

## 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 with ginger ale.	
<b>GINGER MARTIN</b>	9.00
A blend of Jah 45 dark and spiced rum, fresh ginger, orgeat, lime and apple juice, cardamom bitter and spicy vanilla sugar.	
<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>THE FEZ</b>	11.00
Ocho reposado tequila mixed with Lillet Blanc vermouth, Campari and Apricot liquor.	
<b>BULLET PROOF</b>	12.00
Cardamom infused Brokers Gin, Kummel, homemade lemon cordial, lemon tonic and lavender	
<b>HAVE YOU SEEN THE WHISTLE PIG?</b>	18.00
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.	
<b>BELSAZAR BREAKFAST</b>	8.50
Jah 45 white rum, Belsazar dry vermouth, grapefruit juice & bitter, apricot marmalade and edelflower..	
<b>DEEP SOUTH ICED TEA</b>	10.00
Buffalo Trace Bourbon infused with earl grey tea, crème de peche liquor, cranberry, apple and lemon juice, topped up with ginger ale.	
<b>THE REDHEAD LADY</b>	12.00
Ketel One vodka infused with thyme and red berry tea, Tawny Port, Belsazar Dry vermouth, lime juice and homemade ginger & kaffir lime syrup.	
<b>FRENCH 100</b>	13.00
Our fully French version of French 75, H by Hine Cognac mixed with Crème de Cassis de Dijon, chamomile syrup, lemon juice, topped up with Gaston De Chicquet Champagne.	
<b>ROSE GARDEN HILL</b>	16.00
Tanqueray gin , egg white, lime and blood orange juice, champagne and rose buds syrup,double cream and absinth! Off-roads trails have never been so dangerous!	

## 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 CARAFE

12.5cl 50cl

#### WHITE

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

4.50 18.00

2016 Sauvignon Blanc/ Grenache, Terrasses Ardeche, France.

5.50 22.00

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

5.50 22.00

2016 Torrontes, Pazarisa, Salta, Argentina.

7.00 29.00

GLASS CARAFE

12.5cl 50cl

#### PINK

2016 Côte Rhône rose, Dom Charite, France (BIB).

4.50 18.00

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

6.50 24.00

GLASS CARAFE

12.5cl 50cl

#### RED

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

4.50 18.00

2017 Cabernet Franc, Le Pianure, Friuli, Italy

5.50 22.00

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

6.00 24.00

2016 Salice Salentino, Mocavero, Puglia, Italy.

6.25 25.00

2016 Douro Tinto, Quinta do Vallado, Douro, Portuga

6.50 26.00

————— **BY THE GLASS & CARAFE** —————

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## CHAMPAGNE, SPARKLING & MORE

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### SPARKLING WINES

2017 Prosecco di Conegliano, AA Bellenda Single Vineyard, Italy.	45.00
NV Hambledon Vineyard "Classic Cuvée, Hampshire, England	65.00
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
2009 Vin Santo, Colli Etruria Centrale, Bucchianera, Tuscany, Italy. (50c)	62.00

### 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 Costières de Nîmes, Grenache blanc / Roussane, St Cyrgues, Rhône, France.	29.00
2017 Picpoul de Pinet, Grange des Rocs, Languedoc-Roussillon, France.	33.00
2017 Marsanne/Viognier, 'L'Oustalet', Perrin, Rhone Valley, France.	33.00
2017 Sauvignon Blanc/ Grenache, Terrasses Ardeche, France.	35.00
2017 Muscadet sur Lie, Domaine de la Pepière, Loire Valley, France	41.00
2016 Bourgogne Aligoté, Domaine Fribourg, Burgundy	42.00
2017 Pouilly Fumé, 'Les Loges', Dominique Guyot, Loire, France.	56.00
2016 Macon-Vergisson 'La Roche, domaine de Roncevaux, Burgundy, France	58.00
2017 Albariño, Abadia de San Campio, Rías Baixas, Galicia, Spain.	46.00
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 Grüner Veltliner, "Strasser Weinberger", Arndorfer, Kamptal, Austria. 2016	48.00
Riesling Trocken, 'Alte Reben', Von Kesselstatt, Mosel, Germany.	62.00
2016 Torrontes, Pazarisa, Salta, Argentina.	42.00
2017 Sauvignon Blanc, Special Cuvee, Springfield Estate, Robertson, South Africa.	43.00
2017 Sauvignon Blanc, "Te Muna", Craggy Range, Martinborough, New Zealand.	50.00
2015 Sauvignon Blanc/Semillon, Constantia Glen 'Two', Constantia, South Africa.	60.00
<b>MAGNUM WINES</b>	
2014 Godello, Adegas A Coroa, Valdeorras, Galicia, Spain.	98.00

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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	40.00
2017 Moscatel 'Prima', Vallado, Douro, Portugal	40.00
2017 Godello, Bodega Godeval, Valdeorras, Spain	45.00
2014 Dry Furmint, "The Oddity", Royal Tokaji, Tokaj, Hungary	48.00
2015 Gewurztraminer 'Reserve Personelle', Leon Beyer, Alsace, France	60.00
2016 Bandol Clairette, Mas de la Rouvière, Famille Bunan, Provence, France	68.00
NV Friulano, "Le Pianure Bianco", Stocco, Grave, Friuli, Italy	29.00
2017 'Bianca', White Barbera, Castello di Cigognola, Lombardia, Italy.	38.00
2016 Ribolla Gialla, Stocco, Delle Venezie, Italy	45.00

### CELLAR SELECTION

2016 Chablis Vieilles Vignes, Paul Nicolle, Burgundy, France.	52.00
2015 Vermentino, Bellet, Domaine de la Source, Nice, Provence, France	75.00
2015 Sancerre, Tellus, Loire, France.	90.00
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	33.00
2016 Beaujolais Villages, Domaine Aucoeur, Beaujolais, France	42.00
2015 Cotes du Rhone, Cuvee Personnelle Pascal, France	45.00
2016 St Chinian, 'Le Laouzil', T. Navarre, Languedoc, France.	45.00
2016 Cabernet Franc, Chateau Fouquet, Domaine Filliatreau, Saumur, France.	50.00
2016 Beaujolais, Moulin-a-vent 'Les Michélon', Yohan Lardy, France.	50.00
2007 Lalande-de-Pomerol, Chateau Des Anneraux, Bordeaux, France.	65.00
2013 Gigondas, "Origine", Domaine St Gayan, Rhône, France.	68.00
2016 Ribera del Duero, Damana 5, Spain.	38.00
2016 Douro Tinto, Quinta do Vallado, Portugal	38.00
2012 Rioja Reserva, Dinastia Vivanco, Rioja, Spain.	58.00
2016 Priorat, Carignan-Grenache, Acustic & Ritme Cellars, Priorat, Spain.	60.00
2016 Aglianico del Vulture, Terre di Vulcano, Basilicata, Italy.	35.00
2014 Montepulciano, "Rocca", Malacari, Conero, Marche, Italy.	40.00
2015 Primitivo Riserva, "Fatalone", Pasquale Petrera, Giola del Colle, Puglia, Italy.	50.00
2017 Dolcetto D'Alba, "A Elizabeth", Barbaresco, Italy	50.00
2014 Barbera d'Alba, "Ciabot Contessa", Umberto Fracassi, Piedmonte, Italy.	60.00
2016 Pinot Noir, Freedom, Radford Dale, Elgin, South Africa.	60.00
2015 Malbec, Pulenta Estate, Mendoza, Argentina.	65.00
2016 Zinfandel, Dry Creek Heritage Vineyard, Sonoma, USA.	65.00
<b>MAGNUM WINES</b>	
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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Continued...

#### HIDDEN GEMS AND BIN ENDS

2017 Pinot Noir, Moulin de Gassac, Languedoc, France.	35.00
2016 Gaillac "Cuvée des Drilles", Domaine d'Escausses, South West France.	35.00
2017 Ribeyrenc, Thierry Navarre, Languedoc, France	55.00
2017 Cabernet Franc, Le Pianure, Andrea Stocco, Friuli, Italy.	33.00
2016 Salice Salentino, Mocavero, Puglia, Italy.	37.00
2015 Sangiovese, Dodici Uve, Paradiso Di Frassina, Tuscany, Italy.	71.00
2015 Nero D'Avola/Frappato 'Pithos' Cos, Sicily.	80.00

#### CELLAR WINES

2002 Morey St Denis, 1er Cru 'La Riotte' Taupenot Merme, Burgundy, France	225.00
2010 St-Estèphe, Château Tronquoy-Lalande, Bordeaux, France.	110.00
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