

## GRAND GINS

A large measure of your favourite gin, mixed in a grand coupe with plenty of ice, fruit & juniper berries. Add your choice of Fentimans or Schweppes tonic, or why not try your gin with Fentimans hugely popular Pink Grapefruit Tonic.

### DRY

#### Tanqueray

A dry and crisp London Dry using only four botanicals.  
Served with lime 8.00

#### Williams GB Extra Dry

Multi-award winning gin from Chase. Distilled with juniper buds & berries for classic flavour. Served with lemon 8.75

#### Sipsmith

Zesty & crisp, this small batch gin has deep juniper flavour.  
Served with lime 9.00

#### ♥ Cotswolds Dry

Bay leaf, pepper & local lavender add spicy notes to this classy London Dry. Served with bay leaf 9.50

### SMOOTH

#### Hendrick's

Cucumber & rose flavours give this favourite its distinctive taste.  
Served with cucumber 9.00

#### Silent Pool

A unique and complex gin from the Surrey hills, using local honey to achieve a smooth finish. Served with orange 9.50

### PUNCHY

#### Bathtub

Multi-medal-winning gin infused with cloves, cinnamon, orange peel & coriander. Served with orange 9.50

#### ♥ Monkey 47

47% proof & 47 botanicals - the bottle says it all.  
This is serious medicine! Served with lime 10.00

#### Tanqueray 10

Super-premium hand-crafted gin with grapefruit, orange & lime.  
Served with pink grapefruit 9.50

### UNUSUAL

#### ♥ Williams Chase Pink Grapefruit

Floral & zesty. Tartness followed by a kick of grapefruit. Double up on the grapefruit hit with Fentimans Pink Grapefruit Tonic 9.50

#### Hayman's Old Tom

Rich with subtle sweetness, true to the original Victorian style. Served with lemon & lime 8.50

#### Brockmans

Spanish citrus combine with blueberry & blackberry notes for a smooth taste. Served with blueberries 9.50



# The LIST

Wine & Drinks



### WELCOME TO THE LIST

This is the good stuff we want to drink ourselves - from many & varied gins, classic cocktails, new artisan stars like Sipsmith, interesting soft drinks to the main event, our wines.

Our co-owner, Jo Eames, has been choosing our wines for nearly fifteen years now, building long-term relationships with award-winning suppliers & wine producers from Patagonia to Winchester.

We care just as much about the quality of your everyday glass of Sauvignon Blanc as about the world-class wines at the top of the list. Jo's particular favourites are marked with a heart.

## APÉRITIFS

#### Kir Royal

Champagne Devaux Grande Réserve, De Kuyper Crème de Cassis 8.50

#### Aperol Spritz

Aperol, Prosecco & soda 7.50

#### ♥ Negroni

Strong & bitter, the perfect apéritif.  
Campari, sweet vermouth and Tanqueray gin 7.00

## COCKTAILS

#### Cosmopolitan

Classic with a touch of citrus sweetness,  
Ketel One Citron vodka, Cointreau, cranberry juice & fresh lime 7.50

#### ♥ Hendrick's English Garden

Subtle yet fruity tippie of Hendrick's gin,  
elderflower & apple juice 7.50

#### Maker's Mark Collins

Premium small batch bourbon, lemon juice & soda 8.00

#### Mojito

Fresh & punchy. Havana Club 3 year old rum,  
fresh lime, mint, sugar & soda 7.00

#### Moscow Mule

Refreshing long blend of Ketel One vodka,  
Fentimans Ginger Beer & fresh lime 7.50

#### Disaronno Sour

Well-balanced sweet & sour cocktail, mixing Disaronno Amaretto,  
sugar syrup & lemon juice 7.00

#### Espresso Martini

Sophisticated & creamy with a kick of caffeine.  
Shaken with Ketel One vodka, Tia Maria & sugar syrup 7.50

## JUGS

Served in 1.6L pitchers. Great to share.

#### ♥ Pimm's

An English staple, this British gin-based liqueur with bitter herbs and citrus, is packed into a jug with ice, lemonade and fruit. The classic sharer 18.00

#### Elderflower Fizz

St-Germain elderflower liqueur, strawberries and Prosecco make this an English seasonal winner! 22.00

#### Reyka Berry Collins

A mix of Reyka vodka, Chambord, berries & soda.  
A slightly sweet, refreshing jug to share 24.00

## FIZZ & FLUTES

### Prosecco Spumante Brut, Ca' di Alte, Italy

*Nice quality Prosecco – lively bubbles, hints of apple & a creamy texture*

Flute 5.95 Bottle 26.50

### ♥ Lunetta Rosé Spumante, Italy

*The palest prettiest strawberry-scented pink fizz from a good Prosecco maker*

27.50 (200ml/9.25)

### Prosecco Superiore Valdobbiadene, De Bertiol, Italy

*Superior Prosecco from the heart of the zone*

30.00

### ♥ Hattingley Valley Classic Cuvée 2013, Hampshire, England

*Seductive, light & delicious alternative to Champagne from a beautiful corner of Hampshire*

40.00

### Champagne Devaux Grande Réserve NV, France

*Highly-rated boutique champagne with long bottle-ageing for rich brioche flavour*

Flute 8.00 Bottle 42.50

### Veuve Clicquot Yellow Label NV, Champagne, France

*Wonderfully familiar bottle that makes any party go with a swing*

65.00

### Laurent-Perrier Cuvée Rosé Brut NV, France

*Special rosé for a special occasion*

75.00

### Bollinger Grande Année Brut, Vintage 2007, France

*Absolutely Fabulous vintage Champagne – opulent & delicious*

100.00

## MAGNUMS

Turn your party into a real celebration with one of our special wines served in magnum (1.5l bottle). Choose from:

Prosecco Superiore Valdobbiadene, De Bertiol, Italy 58.00

Tinpot Hut Marlborough Sauvignon Blanc, NZ 55.00

Chablis St Martin 2015, Domaine Laroche, France 70.00

Rioja Vega Crianza, Rioja, Spain 50.00

Palazzo della Torre, Allegrini, Veronese, Italy 65.00

## WHITES

175ml 250ml Bottle

### ADVENTUROUS

#### Grillo, Ca' di Ponti, Terre Siciliane, Italy

*Great quaffer, nice body - hints of peach, pear & hazelnut*

18.50

#### Loureiro, Casa de Vila Nova, Minho, Portugal

*Super-refreshing fashionable Portuguese white with more character than Vinho Verde*

23.50

#### Picpoul de Pinet, Duc de Morny, L'Ormarine, France

*Zesty, tangy white from the Midi – good on its own or with seafood*

5.95 8.35 24.00

#### ♥ Amalaya Torrontés-Riesling, Salta, Argentina

*Blending Argentina's white grape with Riesling yields amazing results. Lively, fruity & good*

26.50

### LIGHT & FRESH

#### Pasquiers Sauvignon Blanc V, Languedoc, France

*Southern French Sauvignon spiked with zingy local Vermentino*

5.00 7.00 19.75

#### Alpha Zeta Pinot Grigio delle Venezie, Italy

*Quality Pinot Grigio, well-balanced, pear & fresh-baked bread flavours*

5.35 7.55 21.75

#### Tummil Flat Sauvignon Blanc, Marlborough, NZ

*Classic Marlborough Sauvignon made by an Englishman – nettles & gooseberries, good length*

6.80 9.45 27.75

#### ♥ Kumeu Village Pinot Gris, Hawkes Bay, NZ

*Hand-picked grapes & quality wine-making - a dry Pinot Gris with great flavour & length*

29.50

#### ♥ Marchesi di Gresy Sauvignon Blanc, Piemonte, Italy

*Talented Kiwi Geoff Chilcott makes this fabulously satisfying Sauvignon in Northern Italy*

34.00

#### Pouilly-Fumé, Les Fines Caillottes 2013, J.Pabiot, France

*Five generations of family know-how result in classic smoky Loire valley Sauvignon*

36.50

### RICH & FOOD-FRIENDLY

#### Percheron Chenin Blanc Viognier, South Africa

*Dry zesty Chenin Blanc enriched with a drop of Viognier*

4.80 6.45 18.00

#### ♥ La Cabane Marsanne-Viognier, France

*A real bargain, full-flavoured Rhône-style white with good length*

21.50

#### Pecorino, Caparrone, IGT Colline Pescaresi, Italy

*Interesting & increasingly fashionable wine. Hints of peach & hazelnut with a fresh finish*

25.00

#### ♥ Mâcon-Charnay, Réserve Personelle, France

*Classic French Chardonnay – no clumsy oak, just fresh citrus, apricot & honey*

6.45 9.15 26.50

#### Gavi di Gavi, La Lugarara, La Giustiniana, Italy

*Truly premium glass of Gavi from the top maker*

32.00

#### Trinity Hill Hawkes Bay Chardonnay 2015, NZ

*Delicate but rich – cool climate Chardonnay from Hawkes Bay is the coming thing*

33.50

#### Chablis St Martin 2015, Domaine Laroche, France

*Double medal-winner - intensely fresh, ripe fruit, lingering finish*

37.50

#### Mercurey Le Roc Blanc 2014, Chateau de Santenay, France

*Fine white Burgundy from an estate all of whose wines are highly impressive*

40.00

## REDS

175ml 250ml Bottle

### LIGHTER

#### Pleno Tempranillo, Navarra, Spain

*Well-made fruity red – strawberry & blackcurrant flavours*

18.00

#### ♥ Tanner's Douro Red, Douro Valley, Portugal

*Lovely, juicy wine from a great region. Smooth & ripe*

5.45 7.95 23.00

#### Fantini Sangiovese, Terre de Chieti, Tuscany, Italy

*IWC trophy-winner, a fresh & fanciable red – ripe cherry flavours*

26.50

#### Tummil Flat Pinot Noir, Marlborough, NZ

*Excellent smooth Pinot with cherry & plum flavours & fine tannins*

6.95 9.75 28.50

#### ♥ Barco Reale di Carmignano 2014, Capezzana, Tuscany, Italy

*From vineyards cultivated for over 1200 years, this delicious red blend was the pick of a recent tasting*

35.00

### MEDIUM-BODIED

#### Ramé Garnacha, Campo de Borja, Spain

*Ripe, plummy, twist of pepper – good after-work drinking*

18.50

#### Ladera Verde Merlot, Central Valley, Chile

*Very quaffable everyday Merlot – typically smooth & gentle*

4.85 6.75 19.50

#### ♥ Côtes du Rhône Villages, Les Coteaux,

Boutinot, France

*Berry aroma, rich, satisfying fruit flavours, hints of spice*

5.95 8.50 24.50

#### Rioja Vega Crianza, Rioja, Spain

*Blackcurrants, vanilla, good backbone – a fine choice with or without food*

6.10 8.75 25.50

#### ♥ Cousiño-Macul Antiguas Reservas Cabernet Sauvignon, Chile

*An old favourite of ours, recently named one of South America's top Cabernets*

29.50

#### Palazzo della Torre, Allegrini 2014, Veronese, Italy

*Highly drinkable baby Amarone – perfect when you want to do justice to a great steak*

35.00

#### Château Larose Perganson 2010, Haut-Médoc, France

*Fruity, forward Gold medal-winning Bordeaux – cassis, raspberry & liquorice, subtle oak*

42.50

### FULL-BODIED

#### Silver Myn Argentum Red, Stellenbosch, South Africa

*Old vine Cabernet Sauvignon blend from a family winery. Fruity & elegant*

20.00

#### Finca los Primos Malbec, V Bianchi,

San Rafael, Argentina

*Another great match for steak – rich, weighty feel with a soft silkiness*

5.95 8.60 25.00

#### Nero d'Avola, Vigneti Zabù, Sicily, Italy

*Lush & juicy, would slip down nicely with something from the barbecue*

26.50

#### ♥ Renacer Punto Final Malbec Reserve 2014,

Mendoza, Argentina

*Outstanding wine on a recent trip to Argentina – full-bodied, fruity, glorious*

34.50

#### Gigondas, Domaine Le Haute Marone 2013, Rhône, France

*Big, elegant Grenache/Syrah/Mourvèdre blend – cherries, chocolate, smoke & spice*

36.00

#### ♥ Viña Arana, Rioja Reserva 2008, La Rioja Alta, Spain

*The absolute benchmark classic style Rioja Reserva from a famous estate*

42.00

## ROSÉ

175ml 250ml Bottle

#### Piattini Pinot Grigio Rosé, Italy

*Delicate, light & fruity Italian rosé*

5.00 7.00 19.75

#### ♥ Côtes du Rhône Rosé, Les Cerisiers, France

*Salmon coloured, Provençal in style, dry & mouth-watering*

5.75 8.25 23.75

#### Château du Galoupet, Cru Classé, Provence, France

*Ah, Galoupet – St. Trop in a glass*

29.50

## MOCKTAILS

And if you're driving, expecting or just not a drinker we've chosen some good stuff for you too.

### ♥ Apple Mojito

*Apple juice, fresh lime, mint, sugar & soda*

4.00

### Shirley Temple

*Freshly squeezed orange juice, Canada Dry ginger ale & a dash of grenadine*

4.00

### Country Rose

*Apple juice, cranberry juice & elderflower cordial*

4.00

### Salted Caramel Iced Espresso

*Double espresso, caramel syrup & sea salt*

4.00

## SOFT DRINKS

### Fentimans

*Traditional Ginger Beer or Wild English Elderflower*

### Belu – Still or Sparkling

*Not-for-profit mineral water, raising money for WaterAid*

### Frobishers Juices

*Apple & Mango or Orange & Passionfruit*

### Coca-Cola & Diet Coke

*Available by the glass or bottle*

### Luscombe

*Sicilian Lemonade, St Clements or English Apple*

## Free-From BEERS

### Erdinger Alkoholfrei Beer

*Brewed to exacting Bavarian standards - actually tastes of beer (0.5% ABV)*

4.00

### Peroni Gluten Free

*Italy's most iconic beer (5.1% ABV)*

4.50

All wines by the glass are also available as 125ml glasses.  
Allergen alert: wine contains sulphites.