

# cOnTeNtS

Wines by the Glass	2-4
Wine Pairings	5-7
Wines That Sparkle	8-9
Crisp Light Refreshing White Wines	10
Aromatic White Wines with Intense Aromas	11-12
Rich Intense Opulent Wines of Character	13-14
In The Pink!	15
The Future is Orange	15
Elegant Fruit Driven Red Wines	16-17
Complex Reds, Gloriously Rich, Warm and Spicy	18-19
Intense Red Berries, Balanced Structure, Ripe Tannins	20-21
Glorious and Sweet Dessert Wines	22
Sherry and Port	23
Old Q Bar Menu	24-32

ORG= Organic wines  
VG= Vegan wines  
Bio= Biodynamic wines



## WineS ThaT SPaRKLē

	125ml	Bottle
Masia Parera Cava Brut, Giro Ribot, Catalonia, Spain, NV <i>lemon curd ~ frosties ~ flowers</i>	£8.00	£38.00
Crémant D'Alsace, Léon Beyer, Alsace, France, NV (VG) <i>crunchy apple ~ citrus ~ refreshing</i>	£11.00	£55.00
Collet, Aÿ, Champagne, France, NV <i>white flowers ~ lemon zest ~ peach</i>	£14.00	£69.00
Bluestone Classic Cuvee, Wiltshire, England, 2017 <i>honey ~ fresh bread ~ lemon tart</i>	£14.00	£69.00
Gusbourne Rosé, Kent, England, 2018 <i>strawberries ~ red apple ~ toasted brioche</i>	£15.00	£85.00

## RoSé aNd oRaNgē

	Bottle	175ml	250ml
Château Peyrassol Rosé, Côtes de Provence, France, 2019 <i>peach ~ apricots ~ floral</i>	£44.00	£11.00	£16.00
Massaya Rosé, Tanail, Beqaa Valley, Lebanon, 2019 <i>strawberries ~ subtle spice ~ creamy</i>	£55.00	£14.00	£20.00
Gusbourne Pinot Noir Rosé, Kent, England, 2020 <i>orange peel ~ nectarine ~ wildflowers</i>	£70.00	£17.50	£25.50
Geelkapel, Muscat de Frontignan, South Africa, 2017 <i>rose petal ~ orange blossom ~ mango</i>	£69.00	£17.00	£25.00

# WHItE Wines

	Bottle	175ml	250ml
Adega Camolas "CLO", Setubal Peninsula, Portugal, 2020 <i>tropical ~ Turkish delight ~ refreshing</i>	£28.00	£7.00	£10.00
San Marzano, Talo, Verdeca, Puglia, Italy, 2020 <i>ripe melon ~ peach ~ ginger</i>	£32.00	£8.00	£12.00
AA Badenhorst, Secatuers, Chenin Blanc, Swartland, South Africa, 2021 <i>apricot ~ greengage ~ orange blossom</i>	£35.00	£9.00	£13.00
Kolonne Null Riesling, Rheinhessen, Germany (0% ABV) <i>orchard fruit ~ lime ~ mineral</i>	£36.00	£9.00	£13.00
Domaine Du Grand Mayne, Réserve Sauvignon/Semillon, Côtes de Duras, France, 2018 <i>peach ~ vanilla ~ creamy palate</i>	£38.00	£10.00	£14.00
Weingut Winter Riesling, Rheinhessen, Germany, 2018 (ORG, VG) <i>apple ~ citrus ~ rich yet mineral</i>	£47.00	£12.00	£17.00
Pouilly-Fumé, Les Loges, Domaine Dominique Guyot, France, 2019 <i>gooseberries ~ zesty ~ flinty</i>	£54.00	£13.50	£19.50
Lourens, Lindi Carien, Western Cape, South Africa, 2020 <i>kaffir lime ~ chalk ~ yellow plums</i>	£60.00	£15.00	£22.00
St. Veran, La Bruyère, Domaine G Saumaize, Burgundy, France, 2018 <i>mango ~ mineral ~ hedgerow flowers</i>	£60.00	£15.00	£22.00

## ReD wIne

	Bottle	175ml	250ml
Adega Camolas "CLO", Setubal Peninsula, Portugal, 2020 <i>blackberry ~ red fruits ~ smooth and ripe</i>	£28.00	£7.00	£10.00
Malbec, Familia Gascon, Mendoza, Argentina, 2020 <i>blackberry ~ red fruits ~ smooth and ripe</i>	£35.00	£9.00	£13.00
Badiola, Tempranillo de Laderas, Rioja, Spain, 2018 <i>cherries and berries ~ thyme ~ balanced</i>	£36.00	£9.00	£13.00
Domaine Du Grand Mayne, Réserve Merlot/Cabernet, Côtes de Duras, France, 2018 <i>rich ~ subtle oak ~ black fruit</i>	£38.00	£10.00	£14.00
Langhe Nebbiolo, Elvio Tintero, Piemonte, Italy, 2019 <i>cherry ~ strawberry ~ fine spices</i>	£42.00	£10.50	£15.50
Fitou, Domaine des Rebouls, Languedoc, France, 2016 <i>redcurrants ~ raspberries ~ spice</i>	£50.00	£12.50	£18.00
Cabal Vineyards Pinot Noir, Canterbury, New Zealand, 2017 <i>cherries ~ thyme ~ cassis</i>	£63.00	£16.00	£23.00
White Castle Pinot Noir Reserve, Wales, 2019 <i>dark red berries ~ juicy ~ generous and complex</i>	£75.00	£19.00	£27.00
Château Siran, Margaux, Bordeaux, France, 2017 <i>leather ~ wood ~ black fruit</i>	£120.00	£30.00	£44.00

*Being ever conscious not to overly imbibe; if you would prefer smaller portions of wine to accompany your meal, then please let us know and we will offer any of our wines by the glass as individual 125ml pours.*

# wInE paIrInGs



Restaurant Manager Aisling, together with Executive Chef Chris, have curated a selection of expertly matched drinks to enhance your experience.

## *SIX drinks*

*£60*

## *NINE drinks*

*£78*

Gorro Alvarinho, Nuno Vaz and Ricardo Silva, Vinho Verde, Portugal, 2020

Blank Bottle B-Bos II 2020, Overborg, South Africa, 2020

Cabal Vineyards Pinot Noir, North Canterbury, New Zealand, 2017



Pilton Tamoshanta, Somerset, England, 2020

Gusbourne Pinot Noir Rosé, Kent, England, 2020

Château Siran, Margaux, Bordeaux, France, 2017



Domaine Castera Caubeigt, Jurancon, South West France, 2018

Bodegas Hidalgo Alameda Cream, Jerez, Spain, NV

Monbazillac, Domaine l'Ancienne Cure, France, 2016



*SIX drinks*  
*£60*

*NINE drinks*  
*£78*

Domaine Leon Beyer Pinot Blanc, Alsace, France, 2018 (VG)

Albariño, Nai e Señora, Terra de Asorei, Salnés, Galicia, Spain, 2019 (VG)

Massaya Rosé, Tanail, Beqaa Valley, Lebanon, 2019 (VG)



Pilton Tamoshanta, Somerset, England 2020

Gavi di Gavi, Poggio del Tiglio, Piemonte, Italy, 2019

White Castle Pinot Noir Reserve, Wales, 2019



Domaine Castera Caubeigt, Jurancon, South West France, 2018 (ORG, VG)

Bodegas Hidalgo Alameda Cream, Jerez, Spain, NV

Monbazillac, Domaine l'Ancienne Cure, France, 2016 (ORG)



*SIX drinks*  
£60

*NINE drinks*  
£78

Gorro Alvarinho, Nuno Vaz and Ricardo Silva, Vinho Verde, Portugal, 2020

Blank Bottle B-Bos II 2020, Overborg, South Africa, 2020

Cabal Vineyards Pinot Noir, North Canterbury, New Zealand, 2017



Pilton Tamoshanta, Somerset, England, 2020

Gusbourne Pinot Noir Rosé, Kent, England, 2020

Château Siran, Margaux, Bordeaux, France, 2017



Domaine Castera Caubeigt, Jurancon, South West France, 2018

Bodegas Hidalgo Alameda Cream, Jerez, Spain, NV

Monbazillac, Domaine l'Ancienne Cure, France, 2016

# WineS ThaT SPaRKLē

	Bottle
Noughty, 'Alcohol-Free' Chardonnay, Rheinhessen, Germany, NV (VG) <i>rich ~ green apple ~ crisp and elegant</i>	£34.00
Masia Parera Cava Brut, Giro Ribot, Catalonia, NV <i>lemon curd ~ frosties ~ flowers</i>	£38.00
Fratelli Collavo, Prosecco Colfondo, Valdobbiadene, Veneto, Italy (VG, ORG, Bio) <i>pears ~ bread dough ~ fennel</i>	£48.00
Crémant D'Alsace, Léon Beyer, Alsace, France, NV (VG) <i>crunchy apple ~ citrus ~ refreshing</i>	£60.00
Wiston Estate Brut, South Downs, Sussex, England, NV (VG) <i>toasty ~ crisp apple ~ creamy</i>	£65.00
Bluestone Classic Cuvee, Wiltshire, England, 2015 <i>honey ~ fresh bread ~ lemon tart</i>	£69.00
Collet Brut, Aÿ, Champagne, France, NV (VG) <i>white flowers ~ lemon zest ~ peach</i>	£69.00
Wiston Estate Rose NV South Downs, Sussex, England, NV (VG) <i>vibrant ~ red currant ~ rhubarb</i>	£75.00
Didier Chopin Rosé, Champagne, France, NV <i>strawberry ~ citrus ~ floral</i>	£75.00
Gusbourne Rosé, Kent, England, 2018 <i>strawberries ~ red apple ~ toasted brioche</i>	£85.00
Chartogne-Taillet, Champagne, France, NV (ORG, Bio) <i>baked almond ~ lemon zest ~ green apple</i>	£80.00
Gusbourne Blancs de Blancs, Kent, England, 2016 <i>buttered toast ~ baked apple ~ hazelnut</i>	£100.00
Collard Picard, Cuvée Prestige, Extra Brut, Champagne, France, NV <i>warm brioche ~ melon ~ honey</i>	£110.00



Bollinger Brut, Champagne, France, NV	£120.00
<i>biscuity ~ rich and full-bodied ~ walnut</i>	
Louis Roederer Brut Premier, Champagne, France, NV	£130.00
<i>apple and raspberry ~ nutty ~ toasted almonds</i>	
Wiston Estate Blanc de Blancs Brut, South Downs, Sussex, England, NV	
– MAGNUM–	£220.00
<i>baked apricots ~ lemon tart ~ buttery brioche</i>	

# CrISp, LiGht, R<sup>e</sup>fReShInG

## White wines

	Bottle
Malidain Muscadet "Sur lie" Le Demi-Boeuf, Loire Valley, France, 2018 <i>green apple ~ grapefruit ~ clean</i>	£35.00
Picpoul de Pinet, Delsol, Languedoc-Roussillon, France, 2020 <i>pear drops ~ citrus ~ lime</i>	£38.00
Sauvignon de Touraine, Domaine du Haut Perron, Loire Valley, France, 2018 <i>grassy ~ green apple ~ citrus</i>	£36.00
Sauvignon Blanc, Allan Scott, Marlborough, New Zealand, 2019 (VG) <i>fresh ~ herbaceous ~ passionfruit</i>	£38.00
Château Lestrie Capmartin, Bordeaux, France, 2018 (VG) <i>white peach ~ lemon ~ spicy wood</i>	£43.00
Pouilly-Fumé, Les Loges, Domaine Dominique Guyot, France, 2019 <i>gooseberries ~ zesty ~ flinty</i>	£51.00
Gorro Alvarinho, Nuno Vaz and Ricardo Silva, Vinho Verde, Portugal, 2020 <i>green apple ~ apricot puree ~ key lime</i>	£52.00
Grace Koshu Private Reserve, Yamanashi, Japan, 2018 <i>grapefruit ~ white peat ~ mineral</i>	£52.00
Chablis, Domaine Christophe Camu, Burgundy, France, 2018 <i>green apple ~ mineral ~ light and supple</i>	£58.00
Sancerre, Andre Vatan, Clos Les Perriers, Loire Valley, France, 2019 <i>elderflower ~ cut grass ~ citrus</i>	£60.00
Ancre Hill Estates Chardonnay, Abergavenny, Wales, 2018 <i>grapefruit ~ wet stone ~ vanilla cream</i>	£70.00

# aRomAtIc WinES

With Intense Aromas

	Bottle
Adega Camolas "CLO", Setubal Peninsula, Portugal, 2020	£26.00
<i>tropical ~ Turkish delight ~ refreshing</i>	
San Marzano, Talo, Verdeca, Puglia, Italy, 2020	£32.00
<i>ripe melon ~ peach ~ ginger</i>	
Château Haut Rian, Bordeaux, France, 2019 (Vegetarian)	£34.00
<i>crisp ~ zesty ~ juicy</i>	
Dr. Loosen Estate Riesling Qualitätswein, Mosel, Germany, 2018 (VG)	£36.00
<i>apples and pears ~ spice ~ peach</i>	
Kolonne Null Riesling, Rheinhessen, Germany (0.5% ABV)	£36.00
<i>orchard fruit ~ lime ~ mineral</i>	
Dolinebrune 'Roc Blanc' Mas Brunet, Domaine de Brunet, Languedoc, France, 2019	£40.00
<i>lavender ~ rose petal ~ quince</i>	
Weingut Winter Riesling, Rheinhessen, Germany, 2018 (ORG, VG)	£45.00
<i>apple ~ citrus ~ rich yet mineral</i>	
Christophe Bauer Gruner Veltliner Spezial, Austria, 2019 (ORG, Bio)	£45.00
<i>kaffir lime ~ lemongrass ~ zingy fresh</i>	
Blank Bottle Moment of Silence (Viognier, Grenache, Chenin), Wellington, South Africa, 2019	£49.00
<i>candied lemon ~ cooked apple ~ mango</i>	
Albariño, Nai e Señora, Terra de Asorei, Salnés, Galicia, Spain, 2020 (VG)	£50.00
<i>white flowers ~ peach ~ pear</i>	
Kingfisher Bacchus, Swanaford Vineyards, Devon, England, 2018	£55.00
<i>elderflower ~ tarragon ~ fresh lime</i>	

Domaine Leon Beyer Pinot Gris, Alsace, France, 2017 (VG)	£56.00
<i>grassy ~ green apple ~ citrus</i>	
Domaine Leon Beyer Pinot Blanc, Alsace, France, 2018 (VG)	£56.00
<i>floral ~ crisp green apple ~ hints of spice</i>	
Leeuwin Estate, Art Series Riesling, Margaret River, Western Australia, 2016	£60.00
<i>kaffir lime ~ lemongrass ~ zingy fresh</i>	
Blank Bottle B-Bos II, Overborg, South Africa, 2020	£60.00
<i>grassy ~ white pepper ~ jalapeno</i>	
Lourens Lindi Carien, Western Cape, South Africa, 2020	£60.00
<i>kaffir lime ~ chalk ~ yellow plums</i>	
Reichsgraf von Kesselstatt, Alte Reben Trocken Riesling, Mosel, Germany, 2020	£65.00
<i>lime zest ~ crisp apple ~ wet slate</i>	
Stanley Estates, Sauvignon Blanc 'Wild Ferment', Awatere, New Zealand, 2018	£68.00
<i>passionfruit ~ textured ~ elderflower</i>	
Little Beauty, Black Edition Pinot Gris, Marlborough, New Zealand, 2013	£90.00
<i>apricot ~ cardamom ~ jasmine</i>	

# rich, inTense, oPUleNt

## Wines of Character

	Bottle
Domaine Du Grand Mayne, Réserve, Sauvignon/Semillon, Côtes de Duras, France, 2018	£35.00
<i>peach ~ vanilla ~ creamy palate</i>	
AA Badenhorst, Secatuers, Chenin Blanc, Swartland, South Africa, 2021	£35.00
<i>apricot ~ greengage ~ orange blossom</i>	
Macon-Lugny "Les Genievres" Latour, Burgundy, France, 2018	£40.00
<i>yellow fruits ~ honey ~ pineapple</i>	
Bodega Viñedos Ruiz Jiménez Tempranillo Blanco, Rioja, Spain 2018 (ORG, VG)	£42.00
<i>hazelnut ~ pineapple ~ quince</i>	
St. Veran, La Bruyère, Domaine G Saumaize, Burgundy, France, 2018	£57.00
<i>mango ~ mineral ~ hedgerow flowers</i>	
Blank Bottle Nothing to Declare, Western Cape, South Africa, 2020	£60.00
<i>rich ~ mineral ~ dried herbs</i>	
Crozes Hermitage Blanc, Alain Graillot, Rhone Valley, France, 2019 (VG)	£69.00
<i>white peach ~ apricot ~ fresh and mineral</i>	
Larry Cherubino 'Ad Hoc' Hen & Chicken Chardonnay, Pemberton, Australia, 2019	£70.00
<i>vanilla ~ melon ~ citrus</i>	
Chablis 1er Cru, Côte de Lechet, Bernard Defaix, France, 2018 (ORG)	£70.00
<i>mineral ~ apple ~ melon</i>	
Cassis Blanc, Clos Sainte Magdeleine, Provence, France, 2018 (ORG)	£75.00
<i>salinity ~ floral ~ rich yet balanced</i>	
Château D'Epirè, Le Parc, Savennières, Loire Valley, France, 2019	£75.00
<i>wild flowers ~ ripe apricot ~ chalk</i>	

Buisson St. Romain Sous la Velle, Burgundy, France, 2019	£115.00
<i>toasty ~ creamy ~ coconut</i>	
Puligny-Montrachet Jean-Louis Chavy, Côtes de Beaune, France, 2018	£120.00
<i>elegant ~ buttery ~ rich</i>	
Condrieu 'Authentic' Chante Perdrix, Vignobles Verzier, France, 2017	£120.00
<i>fresh apricot ~ white blossom ~ hazelnut</i>	
Chassagne-Montrachet, Bruno Collin, Cotes de Beaune, France, 2019	£150.00
<i>stone fruit ~ mineral ~ silky smooth</i>	

## iN tHe PiNk!

	Bottle
Chateau Peyrassol Rosé, Cotes de Provence, France, 2019 <i>peach ~ apricots ~ floral</i>	£44.00
La Forcadriere Rosé Maby, Tavel, France, 2019 <i>ripe berries ~ red fruits ~ raspy tannins</i>	£46.00
Frescobaldi Tenuta Ammiraglia Alie Rose, Tuscany, Italy, 2019 (VG) <i>pink grapefruit ~ sour cherry ~ white pepper</i>	£50.00
Massaya Rosé, Tanail, Beqaa Valley, Lebanon, 2019 (VG) <i>strawberries ~ subtle spice ~ creamy</i>	£55.00
Ancre Hill Estates Rosé, Abergavenny, Wales, 2018 <i>strawberries and cream ~ candied lemon peel ~ wild flowers</i>	£60.00
Gusbourne Pinot Noir Rosé, Kent, England, 2020 <i>orange peel ~ nectarine ~ wildflowers</i>	£75.00

## tHe fUtURe iS oRAnGE

*New to many, but we're pleased to be able to stock this exciting "third colour" of wines. They are a genre of wines that combine the freshness, vivacity and energy of whites, with the complexity, tannin and body of reds. We love it - and hope you give it a try too.*

	Bottle
a Laranja Mecanica Fitapreta, Alentejano 2019 <i>quince ~ satsuma ~ rosemary</i>	£58.00
Geelkapel, Muscat de Frontignan, South Africa, 2017 <i>rose petal ~ orange blossom ~ mango</i>	£69.00
Ancre Hill Orange Wine, Monmouthshire, Wales, 2020 <i>nectarine ~ tangerine ~ savoury</i>	£92.00

# eLeGanT, fRuIT drIveN

## Red Wines

Bottle

Adega Camolas “CLO”, Setubal Peninsula, Portugal, 2019

£26.00

*blackberry ~ red fruits ~ smooth and ripe*

Malbec, Familia Gascon, Mendoza, Argentina, 2020

£35.00

*blackberry ~ red fruits ~ smooth and ripe*

Langhe Nebbiolo, Elvio Tintero, Piedmont, Italy, 2019

£39.00

*cherry ~ strawberry ~ fine spices*

Pinot Noir, Allan Scott, Marlborough, New Zealand, 2019 (VG)

£41.00

*cherries ~ raspberries ~ violets*

Fitapreta Touriga Vai Nua, Alentejano, Portugal, 2019

£44.00

*damsons ~ cherries ~ floral*

Moulin À-Vent, Paul Janin & Fils, Beaujolais, France, 2018 (VG)

£51.00

*cherries ~ plum jam ~ liquorice*

Morgon, Côte du Py, Dominique Piron, Beaujolais, France, 2017

£52.00

*blackberries ~ raspberries ~ mouth-watering*

Agnes Paquet Bourgogne, Pinot Noir, France, 2017 (ORG)

£52.00

*juicy ~ fruity ~ raspberries and strawberries*

Crozes-Hermitage, Yves-Cheron, France, 2018

£52.00

*cherries ~ plum jam ~ liquorice*

Domaine Leon Beyer Pinot Noir, Alsace, France, 2017 (VG)

£55.00

*cherry ~ structured yet light ~ summer berries*

Weingut Hofmann, Spatburgunder, Rheinhessen, Germany, 2016

£55.00

*cherries ~ light ~ perfumed*

Valpolicella Classico Superiore, Monte Santoccio, Veneto, Italy, 2019

£55.00

*intense red cherry ~ green pepper ~ balsamic*

Red Claw Pinot Noir, Yabby Lake, Mornington Peninsula, Australia, 2019

£62.00

*blood orange ~ freeze dried strawberries ~ clove*



Cabal Vineyards Pinot Noir, Canterbury, New Zealand, 2017	£63.00
<i>cherries ~ thyme ~ cassis</i>	
Santenay, "Vieilles Vignes", Thomas Morey, Côte de Beaune, France, 2016	£69.00
<i>cedar wood ~ forest floor ~ cherry fruit</i>	
Mercurey, Louis Latour, Côte Chalonnais, France, 2019	£72.00
<i>strawberry ~ pepper ~ silky tannins</i>	
Pinot Noir Reserve, White Castle Vineyard, Abergavenny, Wales, 2018	£75.00
<i>dark red berries ~ juicy ~ generous and complex</i>	
Saurwein Om Pinot Noir, Hemel-en-Aarde, South Africa, 2019	£105.00
<i>cherry ~ pomegranate ~ marzipan</i>	
Pommard 1er Cru, "Clos Blanc", Albert Grivault, Côte de Beaune, France, 2012	£110.00
<i>savoury spice ~ red fruits ~ forest floor</i>	
Volnay Saint Francois, Domaine Roblet-Monnot, Côte de Beaune, France, 2014	£120.00
<i>red fruits ~ spice ~ floral</i>	
Gevrey-Chambertin, Domaine Henri Richards, 'Aux Corveès', Côtes de Nuits, France, 2015 (ORG)	£130.00
<i>red berry ~ ripe strawberry ~ velvety tannins</i>	

## cOmPleX r<sup>e</sup>Ds

<b>Gloriously Rich, Warm and Spicy</b>	Bottle
Badiola, Tempranillo de Laderas, Rioja, Spain 2018	£35.00
<i>cherries and berries ~ thyme ~ balanced</i>	
Carmenère 'In Situ' Reserva, Viña San Esteban, Los Andes, Aconcagua Valley, Chile, 2018	£40.00
<i>silky ~ green pepper ~ blackcurrant</i>	
Garnacha, Rioja Viñedos Ruiz Jiménez, Spain, 2016	£41.00
<i>raspberries ~ smoky spice ~ thyme</i>	
Allan Graillot, Tandem Syrah, Morocco, 2018 (VG)	£43.00
<i>peppery ~ spice ~ black fruit</i>	
L'Arbouse Mas Bruguiere Pic Saint-Loup, Languedoc-Roussillon, France, 2018 (ORG)	£45.00
<i>cherry ~ blackcurrant ~ smoky</i>	
Pinotage, Ernst Gouws, Stellenbosch, South Africa, 2017 (VG)	£45.00
<i>dark chocolate ~ smoky cigar ~ coffee</i>	
Bobbie Burns Shiraz, Rutherglen, Victoria, Australia, 2017	£47.00
<i>plums ~ blackberry ~ aniseed</i>	
Domaine Roche-Audran, Côtes du Rhône 'Cuvée Nature', Rhône-Valley, France, 2020 (No added sulphites)	£48.00
<i>forest fruits ~ rosemary ~ black cherry</i>	
Fitou, Domaine des Rebouls, Languedoc-Roussillon, France, 2016	£49.00
<i>redcurrants ~ raspberries ~ spice</i>	
Fleurie, Clos de La Roquette, Domaine Coudert, Beaujolais, France, 2020	£52.00
<i>plums ~ mulberries ~ floral</i>	
Syrah, Terre Rouge, Plymouth, California, United States, 2012	£64.00
<i>ripe black cherries ~ wood smoke &amp; spice ~ supple tannins</i>	

Tempranillo, Pesquera Crianza, Ribera del Duero, Spain, 2017 (VG)	£65.00
<i>ripe, rich fruit ~ blackberry ~ spice</i>	
Sangiovese Cabernet Sauvignon 'Liano', Umberto Cesari, Emilia Romagna, Italy, 2016 (VG)	£70.00
<i>herbs and spices ~ ripe dark fruit ~ cherry jam</i>	
Domaine Du Père Caboché, Châteauneuf du Pape, Rhône-Valley, France, 2016	£80.00
<i>blackberry ~ blueberry ~ violets</i>	
Priorat Coma Vella, Mas D'En Gil, Spain, 2015	£98.00
<i>rich ~ smoky ~ intense red fruit</i>	
Frescobaldi Nipozzano Mormoreto, Tuscany, Italy, 2018	£120.00
<i>roasted espresso ~ cinnamon ~ clove</i>	
Nuits-Saint-Georges 1er Cru 'Aux Chaignots', Domaine Alain Michelot, Côte de Nuits, France, 2013	£150.00
<i>black pepper ~ sour cherry ~ leather</i>	
Château Bon Pasteur, Pomerol, Bordeaux, France, 2009	£180.00
<i>black cherry ~ mocha ~ ripe plum</i>	
Château Les Grandes Murailles, Saint-Emillion Grand Cru, Bordeaux, France, 2010	£185.00
<i>blackberry ~ cedar ~ tobacco</i>	

# InTense Red bERriEs

Balanced Structure, Ripe Tannins

Grand Mayne, Réserve Merlot & Cabernet Sauvignon, Côtes de Duras, France, 2018	£35.00
<i>rich ~ subtle oak ~ black fruit</i>	
Cabernet Sauvignon Andeluna I 300, Mendoza, Argentina, 2018	£36.00
<i>red fruit ~ tobacco ~ chocolate</i>	
Revolution Tannat, Viña Progreso, Montevideo, Uruguay, 2019	£50.00
<i>smooth ~ rich ~ blackberries &amp; strawberries</i>	
Escorihuela Gran Reserva Malbec, Mendoza, Argentina, 2018	£54.00
<i>plums and berries ~ red fruit marmalade ~ violets</i>	
Château La Tour de By, Médoc, Bordeaux, France, 2016	£63.00
<i>ripe ~ blackcurrant ~ earthy herbs</i>	
Ar Guentota Malbec, Belasco de Baquedano, Mendoza, Argentina, 2017 (ORG, VG)	£64.00
<i>figs ~ blackcurrant ~ cocoa</i>	
Chianti Rufina Riserva, DOCG, Nipozzano, Frescobaldi, Italy, 2015 (VG)	£65.00
<i>red berries ~ violets ~ elegant</i>	
Liberty School, Cabernet Sauvignon, Paso Robles, California, United States, 2019 (VG)	£69.00
<i>pomegranate ~ black tea ~ vanilla</i>	
Massaya 'Cap Est', Beqaa Valley, Lebanon, 2017	£110.00
<i>mulberry ~ oak ~ spice</i>	
Côte-Rotie "Indiscrete", Domaine Philippe Verzier, Rhône-Valley, France 2013	£110.00
<i>red berries ~ violets ~ elegant</i>	

Château Branaire-Ducru, Grand Cru Classé, St. Julien, Bordeaux, France, 2010	£110.00
<i>rich ~ pencil shavings ~ silky tannins</i>	
La Réserve de Léoville-Barton, St. Julien, Bordeaux, France, 2016 (Second wine of Chateau Léoville Barton)	£120.00
<i>pencil lead ~ blackberry ~ smoke</i>	
Château Siran, Margaux, Bordeaux, France, 2017	£120.00
<i>leather ~ wood ~ black fruit</i>	
Château Moulin Riche, St. Julien, Bordeaux, France, 2015 (Second wine of Château Léoville Poyferré)	£130.00
<i>silky ~ liquorice ~ dark cherries</i>	
Amarone Della Valpolicella, Monte Santoccio, Veneto, Italy, 2016	£120.00
<i>amarena cherries ~ dried fruits ~ oak wood</i>	
Les Pagodes de Cos, Château Cos D'Estournel, St. Estèphe, Bordeaux, France, 2012 (Second wine of Château Cos D'Estournel)	£150.00
<i>berry ~ mushrooms ~ velvety</i>	
Château Pontet-Canet, Grand Cru Classé, Pauillac, Bordeaux, France, 2012 (Bio)	£200.00
<i>cassis and blackcurrant ~ spiced cedar fruit ~ menthol</i>	
Château Pichon Longueville, Comtesse de Lalande, Grand Cru Classé, Pauillac, 2002	£250.00
<i>liquorice ~ barbecue smoke ~ blackcurrant</i>	

# GloRious AnD sweEt

## Dessert Wines

	Bottle	75ml
Marsanne 'Cane Cut', Tahblik, Victoria Australia, 2014 (500ml) <i>honey ~ citrus ~ marmalade</i>	£37.00	£6.50
Coteaux du Layon, Domaine des Essarts, Loire Valley, France, 2016 <i>honey ~ pineapple ~ zesty minerality</i>	£45.00	£5.00
Domaine Pichot, Vouvray Moelleux, Loire Valley, France, 2005 <i>baked apples ~ chamomile ~ honey</i>	£45.00	£5.00
Monbazillac, Domain l'Ancienne Cure, France, 2016 (ORG) <i>caramel ~ orange blossom ~ dried fruits</i>	£51.00	£6.00
Akashi-Tai Shiraume Umeshu Plum Infused Sake (500ml) <i>plums ~ marzipan ~ raisins</i>	£53.00	£6.00
Château du Seuil Cerons, France, 2018 (500ml) (ORG) <i>peach ~ honey ~ pineapple</i>	£54.00	£8.50
Akashi-Tai Yuzushu Sake (500ml) <i>sherbet lemon ~ yuzu ~ grapefruit</i>	£65.00	£10.00
Domaine Castera Caubeigt, Jurancon, France, 2018 (ORG, VG) <i>pineapple ~ mango ~ rich yet fresh</i>	£70.00	£8.00
Gerard Bertrand Banyuls, France, 2015 <i>bramble jam ~ vanilla ~ wild strawberries</i>	£70.00	£8.00
Hattingley Valley Demi-Sec, Hampshire, England, 2013 (VG) <i>apple crumble ~ brown sugar ~ pastry</i>	£84.00	£9.00
Tokaji Aszu, 5 Puttonyos, Karádi-Berger, 2016 (VG) <i>fresh bergamot ~ lychee ~ peaches</i>	£90.00	£13.50

## Fortified

	Bottle	50ml
Hidalgo Amontillado, Spain, NV	£45.00	£5.00
<i>bone dry ~ nutty ~ balanced</i>		
Hidalgo La Gitana Manzanilla, Spain, NV	£40.00	£4.50
<i>green apple ~ nutty ~ sea salty tang</i>		
Hidalgo Oloroso, Spain, NV	£45.00	£5.00
<i>dark caramel ~ sticky figs ~ dates</i>		
Pedro Ximénez, Nectar, González Byass, Jerez, Spain, NV	£60.00	£7.00
<i>caramel ~ dried raisins ~ coffee</i>		
	Bottle	75ml
Otima 10yr Old Tawny Port	£53.00	£8.00
<i>fig ~ honey ~ nutty</i>		
Graham's White Port	£37.00	£6.00
<i>crisp ~ citrus ~ grapefruit</i>		
Graham's Late Bottle Vintage, 2018	£46.00	£6.00
<i>blackberry ~ red fruits ~ mint and eucalyptus</i>		
Graham's Quinta dos Malvedos, 2004	£50.00	£10.00
<i>black cherry ~ blackcurrant ~ rich and intense</i>		
1581 Fortified Wine, White Castle Vineyard, Abergavenny, Wales, 2016	£75.00	£15.00
<i>blackberry ~ bramble ~ rich and soft</i>		
Graham's 20yr Old Tawny Port	£125.00	£13.00
<i>orange peel ~ nutty characters ~ rich yet mellow</i>		

## the Cocktail List

### Classic

#### Daiquiri

Doorly's White Rum, fresh lime juice, and sugar. Shaken and served in a chilled Martini glass. £10.50

#### Mojito

Doorly's White Rum, mint, lime wedges, sugar, served over crushed ice. £10.50

#### Margarita

Lunazul Tequila, shaken with Triple Sec and fresh lime juice, served in a Margarita glass. £10.50

#### Bloody Mary

Square One Vodka, Tomato Juice and our special 'Old Q' seasoning. £10.50

#### Tom Collins

Fifty Pounds Gin, fresh lemon juice, sugar and topped with soda served long, over ice. £10.50

#### Whisky Sour

Rittenhouse 100 Whisky, lemon juice, egg white and sugar. A great classic. £10.50

#### Martini

G Vigne Gin or Mamont Vodka, straight up with a twist, dirty, dry or extra dry; tell us how you like it. £11.00

#### Negroni

The classic combination of Fifty Pounds Gin, Sweet Vermouth and Campari, served over ice. £12.50



### Manhattan

Rittenhouse 100 Whisky, Sweet Vermouth and Angostura Bitters served in a chilled Martini glass. £12.50

### Espresso Martini

Stolichnaya vanilla vodka, coffee liqueur, shot of espresso, coffee beans, served in chilled Martini glass. £12.50

### The Marquis of Queensberry

Domaine Reviseur Cognac, Triple Sec, fresh orange juice and a dash of Galliano. £12.50

## Favourites

### White Lady

Death's Door Gin, Triple Sec, lemon juice and egg white £11.00

### Sex on The Beach

Cold River Potato Vodka, crème de pêche, crème de mure, orange juice and cranberry juice. £11.50

### Cosmopolitan

Cold River Vodka, Triple Sec, lime juice and cranberry juice. £12.00

### Old Fashioned

Elijah Craig 12yrs Bourbon, sugar, Angostura bitters, stirred over ice. £12.50

## Champagne

### Bellini

Prosecco and peach purée. £10.50

### Kir Royale

Didier Chopin Brut NV Champagne with a dash of Cassis. £12.50

### The "Old Q" Champagne Cocktail

Le Reviseur Cognac, Triple Sec, Sugar cube, Angostura bitters, Didier  
Chopin Brut NV Champagne and a twist of orange £12.50

### Alcohol Free

#### Dry Dragon Mojito

Fresh lime with mint then topped up with 'Dry Dragon' Kombucha and  
crushed ice £8.00

#### Mr Howard

Seedlip Spice 94, Grapefruit juice, Lemon juice and Seedlip 'AECorn  
bitter' £8.00

#### Orchard Spritz

Seedlip Garden 108, Apple, Lemonade, served over ice. £8.00

# the SpiRiT liSt

We are proud to present a collection of individual and artisan produced spirits for our guests to enjoy. Whilst you may not recognise your favourite tippie, tell us what you like and allow us the opportunity to share some of the wonderful drinks, that with the help of Bruce Perry of Marussia Beverages, we have to offer that we are able to offer instead.

We hope you enjoy this passion of ours and hope you may go home with a new favourite to enjoy!!

## Elegant, Delicate and Subtle

	25ml
Cotswold Distillery Single Malt Whisky	£5.00
Teeling Small Batch Blended Irish Whiskey	£6.00
Miclo Eau de Vie de Framboise Sauvage, Grande Reserve	£6.00
Miclo Eau de Vie de Poire William, Grande Reserve	£6.00
Teeling Single Grain, Irish Whisky	£6.50
Calvados Dupont VSOP Pays d'Auge	£7.00
Cognac Maxime Trijol VSOP Grande Champagne	£8.00
Compass Box, Hedonism	£8.50
Mossburn No 2 Inchgower Single Malt Speyside	£8.50
Cognac Ragnaud Sabourin VSOP Grande Champagne	£11.00
Cognac Maxime Trijol, XO	£17.00
Cognac Ragnaud Sabourin Alliance 35 Fontveille Grande Champagne.	£22.00

## Complex and Distinctive, yet Mellow

25ml

Doorly's XO Barbados; Single Blended Rum	£5.00
Hatozaki Blend, Kaikyo Distillery, Japan	£4.00
Mossburn Speyside Blended Malt	£6.00
Evan Williams Single Barrel Vintage Bourbon	£6.50
Mezan Panama Rum Vintage 2004	£6.50
Compass Box, Great King Street, Artists Blend	£6.50
Teeling's Single Malt Irish Whiskey	£7.50
The Compass Box The Spice Tree	£8.00
The Compass Box Oak Cross	£8.00
Coopers Choice Glenrothes 1997	£9.00
Mossburn No 5 Craigellachie 10YO Single Malt	£9.00
Calvados Camut 12 Year Old, Pays d'Auge	£10.00
Glenfarclas 15 Year Old Malt Whisky, Speyside	£10.50
Armagnac Clos Martin 1989	£11.00
Cognac Leyrat XO Elite	£19.50

## **Full Bodied and Robust, Not for the Feint Hearted**

25ml

Bepi Tosolini Grappa di Moscato	£4.50
Bepi Tosolini Grappa de Agricola	£5.50
Armagnac Baron de Sigognac 10 ans d'age	£6.00
Compass Box, Great King Street, Glasgow Blend	£6.00
Elijah Craig Small Batch Bourbon	£6.50
Mossburn Island Blended Malt	£6.50
Compass Box, Peat Monster	£7.00
Mezan Jamaica Rum Vintage 2003	£8.00
Armagnac Baron de Sigognac VSOP	£9.50
Mossburn No 6 Ardmore 9 Year Old Highland	£9.50
Rhum J Bally 2002, Martinique	£10.50
Mossburn No 4 Teaninich Cask Strength	£11.00
Torabhaig Single Malt, The ;Legacy Series	£15.00
Lemorton 20 ans d'age Calvaos du Domfront	£17.00
Armagnac Domaine Boingneres 1985 Bas Armagnac	£35.00

# GIN, vOdKa aNd DigeStIfS

## Whisky, Brandy, Rum

25ml

Rittenhouse Rye Whisky	£4.50
Doorly's 3 Year White Rum, Doorly's 5 Year Dark Rum, Doorly's XO	£5.00
Cognac VS Domaine Reviseur	£5.50

## Gin

25ml

6 O'Clock Gin	£4.50
Hendricks Gin	£4.50
Fifty Pounds London Dry Gin	£5.00
Zuidam Dutch Courage Gin	£5.00
Cotswolds Dry Gin	£5.50
Death's Door American Gin	£6.00
Nouaison French Gin	£6.00
Botanist Islay Gin	£6.50

## Vodka

25ml

Stolichnaya Vodka	£4.00
Chase Potato Vodka	£5.00
Mamont Siberian Wheat Vodka	£6.00
Square One Rye Vodka	£6.50
Cold River Potato Vodka	£7.00

## Liqueurs

25ml

Tosolini Fragola Wild Strawberry Liqueur	£5.00
Le Grand Josiane, Armagnac Orange Liqueur	£5.00
Amaretto Saliza Bepi Tosolini	£5.00
Briottet Triple Sec	£4.00
Tosolini Sambuca Classica, Expre Espresso Liqueur	£5.00
Expre Espresso Liqueur	£5.00

## bEeR aNd cId\_eR

Whitstable Bay Blonde Lager (England, 4.5%)

*A pale, refreshing lager with spicy overtones perfectly balanced by the scent of fresh flowers.*

330ml £4.50

Flensburger Pilsner (Germany, 4.8%)

*A fresh and pleasing beer. Full of dry malt character with light citrus notes, sweet hops and a slight bitterness.*

330ml £5.00

Alhambra 1925 (Spain, 6.4%)

*A full-textured, crisp and clean lager, with a touch of sweetness and plenty of complex, malty notes.*

330ml £5.00

Bellerose (France, 6.5%)

*A slight honeyed sweetness with bitter, yet floral hops served over a crispy baguette crust base.*

330ml £5.50

Hoegaarden (Belgium, 4.9%)

*Light and slightly sweet and sour beer with subtle citrus notes.*

275ml £5.50

Big Drop Brewing Alcohol-Free Lager (England, 0.5%)

*Crisp and balanced, light aromas of cracker, light honey and pepper.*

330ml £6.00

Big Drop Brewing Alcohol-Free IPA (England, 0.5%)

*Fresh and citrusy with a sharp twist of bitterness marks it out like a classic Indian Pale Ale*

330ml £6.00

Bath Ales Gem (England, 4.8%)

*A rich aroma of hops and malt, with a long, deep, bittersweet finish.*

500ml £6.50

Bath Ales Wild Hare (England, 5%)

*A smooth yet dry, wonderfully fresh and zesty taste, a very light ale.*

500ml £6.50

Bristol Milk Stout (England, 4.5%) <i>A roast character with subtle fermentation fruitiness.</i>	330ml	£6.50
Cornish Orchards Gold Cider (England, 5%) <i>A refreshing, dry cider, with fruity apple tones and a long finish.</i>	500ml	£6.00

## miNeRaLS aNd JuIceS

Fever Tree Premium Tonic, Light Tonic, Fever Tree Premium Soda	£2.50
Coca-Cola, Diet Cola, Coke Zero	£2.50
Fever Tree Premium Lemonade, Fever Tree Premium Ginger Beer, Ginger Ale	£3.00
Fresh Orange Juice, Fresh Apple Juice	£3.50
Luscombe Organic Sicilian Lemonade, Bubbly Elderflower, Hot Ginger Beer	£4.50
Isle of Wight Tomato Juice	£6.00