

Champagne & Sparkling

Prosecco Ruggeri, Valdobbiadene, Italy	32.00
Gosset Brut Excellence NV, Aÿ, Champagne	40.00
Gosset Brut Grand Rosé NV, Aÿ, Champagne	50.00
Gosset Brut Grand Millésime 1999, Aÿ, Champagne	80.00

White

Light & Dry

Muscadet Sur Lie 2008, Clos de la Fine, Côtes de Grandlieu, Choblet	20.00
Freedom Cross, Chenin Blanc 2009, Franschhoek, South Africa	16.00
Condesa Eylo, Verdejo 2007/8, Bodegas Val de Vid, Rueda	19.00
Chablis 1 ^{er} Cru, Côte de Léchet 2006/7, Domaine Daniel Dampit	40.00
Château Unang, Côtes du Ventoux 2007, Rhône Valley	20.00

Fruit Driven Dry

Mâcon Uchizy 2007, Domaine de l'Arfentière, Burgundy	26.00
Château Roquefort 2008, Sauvignon-Semillon, Bordeaux	25.00
Sauvignon de Touraine 2008, Jacky Marteau, Loire	22.00
Buiten Blanc 2008, Constantia, South Africa	18.00
Sancerre 2008, Terre de Maimbray, Pascal et Nicolas Reverdy, Loire	35.00
Dog Point Vineyard Sauvignon Blanc 2007, Marlborough, New Zealand	35.00
Côteaux Varois en Provence 2007/8, Château Miraval - <i>Organic</i>	22.00

Aromatic

Picpoul de Pinet 2008, Beauvignac, Côteaux du Languedoc	20.00
Lake Chalice Riesling 2007, Marlborough, New Zealand	26.00
Grüner Veltliner, Spiegel 2008, Hiedler, Kamptal, Austria - <i>Organic</i>	24.00
Estampa Chardonnay-Viognier, Colchagua Valley 2008, Chile	18.00
Finca el Retiro 2007, Torrontes, Mendoza, Argentina	22.00
Gewurztraminer, Cuvée St Rémy 2006, Wunsch & Mann, Alsace	28.00

Richer Style

Pinot Grigio Alberice, Colli Orientali del Friuli 2007	28.00
Doolhof Un-Oaked Chardonnay 2007, Western Cape, South Africa	19.00
Saint-Véran 2007, Domaine des Deux Roches, Collovray et Terrier	28.00
Matakana Estate Pinot Gris 2007/8, Matakana, New Zealand	30.00
Mercurey 2005/6, Les Mauvarenes, Domaine Faiveley, Burgundy	38.00
Puligny-Montrachet 2005/6, Les Enseignères, Maison Champy, Burgundy	60.00

Rosé

Domaine Pique Roque, Côtes de Provence 2008	24.00
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Red

Light & Fruity

Pleno Tempranillo 2008, Navarra, Spain 16.00

Les Templiers Pinot Noir 2008, Vin de Pays D'Oc 19.00

Two Paddocks Picnic Pinot 2007, Central Otago, NZ – *best served chilled* 32.00

Medium Bodied - Fruity to Spicy

Estampa Carménère Reserve 2005, Colchagua Valley, Chile 19.00

Itynera Merlot, Sicily 2006, Italy 17.00

Château Puyanché, Côtes de Castillon 2005, Bordeaux 24.00

Château Grand Maison, Côtes de Bourg 2006, Bordeaux 28.00

Finca Antigua 2006, Garnacha, La Mancha, Spain 24.00

Marqués de Cáceres, Rioja 2005, Spain 25.00

Laderas de El Seque 2006, Monastrell-Syrah-Cabernet, Alicante, Spain 22.00

Freedom Cross Cinsault-Cabernet 2007, Franschhoek, South Africa 19.00

Medium Bodied - Fruity to Spicy (Continued)

Mercurey 2005, Domaine du Meix-Foulot, Burgundy 38.00

Domaine de Gournier 2007, Vin de Pays des Cévennes 22.00

Beaune 1^{er} Cru Les Grèves 2001, Maison Champy, Burgundy 60.00

Alan McCorkindale Pinot Noir, Waipara Valley 2007, New Zealand 40.00

Rich & Full Bodied - Fruity to Spicy

Los Vilos Cabernet Sauvignon 2008, Central Valley, Chile 17.00

Châteauneuf du Pape, Domaine Font de Michelle 2005, Rhône Valley 50.00

Château La Tour Figeac, St-Emilion Grand Cru Classé 2003, Bordeaux 85.00

Château Le Gay, Pomerol 2001, Bordeaux 160.00

Château Grand-Puy-Lacoste, Pauillac 1999, Grand Cru Classé, Bordeaux 110.00

Idus de Vall Llach, Priorat 2004, Spain 60.00

Rich & Full Bodied - Fruity to Spicy (Continued)

Alto Pampas del Sur Malbec 2008, Mendoza, Argentina 20.00

Passo Doble 2007, Malbec-Corvina, Masi Tupungato, Argentina 28.00

Barbera d'Alba, Campass 2006, Cigliuti, Piedmont, Italy 45.00

Mas des Bressades, Costières de Nîmes 2007, Grenache-Syrah 20.00

Mitchell Peppertree Shiraz 2005, Clare Valley, Australia 32.00

Magnums

La Massa, Toscana 2006, Italy - *Super Tuscan* 85.00

Château Grand Maison, Côtes de Bourg 2005, Bordeaux 60.00

Nuits-St-Georges Clos des Fourches, Domaine J-F Mugnier 2004 120.00

Aperitifs & Mixed Drinks

Prosecco Ruggeri, Valdobbiadene, Italy - <i>Spumante</i>	7.00	125ml
Gosset Brut Excellence NV, Ay	9.00	125ml
Vodka Martini - <i>with Snow Queen Organic Vodka</i>	7.00	75ml
Gin Martini – <i>with Hendrix Gin & Cucumber</i>	7.00	75ml
Plum Martini - <i>Snow Queen Organic Vodka with English Plum Liqueur</i>	7.00	75ml
Bellini – <i>Prosecco with Peach Purée and Orange Zest</i>	8.00	125ml
Champagne Cocktail – <i>Gosset, Cognac, Angostura Bitters & Sugar</i>	10.00	125ml
Elderflower Fizz – <i>Gosset with Elderflower Liqueur</i>	9.00	125ml
Kir Royale – <i>Gosset with Bramley & Gage Blackcurrant Liqueur</i>	9.00	125ml
Kir – <i>White wine with Bramley & Gage Blackcurrant Liqueur</i>	6.00	175ml

Beers

Greenwich Meantime Union – <i>a unique fusion of lager and dark beer</i>	4.00	330ml
Greenwich Meantime Pilsner – <i>long maturation at low temperatures develops complex flavouring in this pilsner</i>	4.00	330ml
Curious Brew – <i>a lager beer from Chapel Down in Kent which is re-fermented using sparkling wine yeast to give a spicy richness and complexity not found in any other beer.</i>	4.00	330ml

Wines by the Glass and Decanter

Sparkling	125ml Glass	
Prosecco Ruggeri, Valdobbiadene, Italy - <i>Spumante</i>	7.00	
Gosset Brut Excellence NV, Aÿ	9.00	
White	175ml Glass	300ml Decanter
Château Unang Côtes du Ventoux 2007, Rhône Valley	5.00	9.00
Château Roquefort 2008, Sauvignon-Semillon, Bordeaux	6.50	12.00
Grüner Veltliner, Spiegel 2008, Hiedler, Kamptal, Austria - <i>Organic</i>	6.50	12.00
Picpoul de Pinet 2008, Beauvignac, Côteaux du Languedoc	5.00	9.00
Saint Véran 2007, Domaine des Deux Roches, Collovray et Terrier	7.00	12.50
Rosé	175ml Glass	300ml Decanter
Domaine Pique Roque, Côtes de Provence 2008	6.00	11.00

Wines by the Glass and Decanter

Red	175ml	300ml
	Glass	Decanter
Two Paddocks Picnic Pinot 2007, Central Otago, NZ – <i>best served chilled</i>	8.00	14.50
Estampa Carménère Reserve 2005, Colchagua Valley, Chile	5.00	9.00
Itynera Merlot, Sicily 2006, Italy	4.50	8.50
Château Puyanché, Côtes de Castillon 2004/5, Bordeaux	6.00	11.00
Passo Doble 2007, Malbec-Corvina, Masi Tupungato Argentina	7.00	12.50
Sherry	100ml Glass	½ Bottle
Puerto Fino, Lustau	5.00	18.00
Palo Cortado, Lustau	6.90	26.00
Emilín Moscatel, Lustau Solera Reserva	5.80	22.00

pudding

	100ml Glass	½ Bottle
Muscat de Beauges-de-Venise 2006, Domaine de Durban	5.80	22.00
Château Haut Bernasse 'Le Clos', Monbazillac 2002 – 75cl bottle	7.00	45.00
Château Bel-Air, Ste Croix-du-Mont 2007, Bordeaux	5.50	20.00
Mitchell Noble Semillon 2005/6, Clare Valley, Australia	5.80	22.00
Emilín Moscatel, Lustau Solera Reserva, Sherry	5.80	22.00

Port

	100ml Glass	Decanter	Bottle
Quinta de la Rosa 2003, Late Bottled Vintage	5.00	14.00	34.00
Quinta do Tedo, Fine Tawny – available chilled	5.00	14.00	34.00
Fonseca Guimaraens Vintage Port 1988			50.00

Whisky

		50ml Glass
Benromach Peat Smoke - 46%	Speyside	6.50
<i>Full-bodied & complex with a seriously smoky character, balanced with the fruity elegance of Speyside</i>		
Glen Grant 25 year old - 40%	Speyside	9.50
<i>The style of this bottling is full-bodied with a sweet floral nose and a fruity finish.</i>		
Scapa 1993 - 40%	Highland	7.00
<i>With a nose of spicy cloves and cardamom and a slightly peppery palate this is an ideal aperitif.</i>		
Glen Scotia 1992 McPhail's Collection - 43%	Campbeltown	7.50
<i>Complex and full of Campbeltown character, mellowed with the influence of sherry hogsheads.</i>		
Caol Ila 1996 - 40%	Islay	6.50
<i>The smoke and ash are present on the palate together with the balancing sweetness.</i>		
Littlemill 1991- 40%	Lowland	7.00
<i>A light whisky with subtle sweetness.</i>		

Armagnac – Château de Laubade

The magnificent Château de Laubade in the superior Bas Armagnac region produces all our Armagnac.

		50ml Glass
Intemporel (Hors d'Age)	12 years old	7.00
Bas Armagnac 1980		12.00
Bas Armagnac 1979		14.00
Bas Armagnac 1976		16.00
Bas Armagnac 1975		14.00
Bas Armagnac 1970		15.00
Bas Armagnac 1966		18.00

Cognac – Château de Beaulon

Château de Beaulon's grapes are from the vineyard of Beaulon. By blending Colombard, Folle Blanche & Ugni Blanc they produce cognacs with a subtler, richer flavour.

Beaulon Folle Blanche ***	7 years old	7.00
Beaulon Grande Fine VSOP	12 years old	8.00

Calvados

	50 ml	
Domfrontais Vielle Reserve, Victor Gontier 1993		7.50

Whiskies

Famous Grouse - 40%	<i>with mixer</i>	7.00
Jameson Irish Whisky - 40%		6.00
Makers Mark - 45%	<i>with mixer</i>	7.00

Spirits

Stolichnaya Vodka - 40%	<i>with mixer</i>	7.00
Snow Queen Organic Vodka - 40%		7.00
Appleton White Rum - 37.5%	<i>with mixer</i>	7.00
Appleton Gold Rum - 40%		6.00
Hendrick's Gin - 40%	<i>with mixer</i>	8.00
Tanqueray Gin Export Strength - 41.4%	<i>with mixer</i>	7.00
Pimm's No 1 Cocktail - 25%		7.00
Gran Centenario Reposado Tequilla - 38%		6.00

Liqueurs

Amaretto di Saronno - 28%		6.00
Baileys Irish Cream - 17%		6.00
Cointreau - 40%		6.00
Drambuie - 40%		6.00
Kalhua - 20%		6.00
Galliano - 30%		6.00
Frangelico Hazelnut Liqueur - 20%		6.00

Digestifs

Benedictine - 40%		6.00
Kummel Wolfschmidt - 39%	<i>served chilled</i>	6.00
Sambuca Luxardo - 38%	25 ml	4.00
Pastis 51 - 40%		5.00
Fernet Branca - 40%	25 ml	4.00

Vermouth

	50 ml	
Campari - 25%	<i>with mixer</i>	7.00
Noilly Prat Original Dry - 18%		6.00
Noilly Prat Rouge Original French Sweet - 16%		6.00
Punt E Mes - 18%	<i>served chilled</i>	5.00

Mixed Drinks

Lamberts' Bloody Mary		7.00
Virgin Mary		3.50

Soft Drinks

Coca Cola, Diet Coca Cola, Soda	200ml	2.00
Tonic, Slimline Tonic, Lemonade	250ml	2.00
Pomegranate, Cranberry, Tomato Juice	200ml	2.00
Denham Estate Cox & Bramley Apple Juice	200ml	2.50
Freshly Squeezed Orange Juice	200ml	2.50
Fentimans Victorian Lemonade	275ml	3.00
Fentimans Traditional Ginger Beer	275ml	3.00