

cocktails

#42	8.00
Hendrick's, raspberry jam, fresh lemon, earl grey & lavender bitter finished with Prosecco	
Twister	8.00
Finlandia, Gran Marnier, cinnamon syrup & cranberry juice served with sparkle cinnamon	
Pick me up!	9.00
Tapatio reposado, ginger, apple juice & liquorice bitter. Accompanied with liquorice candy	
Limoncello Cooler	9.00
Smashed lime & brown sugar, white Rum, Limoncello and blueberries	
Sweet Paradise	10.00
Bailey's, Cointreau & Grand Marnier with a hint of cinnamon	
Drinking me Softly	8.00
Four Roses infused with pear, cinnamon & vanilla extract. Shaved dark chocolate	
Sweetheart	8.00
Bacardi Superior, Passoa, passion fruit & lychee juice. Made with love!	
Nutcracker	10.00
Grey Goose, Baileys, Amaretto Disaronno, double cream & smoked almonds	
Pisco Sour	8.50
Pisco Brandy, lemon juice and your choice of sweetness	
Bloody Mary	9.50
Vodka, homemade tomato juice, lemon juice, Worcester, Tabasco sauce	

**ask waiter for the special
of the week**



by the glass

champagne

125ml

Philipponnat Royale Reserve Brut n NV

14.50

Citrus and red fruits and notes of delicately yeasty fresh bread

sparkling wines

125ml

Cava Rose' Brut, Dominio de Tharsys, Spain NV

5.50

Dry, stone fruit, attractive

Prosecco, San Fermo Bellenda, Veneto, Italy

6.90

Fruity overtones, decisive and dry on the palate

Vouvray brut

9.10

Delightful nose of honey, sweet hay and quince, apple fruit

white

125ml

Madregale, Chardonnay, Abruzzo, Italy '14

4.20

Attractive straw yellow colour, tropical fruit, citrus-edged palate

Good Hope, Chenin Blanc, Stellenbosch South Africa '14

4.80

Sweet quince; beeswaxy fruit with cinnamon

Folle Blanche, Luneau-Papin, Loire, France '14

6.00

Zingy palate, dry, clean and citrusy with good minerality

Butterfield Station – Firebaugh's Chardonnay, California, USA '14

6.70

Ripe aromas of tropical fruit, hint of vanilla

Frangy G. C., Dom. Lupin, Savoy, France '13

7.20

Pear, gingerbread, spice, honey, touch of nougat

Gavi di Gavi Masseria, Piedmont, Italy '15

7.40

Floral and fruity, crisp on dry on the palate, wonderfully delicate with great structure



rose' **125ml**

Bergerie de la Bastide, Pays d'Oc, France '14 **4.20**

A lively rosé, floral and fruity with very dry palate. Flavorsome

Chateau d'Ollieres, Coteaux Varois, Provence, France '14 **6.20**

Good freshness, delicious floral fruit and a refreshing spiciness

red **125ml**

Bergerie de la Bastid, Vin de Pays d'Oc, France '14 **4.20**

Light with red fruit aromas, with a hint of dried herb on the finish

Merlot, Henri Nordoc, Pays d'Oc, France '14 **4.50**


Dry, medium body, strawberry notes, easy

Chianti Colli Senesi, Innocenti, Tuscany, Italy '12 **6.20**

Fragrant, lively with aromas of violet, morello cherry, sweet spices

Gavanza Reserva, M. Dominum, Rioja, Spain '08 **6.50**

Bursting with flavours - berries, vanilla, coffee

Malbec Cabernet, Reserva, De Martino, Maypo, Chile '13 **7.20** 

Dry, black plum, spice and peppery



sherry **50ml**

Palomino Fino, Tio Pepe, Jerez, Spain **3.50**
Dry, fresh, citrusy and saline. Ole'!

Pedro Ximenez, Emilio Hidalgo, Jerez, Spain NV **7.00**
Sweet, dried fig, raising and sultana fruit

sweet wines **50ml**

Coteaux du Layon, Domaine Ogerau, Loire, France '13 **4.20**
Sweet, mineral and honeyed, refreshing

Passito di Pantelleria, Bukkuram M. De Bartoli, Sicily '12 **11.00**
Sweet, orange and lemon candied, almond. Islander

fortified wines **50ml**

Port Tawny, Dow's, Oporto, Portugal **3.90**
Enticing aroma of sweet red grapes and toasted marshmallow



champagne

Philipponnat Royale Reserve Brut n NV 82.00
Citrus and red fruits and notes of delicately yeasty fresh bread

Laurent-Perrier Brut NV 90.00
Dry, delicate apple aroma, citrusy and yeasty

sparkling wines

Cava Rose' Brut, Dominio de Tharsys, Spain NV 26.00
Dry, stone fruit, attractive

Prosecco, Colfondo, Casa Belfi, Veneto, Italy 35.00
Unfiltered style, dry, mineral, delicious and distinctive

Prosecco, San Fermo Bellenda, Veneto, Italy 37.00
Fruity overtones, decisive and dry on the palate

Domaine Didier Champalou Vouvray Brut, France NV 43.00
Delightful nose of honey, sweet hay and quince, apple fruit

sweet wines




Moscato d`Asti, Ca D`Gal, Lumine '13 38.00
White peaches and pears melt on the tongue like cotton candy

Coteaux du Layon, Domaine Ogerau, Loire, France '13 45.00
Sweet, mineral and honeyed, refreshing

Passito di Pantelleria, Bukkuram M. De Bartoli, Sicily '12 89.00
Sweet, orange and lemon candied, almond. Islander



white




Madregale, Chardonnay, Abruzzo, Italy '14	18.90
Attractive straw yellow colour, tropical fruit, citrus-edged palate	
Good Hope, Chenin Blanc, Stellenbosch, South Africa '14	22.80
Sweet quince; beeswaxy fruit with cinnamon	
Folle Blanche, Luneau-Papin, Loire, France '14	28.00
Zingy palate, dry, clean and citrusy with good minerality	
Butterfield Station – Firebaugh’s Chardonnay, California, USA '14	31.00
Ripe aromas of tropical fruit, hint of vanilla	
Frangy G. C., Dom. Lupin, Savoy, France '14	34.00
Pear, gingerbread, spice, honey, touch of nougat	
Petit Clos, Sauvignon Blanc, Marlborough, NZ '14 	37.00
Stunning aromatic complexity, harmonious mineral, fruit nuances	
Gavi di Gavi Masseria, Piedmont, Italy '15	38.00
Floral and fruity, crisp and dry on the palate, wonderfully delicate with great structure	
Verdicchio C. Jesi Cl. San Lorenzo, Marche, Italy '13 	40.00
Great citrus like acidity with the classic nutty finish of Verdicchio	
Albariño Terras Gauda, Rias Baixas, Spain '14	42.00
Citrus, grapefruit, pineapple and mandarin flavours	
Greco di Tufo, Vadiaperti, Campania, Italy '13	43.00
Notes of ripe fruit lifted by floral and acacia honey nuances	
Gewurztraminer, Stoass Pfitscher, Alto Adige, Italy	45.00
Warm, smooth and elegant with an endless finish	
Fiano di Avellino, G. Marsella, Campania, Italy '12	55.00
Smokey notes, concentrated scents of peach kernel, toasted hazelnut	
Côtes Catalanes, Dom. Matassa, Pyrénées, France '13 	69.00
Warm and round, with smells of Sicilian lemons, skin, pith and juice	



rose'

Bergerie de la Bastide, Pays d'Oc, France '14	19.10
A lively rosé, floral and fruity with a very dry palate. Flavoursome	
Chateau d'Ollieres, Coteaux Varois, Provence, France '14	30.00
Good freshness, delicious floral fruit and a refreshing spiciness	

red

Bergerie de la Bastid, Vin de Pays d'Oc, France '14	19.10
Light with red fruit aromas, with a hint of dried herb on the finish	
Nero d'Avola, Ciello, Sicily, Italy '14 	20.90
Bright, fresh, rich wine; soft, warmy, plummy with good character	
Merlot, Henri Nordoc, Pays d'Oc, France '14	22.00
Dry, medium body, strawberry notes, easy	
Chianti Colli Senesi, Innocenti, Tuscany, Italy '12	29.00
Fragrant, lively, aromas of violet, morello cherry, sweet spices	
Gavanza Reserva, M. Dominum, Rioja, Spain '08	34.00
Bursting with flavours - berries, vanilla, coffee	
Malbec Cabernet, Reserva, De Martino, Maypo, Chile '13 	36.00
Dry, black plum, spice and peppery	
Primitivo Riserva, Fatalone, Gioia del Colle, Puglia, Italy '07 	47.00
Full-bodied and intense, at the same time light	
Château Sénéjac, Cru Bourgeois, Haut-Médoc, France '12	50.00
A smooth and savoury Merlot based Bordeaux	
Barbera Monferrato Sup, Iuli Rossore, Piedmont, Italy '12	54.00
Dark red colour, bitter mint and liquorice with a sour cherry	



Urbina Gran Reserva, Rioja, Spain '96	62.00
Real intensity of stewed autumn fruits combined with sweet spice	
Barolo Paesi Tuoi, Piedmont, Italy '11	65.00
Aromatic with tones of cinnamon and berry, medium to full bodied with elegant tannins	
Saustó, Valpolicella Ripasso Monte Dall'Ora, Italy '11	75.00
Chewy plums, bitter cherries, mocha coffee and bruised sou 	
Bourgogne, J. Guillot, Burgundy, France '14 	89.00
Notes of sandalwood and an aromatic array of red berries	
Chateau Monregard La Croix, Pomerol, France '10	94.00
Smooth supple claret showing ripe fruits, gamey notes	
Hermitage, Dard & Ribo, Rhone, France '12	130.00
Syrah aromas of sweet violets, orange blossom, silky blueberry fruit	
Barolo Cru "Bricco Boschis", Piemonte, Italy '07	155.00
A rich, full-bodied, aromas of dried fruit, jam, liquorice, violet	

