

# WINES

## SPARKLING

NV	Artigianale Prosecco <sup>PB</sup>	125ml   375ml   750ml	£8   £45
NV	Extra Brut, Gosset, Champagne <sup>PB</sup>		£14   £75
NV	Nyetimber, Classic Cuvée, West Sussex <sup>PB</sup>		£80
2014	Gusbourne Blanc de Blancs, Kent <sup>PB</sup>		£95
2015	Gusbourne Brut Rosé, Kent <sup>PB</sup>		£85
NV	Grand Blanc de Noirs, Gosset, Champagne <sup>PB</sup>		£150

## WHITE

2018	House blend, AA Badenhurst Family Wines, Swartland, South Africa <i>Chenin Blanc (Wine on tap)</i>		£6   £18   £35
2017	Pouilly-Fumé, Michel Redde, Loire, France <i>Sauvignon Blanc</i>		£43
2015	Seresin Reserve Chardonnay, Seresin Estate, Marlborough, New Zealand <i>Chardonnay</i> <sup>PB, Bd, Or</sup>		£86
2019	Soave Classico, Pieropan, Veneto, Italy <i>Garganega and Trebbiano</i> <sup>PB, Or</sup>		£7.5   £19.5   £39
2018	Pinot Grigio Classico, Erste & Neue, Alto Adige <i>Pinot Grigio</i> <sup>PB</sup>		£9   £26   £50
2018	Westwell Ortega, Kent, England <i>Ortega</i> <sup>PB (Wine on tap)</sup>		£8   £22   £43
2016	Tragolargo Bianco Bodegas Vinessens Alicante, Spain <i>Moscatel and Merseguera "orange wine"</i> <sup>PB</sup>		£45
2017	Grüner Veltliner, Zöbinger Terrassen, Peter Schweiger, Kamptal, Austria <i>Grüner Veltliner</i>		£12   £34   £65
2016	Chablis 1er Cru, Besson, Montmains, Burgundy, France <i>Chardonnay</i>		£72

## ROSE

2017	Domaine Triennes Rosé, Provence, France <i>Cinsault based blend (wine on tap)</i>		£6.5   £19   £38
2016	Rosato di Toscana, Rocca di Montegrossi, Chianti, Italy <i>Sangiovese</i>		£50

## RED

2017	Viu Manent Malbec, Reserva, Colchagua Valley, Chile <i>Malbec</i> <sup>PB</sup>		£8   £27   £47
2017	Te Mata Merlot/Cabernets, Te Mata Estate, Hawkes Bay, New Zealand <i>Merlot with Cab Sauv and Cab Franc</i>		£10   £29   £54
2017	Viticultores de San Juan Bautista Bobal, Valencia, Spain <i>Bobal</i> <sup>PB, O (Wine on tap)</sup>		£5   £14   £28
2018	Pinot Noir, le Chapitre, Réthoré Davy, IGP Val de Loire, France <i>Pinot Noir</i> <sup>PB</sup>		£46
2017	Marche Sangiovese IGT, Fiorano, Marche, Italy <i>Sangiovese</i>		£51
2014	San Vicente, Remelluri Lindes, Rioja, Spain <i>Tempranillo based blend</i>		£61
2016	Barbaresco Roccalini, Cascina Roccalini, Piemonte, Italy <i>Nebbiolo</i> <sup>PB, Bd, Or</sup>		£14   £40   £76
2013	Châteauneuf-du-Pape, Vieux Télégraphe, La Crau, Southern Rhone, France <i>Grenache and Mourvèdre based</i> <sup>PB</sup>		£140

## COCKTAILS

T'n'T	£12
<i>Basil infused tequila, orange, lemon, tonic</i>	
Blueberry & Mint Daiquiri	£9
<i>Toti white rum, fresh mint, blueberries, lime</i>	
Strawberry & sorrel sour	£12
<i>Sorrel infused vodka, strawberry, lemon</i>	
Farmer's Friend	£9
<i>Up cycling bi-products from our kitchen and bar- Ask you server for today's special!</i>	
Blueberry & Apricot Fizz	£12
<i>Ocho Tequila, blueberries, lemon, bitter lemon</i>	
Smoked Whiskey Sour	£12
<i>Lapsang infused whisky, vermouth, lemon, apricot</i>	
Gooseberry Fool Gimlet	£11
<i>Silent Pool Gin, gooseberries, lemon and elderflower</i>	

## BEER & CIDER

Toast craft lager   IPA   Pale Ale	£6.5
Hawke's urban orchard cider 4.5% abv	£6
Hallets oak aged cider 6% abv	£6.5
Free Star 0.0% abv	£6.5
<b>NON - ALCOHOLIC</b>	
Iced jasmine green tea	£6.5
Summer spritz	£6.5
Seedlip 'Garden 108'   Seedlip Spice 94'	£10
Spice up your life <sup>N</sup>	£10
<i>Seedlip 'Spice 94', lime, apple, ginger, orgeat</i>	
Feragaia & tonic	£8
Feragaia paloma	£8.5
<i>Feragaia, grapefruit, light tonic</i>	

## AFTER DINNER

2010 Sauternes, Lieutenant de Sigalas, Bordeaux	£10   £50
2016 Tokaji, Ma'd, Tokaji <sup>PB</sup>	£10   £50
Graham's 10yr Tawny Port, Douro	£6   £54
2006 Graham's Malvedos Port, Douro	£8   £38
Valdespino, Innocente ,Fino, Jerez	£6   £28
Colosia, Pedro Ximenez, Jerez	£10.5   £52
Espresso Martini	£13.5