

## WINE

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### WHITE

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**Bergerie de la Bastide Blanc, Languedoc, France.** Dried herbs, white flowers, fennel with a touch of citrus. 2015 £20.50/£6.90/£4.90

**Pinot Grigio Organic, Cantina Toblino, Alto Adige, Italy.** Light and refreshing with an elegant structure, it has a delightful baked apple character on the palate. 2015 £32.50

**Weingut Anton Finkenauer, Kreuznacher, Riesling, Germany.** Peach fruit and spice. Whistle clean finish. 2015 £28.00/£9.90/£7.20

**Chardonnay Henri Nordoc, France.** Notes of quince, honey and spices. Fleshy yet fresh, and the exotic palate suggests mango and ginger. 2015 £25.70/£8.70/£6.50

**Sauvignon Blanc, Framingham, New Zealand.** Fresh and ripely scented. Textured, structured and dry, with melon and lime flavours showing distinct complexity. 2015 £34.50/£11.75/£8.50

**Chenin Torrentes, Villa Vieja La Agrícola, Mendoza, Argentina.** This Chenin gives weight and a steely balance with its firm acidity. 2016 £22.00/£7.50/£5.40

**Chablis, Domaine Jean Goulley, Burgandy, France.** Clean, pronounced mineral character, steely, long and elegant. 2015 £39.50

**Picpoul de Pinet, Chateau de la Mirande, Languedoc, France.** Clear, light golden colour. Fresh aromas of peaches, apricots and citrus fruits. 2016 £26.00/£8.75/£6.40

**Bacchus, New Hall, UK.** Lime, apples and nettles on the nose. The palate is alive with lemon and lime acidity and an attractive, flinty minerality. 2015 £29.50/£10.20/£7.50

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### RED

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**Bergerie de la Bastide Rouge, Languedoc, France.** Light and fresh with lively acidity and vanilla flavours. 2015 £20.50/£6.90/£4.90

**Cabernet Sauvignon, Andeluna, Mendoza, Argentina.** Bell pepper combined with chocolate over a chunky texture, big flavours and a satisfying finish. 2015 £33.50

**Malbec, Sierra Los Andes, Mendoza Argentina.** Intense, sweet, spicy aromas combine with rich red fruits and floral hints of violet. 2015 £26.25/£9.20/£6.75

**Barolo, Patres, San Silvestro, Piedmonte, Italy.** Classic Barolo, Savoury with leather and earthy notes, well made and stylish. 2012 £45.00

**Marcillac “Io Sang del Pais”, France.** A healthy purple-red colour, soft berry fruit flavours with a touch of mineral and refreshing stalkiness. 2015 £26.00/£8.80/£6.50

**Montepulciano-Sangiovese, Ciu Ciu, Rosso Piceno, Marche, Italy.** Warm and intense. Delightful nose of strawberry, morello cherry and liquorice root. 2015 £28.00/£9.50/£6.90

**Larry Cherubino, Apostrophe Possessive Reds, Australia.** Medium bodied, this delicious wine has flavours of fresh and juicy cherry and plum. 2014 £36.00

**Syrah-Frappato, Vitese, Columba Bianca, Sicily, Italy.** Abundance of ripe cherry fruit from the Syrah. 2015 £23.50/£8.30/£5.80

**Tempranillo, Gran Cerdo, Spain.** Cherry-red, brilliant colour with notes of fresh fruit and clean mineral tones. 2015 £24.50/£8.25/£6.10

## WINE AND PUDDING

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### ROSÉ

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**Carteron, Cotes de Provence Rosé ‘Cuvee Elegance’, France.** Pale and crystalline. Floral aromas of bergamot and sweet jasmine with a more savoury edge of peach-stone and citrus.. 2015 £28.00/£9.25/£6.75

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### SPARKLING

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**Prosecco Fili Sacchetto Extra Dry, Veneto, Italy.** A fresh and fruity sparkling Prosecco with fine bubbles and a fresh finish. NV £29.50/£7.00

**Champagne Jean Paul Deville.** Very balanced with the golden hues and intense flavours of Pinot Noir with the more subtle colours and delicate flavours of Chardonnay. NV £48.00/£9.75

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### MEASURES

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Glass - 175ml / Large Glass - 250ml  
Bottle - 750ml  
Sparkling - 125ml

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### PUDDING

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Chocolate pot £5.50  
Baked vanilla cheesecake and berry compote £6.50  
Eton mess £7.25  
Lemon posset and shortbread £5.50  
Homemade ice cream and shortbread:  
Vanilla, Chocolate or Honeycomb £5.00  
Raspberry sorbet and ginger crumb £4.50

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### CHEESE

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A selection of Paxton and Whitfield cheeses with grapes, celery, pickles and oatcakes.  
A choice of two, three or four cheeses £3.00 ea

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### DIETARIES

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Please inform your waiter if you are allergic to any food items before you order. We cannot guarantee the absence of allergens in our dishes, due to being produced in a kitchen that contains allergens. Full allergen information is available on request.

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### PAYMENT

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A discretionary gratuity of 12.5% will be added to your bill. We accept cash, Visa, Mastercard, Amex and Maestro