
COCKTAILS

THE HEDONIST	14.00
<i>Gaston chiquet champagne, hedonist cognac liqueur, olorosso sherry, bourbon cherry and orange bitters.</i>	
OUR/ ESPRESSO MARTINI	10.00
<i>OUR/London vodka, mr black coffee liqueur, espresso & a splash of vanilla syrup.</i>	
LIL' SUZE	8.00
<i>Brokers gin, prof cornelius ampleforth's sloe gin, suze saveur d'atrefois, lillet blanc & grapefruit bitters, served straight over a rock.</i>	
AVIATION	9.00
<i>Brokers gin, maraschino cherry liqueur, creme de violette liqueur & lemon - straight up & finished off with a cherry.</i>	
NEILS' HANKY PANKY	7.00
<i>Brokers gin, antica formula & a dash of fernet branca - straight up a classic.</i>	
TAVERNEERS' TIPPLE	9.00
<i>Buffalo trace bourbon, ron abuelo 7yr, belsazar red vermouth, enosis mastiha liqueur & angostura bitters, stirred & served old-fashioned style.</i>	
RUM & RAISIN OLD FASHIONED	8.00
<i>Ron Abuelo 7 yr, Johnny Walker Black, Pedro Ximinez & orange bitters, stirred and served old-fashioned style.</i>	
MILANO SPRITZ	8.00
<i>Campari, homemade orange sherbet, topped up with prosecco & orange zest.</i>	
NO SMOKING ALLOWED	11.00
<i>Tapatio reposado, quiquiriqui mescal, grapefruit, lime, egg white, agave & grapefruit bitters - a smokey sour.</i>	
THE RYE DANDY	8.00
<i>Rittenhouse rye, antica formula & campari - a rye negroni.</i>	
MR PRESIDENTE	7.00
<i>Cortez bianco rum, dolin dry vermouth, pierre ferrand orange caracao & grenadine - straight up and cherried.</i>	
MERCHANTS MULE	7.00
<i>Belenkaya vodka, homemade beetroot & black pepper shrub, lemon, served long on the rocks & topped up with ginger ale.</i>	

WINE MENU

CHAMPAGNE, SPARKLING & MORE

SPARKLING WINES

NV Pear Cider, "Poiré Authentique", Eric Bordelet, Normandie, France.	32.00
2016 Prosecco di Conegliano, AA Bellenda Single Vineyard, Italy.	45.00
NV Hambledon Vineyard "Classic Cuvée", Hampshire, England.	67.00
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 Cuvee 17 Brut, Gilles Dumangin, Champagne.	80.00
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

ROSE WINES

2016 Cinsault, 'Les Fleurs', De Montblanc, France.	28.00
2016 Bardolino Chiaretto, Monte del Frá, Veneto, Italy.	35.00

SWEET WINES

2013 Chateau Loupiac Gaudiet, Bordeaux, France (75cl).	44.00
2011 Vin Santo, Colli Etruria Centrale, Bucchianera, Tuscany, Italy (50cl).	65.00
2006 Riesling Spatlese, Winninger Rottgen, Knebel, Mosel, Germany (75cl).	75.00
2013 Tokaji Blue Label, 5 Puttonyos, Royal Tokaji, Tokaji, Hungary (50cl).	80.00

FORTIFIED WINES

NV Maury Solera 1928, Cask No. 933, Roussillon, France (50cl).	50.00
NV Banyuls Reserva, Domaine la Tour Vielle, France (75cl).	70.00
20 yr Tawny Port, Quinta de la Rosa, Portugal (50cl).	75.00
NV Ratafia Champenois: Spécialités Dumangin (70cl)	80.00

WINE MENU

WHITE

MAGNUM WINES

2014 Godello, Adegas A Coroa, Valdeorras, Galicia, Spain. 90.00

FRUIT-LADEN & SUNNY

2016 Picpoul de Pinet, Grange des Rocs, Languedoc-Roussillon, France. 30.00

2016 La Rosa, Quinta de la Rosa, Douro, Portugal. 37.00

2016 Chenin Blanc, Kloof Street, Mullineux, Swartland, South Africa 43.00

2016 Trebbiano di Lugana, Ca'Lojera, Lombardy, Italy. 48.00

2016 Sauvignon Blanc, "Meltwater", Corofin Winery, Marlborough, New Zealand. 49.00

2016 Bandol Clairette, Mas de la Rouvière, Famille Bunan, Provence, France. 62.00

2015 Vermentino, Bellet, Domaine de la Source, Nice, Provence, France. 75.00

LUSH & MOUTH-FILLING

NV Friulano, "Le Pianure Bianco", Stocco, Grave, Friuli, Italy. 27.00

2015 Grenache blanc / Roussane, Costières de Nîmes, St Cyrgues, Rhône, France. 29.00

2016 Marsanne/Viognier, L'Oustalet, Famille Perrin, Rhone Valley, France. 31.00

2016 Grenache Blanc / Vermentino, Corbières Blanc, Domaine de Py, Languedoc. 37.00

2015 Verdicchio dei Castelli di Jesi, "Vigna dell Oche", San Lorenzo, Marche, Italy. 41.00

2015 Mâcon-Loché En Près Fôret, Domaine Clos des Rocs, Burgundy, France. 50.00

2016 Pouilly Fumé, 'Les Loges', Dominique Guyot, Loire, France. 54.00

2016 Vermentino, Vin de Corse Sartène Blanc: Domaine Saporale, Corsica. 55.00

2013 Saint Aubin 1er Cru, Domaine Larue, Burgundy, France. 75.00

2013 Chardonnay, Walter Hansel, Russian River Valley, California, USA. 90.00

2014 Chassagne Montrachet, Domaine Bertrand Bachelet, Burgundy France. 95.00

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WHITE

Continued.....

AROMATIC & FRUITY

2016 Torrontes, Pazarisa, Salta, Argentina.	35.00
2013 Riesling, Staatliche Weinbaudomäne, Oppenheim, Rheinhessen, Germany.	36.00
2017 Sauvignon Blanc, Special Cuvee, Springfield Estate, Robertson, South Africa.	38.00
2014 Dry Furmint, "The Oddity", Royal Tokaji, Tokaj, Hungary.	40.00
2016 Soave Classico, Cantina del Castello, Veneto, Italy.	42.00
2015 Gewurztraminer, Kientzler, Alsace, France.	44.00
2016 Albariño, Abadia de San Campio, Rías Baixas, Galicia, Spain.	45.00
2016 Thrapsathiri, Domaine Lyrarakis, Heraklion, Crete, Greece.	47.00
2015 Pinot Grigio, Lis Neris, Friuli, Italy.	55.00
2015 Viognier, Cristom, Willamette Valley, Oregon, USA.	80.00

SUBTLE & CHARMING

2016 Vermentino, Antonio Camillo, Tuscany, Italy	33.00
2016 Gavi, Le Marne di Carraro, Federica, Piedmont, Italy.	34.00
2015 Muscadet sur Lie, Domaine de la Pepière, Loire Valley, France	35.00
2016 Godello, Bodega Godeval, Valdeorras, Spain.	40.00
2016 Grüner Veltliner, "Strasser Weinberger", Arndorfer, Kamptal, Austria.	45.00
2014 Xarel-lo, "Aloers", Celler Credo, Penedes, Spain.	46.00
2016 Pinot Blanc / Pinot Auxerrois, "Mise au Printemps", Josmeyer, Alsace, France.	50.00
2015 Chablis Vieilles Vignes, Paul Nicolle, Burgundy, France.	52.00
2014 Sauvignon Blanc, "Désirade", Clos de l'Elu, Anjou, Loire, France.	63.00

WINE MENU

RED

MAGNUM WINES

2010 Grenache / Syrah "Le Vallon", Domaine Henri Milan, Provence, France.	125.00
2014 Valpolicella Ripasso, Antolini, Veneto, Italy.	155.00
2005 Crozes Hermitage, Domaine de Thalabert Paul Jaboulet, Rhone, France.	180.00

RUSTIC & HEARTY

2016 Cabernet Sauvignon, IGP Ardèche, Vignerons Ardéchois, France	30.00
2015 Corbières, "Cuvée Mondiere", Domaine PY, Languedoc-Roussillon, France.	36.00
2014 Montepulciano, "Rocca", Malacari, Conero, Marche, Italy.	37.00
2015 Côtes du Rhône, Domaine des Aphilanthes, Rhône, France.	39.00
2015 Chianti Colli Aretini, Mannuci Droandi, Tuscany, Italy.	40.00
2015 Dolcetto d'Alba, Cascina della Rose, Piemonte, Italy.	48.00
2013 Barbera d'Alba, "Ciabot Contessa", Umberto Fracassi, Piemonte, Italy.	50.00
2013 Cabernet Sauvignon, "Il rospo", Montesecondo, Tuscany, Italy.	55.00
2012 Sangiovese Riserva, Campinuovi, Montecucco, Tuscany, Italy.	63.00

LIVELY & FRUITY

2016 "Cuvée des Drilles", Domaine d'Escausses, Gaillac, South West, France.	29.00
2016 Pinot Noir, Moulin de Gassac, Languedoc, France.	29.00
2016 Mencia / Albarin Tinto, "Fanfarria", Dominio del Urogallo, Asturias, Spain.	34.00
2015 Beaujolais Villages, Domaine Aucoeur, Beaujolais, France (available chilled).	39.00
2015 Alicante Bouschet, "Meli Melo", Domaine Roquemale, Languedoc France.	43.00
2014 Schioppettino, Marco Sara, Udine, Friuli, Italy.	46.00
2015 Gamay, Moulin-a-vent Cru, 'Les Michélons', Yohan Lardy, Beaujolais, France.	50.00

RICH & ROUNDED

2015 Salice Salentino, Mocavero, Puglia, Italy.	33.00
2015 Cabernet Franc, Chateau Fouquet, Domaine Filliatreau, Saumur, France.	42.00
2012 Cannonau, Tuderu Rosso, Tenute Dettori, Sardinia, Italy.	54.00
2015 Priorat, Carignan-Grenache, Acustic & Ritme Cellars, Priorat, Spain.	55.00
2015 Malbec, Pulenta Estate, Mendoza, Argentina.	56.00
2013 Cabernet Sauvignon, Forest Hill Estate, Mount Barker, West Australia.	58.00
2013 Gigondas, "Origine", Domaine St Gayan, Rhône, France.	60.00
2007 Chateau Beaumont, Cru Bourgeois, Haut-Medoc, Medoc, Bordeaux, France.	65.00
2008 Amarone della Valpolicella Classico, "Velluto", Meroni, Veneto, Italy.	140.00

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WINE MENU

RED

Continued...

ELEGANT & FRAGRANT

2016 Blaufränkisch, Judith Beck, Gols, Burgenland, Neusiedlersee, Austria.	38.00
2015 Carignan/Grenache, 'Le Laouzil', T. Navarre, St Chinian, Languedoc, France.	42.00
2015 Cinsault, Viejas Tinajas, De Martino, Itata Valley, Chile.	45.00
2015 Etna Rosso, "Ciauria", Pietro Caciorgna, Sicily, Italy.	46.00
2015 Pinot Noir, Freedom, Radford Dale, Elgin, South Africa.	54.00
2013 Nebbiolo, Mauro Franchino, Coste della Sesia, Piedmont, Italy.	56.00
2015 Syrah, Kolbroek, Intellego, Swartland, South Africa.	57.00
2015 Zinfandel, Dry Creek Heritage Vineyard, Sonoma, USA.	60.00
2014 St Joseph, "350m", Domaine des Bruyeres, Rhône, France.	73.00
2014 Pinot Noir, Colene Clemens, Dundee Hill, Dopp creek, Oregon, USA.	75.00
2011 Savigny les Beaunes "1er Cru Serpentières", Dom Lebreuil, Beaune, Burgundy.	85.00
2013 V.D.T., "Els Jelpins", Els Jelpins, Penedes, Spain.	145.00

INTENSE & POWERFUL

2015 Aglianico del Vulture, Terre di Vulcano, Basilicata, Italy.	28.00
2015 Ribera del Duero, Damana 5, Spain.	35.00
2012 Primitivo Riserva, "Fatalone", Pasquale Petrera, Giola del Colle, Puglia, Italy.	44.00
2013 Touriga Nacional Blend, Vinho Tinto, Quinta do Passadouro, Douro, Portugal.	49.00
2011 Rioja Reserva, Dinastia Vivanco, Rioja, Spain.	50.00
2007 Lalande-de-Pomerol, Chateau Des Anneraux, Bordeaux, France.	59.00
2011 Dodici Uve, Paradiso Di Frassina, Tuscany, Italy.	66.00
2012 St-Estèphe, Château Tronquoy-Lalande, Bordeaux, France.	85.00
2009 Barbaresco, "Basarin", Punset, Neive, Piedmont, Italy.	140.00

NAUGHTY LIST (very limited stock)

2002 Morey St Denis, 1er Cru Riottes, Domaine Taupenot Merme, Burgundy, France.	220.00
2014 Domaine de La Grange des Pères, IGP VDP de l'Herault, Languedoc, France.	180.00
2007 Châteauneuf-du-Pape, Le Vieux Donjon, Rhône, France.	200.00
1996 Hermitage, Domaine Jean-Louis Chave, Rhône, France.	450.00
1997 Côte-Rôtie, "La Viallière", Domaine Champet, Rhône, France.	180.00