

**“ As part of our commitment to transparent pricing, we DO NOT add a service charge on your final bill. The price you see on the Menu is the price you pay ”**

## DRINKS MENU

### Mocktails

<b>Virgin Berry Mojito</b> .....	<b>£13.5</b>
Seasonal Berries, Mint, Lime Lemonade.	
<b>Wild Passion</b> .....	<b>£13.5</b>
Passion, Pineapple & Elderflower.	
<b>Lemongrass &amp; Lime Crush</b> .....	<b>£13.5</b>
Lemongrass, Kafir Lime & Lemonade.	
<b>Lychee Colada</b> .....	<b>£13.5</b>
Pineapple, Lychee, Coconut & Cream.	
<b>Sunset Paradise</b> .....	<b>£13.5</b>
Mango, Lychee, Grenadine & Orange Juice.	

### Cocktails

<b>Berry Mojito</b> .....	<b>£19</b>
Havana 3, Chambord, mixed Berries & Mint.	
<b>Curry Sour</b> .....	<b>£19</b>
Jaisalmer classic gin, ginger, curry leaves, egg white.	
<b>Pink Ginnie</b> .....	<b>£20</b>
Pink Gin, Cointreau, better bitters & cranberry	
<b>Smokey Green</b> .....	<b>£20</b>
Grey Goose, Mezcal, Cointereau, Cumcumber, Cilantro	
<b>Lounging Monkey</b> .....	<b>£20</b>
Monkey 47, Lychee liqueur, Lemongrass.	
<b>Passionstar Martini</b> .....	<b>£20</b>
Absolut Vanilla, Passion, Passiofruit & Prosecco.	
<b>Midnight Mist</b> .....	<b>£20</b>
Rabbit Hole, Angostura Bitters, Crème de Cassis & Lemon.	
<b>Precious Sip</b> .....	<b>£20</b>
Olmea Altos, Passoa, Elderflower, Orange Bitter, Lemon Juice & Salt	
<b>Rum Old Fashioned</b> .....	<b>£21</b>
Zaccapa, angostura bitters & maraschino	
<b>Chilli - Pinna</b> .....	<b>£21</b>
Chilli infused vodka, Havana 3 years, Woodford reserve, pineapple	
<b>Red Wine Martini</b> .....	<b>£21</b>
Martell, Chambord, Red Wine & Red Grapes.	
<b>Madhus Negroni</b> .....	<b>£22</b>
Campari, Diplomatico, Martini Rosso & Martini Bianco.	

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### Lassi

Traditional drink made with natural yoghurt and flavourings.

<b>Sweet Sugar, Cardamom &amp; Saffron</b> .....	<b>£10</b>
<b>Salted Himalayan Pink Rock Salt, Roasted Cumin</b> .....	<b>£10</b>
<b>Kesar Mango</b> .....	<b>£10</b>

### Bubble Tea

Fruit drink infused with Assam tea and fruit flavoured pearls.

<b>Mango Passion</b> .....	<b>£13.5</b>
Assam Tea, Passion fruit, Mango.	
<b>Lycoberry</b> .....	<b>£13.5</b>
Assam Tea, Lychee Juice, Strawberry.	

### Fresh Juices

<b>Fresh Orange, Fresh Apple, Passion Juice</b> .....	<b>£9</b>
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### Fruit Juices

<b>Orange, Apple, Guava, Lychee, Passion Fruit, Mango</b> .....	<b>£7</b>
Pineapple, Cranberry 33cl	

### Soft Drinks

<b>Coca-Cola, Diet Coke, Coke Zero, Sprite,</b> .....	<b>£6.5</b>
<b>Fanta, Ginger Ale, Appletiser</b>	



Ginger Ale

### Minerals

<b>Voss Still or Sparkling 80cl</b> .....	<b>£7.5</b>
<b>Mixers</b> .....	<b>£3.5</b>

Coca-Cola, Diet Coke, Schweppes Soda, Schweppes Ginger-Ale, Schweppes Lemonade,  
Schweppes Indian Tonic, Schweppes Slimline Tonic, Schweppes Elderflower Tonic

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## DRINKS MENU

### Gin & Botanicals

<b>Plymouth, English Gin, England</b> .....	<b>£19</b>
Green Cardamom, Lemon, Coriander, Schweppes Slimline Tonic.	
<b>Beefeater 24, Superior London Dry Gin, England</b> .....	<b>£19</b>
Green Tea, Orange, Liquorice, Schweppes Slimline Tonic.	
<b>Beefeater Pink, London Dry Strawberry Gin, England</b> .....	<b>£19</b>
Fresh Strawberry, Lemon and Mint, Schweppes Slimline Tonic.	
<b>Hendricks, Scotland</b> .....	<b>£21</b>
Cucumber, Rose Petals, Lime, Schweppes Indian Tonic.	
<b>Ki Nobi Gin, Japan</b> .....	<b>£21</b>
Lemongrass, Juniper, Oranges, Schweppes Indian Tonic.	
<b>Monkey 47, Schwarzwald Dry Gin, Germany</b> .....	<b>£21</b>
Cloves, Orange, Sage, Schweppes Slimline Tonic.	

### Gin

<b>Monkey 47</b> .....	<b>£17</b>	<b>Beefeater</b> .....	<b>£13.5</b>
<b>KI NO BI</b> .....	<b>£16</b>	<b>Beefeater</b> .....	<b>£14.5</b>
<b>Plymouth</b> .....	<b>£13.5</b>	<b>Beefeater Pink Strawberry</b> .....	<b>£14.5</b>
<b>Hendricks</b> .....	<b>£16</b>	<b>Beefeater Blood Orange</b> .....	<b>£14.5</b>
<b>Jaisalmer Classic</b> .....	<b>£15</b>	<b>Malfy Limone</b> .....	<b>£16</b>
<b>Jaisalmer Gold</b> .....	<b>£17</b>	<b>Malfy Rosa</b> .....	<b>£14.5</b>
		<b>Malfy Arancia</b> .....	<b>£14.5</b>

### Beer

<b>Cobra Beer Draught</b> .....	<b>Half/Pint</b> .....	<b>£7/£10</b>
<b>Cobra</b> .....	<b>33cl/66cl</b> .....	<b>£7/£10</b>
<b>Heineken Zero</b> .....		<b>£7.5</b>
<b>Peroni</b> .....		<b>£9</b>
<b>Pillar Pilsner</b> .....		<b>£9</b>
<b>King Cobra 75cl</b> .....		<b>£17</b>

### Mezcal

<b>Don Ramon</b> .....	<b>£16</b>
<b>Del Maguey</b> .....	<b>£13</b>

### Calvados

<b>Calvados Domfrontais</b>	
<b>hors d'age domaine pacory</b> .....	<b>£21</b>
<b>Calvados Morin 20</b>	
<b>ans pays d'auge XO</b> .....	<b>£45</b>

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### Rum

Havana Club 3.....	£13.5
Havana Club 7.....	£14
Havana Club Anejo Especial.....	£14.5
Havana Club Selection des Maestros.....	£17
Ron Zacapa.....	£17
Old Monk Indian Rum.....	£16
Myst Spiced Apple.....	£14.5
Diplomatico.....	£17
La Hechicera.....	£21

### Vodka

Absolut.....	£13.5
Absolut Vodka Flavours, Mango, Citron, Vanilla, Raspberry	
Absolut Elyx.....	£17
Belvedere.....	£17
Grey Goose.....	£17
Beluga Noble Vodka.....	£19
Ketel One.....	£17
Beluga Gold Line.....	£40

### Cognac

Martell VS.....	£13.5
Remy Martin VSOP.....	£16
Martell XO.....	£32.5
Hennessy XO.....	£35

### Armagnac

Delord bas-armagnac l'authentique VSOP.....	£20
Baron de Sigognac 10-year-old.....	£24

### Aperitifs

Pernod.....	£10
Pernod Absinthe.....	£10
Ricard.....	£10
Dubonnet.....	£10
Martini, Bianco or Rosso.....	£10
Jägermeister.....	£10
Harveys, Bristol Cream.....	£10
Tio Pepe.....	£10
Campari.....	£10
Pimms No 1.....	£10
Southern Comfort.....	£10

### Tequila

Olmecca Silver.....	£13.5
Olmecca Gold.....	£14.5
Olmecca Altos.....	£13.5
Myst Salted Caramel.....	£13.5
Don Julio Blanco.....	£15
Don Julio 1942.....	£45
Clase Azul Reposado.....	£56

### Liqueurs

Kahlua, Tia Maria, Cointreau, Sambuca, Bailey's, Benedictine.....	£13.5
Drambuie, Grand Marnier, Frangelico, Italicus	



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### Whisky

#### Scotch

Chivas Regal 12.....	£13.5
Chivas Regal Mizunara.....	£16
Chivas Regal XV.....	£18
Chivas Regal 18.....	£29
Chivas Regal 25.....	£69
Johnnie Walker Black.....	£15
Johnnie Walker Blue.....	£45
Royal Salute 21.....	£54

#### Single Malt

Glenlivet Founders Reserve.....	£13.5
Glenlivet 12.....	£14.5
Glenlivet 15.....	£18
Glenlivet 18.....	£32
Aberlour 12.....	£14.5
Longmorn 16.....	£18
Glenmorangie 18.....	£29
Dalmore 12.....	£19
Macallan 12 Fine Oak.....	£22.5
Laphroaig 10.....	£18
Lagavulin 16.....	£21

#### Pisco

ABA Pisco.....	£12.5
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#### Japanese

The Hakushu.....	£19
Distiller's Reserve.....	£21
Suntory Hibiki	
Yamazaki 12.....	£28
Kanosuke, Double Distiller.....	£46
Yamazaki 18.....	£225

#### Indian

Rampur.....	£24
Double Cask Single Malt	
Rampur Asava Single Malt.....	£28

#### American

Jack Daniels.....	£13
Jack Daniels Single Barrel.....	£18
Makers Mark.....	£14.5
Woodford Reserve.....	£16
Rabbit Hole.....	£17

#### Irish

Jameson.....	£16
Jameson Caskmates.....	£18
Jameson Black Barrel.....	£21
Bushmills Black Bush.....	£13.5
Irish Whiskey	
Redbreast 12.....	£18

### After Dinner Cocktails

<b>Nutty Martini</b> .....	£17
Baileys, Frangelico, Kalhua, Vodka.	
<b>Madhu's Delight</b> .....	£17
Vodka, Mozart White Chocolate, Rose, Cardomom & Cream.	
<b>Espresso Martini</b> .....	£18
Vodka, Kalhua, Espresso	

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## Champagne By Glass

Zarlino Prosecco DOCG .....	£14.5
Laurent-Perrier La Cuvée .....	£25
Laurent-Perrier Harmony .....	£26
Laurent-Perrier Rosé NV .....	£33
Laurent Perrier Blanc de Blanc .....	£37.5

## White Wine By Glass

San Giorgio Pinot Grigio, Italy .....	£14.5
Riscos Viognier Reserva, Chile.....	£15
Dr Loosen Slate Hill Riesling, Germany.....	£18
Grüner Veltliner Lossterassen, Austria.....	£18.5
Macon-Chardonnay Reserve, Cave de Lugny,France.....	£21
Ghost in the Machine Clairette Blanc, South Africa.....	£23
Muga Rioja Blanco, Spain.....	£23
Pierre Ponelle Chablis Premier Cru, France.....	£39

## Red Wine By Glass

Valle Antigua Merlot, Chile.....	£11.5
La Cigaliere, France .....	£13
Hillville Road Shiraz, Australia .....	£13
Barbera d'Asti Araldica, Italy .....	£13.5
Quid Pro Quo Malbec, Argentina.....	£16.5
Beronia Rioja CZA Crianza Limitada, Spain.....	£19.5
Ghost in the Machine Cabernet Franc, South Africa.....	£22
Decoy Zinfandel, Duckhorn, Sonoma County, USA.....	£34

## Rosé Wine By Glass

Balade Romantique Rosé, France.....	£11.5
Chateau d'Eslans, Rock Angel, Provence.....	£26

## Dessert Wine By Glass

Castelnau de Suduiraut, Sauternes, Half bottle, Bordeaux.....	£15
Essensia Orange Muscat, Andrew Quady, Half Bottle, USA.....	£15
Nectar' Pedro Ximenez, Spain .....	£19
Royal Tokaji 5 Puttonyos, Hungary.....	£22

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## CHAMPAGNE

### **Laurent-Perrier Vintage.....£170**

Decanter's Simon Field MW called this "a wonderfully poised blend" when he gave it 91 points. It's equal parts Chardonnay and Pinot Noir, and toasty aromas dominate a palate of grapefruit, almond and white flowers.

### **Laurent-Perrier La Cuvée.....£140**

This full-bodied Catharsis Rose is clear and bright with an intense salmon-pink hue. The nose offers an explosion of succulent aromas of strawberries and raspberries, the hallmark of a great rose. The palate is fresh and fruit-packed with a well-balanced and tangy finish with notes of gooseberry. A rich, complex and aromatic experience that is a sparkling display of the very best its terroir has to offer.

### **Laurent-Perrier Harmony.....£180**

Sweeter in style, this is rich and full-bodied with subtle notes of honey, dried fruit and hazelnuts.

### **Laurent-Perrier Rosé NV.....£180**

Unusually made by the saignée method, with plenty of stylish strawberry fruit, full of vivacity and easy-drinking charm. A wonderfully refreshing aperitif, it also works well with a variety of dishes.

### **Laurent Perrier Blanc de Blanc.....£240**

Beautifully pale gold in colour with ripe white-fleshed fruits on the nose and with citrus notes and hints of minerality. On the palate, this Champagne is crisp and full with elegant, lingering fresh fruit notes.

### **Laurent-Perrier Grand Siècle NV.....£429**

Laurent-Perrier's deluxe cuvée and a number of the best vintages. Elegant, fresh and nutty.

### **Dom Perignon.....£450**

Exceptional depth, rich texture and great ageing potential characterises this iconic Champagne from Moët et Chandon, named after the Benedictine monk who pioneered Champagne.

## SPARKLING WINE

### **Fiammetta Prosecco Rosé DOC.....£38**

Light pink in colour, with typical copper hues. The bouquet is intense. Delicate hints of acacia flowers, typical of Glera variety, blend with violet and raspberry notes from Pinot Nero.

### **Zarlino Prosecco DOCG.....£40**

The flavour is harmoniously balanced with delicate fruity notes, a low acidity and a moderate alcohol content.

## EXCLUSIVE CHAMPAGNE

### **Laurent-Perrier Vintage Reserve Recently Disgorged 1999.....£569**

Laurent-Perrier make vintages very rarely, only selecting the very best years. This makes their Brut Millésimé a rare and outstanding champagne that expresses clearly the specific character of each vintage in the Laurent-Perrier style. The release of a trio of vintages, '97, '99 and 2000 is the first time vintage magnums have been released as "recent disgorgements" with 20+ years on the lees, giving them amazing texture and fruit expression, yet because of the recent disgorgements, they are super fresh.

### **Laurent-Perrier late Disgorged Vinatage 1997.....£615**

Laurent-Perrier Late Disgorged vintage 1997 is a distinguished Champagne, featuring a vibrant lemon-yellow hue and an expressive nose of candied fruits. The palate reveals marked citrus acidity balanced by a creamy texture, showcasing a blend of 50% Chardonnay and 50% Pinot Noir. It offers a zesty, refreshing finish with a sweet note.

### **Grand Siècle Iteration N° 24.....£749**

A bright, vibrant yellow colour with a lively sparkle and steady stream of fine bubbles. An intense nose full of fresh citrus fruits followed by subtle aromas of butter and acaci honey. The Wine offers a fresh and aromatic attack with notes of citrus fruits.

### **Laurent-Perrier Alexandra Rose.....£1005**

Alexandra Rosé by Laurent-Perrier showcases a salmon pink colour and a fine, persistent effervescence. The nose is complex. It reveals beautiful notes of wild strawberries and redcurrant jam with hints of candied citrus fruit. On the palate, Alexandra Rosé has a soft, dry texture.



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## WHITE WINE

### AUSTRIA

**Grüner Veltliner Lossterassen, Kremstal**.....£46

A stunning white from one of Austria's most significant producers. It's a cooperative owned by around 900 small growers who follow strict quality standards year-round. Their wines have won many plaudits from the likes of Wine Enthusiast and Mundus Vini. 'Lössterrassen' Grüner Veltliner has aromas of peach, apricot, green apple and white pepper, with flavours of stone fruits, green apple, lemon and spice.

### GREECE

**Lyrarakis Assyrtiko, Crete**.....£47

This is balanced and crisp, with flavours of green apple, citrus and stone fruits. Pair this with rosemary chicken.

### CHILE

**Viña Carrasco Sauvignon Blanc, Central Valley**.....£33

Bursting full with grass, elderflower and gooseberry flavours, this is a youthful and invigorating white.

**Riscos Viognier Reserva, Colchagua**.....£38

A soft, rounded wine with notes of ripe peach and soft floral aromas. On the palate are fruity notes, with silkiness and freshness.

### FRANCE

**Macon-Chardonnay Reserve, Cave de Lugny, Burgundy**.....£53

Clear and shiny pale yellow, with green hints when young. Fresh and delicate with aromas of flowers and notes of citrus, apple and pear. Light and packed with minerality, this wine perfectly combines freshness and long finish flavours.

**Henri Ehrhart Gewurztraminer Element Terre, Alsace**.....£60

This cuvée is characterized by its explosive nose with notes of lychee and rose. The attack on the palate is frank and powerful on beautiful floral and spicy notes, and the finish is long and explosive on this beautiful bouquet of aromas.

**Henri Ehrhart Pinot Gris Element Terre, Alsace**.....£60

This cuvée is characterized by its explosive nose with notes of lychee and rose. The attack on the palate is frank and powerful on beautiful floral and spicy notes, and the finish is long and explosive on this beautiful bouquet of aromas.

**Henri Ehrhart Riesling Element Terre, Alsace**.....£65

This cuvée is characterized by its aromatic nose on citrus notes including lemon, as well as a hint of minerality. The attack is lively and powerful on a concentrate of lemon, and the pleasure continues with a beautiful long and racy finish.

**Domaine Passy Le Clou Chablis, Burgundy**.....£75

Golden colour with an expressive nose of floral notes and green apple. The palate has a classic Chablis minerality, and a long, elegant finish.

**Pouilly Fuissé Domaine Trouillet, Burgundy**.....£90

Full-flavoured whites. With aromas of almond, hazelnut and citrus, supported by a peach, brioche and honey notes, this is Pouilly Fuisse at its best.

**Bourgogne Blanc Côte d'Or, Domaine Bzikot, Burgundy**.....£95

This is a splendid Bourgogne Côte d'Or Chardonnay with fine vitality and precision and will be delicious to drink at an early age.

**Pierre Ponelle Chablis Premier Cru, Burgundy**.....£99

Brilliant gold in colour and bold and exotic on the nose. With notes of white peach and citrus, this elegant wine offers a generous and beautifully rounded palate with a lovely freshness and minerality on the finish.

**Pouilly-Fumé Ladoucette, Burgundy**.....£115

Father-and-son team Jean and Vincent Chatelain are the 11th and 12th generations of an illustrious Loire wine making family. In fact, the family has been making Loire wines since 1630! This unrivalled level of expertise is translated into this beautiful Sauvignon Blanc that's intense, mineral and concentrated with white-fruit, gooseberry and flint flavours.



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**Meursault Clos des Magny, Latour, Burgundy.....£160**

For this luxurious Chardonnay winemaker Vincent Prunier picks every grape by hand from one of Meursault's most famous vineyards – known as a 'lieu-dit'.

**Puligny Montrachet Bzikot, Burgundy .....£180**

A beautiful, harmonious Puligny with ripe, peachy fruit allied to crisp acidity

**Chassagne Montrachet Ch de la Maltroye, Burgundy.....£210**

A beautiful, harmYou'll find some of the world's finest white wines in the village of Chassagne-Montrachet. Here, winemaker Jean-Pierre Cornut continues the family tradition, picking Chardonnay grapes by hand, selecting only the best grapes in effort to create the finest white Burgundy. Once they're pressed, the wine is aged for 10 months in oak. The result is an astonishing cocktail of stone fruits, apple and brioche. Pair its charming aromas and creamy minerality with sea food or roast pork. onious Puligny with ripe, peachy fruit allied to crisp acidity

**Domaine Prunier Meursault Les Clous, Burgundy.....£240**

For this luxurious Chardonnay winemaker Vincent Prunier picks every grape by hand from one of Meursault's most famous vineyards – known as a 'lieu-dit'.

**Domaine Bouzereau-Gruère et Filles 'Charmes' Meursault Premier Cru.£240**

The best of Burgundy Chardonnay from a celebrated and traditional estate.

**Domaine Reverdy Ducroux Sancerre, Loire.....£75**

Light yellow color, floral and fruity notes. Well-balanced on the palate, with good freshness in its youth. More complex aromas develop after few years. Long & fresh finish.

**La Vieille Cure Muscadet Sèvre et Maine sur lie, Loire.....£44**

A pale yellow in colour, with shades of green. The attractive nose presents notes of citrus fruit. On the palate, the fresh attack is ample and well-balanced with a hint of acidity

**Roger Neveu La Meuniere Sancerre Amphora, Loire.....£135**

This Sauvignon Blanc is made from two different vineyard selections – one notably fruity and the other more mature – that have been blended together to achieve perfect balance. Expect citrus and exotic fruit flavours underlined by a refreshing minerality and acidity.

**Les Palais Crozes-Hermitage White, Rhone.....£65**

Pale yellow color, slightly golden. The nose is delicate and expressive of acacia, lily, vine peach and a touch of English candy. The attack is lively, the mouth is enveloping with notes of stone fruits and lychee. Freshness and greediness offer a nice length in mouth.

**Condrieu Guigal, Rhone.....£160**

Guigal played a large part in the resurgence of Condrieu, the enclave famous for rich, exotic and perfumed Viognier with worldwide acclaim. They pay the same attention to detail today. And it really shows in this full-bodied wine. It has intense notes of apricot, peach and citrus and is excellent with fish. Serve at 12-13 degrees or age for five years.

**Guigal Chateauneuf-du-Pape Blanc, Rhone.....£145**

A rich, complex white from a legendary Rhône producer.

## GERMANY

**Dr Loosen Slate Hill Riesling, Mosel.....£45**

This is a classic, fragrant and honeyed Riesling with pungent fruit flavours of peach, apricot and lime. The finish is refreshingly mineral making this a dangerously quaffable wine.

## ITALY

**Mozzafiato Falanghina, Campania.....£36**

Light straw yellow with greenish reflections. It is fresh and fruity to the nose with notes of citrus, pineapple and white flowers.

**Feudi di San Gregorio Greco di Tufo, Campania.....£68**

Light straw yellow with greenish reflections. It is fresh and fruity to the nose with notes of citrus, pineapple and white flowers.

**Marcarini Roero Arneis, Piedmont.....£60**

The Roero Arneis is a pleasant white wine, straw-colored with golden reflections. It has an extensive, fragrant bouquet, with hints of fresh fruit, acacia flowers and honey. The taste is dry, harmonious, with good body and flavor.

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**San Giorgio Pinot Grigio, Veneto.....£36**

A crisp and elegant white chosen for its fresh, easy-drinking character.

**Negrar Soave, Veneto.....£39**

Straw yellow in colour. It is floral, intense and refined on the nose. Dry, medium bodied, with just a hint of typical bitter almond and hints of dried apple.

**Piccini 'Histrio' Organic Anfora Toscana Bianco, Tuscany.....£45**

A crisp and elegant white chosen for its fresh, easy-drinking character.

**Roberto Sarotto Gavi DOCG del Comune di Gavi, Piedmont.....£66**

Delicate floral blossom aromas with hints of pineapple, apricot and peach. The palate is fresh and vibrant, balanced with extra richness in texture from ageing on the fine lees.

## NEW ZEALAND

**Jackson Estate 'The Settler' Sauvignon Blanc, Marlborough.....£60**

From a top-rated Marlborough winery, showing passionfruit, gooseberry and green apple with signature freshness

## SOUTH AFRICA

**DeMorgenzon DMZ Chenin Blanc, Stellenbosh.....£55**

The award-winning DeMorgenzon plays baroque music to its vines 24 hours a day, seven days a week in the belief that it coaxes grapes to optimum ripeness. Decide for yourself in this exceptional Chenin Blanc. It has rich notes of green apple, stone fruits and honey and a lingering aftertaste with signature freshness

**Ghost in the Machine Clairette Blanc, Western Cape.....£58**

Vanilla, caramel and delectable toffee accompanied by white nectarine, almond and hints of clove spice. Soft entry on the palate with a medium body. Nectarine, lime and lemon grass accentuate the wines zesty finish. Leaving behind a lingering after taste.

## SPAIN

**Teixadal Treixadura, Ribeiro.....£49**

Refreshing Treixadura grapes lend plenty of nectarine and citrus fruit aromas. A satisfying complexity thanks to the wine settling on its lees for a while before bottling.

**Muga Rioja Blanco, Rioja.....£57**

Complex and toasted aromas with fresh, vibrant fruits give way to zesty lime, spicy and vanillin toasted oak flavours, fresh acidity, and a refreshing spicy finish. Aromas of apple, pear and peach complemented by floral notes. The wine is rounded and harmonious on the palate, with citrus notes and a balance of refreshing acidity and ripe flavours. A structured, elegant wine.

**Pazos de Lusco Albarino, Rias Baixas.....£62**

Aromas of apple, pear and peach complemented by floral notes. The wine is rounded and harmonious on the palate, with citrus notes and a balance of refreshing acidity and ripe flavours. A structured, elegant wine.

## USA

**Duckhorn Vineyards Chardonnay, California.....£125**

This is serious Chardonnay from one of the first forty Napa producers. It's intensely fruity. It's rich. It's zesty. It's a classic in the making.

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## ROSÉ WINE

**Henri Ehrhart Rosé, Alsace** .....£59

Pale pink colour, the wine seduces by its aromatic intensity with notes of violets and cherries; a real treat! The palate is lively, light and refreshing with fruity and slightly vegetal notes.

**Balade Romantique Rosé, Vin de Pays** .....£29

Provence-style rosé at a snip of the usual asking price. Bursting with aromas of stone fruit, raspberry, strawberry and white flowers, and a stroke of acidity on the finish.

**Chateau d'Eslans, Rock Angel, Provence** .....£95

structured, complex and rich, thanks to some oak influence. It has a full body and flavours of roses, strawberry, raspberry and nectarine. Expect a fine minerality which pairs beautifully with shellfish.

## RED WINE

### ARGENTINA

**Quid Pro Quo Malbec, Mendoza** .....£42

Very dark purple in appearance. Pronounced, bright, dark fruit aromas such as plum and damson with a touch of dark chocolate and spice. Full-bodied with a soft, velvet-textured mid palate, fine tannins, juicy- fresh acidity and a long finish of fresh dark fruits.

**Catena Alta Malbec, Mendoza** .....£119

Catena Alta is a collection of wines made in limited quantities from carefully selected vines in Catena's best vineyards. These prized bottles are best enjoyed after 3 years of maturation and will continue to improve over at least a decade. It's aged for 18 months in oak, making it rich and supple. Expect notes of black fruits, mocha and vanilla. Enjoy a generous glass with roasted pork, studded with cloves.

### AUSTRALIA

**Hillville Road Shiraz, South Australia** .....£34

Very good fruit intensity of raspberries and black cherries with well-integrated vanilla oak. This wine has soft round tannins and a good length.

**Wirra Wirra Catapult Shiraz, McLaren Vale** .....£65

Deep black plum at the core with a pure, mulberry hued rim. Plums and blackberries at the fore with mulberry, five spice and pepper on the nose. The gentle influence of creamy, vanillin oak amplifies the deep, ripe berry fruit. A generous and fruit-forward palate, loaded with plums, cassis and milk chocolate. Rich fruits are laced with vanilla bean, cedar and graphite, finishing with fine, powdery tannins.

### CHILE

**Valle Antigua Merlot, Central Valley** .....£29

Soft, plummy and eminently drinkable, this possesses harmonious fruit flavours and just a touch of oak flavour on the silky finish.

**Claro Reserva Carmenere, Colchagua Valley** .....£32

The palate is full-bodied, with rounded, supple tannins. Intense flavours of mocha, plums and black pepper.

**Vik A Managers Choice Cabernet Sauvignon, Central Valley** .....£69

It's an elegant medley of ripe, perfumed blackcurrant, cassis, coffee and a divine complexity.

### FRANCE

**La Cigaliere, Rhone** .....£32

A rounded, well-balanced wine with quite a long, fruity finish. Soft body without excess tannins.

**Baron de Baussac Carignan, South of France** .....£33

This wine is crammed with concentrated and voluptuous black cherry fruit, with subtle vanilla providing a polished finish.



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**Esprit de Lussac, Lussac St-Emilion, Bordeaux.....£46**

Juicy black fruit on the nose and cranberry nuances on the palate, tied together with a smoky sandalwood character.

**Domaine Villa des Roses Morgon, Beaujolais.....£49**

Deep garnet in colour, aromas of stone fruit like sour cherries, with notes of violet and kirsch. Delicate tannins promise optimal ageing.

**Bourgogne Pinot Noir, Cave de Lugny, Burgundy.....£62**

Clear and shiny ruby red, with subtle aromas of red and black fruits and notes of warming spices. Medium body with notes of red fruits and liquorice, with a fresh and soft finish.

**Les Palais Crozes-Hermitage Red, Rhone.....£66**

Bright purple color. Its nose of red fruits reveals its greediness and suggests its freshness. Its palate will assert itself thanks to delicate tannins, giving it a gastronomic dimension.

**Louis Latour Marsannay Rouge, Burgundy.....£98**

With rich iron soils, Marsannay is where you'll find powerful, robust Pinot Noir at a fraction of the price of those next door in Gevrey-Chambertin. Louis Latour, arguably the biggest name in Burgundy, ages its expression for up to a year in stainless steel, crafting a muscular palate of red fruit and leather and perfectly integrated tannins.

**Maison Roche de Bellene Volnay Vieilles Vignes, Burgundy.....£129**

wonderfully fragrant with notes of red berries. Flavours of cherry and raspberry are complemented by savoury hints of mushroom and oak.

**La Réserve de Léoville-Barton, St-Julien, Burgundy.....£135**

With a classic 'left bank' nose of smoky blackberry fruit and pencil lead, the palate is rich and rounded with assertive tannins, ample fruit and well integrated oak.

**Château La Tour Figeac, Organic Saint-Émilion Grand Cru Classé, Bordeaux.....£170**

Ripe. Silky. Spicy. This excellent vintage scooped 94 points from Wine Enthusiast magazine.

**Moillard Thomas Gevrey Chambertin, Burgundy.....£175**

Vibrant and structured with a complex, savoury character from 18 months of oak ageing. Its fine tannins and notes of ripe strawberry, cherry and spice

**Domaine Robert Sirugue 'Les Trois Terroirs' 2019/20, Vosne-Romanée £230**

Three ideal Burgundy terroirs are behind this fruit-forward and complex wine. Excellent ageing potential.

**Gazin Pomerol, Bordeaux.....£270**

Subtle aromas of red berries, plum, and hints of truffle lead to a soft, medium-bodied palate with fine tannins and a refined finish.

**Baron de Baussac Carignan, South of France.....£33**

This wine is crammed with concentrated and voluptuous black cherry fruit, with subtle vanilla providing a polished finish.

## ITALY

**Barbera d'Asti Araldica, Asti.....£35**

When it comes to lavish, supple reds that partner beautifully with richly-flavoured food you needn't look further than Italy. Indulge in Araldica Barbera's cocoa-and-spice-stroked palate of red cherry and dried fruit.

**Mozzafiato Primitivo, Puglia IGT.....£36**

This Primitivo has a mouth-coating palate of dried prune, date and cherry, with notes of sweet spice and a lick of chocolate. Great structure from the good balance between the soft tannins and acidity.

**Famiglie Venete Valpolicella Ripasso Superiore Organic, Veneto.....£49**

Valpolicella Ripasso is made from fresh Corvina grapes, re-fermented with semi-dried ex-Amarone grape skins. The dried grapes add a touch of sweetness and body, making for this famously bold and flavourful style.

**Roberto Sarotto Barolo DOCG, Piedmont.....£79**

Complex aromas of ripe red cherry fruit and sweet spices. The palate is full and velvety with a long complex finish, with very well integrated and polished tannins. This represents the elegance of this Barolo at its very best. A great match for meat dishes, game and roasts.





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**Amarone Classico ‘Vigneti di Roccolo’, Cantina Negrar, Veneto.....£92**

Brooding, deep, intense aromas of Christmas cake, chocolate, cinnamon, sweet fruits and spice. The concentrated palate offers a thick texture and soft velvety tannins, very rich fruit characteristics.

**Chianti Classico Riserva, Villa Antinori, Tuscany.....£99**

A blend of 90% Sangiovese supported by Cabernet Sauvignon and Merlot, offering an intense ruby red in color, features an equally intense nose of red fruit, raspberries, and blueberries, followed by hints of oak and spices, particularly cloves, on the aromatic finish. On the palate, the wine is immediately vibrant and very territorial in character. The tannins are supple but well present. The finish and aftertaste are fruity and the light notes of oak long and lingering.

**Tignanello Antinori, Tuscany.....£499**

Spice aromas dominate the nose while the aging in small oak barrels adds notes of dried earth, pipe tobacco, and leather. On the palate, this wine packs dark fruit notes. With supple velvety tannins and medium-high acidity, this Super Tuscan wine is a blast of red fruit flavours.

## NEW ZEALAND

**Fernlands Pinot Noir, Marlborough.....£47**

An elegant cocktail of black cherry, rose petals and cranberry is balanced by zippy acidity. With silky-soft tannins, it's a light sipper ideal for the warmer nights.

## ROMANIA

**Five Ravens Pinot Noir, Romania.....£35**

Romania may not be the first place you think of when you are looking to buy a Pinot Noir but this has all the classic bright red fruit flavours and spicy note you would expect.

## SOUTH AFRICA

**Ghost in the Machine Malbec-Viognier, Western Cape.....£55**

Herbaceous with hints of fynbos, rosemary and tobacco leaf, spiced or marinated red meats with a biltong coating. The palate bursts with plum and cherries – smokey.

**Ghost in the Machine Cabernet Franc, Western Cape.....£55**

A burst of dark red fruits, blackberry, blackcurrant, canned peas, savoury notes and molasses or toffee. The palate of dark red fruit follows through with a smokey, herbaceous finish.

**Boekenhoutskloof Cabernet Sauvignon, Franschhoek.....£125**

Boekenhoutskloof and winemaker Marc Kent are behind one of our classic fine wines, The Chocolate Block. And they've smashed the target again with this Cabernet Sauvignon. This is a smooth, textured wine, with notes of black fruit, graphite, sweet spice and cocoa. Decant for an hour and serve at room temperature with meatballs.

## SPAIN

**Viertalo Tempranillo, Garnacha, La Mancha.....£29**

Raspberry and black cherry fruits on the nose that also emerge on the palate, complemented by a touch of spice.

**Beronia Rioja CZA Crianza Limitada, Rioja.....£49**

Attractive and intriguing on the nose, prominent aromas of red cherry fruit overlay a backdrop of cinnamon, cacao and spicy pepper notes. Hints of camomile and thyme bring an element of freshness. This wine is ripe and juicy on the palate. Velvety tannins balance perfectly with the chocolate and dark fruit characteristics, resulting in a long, silky, finish.

**Beronia Rioja Reserva 198 Barricas, Rioja.....£99**

Very deep with an intense garnet colour. On the nose it displays notes of dried prunes with a touch of roasted coffee at the end. Hints of peppery spice, together with almond and balsamic notes that add freshness. Fresh fruit such as cranberry dominates on the palate, followed by notes of chocolate and cocoa that build up to a sensation of sweetness on the palate. The tannins are ripe and the wine is long and well balanced.

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## USA

**Toast & Honey Pinot Noir, Lodi, California .....£49**

Formidable Californian Pinot Noir, with delicious toasted baking spice notes and zippy, red honey and berry compote. Pair with smoked meats. Red fruit dominant with cherry and raspberries on the nose, baking spices come through to join the fruit on the palate and linger on the finish

**Decoy Zinfandel, Duckhorn, Sonoma County, California.....£85**

A generous and straightforward wine, with a defined nose of blueberry, cherry and loganberry fruit, accented by soft vanilla oak. The palate is more robust, with the lush fruit framed by firm tannins.

**Duckhorn Cabernet Sauvignon, Napa Valley, California.....£150**

Robert Parker called Duckhorn "a great name in Napa". Bursting with plum, tobacco, dark chocolate, blackcurrant, cherry and cedar - its 91-point Cabernet Sauvignon is the very best of the region and then some.

## DESSERT WINE

**Castelnau de Suduiraut, Sauternes, Half bottle, Bordeaux .....£52**

With seductive aromas of fragrant orange blossom, spices and fudge. The smooth initial taste develops into soft sweetness on the palate backed by the delicate aromas that are found on the nose.

**Essensia Orange Muscat, Andrew Quady, Half Bottle, California .....£55**

With an aroma reminiscent of orange blossom and apricots. The palate is rich and sweet, with vibrant peachy and orangey fruit. Ends with a lingering, refreshing aftertaste.

**Royal Tokaji 5 Puttonyos, Hungary, Tokaj.....£85**

A medium amber colour with a nose of orange peel, figs and cinnamon. The sugar on the palate is well-balanced by the fine acidity, leading to a clean, refreshing finish.

**Nectar' Pedro Ximenez, Jerez .....£60**

Néctar shows an intense ebony colour with iodine tones and intense legs due to high sugar content. On the nose rich aromas of fruits such as raisins, figs and dates accompanied by honey, syrup and fruit preserve. On the palate velvety and smooth with good acidity which alleviates the sweetness. Long and flavourful finish.

 Vegan

\*Aperitifs and Spirits are served as 50ml. All wines by glass are served as 175ml.  
Dessert Wines are served as 75ml. Port served as 75ml.

\*Please inform your order taker of any allergy or special dietary requirement.

\*The management reserves the right to change the vintage year without notice.  
We apologise for any inconvenience caused, or if your choice is unavailable.



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AT

THE GROVE 

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