brut Rosé Vintage	115.00
278	1995	Charles Heidsieck, Blanc des Millénaires	220.00
022	1995	<b>Moët &amp; Chandon</b> , Grande Vintage	240.00
023	1990	Moët & Chandon, Grande Vintage	360.00
024	NV	<b>Laurent-Perrier</b> , Rosé	120.00
027	NV	Laurent-Perrier, Ultra Brut	110.00
029	NV	Grand Siècle by Laurent-Perrier	220.00
286	1998	<b>Dom Pérignon</b> , P2-1998	550.00
025	1996	Dom Pérignon, Oenotheque	600.00
026	1998	Dom Pérignon, Rosé	620.00
031	2004	<b>Dom Ruinart</b> , Blanc de Blanc, Vintage	250.00
032	1998	Dom Ruinart, Vintage	280.00
030	2002	Dom Ruinart, Rosé, Vintage	420.00
033	1990	Dom Ruinart, Rosé, Vintage	680.00
034	NV	<b>Bollinger</b> , Special Cuvée	80.00
028	1992	Bollinger, La Grande Année	350.00
035	NV	<b>Pol Roger</b> , Brut Réserve	75.00
036	NV	Pol Roger, Rich Demi Sec	80.00

## GROWER CHAMPAGNES

037	NV	<b>Egly-Ouriet</b> , Les Vignes de Vrigny (100% Pinot Meunier)	90.00
038	2005	Egly-Ouriet, Prestige Millesime	225.00
039	NV	<b>Bérèche &amp; Fils</b> , Brut Réserve	70.00
040	2002	<b>Artéis &amp; Co.</b> , Brut	100.00
041	2004	Artéis & Co., Brut	100.00
044	2012	<b>Marc Hébrart</b> Cuvée Special Club 1er Cru	110.00

## WHITE WINE

### Old World

#### FRANCE

##### ALSACE

042	2012	Sylvaner, Vieilles Vignes, Domaine André Ostertag, Epfig	45.00
043	2012	Gewürztraminer, Zotzenberg Grand Cru, Domaine Lucas & André Rieffel, Mittelbergheim	60.00

##### LOIRE VALLEY

291	2015	Sophie & Thierry Chardon, Le Touraine Blanc, l'Aumonier	36.00
050	2015	Pouilly-Fumé, Château de Tracy	57.00
522	2013	Pouilly-Fumé, Haute Densité du Château de Tracy	130.00
051	2015	Sancerre, Les Baronnes, Henri Bourgeois	57.00
052	2013	Vin de France, "La Lune", Mark Angeli	65.00
053	2004	Pouilly Fumé, Silex, Didier Dagueneau	255.00

##### RHONE VALLEY

055	2015	Côtes du Rhône Blanc, Cuvée de la Becassone, Domaine André Brunel	30.00
307	2016	Viognier, Château De Campuget 1753, Vin Du Pays Du Gard, Costieres de Nimes	35.00
056	2012	Condrieu, Domaine Yves et Mathilde Gangloff	220.00
057	2013	St-Péray, Les Figuiers, Bernard Gripa	82.00

##### JURA

059	2013	Côtes du Jura, Domaine Macle	55.00
060	2011	Côtes du Jura, Savagnin, Les Marnes, Philippe Bornard	80.00
048	2015	Côtes du Jura, Chardonnay, Les Gaudrettes, Philippe Bornard	70.00
061	1999	Vin Jaune, Arbois, Daniel Dugois 62cl	120.00

##### BORDEAUX/SOUTH OF FRANCE

513	2015	Château la Sauvageonne Blanc, Gérard Bertrand, Languedoc-Rousillon	65.00
058	2012	Château Villa Bel-Air, Blanc, Bordeaux	50.00
512	2015	Picpoul de Pinet, Terroir, Gérard Bertrand, Languedoc-Rousillon	32.00
415	2015	Chardonnay, "Les Argelières", Pays D'oc, Réunis à Cébazan	32.00
251	2012	Petite Arvine, Bu N'Daw, Grange de Quatre Sous, Vin de France, Languedoc	50.00

**BURGUNDY****CHABLIS**

062	2015	Chablis, Fèvre – Fèvre	50.00
303	2011	Chablis 1er Cru, Mont Du Milieu, Billaud-Simon	75.00
065	1983	Chablis 1er Cru, Vaillons, Domaine Daniel-Etienne Defaix	295.00

**CÔTE DE BEAUNE**

068	2008	Bourgogne Blanc, Les Chataigniers, Hubert Lamy	65.00
093	2013	Bourgogne Aligoté, Domaine Coche-Dury	180.00
289	2007	Bourgogne Blanc, Domaine Leflaive	110.00
110	2013	Chassagne-Montrachet, Les Masures, Domaine Jean-Noël Gagnard	105.00
069	2014	Meursault, Jean-Philippe Fichet	115.00
070	2011	Meursault, Domaine Coche-Dury	300.00
072	2000	Meursault-Charmes 1er Cru, Domaine des Comtes Lafon	350.00
073	2002	Meursault-Charmes 1er Cru, Domaine des Comtes Lafon	450.00
294	1999	Puligny-Montrachet, Domaine Leflaive	165.00
277	1998	Puligny-Montrachet 1er Cru, Clavoillon, Domaine Leflaive	280.00
074	1997	Bienvenue-Bâtard-Montrachet Grand Cru, Domaine Leflaive	550.00
075	2002	Chevalier-Montrachet Grand Cru, Domaine Leflaive	1000.00
076	2008	Puligny-Montrachet 1er Cru, Champ Canet, Etienne Sauzet	179.00

**CÔTE DE NUITS**

064	2010	Bourgogne, Hautes-Côtes De Nuits Blanc, Domaine Henri Naudin-Ferrand	49.00
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**MÂCONNAIS**

296	2014	Macon Davayé, Domaine de la Croix Senaillet	42.00
211	2014	Mâcon-Igé `Château London`, Jean-Claude Boisset	52.00
501	2014	Macon Verzé, Nicolas Maillet	55.00

**AUXERROIS**

521	2013	Saint-Bris Sauvignon Blanc, Exogyra Virgula, Goisot, Guilhem et Jean-Hugues	55.00
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**ENGLAND**

079	2014	Pinot Gris, Stopham Estate, West Sussex	47.00
081	2014	Chardonnay, LDN Cru, Fulham, London	52.00

**ITALY**

510	2016	Sauvignon/Malvasia, "Il Pumo", San Marzano Puglia	26.00
401	2015	Grillo, Poggio Anima "Uriel", Terre Siciliane	30.00
082	2015	Gavi, La Battistina, Piemonte	35.00
360	2015	Greco, Statti, Calabria	37.00
083	2014	Lugana 'I Frati', Cà dei Frati, Lombardy	40.00
361	2015	Ribolla Gialla, Tenuta RoncAlto, Livon, Friuli Venezia Giulia	50.00
362	2015	Gavi dei Gavi, La Scolca, Soldati, Piemonte	80.00
085	2012	Soave, La Broia, Roccolo Grassi, Veneto	40.00
304	2014	Pinot Grigio, Attems, Friuli Venezia Giulia	42.00

**SPAIN**

087	2015	Verdejo & Sauvignon Blanc, Basa, Rueda	28.00
511	2015	Godello Blanco, Finca Os Cobatos, Galicia	30.00
088	2014	Hiruzta Berezia, Hiruzta Txakoli, Hondarribia	37.00
282	2013	Albariño, Lías, Martín Códax, Rias Baixas	42.00
067	2005	Viña Gravonia, Crianza Blanco, Lopez de Heredia, Rioja	57.00
090	1976	Viña Tondonia Gran Reserva, Lopez de Heredia, Rioja	225.00

**PORTUGAL**

091	2012	M.O.B., Jorge Moreira, Francisco Olazabal, Jorge Borges, Branco, Dão	52.00
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**GREECE**

092	2016	Viognier, Domaine Gerovassiliou, Macedonia	45.00
094	2014	Assyrtiko, Wild Ferment, Gaia, Santorini	50.00

**GERMANY**

095	2014	Riesling, Roixheimer Höllenpfad, Trocken, Dönnhoff, Nahe	52.00
097	1994	Riesling, Trockenbeerenauslese, Reichsrat Von Buhl, Pfalz	600.00

**AUSTRIA**

098	2015	Grüner Veltliner, Von den Terrassen, Weingut Josef Ehmoser, Wagram	40.00
099	2014	Grüner Veltliner, Hefeabzug, Nikolaihof, Wachau	55.00
100	2011	Weissburgunder, Pannobile, Gsellman & Hans, Neusiedlersee	55.00
102	2015	Grüner Veltliner, "Kaferberg", Weingut Rabl, Kamptal	60.00
101	2012	Riesling, Smaragd, Weingut, Knoll, Ried Kellerberg, Wachau	92.00

## New World

### SOUTH AFRICA

103	2015	Chardonnay, 'The Agnes', Crystallum, Walker Bay	55.00
295	2011	Chenin Blanc, Rudera "De Tradisie", Stellenbosch	50.00
288	2014	Sauvignon Blanc, Reyneke, Reserve, Stellenbosch	68.00
106	2012	Cyclus, Avondale, Paarl	72.00

### AUSTRALIA

352	2015	Riesling, Clos Clare, Watervale, Clare Valley	55.00
108	2014	Riesling, 'Alea', Jeffrey Grosset, Clare Valley	57.00
353	2013	Peninsula Chardonnay, Paringa Estate, Victoria	60.00
109	2013	Chardonnay, 'Sexton', Giant Steps, Yarra Valley	55.00
093	2012	Chardonnay, Art Series, Leeuwin Estate, Margaret River, Australia	150.00

### NEW ZEALAND

354	2014	Grüner Veltliner, Saint Clair, Marlborough	39.00
114	2015	Pinot Gris, Rockburn, Central Otago	42.00
115	2016	Sauvignon Blanc, Greywacke, Marlborough	50.00
311	2015	Chardonnay, Omaka Reserve, Saint Clair, Marlborough	48.00
116	2016	Sauvignon Blanc, Cloudy Bay, Marlborough	65.00

### UNITED STATES OF AMERICA

209	2013	Malvasia Bianca, Birichino, Santa Cruz, California	45.00
118	2010	Viognier, Fiddletown, Terre Rouge, Sierra Foothills, California	60.00
095	2015	Chardonnay, Wild Boy, Au Bon Climat, Santa Barbara, California	60.00
375	2014	Sauvignon Blanc, Spottswoode, Napa Valley/Sonoma County	80.00
523	2012	Chardonnay, Mount Eden Vineyards, Santa Clara Valley, California	300.00

### ARGENTINA

120	2015	Torrontes 1300, Andeluna, Mendoza	30.00
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### CHILE

121	2016	Sauvignon Blanc, Finca El Picador, Central Valley	28.00
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### JAPAN

122	2015	Koshu, Kayagatake, Grace Winery, Yamanshi	45.00
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## ROSÉ WINE

### FRANCE

313	2015	Rosé d'Anjou, Domaine Des Cedres	25.00
515	2015	Gris Blanc, Gérard Bertrand, Languedoc-Rousillon	32.00
285	2015	Tavel, Château d'Aqueria, Rhone Valley	45.00
123	2014	Sancerre Rosé, Henri Bourgeois, Loire Valley	52.00

### SPAIN

124	2014	Buil & Giné, Rosado, Priorat	45.00
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### AUSTRIA

125	2013	Rosé Viennois, Fiona Figlmüller, Vienna	45.00
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### INDIA

126	2016	Shiraz & Zinfandel, Soul Tree, Nasik Valley	27.50
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## NATURAL WINE

“Organic & Biodynamic wines that are made to fully express the true flavours of the grape with little intervention.”

### SOUTH AFRICA

084	2013	Clairette Blanche, The Three Foxes, Swartland	50.00
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### AUSTRALIA

138	2015	Sauvignon Blanc, Domaine Lucci, Adelaide Hills	70.00
285	2015	Merlot & Tannat, Domaine Lucci, Adelaide Hills	62.00

## SPARKLING WINE

### FRANCE

127	NV	Crémant de Loire, Comte de la Boisserie, Drouet Freres, Le Puy-Notre-Dame, Maine et Loire	40.00
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### ENGLAND

128	2010	Nyetimber, Classic Cuvée, Sussex	70.00
126	2014	Pinot Noir Rosé, Camel Valley, Cornwall	85.00

**RED WINE****Old World****FRANCE****RHÔNE VALLEY**

133	2012	Châteauneuf-du-Pape, Chateau La Nerthe	75.00
134	2013	Châteauneuf-du-Pape, Télégramme, Domaine du Vieux Télégraphe	72.00

**JURA**

135	2013	Trousseau, Caveau de Bacchus, Lucien Aviet, Arbois	60.00
136	2015	Pinot Noir, En Barberon, Stéphane Tissot, Côtes du Jura	105.00

**SOUTHERN FRANCE**

137	2014	Pinot Noir, Puy de Dome, Auvergne	32.50
140	2013	Bandol, Cuveé Classique, Domaine Tempier	75.00
191	2013	Mas de Daumas Gassac Rouge, Pays d'Hérault	70.00
505	2014	Minervois, Les Fontanilles, Domaine Anne Gros et Jean-Paul Tollot	65.00
517	2013	Minervois, La Lavinière "Le Viala", Gérard Bertrand, Languedoc-Rousillon	140.00

**CORSICA**

141	2013	Vin de Corse Sartène, Domaine Saparale	50.00
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**BORDEAUX****“LEFT BANK”****MÉDOC****HAUT MÉDOC**

143	1996	Château La Lagune 3ème Cru	245.00
144	1996	Château Sociando – Mallet	250.00

**ST ESTÈPHE**

146	1997	Château Cos d’Estournel, 2 ème Grand Cru Classe	270.00
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**PAULLIAC**

147	2005	Château Pichon Longueville, Comtesse de Lalande 2ème Cru	280.00
148	1999	Château Mouton Rothschild, 1er Grand Cru Classé	760.00
149	1996	Château Mouton Rothschild, 1er Grand Cru Classé	1070.00
150	1999	Château Latour 1er Cru, Grand Cru Classé	850.00
104	1971	Château Lafite-Rothschild 1er Cru, Grand Cru Classé	1600.00

**SAINT-JULIEN**

300	1999	Sarget de Gruaud Larose	100.00
152	1985	Château Leoville Barton 2ème Cru	362.00
153	1982	Château Leoville Las Cases 2ème Cru	750.00

**MARGAUX**

154	1982	Château Margaux 1er Cru	1850.00
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**PESSAC LEOGNAN**

155	2013	Domaine de Chevalier, Esprit de Chevalier	72.00
298	2009	La Chapelle de La Mission Haut-Brion	200.00
156	1997	La Chapelle de La Mission Haut-Brion	270.00
157	2001	Château Haut-Brion, 1er Grand Cru Classé	1050.00

**“RIGHT BANK”****POMEROL**

158	1985	Château Le Bon Pasteur	320.00
159	1996	Château L’Evangile	340.00
160	1996	Château Lafleur	560.00

**SAINT-ÉMILION**

161	2005	Château Figeac 1er Grand Cru Classé	300.00
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**BURGUNDY****CÔTE DE NUITS**

163	1996	Morey-Saint-Denis, Clos de la Roche Grand Cru, Domaine Pierre Amiot & Fils	215.00
164	1996	Morey-Saint-Denis, Domaine Dujac	240.00
165	2005	Morey-Saint-Denis, Clos de la Roche Grand Cru, Domaine Armand Rousseau & Fils	600.00
185	2013	Bourgogne, Domaine Maume, Marchand Tawse	65.00
166	2011	Gevrey-Chambertin, Domaine Denis Mortet	155.00
167	2000	Latricieres-Chambertin, Domaine Nicolas Potel	180.00
168	2014	Fixin, Crais de Chene, Frédéric Magnien	72.00
169	1999	Mazoyères Chambertin Grand Cru, Domaine Henri Perrot-Minot	255.00
170	2005	Charmes Chambertin Grand Cru, Domaine Dujac	690.00
173	2005	Chambolle-Musigny 1er Cru, Les Gruenchers, Domaine Dujac	390.00
507	2013	Chambolle-Musigny, Vieilles Vignes, Frédéric Magnien	120.00
174	1989	Romanée-St-Vivant Grand Cru, Philippe-le-Hardi	240.00
175	1999	Vosne-Romanée, Domaine de la Romanée Conti	1500.00
176	2002	Echézeaux Grand Cru, Domaine de la Romanée Conti	2000.00

**CÔTE DE BEAUNE**

502	2014	Auxey-Duresses, Domaine Lafouge	68.00
178	1999	Pommard, Clos Des Epeneaux 1er Cru, Comte Armand	215.00
179	2008	Monthelie, Domaine Coche Dury	260.00
180	2002	Volnay 1er Cru, Santenots-Du-Milieu, Clos de la Barre Domaine des Comtes Lafon	260.00

**COTE CHALONNAISE**

503	2012	Rully 1er Cru, Molesme, Jean-Baptiste Ponsot	75.00
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**BEAUJOLAIS**

312	2014	Brouilly, Domaine De La Grange Vougeon	34.00
601	2012	Chénas, Vieilles Vignes, Hubert Lapierre	39.00
602	2015	Fleurie, Clos de la Roilette, Domaine Coudert	42.00
603	2012	Moulin-à-Vent, Les vignes du Tremblay, Paul Janin	48.00

**ENGLAND**

183	2014	LDN Cru, Grenache, Fulham, London	60.00
184	2014	LDN Cru, Barbera, Fulham, London	60.00

**ITALY**

363	2015	Gaglioppo, Statti, Calabria	37.00
028	2015	Dolcetto d'Alba G.D. Vajra, Langhe, Piemonte	43.00
287	2013	Chianti Classico, Querciabella, Tuscany	60.00
520	2012	Negroamaro, Vindoro, San Marzano, Puglia	55.00
189	2011	Ruché di Castagnole Monferrato, San Marziano, Piemonte	45.00
940	2013	Barbera d'Alba, Superiore, G.D. Vajra, Piemonte	85.00
365	2012	Turriga, Isola dei Nuraghi, Argiolas, Sardinia	120.00
192	2008	Cabernet Franc, `W Dedicato a Walter', Poggio al Tesoro, Tuscany	130.00
299	2011	Amarone Della Valpolicella, Roccolo Grassi, Veneto	130.00
941	2011	Barolo, Colonnello, Bussia, Poderi Aldo Conterno, Piemonte	310.00
193	1990	Tignanello, Antinori, Tuscany	380.00

**SPAIN**

194	2014	Tempranillo, Clos Montblanc Castell, Catalonia, Spain	25.00
290	2013	"Goru", Bodegas Ego, Jumilla	39.00
195	2011	Rioja Reserva, Ondarre	40.00
063	2014	Mencia, Pétalos, Descendientes de J. Palacios, Bierzo	47.00
197	2004	Sangenís i Vaqué, Clos Monlleo, Priorat	170.00
199	1999	Artadi, Viña El Pison, Rioja	225.00
200	1998	Artadi, Viña El Pison, Rioja	235.00
201	1994	Vega-Sicilia, Unico, Ribera del Duero	690.00

**PORTUGAL**

516	2014	Touriga Nacional, Reserva, Santo Isidro De Pegões, Peninsula de Setúbel	39.00
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**GREECE**

202	2014	Agiorgitiko, Gaia, Macedonia	37.00
517	2007	Monemvasios, Monemvasia Winery, Monemvasia	44.00

**GERMANY**

203	2014	Pinot Noir, Villa Wolf, Pfalz	29.50
204	2015	Spätburgunder, Thörle, Saulheimer, Kalkstein	60.00
205	2001	Pinot Noir, Karl H.Johner, Baden	120.00

**TURKEY**

206	2014	Kayra, Kalecik Karasi	34.00
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**LEBANON**

207	1985	Château Musar, Bekäa Valley	360.00
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**AUSTRIA**

950	2014	Blauer Zweigelt, Andreas Gsellmann, Burgenland	40.00
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## New World

### AUSTRALIA

208	2014	Shiraz, `Lionheart of the Barossa`, Dandelion Vineyards, Barossa Valley	37.00
351	2013	Shiraz, Eight Uncles, Fox Gordon, Barossa	45.00
064	2013	Grenache & Tempranillo & Mataro, Los Hermanos Homenaje, Crittenden Estate, Mornington Peninsula, Victoria	50.00
210	2014	Grenache, `The Hundred`, Willunga 100, McClaren Vale	55.00
350	2013	Peninsula Pinot Noir, Paringa Estate, Victoria	62.00
212	2013	Shiraz, Mitolo `GAM`, McLaren Vale	65.00
367	2012	Cabernet Sauvignon, Art Series, Leeuwin Estate, Margaret River	100.00
383	2014	Syrah, Landau, Oakbank, Adelaide Hills	110.00

### NEW ZEALAND

292	2014	Leung Estate, Ma Maison, Pinot Noir, Martinborough	60.00
504	2013	Leung Estate, Ma Maison, Phoenix Cuvée, Pinot Noir, Martinborough	90.00

### SOUTH AFRICA

308	2014	Pinotage, Bush Vine, Swartland Winery, Swartland, Western Cape	35.00
309	2011	Idelia, Swartland Winery, Swartland, Western Cape	48.00
214	2014	Syrah blend, Sequillo Red, Swartland, Western Cape	60.00

### UNITED STATES OF AMERICA

297	2011	Tete-a-Tete, Terre Rouge, Sierra Foothills, California	60.00
217	2013	Pinot Noir, Kutch Vineyards, McDougall Ranch, Sonoma County, California	140.00
218	2012	Cabernet Sauvignon, Lydenhurst, Spottswoode, Napa Valley, California	180.00
219	1999	Moraga, Bel Air, Santa Monica Mountains, LA, California	250.00
220	2003	Cabernet Sauvignon, Montebello, Ridge Vineyards, Santa Cruz Mountains, California	295.00

### ARGENTINA

221	2014	Syrah, Gouguenheim, Valle Escondido, Mendoza	28.00
222	2014	Malbec, Winemakers Selection, Casarena, Mendoza	39.00
518	2013	Cabernet Franc, Pasionado, Andeluna, Mendoza	90.00

### CHILE

223	2013	Emiliana 'Coyam', Colchagua Valley	56.00
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### MEXICO



112	2010	Nebbiolo, 'Private Reserve', L.A. Cetto, Baja, Guadalupe Valley	45.00
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## HALF BOTTLES

### WHITE

#### FRANCE

#### BURGUNDY

226	2005	Domaine de l'Arlot, Nuits-St-Georges, Cuvée la Gerbotte	110.00
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### RED

#### FRANCE

#### BURGUNDY

230	1994	Morey-St-Denis, Domaine Dujac	185.00
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#### BORDEAUX

231	1990	Château Leoville Barton, 2ème Cru	190.00
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## MAGNUMS

### WHITE

#### FRANCE – BURGUNDY

232	2006	Saint Aubin 1er Cru, Les Frionnes, Hubert Lamy	330.00
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#### GERMANY

234	2011	Riesling Kabinett, Weingut Selbach Oster, Zeltingen, Mosel	130.00
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### RED

#### FRANCE – BURGUNDY

235	2002	Aloxe-Corton 1er Cru, Les Fournieres, Domaine Tollot-Beaut	230.00
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236	2002	Savigny-Les-Beaunes 1er Cru, Gravains, Domaine, Jean-Marc Pavelot	230.00
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237	2002	Morey-Saint-Denis 1er Cru, Les Ruchots, Frédéric Magnien	300.00
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#### BORDEAUX

238	1999	Château Haut Maillet, Pomerol	300.00
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## SWEET WINE

### Old World

#### FRANCE

##### SAUTERNES

524	2009	Château Laville	85.00
215	2001	Château d'Yquem - 37.5cl	700.00
243	1962	Château d'Yquem	2150.00

##### ALSACE

244	1989	Riesling, Vendanges Tardives, Cuvée Frédéric Emile, Trimbach	240.00
245	1990	Riesling, Vendanges Tardives, Cuvée Frédéric Emile, Trimbach - 37.5cl	150.00

##### LOIRE VALLEY

247	1997	Château de Suronde, Quarts de Chaume	180.00
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##### CHARENTE

248	NV	Château D'Orignac, Pineau des Charentes	60.00
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##### ROUSILLION

249	2013	Banyuls, Gerard Bertrand	70.00
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##### SOUTH OF FRANCE

177	1998	Mas de Daumas Gassac, 'Vin de Laurence', Vin de Liqueur, Languedoc-Roussillon - 50cl	145.00
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#### HUNGARY

252	1964	Szamorodni, Tokaji, Aszú 5 Puttonyos - 50cl *no label	480.00
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#### ITALY

253	2013	Brachetto, Birbet Negro, Piedmont	30.00
259	2014	Donnafugata, Ben Rye, Passito di Pantelleria, Sicily	150.00

**GREECE**

254	2005	Vin Santo, Gaia, Santorini – 50cl	70.00
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**AUSTRIA**

255	2008	Willi Opitz, Muscat Ottonel Eiswein, Illmitz – 37.5cl	92.00
256	2009	Willi Opitz, Opitz One, Illmitz – 37.5cl	120.00

**REPUBLIC OF CRIMEA**

257	NV	Pink Muscat, Massandra, Zarskaya Datscha	110.00
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**New World****AUSTRALIA**

260	NV	Pedro Ximenez, `Legacy of Australia` 30 Year Old, Dandelion Vineyards – 37.5cl	45.00
261	2016	Riesling, `Cordon Cut`, Mount Horrocks, Clare Valley – 37.5cl	50.00

**SOUTH AFRICA**

262	2008	Vin de Constance, Klein Constantia – 50cl	125.00
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**CANADA**

263	2008	Vidal Icewine, Pelee Island Estate, Ontario – 37.5cl	95.00
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## FORTIFIED WINES & SAKE

### PORT (70ml/75cl)

265	NV	Barros Tawny, 10 year old	7.50/65.00
266	NV	Barros Tawny, 20 year old	10.50/92.00
268	NV	Barros, White Port	6.50/40.00

### VINTAGE PORT (70ml/75cl)

267	1996	Barros, Colheita, Vintage	10.50/92.00
269	1992	Taylors, Vintage	360.00
270	1945	Croft, Vintage *no label	850.00
271	1994	Warres, Vintage – 70ml glass	40.00

### MADEIRA

272	1875	Malvasia, D'Oliveiras	1400.00
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### SAKE (70ml/bottle)

“Earlier on in the year we had a VERY generous Sake tasting with one of the UK’s leading Sake importers. We tasted over 15 different Sakes and have chosen a small selection based on more fun, more approachable styles with slightly sweeter and fruitier characteristics, all served chilled, including our favourite, a sparkling Sake, all available by the glass”.

273	NV	Akashi – Tai, Shiraume Umeshu, plum infused Sake – 500ml	9.00/40.00
274	NV	Ninki, Junmai-Ginjo Sparkling Sake, Nihonmatsu-City – 300ml	9.00/37.00
275	NV	Fukuju, Yuzu Sake, Kobe – 500ml	9.00/70.00
276	NV	Katsuyama, “Gen”, Junmai-Ginjo, Sendai – 70ml Glass	35.00
190	NV	Katsuyama, “Lei”, Junmai-Ginjo, Sendai – 720ml	9.00/85.00
506	NV	Amabuki, “Apollon”, blood orange infused Sake, Saga – 720ml	9.00/85.00

## THE BAR LIST.

### APÉRITIFS 50ml

Aperol	8.00
Saliza, Amaretto Veneziano – 25ml	9.00
Campari	8.00
Pimms No. 1	9.00
Ricard – 25ml	8.00

### GIN 25ml

Sipsmiths London Dry Gin	8.00
Hendricks	10.00
Tanqueray 10	11.00
Monkey 47 (Germany)	12.00

### VODKA 25ml

Ketel One Citroen (Netherlands)	9.00
Chase Potato	10.00
Belvedere (Poland)	10.00
Stolichnaya 100 Proof (Russia)	11.00

### RUM 25ml

Koko Kanu (Coconut rum)	8.00
Doorly's Fine Old white rum (Barbados)	8.00
Doorly's XO (Barbados)	10.00
Diplomatico Reserva Exclusiva 12 year old (Venezuela)	10.00

### VERMOUTH 50ml

Martini – Extra dry, Rosso, Bianco	6.00
Noilly Prat	7.00

### SHERRY 70ml

Manzanilla, Lustau, Jerez de la Frontera, Solera Reserva	6.00
Amontillado, Lustau, Jerez de la Frontera, Solera Reserva	7.00
Pedro Ximenez `Legacy of the Barossa' 30 Year Old, Dandelion Vineyards, Australia	9.50

## CHAMPAGNE COCKTAILS

<b>Kir Royal</b> , made with Billecart-Salmon Brut Réserve and your choice of: Crème de Cassis, Crème de Framboise, Crème de Fraise, Crème de Pêche	15.00
<b>Classic Champagne Cocktail</b> , made with Billecart-Salmon Brut Réserve, Trijol VSOP Cognac, Angostura Bitters, Brown Sugar	19.00
<b>Krug in Paradis</b> , made with Krug Grande Cuvée M.V, Hennessy Paradis Cognac, Angostura Bitters, Brown Sugar	55.00

## MARTINIS

<b>Vodka Martini</b> , made with your choice of: Belvedere or Ketel One Citroen & Noilly Prat	15.00
<b>Gin Martini</b> , made with: Tanqueray 10 & Noilly Prat	15.00
<b>French Martini</b> , made with Chase Potato Vodka, Chambord and Pineapple juice	16.00

## BEERS 330ml

Vedett, Belgium – 5.0%	5.00
Duvel, Belgium – 8.5%	6.00

## SOFT DRINKS

### FROBISHERS JUICES 250ml

Orange, Apple, Cranberry, Pineapple, Tomato	3.50
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## SCHWEPPEs

Lemonade, Bitter Lemon- 125ml	2.70
Coca-Cola, Diet Coke – 200ml	2.70

## FEVER TREE 200ml

Premium Indian Tonic Water, Naturally Light Tonic Water	2.70
Soda Water	2.70

## HOLYWELL MALVERN SPRING WATER 750ml

Still, Sparkling	4.00
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## THE HARD STUFF.

### WHISKIES AND DIGESTIFS

Please look inside the “Globe of Destiny” to find our favourite Whisky at the moment.

#### WHISKY 25ml

Johnnie Walker Black Label, 12 Year Old, Blended Scotch	6.00
Johnnie Walker Green Label, 15 Year Old, Blended Scotch	9.00
Johnnie Walker Gold Label, 18 Year Old, Blended Scotch	14.00
J&B Rare Blended Scotch	5.50
Monkey Shoulder Blended Scotch	6.00
Glenfarclas, 21 Year Old (Speyside)	7.00
Glenmorangie 10 Years Old (Highland)	10.50
Glenmorangie, Nectar D'Or, 12 Year Old (Highland)	9.50
Lagavulin, 16 Years, Single Malt (Islay)	7.50
Laphroaig, 10 Years, Single Malt (Islay)	7.50
Glenfiddich, 12 Year Old, Single Malt (Speyside)	6.50
Ardbeg, 10 Year Old, Single Malt (Islay)	7.50
The Glenlivet 12 Years Old, Single Malt (Glenlivet)	6.00

#### WHISKEY 25ml

Jameson	5.50
Teelings, Small Batch	9.50

#### BOURBON 25ml

Makers Mark	9.00
Elijah Craig, Small Batch 12 year old	12.00

#### OTHER MALT 25ml

Mackmyra, First Edition, Single Malt (Sweden)	9.50
Nikka, Double matured and blended, from the Barrel (Japan)	8.50

#### GRAPPA 25ml

Po'Moscato di Poli	6.50
Bepi Tosolini, Grappa di Tocai Stagionata en barrique de Castagno	8.50

**COGNAC 25ml**

Trijol VSOP Classic	7.50
Hennessy XO	15.00
Hennessy Paradis Extra	36.50
Hennessy Paradis Imperial	100.00
Richard Hennessy	120.00
Ragnaud Sabourin Alliance 35 Grande Champagne	22.50

**ARMAGNAC 25ml**

Baron de Lustrac 1986	12.00
Baron de Lustrac 1975	18.00
Baron de Lustrac 1966	19.50
Baron de Lustrac 1960	25.50
Baron de Lustrac 1952	30.00
Baron de Lustrac 1930	52.00
Saint Christeau, Ets Esquerré Bounoure 1945	39.00

**CALVADOS 25ml**

Le Lieu Cheri, 10ans d'Auge, Pays d'Auge	9.50
Cœur de Lion, Christian Drouin 1974	19.00
Cœur de Lion, Christian Drouin 1970	21.00
Cœur de Lion, Christian Drouin 1963	24.00
Cœur de Lion, Christian Drouin 1961	25.00
Cœur de Lion, Christian Drouin 1959	28.50
Adrien Camut Reserve d'Adrien Pays d'Auge	23.00

**LIQUEURS 25ml**

Kahlua Coffee Liqueur	7.00
Tia Maria - 50ml	9.00
Baileys - 50ml	9.00
Frangelico	7.00
Cointreau	7.00
Southern Comfort	7.00
Limoncello, Luxardo	7.00
Drambuie	7.00
Benedictine	7.00
Chartreuse	7.00