

## COCKTAIL MENU



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## COCKTAILS

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<b>MERCHANTS MULE</b>	8.50
Our Autumn/Winter mule blends Belenkaya vodka, lemon juice, homemade plum shrub & bitters, topped up with ginger ale.	
<b>LA MEZCLA</b>	10.50
From the spanish 'The Blend'. Quiquiriqui mezcal, aperol, Sacred spiced english vermouth, falernum, walnut bitters. Our smokiest take on the Negroni; spiced & nutty.	
<b>WAY TO KINGSTON</b>	11.00
Celebrating 50s Jamaican sound sistem era, when records were the vibes... rum was the soul! Jah 45 Silver and Spiced Rum are mixed in the hippiest version on Mai Tai with ginger liquor, lime, orgeat, apple juice and bitters.	
<b>BULLET PROOF</b>	12.00
Silver Bullet or Gin and Tonic?? Can not really spot the difference! Cardamom infused Brokers Gin, Kummel, homemade lemon cordial, lemon tonic and lavender	
<b>HAVE YOU SEEN THE WHISTLE PIG?</b>	20.00
All whisky lover like Old Fashioned. Not all Old Fashioned lover likes them with Rye. We decided to try change this trend, aging Whistle Pig 10y Rye, Whistle Pig Barrel Aged Maple Syrup and bitters in a fresh new Oak Barrel for 2 weeks! Easy to guess the result is explosive and limited in quantity for aging procedure.. Good search!	
<b>The Nightmare Before Christmas</b>	
'Twas a long time ago, longer now than it seems, in a place that perhaps you've seen in your dreams. For the story that you are about to be told, took place in the holiday worlds of old. Now, you've probably wondered where holidays come from. If you haven't, I'd say it's time you begun.	
<b>JACK SKELLINGTON</b>	13.00
Buffalo Trace Bourbon infused with cloves and orange peel, Balsazar Red Vermouth, Maraschino Liquor and Tawny Port, orange and peychaud bitters	
<b>RAGDOLL SALLY</b>	15.00
H by Hine Cognac, apricot and fig liquor topped up with Gaston Chiquet Champagne.	
<b>DOCTOR FINKLESTEIN</b>	11.00
Tumeric Infused Dark Rum, Kamm&Sons , lime juice, cinnamon syrup, egg white and Angostura bitter.	
<b>OOGIE BOOGIE</b>	12.00
Bathtub Sloe Gin, Sacred spiced vermouth, Grapefruit and Lime Juice, egg white and orange blossom water.	

## WINE MENU

### BY THE GLASS & CARAFE

#### SPARKLING

GLASS

12.5cl

2016 Prosecco di Conegliano, AA Bellenda, Italy.

8.00

NV Maison Gaston Chiquet, 1er Cru "Tradition", Champagne, France.

12.00

NV Hambledon Vineyard "Classic Cuvée Rosé, Hampshire, England.

14.00

GLASS

12.5cl

CARAFE

50cl

#### WHITE

2016 "RDV Gascon", Producteurs Plaimont, South-West, France (BIB).

3.50

14.00

2016 Sauvignon Blanc/ Grenache, Terrasses Ardeche, France.

4.50

18.00

2017 Marsanne/Viognier, Côtes du Rhone blanc, Perrin, Rhone, France

5.50

21.00

2016 Torrontes, Pasa de la Libertad, Salta, Argentina.

6.00

25.00

2016 Vermentino, Vin de Corse Sartène Blanc, Domaine Saporale, Corsica

10.00

40.00

GLASS

12.5cl

CARAFE

50cl

#### PINK

2016 Côte Roannaise, Loire Valley, France (BIB).

3.50

14.00

6.50

24.00

2017 Bardolino Chiaretto, Monte del Frá, Veneto, Italy.

GLASS

12.5cl

CARAFE

50cl

#### RED

2016 "Cuvée des Galets", Les Vignerons d'Estezargues, Rhône, France (BIB).

3.50

14.00

5.00

19.50

2017 Cabernet Franc, Le Pianure, Friuli, Italy

4.50

18.00

2016 Aglianico del Vulture, Terre di Vulcano, Basilicata, Italy.

5.75

23.00

2016 Salice Salentino, Mocarovero, Puglia, Italy.

6.00

24.00

2016 Douro Tinto, Quinta do Vallado, Douro, Portugal

————— **BY THE GLASS & CARAFE** —————

## WINE MENU

# CHAMPAGNE, SPARKLING & MORE

### SPARKLING WINES

2017 Prosecco di Conegliano, AA Bellenda Single Vineyard, Italy.	45.00
NV Hambledon Vineyard "Classic Cuvée Rosé, Hampshire, England.	72.00
NV Hambledon Vineyard "Première Cuvée", Hampshire, England.	92.00

### CHAMPAGNE

NV Maison Gaston Chiquet, 1er Cru, "Tradition", Brut, France.	65.00
NV Dumangin & Fils Champagne Rose, Champagne, France.	95.00
NV Dumangin & Fils Champagne Extra Brut, Champagne, France.	105.00
NV Maison Jacquesson, Cuvée 740, Brut, France.	115.00
2010 Pierre Péters, Grand Cru, Blanc de Blanc, Champagne, France.	125.00

### PINK WINE

2017 Bardolino Chiaretto, Monte del Frá, Veneto, Italy.	35.00
2017 'Touriga Nacional' Qta do Vallado, Douro, Portugal	35.00

### SWEET WINES

2015 Chateau Loupiac Gaudiet, Bordeaux, France (75cl).	44.00
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### FORTIFIED WINES

NV Banyuls Reserva, Domaine la Tour Vielle, France (75cl).	70.00
Warre's Otima 10yr old tawny port, Portugal (50cl).	50.00
NV Ratafia Champenois: Spécialités Dumangin (70cl)	80.00

## WINE MENU

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### WHITE

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#### CLASSIC FAVOURITES

2017 Sauvignon Blanc/ Grenache, Terrasses Ardeche, France.	25.00
2017 Costières de Nîmes, Grenache blanc / Roussane, St Cyrgues, Rhône, France.	29.00
2017 Picpoul de Pinet, Grange des Rocs, Languedoc-Roussillon, France.	30.00
2017 Marsanne/Viognier, 'L'Oustalet', Perrin, Rhone Valley, France.	31.00
2017 Pouilly Fumé, 'Les Loges', Dominique Guyot, Loire, France.	54.00
2015 Gewurztraminer 'Reserve Personelle', Leon Beyer, Alsace, France	55.00
2016 Macon-Vergisson 'La Roche, domaine de Roncevaux, Burgundy, France	58.00
2017 Albariño, Abadia de San Campio, Rías Baixas, Galicia, Spain.	45.00
2017 Trebbiano / Garganega, Custoza, Casaretti, Veneto, Italy	28.00
2016 Verdicchio dei Castelli di Jesi, "Vigna dell Oche", San Lorenzo, Marche, Italy.	41.00
2017 Trebbiano di Lugana, Ca'Lojera, Lombardy, Italy.	48.00
2015 Gavi Riserva, " La Raia", Piemonte, Italy	58.00
2016 Riesling Trocken, 'Alte Reben', Von Kesselstatt, Mosel, Germany.	58.00
2016 Grüner Veltliner, "Strasser Weinberger", Arndorfer, Kamptal, Austria.	45.00
2016 Torrontes, Pasarisa, Salta, Argentina.	35.00
2017 Sauvignon Blanc, "Te Muna", Craggy Range, Martinborough, New Zealand.	48.00
2017 Sauvignon Blanc, Special Cuvee, Springfield Estate, Robertson, South Africa.	38.00
MAGNUM WINES	
2014 Godello, AdegA A Coroa, Valdeorras, Galicia, Spain.	90.00

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## WINE MENU

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# WHITE

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### HIDDEN GEMS AND BIN ENDS

2017 'La Rosa', Quinta de la Rosa, Douro, Portugal	37.00
2017 Moscatel 'Prima', Vallado, Douro, Portugal	35.00
2017 Godello, Bodega Godeval, Valdeorras, Spain	40.00
2014 Dry Furmint, "The Oddity", Royal Tokaji, Tokaj, Hungary	40.00
2016 Vermentino, Vin de Corse Sartène Blanc, Domaine Saparale, Corsica	55.00
2016 Bandol Clairette, Mas de la Rouvière, Famille Bunan, Provence, France	62.00
NV Friulano, "Le Pianure Bianco", Stocco, Grave, Friuli, Italy	27.00
2017 'Bianca', White Barbera, Castello di Cigognola, Lombardia, Italy.	38.00

### CELLAR SELECTION

2016 Chablis Vieilles Vignes, Paul Nicolle, Burgundy, France.	52.00
2015 Sancerre, Tellus, Loire, France.	90.00
2017 Pinot Gris, Isabel Estate, Marlborough, New Zealand.	46.00
2015 Viognier, Cristom, Willamette Valley, Oregon, USA.	80.00
2014 Chardonnay, Walter Hansel, Russian River Valley, California, USA.	90.00

## WINE MENU

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### RED

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#### CLASSIC FAVOURITES

2016 Cabernet Sauvignon, IGP Ardèche, Vignerons Ardéchois, France	30.00
2016 Beaujolais Villages, Domaine Aucoeur, Beaujolais, France	39.00
2016 Cotes du Rhone, Cuvee Personnelle Pascal, France	39.00
2016 St Chinian, 'Le Laouzil', T. Navarre, Languedoc, France.	42.00
2016 Cabernet Franc, Chateau Fouquet, Domaine Filliatreau, Saumur, France.	42.00
2016 Beaujolais, Moulin-a-vent 'Les Michélons', Yohan Lardy, France.	50.00
2007 Lalande-de-Pomerol, Chateau Des Anneraux, Bordeaux, France.	59.00
2013 Gigondas, "Origine", Domaine St Gayan, Rhône, France.	60.00
2016 Ribera del Duero, Damana 5, Spain.	35.00
2016 Priorat, Carignan-Grenache, Acustic & Ritme Cellars, Priorat, Spain.	50.00
2012 Rioja Reserva, Dinastia Vivanco, Rioja, Spain.	55.00
2016 Douro Tinto, Quinta do Vallado, Portugal	35.00
2016 Aglianico del Vulture, Terre di Vulcano, Basilicata, Italy.	28.00
2014 Montepulciano, "Rocca", Malacari, Conero, Marche, Italy.	37.00
2015 Primitivo Riserva, "Fatalone", Pasquale Petrera, Giola del Colle, Puglia, Italy.	44.00
2017 Dolcetto D'Alba, "A Elizabeth", Barbaresco, Italy	48.00
2014 Barbera d'Alba, "Ciabot Contessa", Umberto Fracassi, Piedmonte, Italy.	50.00
2016 Pinot Noir, Freedom, Radford Dale, Elgin, South Africa.	54.00
2015 Malbec, Pulenta Estate, Mendoza, Argentina.	56.00
2015 Syrah, Kolbroek, Intellego, Swartland, South Africa.	57.00
2016 Zinfandel, Dry Creek Heritage Vineyard, Sonoma, USA.	60.00
MAGNUM WINES	
2010 Grenache / Syrah "Le Vallon", Domaine Henri Milan, Provence, France.	125.00
2014 Valpolicella Ripasso, Antolini, Veneto, Italy.	155.00

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## WINE MENU

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### RED

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#### HIDDEN GEMS AND BIN ENDS

2017 Pinot Noir, Moulin de Gassac, Languedoc, France.	29.00
2015 Alicante Bouschet, "Meli Melo", Domaine Roquemale, Languedoc, France.	43.00
2017 Ribeyrenc, Thierry Navarre, Languedoc, France	45.00
2017 Cabernet Franc, Le Pianure, Andrea Stocco, Friuli, Italy.	29.00
2016 Salice Salentino, Mocavero, Puglia, Italy.	33.00
2015 Sangiovese, Dodici Uve, Paradiso Di Frassina, Tuscany, Italy.	66.00
2015 Nero D'Avola/Frappato 'Pithos' Cos, Sicily.	80.00
2015 Cinsault, Viejas Tinajas, De Martino, Itata Valley, Chile	45.00

#### CELLAR WINES

2002 Morey St Denis, 1er Cru 'La Riotte' Taupenot Merme, Burgundy, France	225.00
2014 Hermitage, 'Cru Septentrional', Maison Lombard, Rhone, France	110.00
2014 La Grange des Pères, IGP VDP de l'Herault, Languedoc, France.	180.00
2013 V.D.T., "Els Jelipins", Els Jelipins, Penedes, Spain.	145.00
2013 Brunello di Montalcino, 'Moz Art Wine', Paradiso di Frassina, Toscana, Italy.	105.00