

WINES

125ml | 375ml | 750ml

SPARKLING

NV	Artigianale Prosecco ^{PB}	£8 £45
NV	Extra Brut, Gosset, Champagne ^{PB}	£14 £75
NV	Nyetimber, Classic Cuvée, West Sussex ^{PB}	£80
2014	Gusbourne Blanc de Blancs, Kent ^{PB}	£95
2015	Gusbourne Brut Rosé, Kent ^{PB}	£85
NV	Grand Blanc de Noirs, Gosset, Champagne ^{PB}	£150

WHITE

2018	House blend, AA Badenhurst Family Wines, Swartland, South Africa <i>Chenin Blanc (Wine on tap)</i>	£6 £18 £35
2015	Seresin Reserve Chardonnay, Seresin Estate, Marlborough, New Zealand <i>Chardonnay</i> ^{PB, Bd, Or}	£86
2019	Soave Classico, Pieropan, Veneto, Italy <i>Garganega and Trebbiano</i> ^{PB, Or}	£7.5 £19.5 £39
2018	Pinot Grigio Classico, Erste & Neue, Alto Adige <i>Pinot Grigio</i> ^{PB}	£9 £26 £50
2018	Westwell Ortega, Kent, England <i>Ortega</i> ^{PB} (Wine on tap)	£8 £22 £43
2014	Little Frances Semillon, Lake County, California <i>Semillon</i> ^{PB}	£60
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

2016	Brouilly, Henry Fessy, Beaujolais <i>Gamay</i>	£47
2017	Viticultores de San Juan Bautista Bobal, Valencia, Spain <i>Bobal</i> ^{PB, O} (Wine on tap)	£5 £14 £28
2016	Cheverny Rouge, Domaine Salvard, Loire <i>Gamay and Pinot Noir</i>	£7 £20 £39
2017	Marche Sangiovese IGT, Fiorano, Marche, Italy <i>Sangiovese</i>	£9 £26 £51
2017	Barbera d'Asti, Bruno Rocca, Piemonte <i>Barbera</i> ^{PB, Or}	£65
2017	Chakana Ayni Malbec, Mendoza <i>Malbec</i> ^{PB}	£11 £33 £65
2016	LL Syrah, Luke Lambert, Yarra Valley, Victoria <i>Syrah</i>	£15 £45 £89
2013	Châteauneuf-du-Pape, Vieux Télégraphe, La Crau, Southern Rhone, France <i>Grenache and Mourvèdre based</i> ^{PB}	£140

COCKTAILS

Pumpkin & rosemary margarita	£12
<i>Tequila, pumpkin, orange, cardamom & rosemary</i>	
Pear & elderflower vodka collins	£11
<i>Vodka, lemon, pear, elderflower, soda</i>	
Farmer's Friend	£9
<i>Up cycling bi-products from our kitchen and bar- Ask you server for today's special!</i>	
Smoked Whiskey Sour	£12
<i>Lapsang infused whisky, vermouth, lemon, apricot</i>	
Sloe berry negroni	£11
<i>Foraged sloe berry gin, campari, vermouth</i>	

BEER & CIDER

Meantime lager	£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
--------------------	------

NON - ALCOHOLIC

Iced jasmine green tea	£6.5
Summer spritz	£6.5
Seedlip 'Garden 108' Seedlip Spice 94'	£10
Spice up your life ^N	£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 ^{PB}	£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

FULL SELECTION OF CLASSIC COCKTAILS AND SPIRITS AVAILABLE ON REQUEST