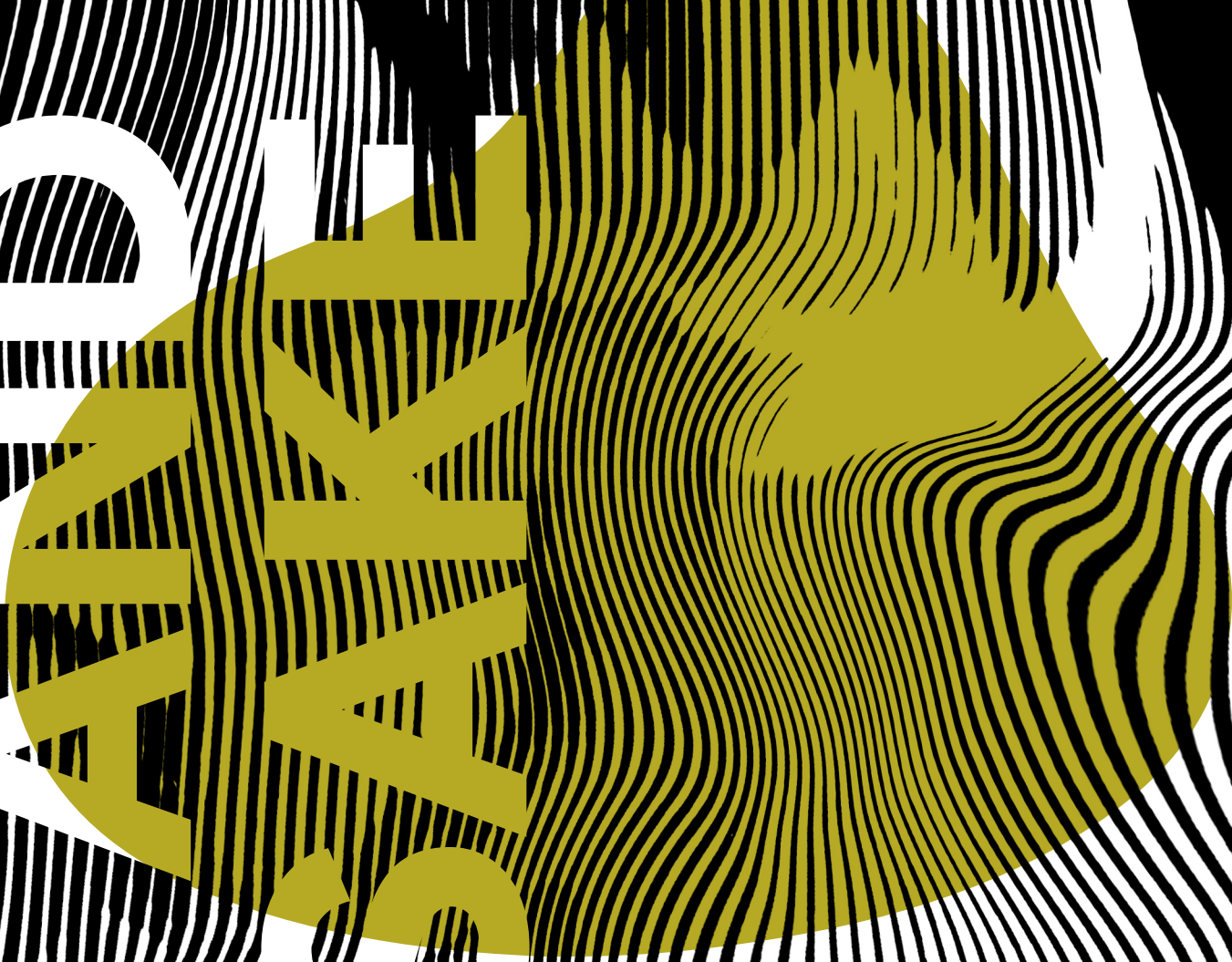


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# BY THE GLASS

<b>SPARKLING</b>	125ml
<b>Prosecco, Ruggeri Valdobbiadene Argeo, Brut</b> Veneto, Italy - NV Vibrant lemon, apricots and jasmine.	£13.00
<b>Champagne, Delamotte, Brut</b> Champagne, France - NV Cintus, white flowers, peaches.	£17.00
<b>Champagne, Delamotte, Rose</b> Champagne, France - NV Delicate wild strawberries, spices.	£23.00
<b>WHITE</b>	175ml
<b>Loureiro-Treixadura, Vinho Verde, Quinta da Lixa</b> Vinho Verde, Portugal - 2022 Fruity, floral notes, green apple acidity.	£14.00
<b>Verdicchio, Fazi Battaglia, Massaccio Verdicchio dei Castelli di Jesi Classico Superiore</b> Marche, Italy - 2020 Pear, white peach, touch of honey and herbs.	£15.00
<b>Sauvignon Blanc, Framingham</b> Marlborough, New Zealand - 2022 Tropical fruits, light smokiness, grapefruit.	£15.00
<b>Chardonnay, Aubert &amp; Mathieu, Suzy, Organic</b> Languedoc, France - 2022 Light creamy, dry with lemongrass hint.	£16.00
<b>Riesling Trocken, Dreissigacker, Organic</b> Rheinhessen, Germany - 2021 Apricot, juicy peach, minerality.	£17.00
<b>ROSÉ</b>	175ml
<b>Sangiovese, Poggiotondo, Rosato delle Conchiglie</b> Toscana, Italy - 2022 Violets, fresh red currant, sea shells.	£15.00
<b>Grenache Blend, Château Miraval</b> Provence, France - 2021 Crisp raspberries, delicious citrus notes.	£17.00

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# BY THE GLASS

RED	175ml
<b>Nero d'Avola, Tenute Orestiadi, Molino a Vento, Terre Siciliane, IGT</b> Sicily, Italy - 2022 Spicy dark cherry, jammy blackberry, medium finish.	£14.00
<b>Carignan, Baron de Badassière</b> Languedoc, France - 2022 Juicy blackberry, game.	£14.50
<b>Tempranillo &amp; Garnacha Blend, Palacios Remondo, La Vendimia</b> Rioja, Spain - 2021 Refreshing, cherries, violets.	£15.00
<b>Malbec, Marchiori &amp; Barraud</b> Mendoza, Argentina - 2022 Juicy, sweet and velvety tannins.	£17.00
<b>Shiraz, Mitolo, Jester</b> McLaren Vale, Australia - 2019 Rich, blackberries, dark chocolate.	£18.00

DESSERT	75ml
<b>Muscat, Massolino, Moscato d'Asti</b> Piedmont, Italy - 2022 Aromatic, floral, zesty lemon.	£7.00
<b>Port, Quinta do Crasto, Late Bottled Vintage</b> Douro Valley, Portugal - 2017 Raisin, plum, chocolate hints.	£11.00
<b>Garganega, Pieropan, Le Colombare Recioto di Soave</b> Veneto, Italy - 2018 Rich and full of honey, apricots and caramelised sugar.	£16.00

SAKE	
<b>The Cloudy One</b> (180ml) Sho Chiku Bai Nigori, Takara USA Brewery Sweet, complex, silky texture.	£16.00
<b>The Bubbly One</b> (150ml) Hyogo Prefecture, Takawari Brewery Sparkling, fruity, light sweetness.	£17.00
<b>The Dry One</b> (180ml / 300ml) Oniwaka, Bunraku Brewery, Honjozo Sweet, complex, smooth.	£20.00
<b>The Classic One</b> (180ml / 300ml) Nishinoseki Classic, Kayashima Brewery, Junmai Silky, melon, dry finish.	£22.00
<b>The Pure One</b> (180ml / 300ml) Azure, Tosatsuru Brewery, Ginjo Well balanced, clean, mineral.	£26.00

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# CHAMPAGNE & SPARKLING

<b>Delamotte, Brut</b> Champagne, France - NV Citrus, blossom, peaches, gentle mousse.	£97.00
<b>Bollinger, Special Cuvée Brut</b> Champagne, France - NV Pear, fresh walnuts, velvety bubbles.	£135.00
<b>Laurent-Perrier, Cuvée Brut</b> Champagne, France - NV Delicate, white flowers, citrus fruits	£125.00
<b>Laurent-Perrier, Grand Siècle</b> Champagne, France - NV Elegant, creamy, oranges, fresh pastry.	£350.00
<b>Louis Roederer, Cristal, Brut</b> Champagne, France - 2014 Rich, velvety, golden apples, almond pastry.	£445.00
<b>Delamotte, Blanc de Blancs</b> Champagne, France - NV Ginger, honey, minerality.	£125.00
<b>Taittinger, Comtes de Champagne Blanc de Blancs</b> Champagne, France - 2011 Pure on the palate, citrus and white chocolate.	£360.00
<b>Pierre Peters, Blanc de Blancs, Grand Cru Extra Brut</b> Champagne, France - NV Soft, floral, persistent bubbles, roasted almonds.	£150.00
<b>Delamotte, Rosé</b> Champagne, France - NV Wild strawberries, smokiness, brioche.	£135.00
<b>Laurent-Perrier, Rosé</b> Champagne, France - NV Red fruit basket, rounded.	£175.00
<b>Prosecco, Ruggeri Valdobbiadene Argeo, Brut</b> Veneto, Italy - NV Flowers, apricots, honey.	£55.00
<b>Sussex Sparkling, Rathfinny, Classic Brut Cuvée</b> Sussex, England - 2018 Red apples, pomelo, rich mousse, lasting finish.	£99.00

# WHITE

## LIGHT, FRESH & AROMATIC

<b>Loureiro-Treixadura, Vinho Verde, Quinta da Lixa</b> Vinho Verde, Portugal - 2022 Aromatic green apple, refreshing petillance.	£43.00
<b>Greco-Fiano, Vigneti del Vulture Pipoli</b> Basilicata, Italy - 2022 Floral, fruity, grapefruit, herbs.	£48.00
<b>Muscat, Quinta do Crasto, Flor de Castro</b> Douro Valley, Portugal - 2022 Passion fruit and orange blossom with seductive palate.	£50.00
<b>Chardonnay, Les Mougeottes, IGP Pays d'OC</b> Languedoc, France - 2022 Lemon, vanilla, oak with a light yet toasty finish.	£52.00
<b>Grüner Veltliner, Loimer</b> Kamptal, Austria - 2022 Vibrant, lime, green apple, white pepper.	£66.00
<b>Cortese, Gavi di Gavi, La Giustiniana Montessora</b> Piedmont, Italy - 2022 Peach, flintiness with white flowers and light minerality.	£72.00
<b>Pinot Grigio, Livio Felluga</b> Friuli, Italy - 2022 Melon, honey, mineral finish.	£88.00
<b>Chardonnay, Domaine Billaud-Simon, Chablis 1er Cru Mont de Millieu</b> Burgundy, France - 2021 Rich, crunchy peach, salty sea spray.	£140.00

## MEDIUM BODIED, FRUIT & TEXTURE

<b>Verdicchio, Fazi Battaglia, Massaccio Verdicchio dei Castelli di Jesi Classico Superiore</b> Marche, Italy - 2020 Pear, white peach, touch of honey and herbs.	£54.00
<b>Chardonnay, Aubert &amp; Mathieu, Suzy, Organic</b> Languedoc, France, 2022 Light creamy, dry with lemongrass hints.	£60.00
<b>Chardonnay, Bogle Vineyards</b> California, USA - 2021 Rich & creamy with tangerine, apple and vanilla.	£63.00
<b>Sauvignon Blanc, Framingham</b> Marlborough, New Zealand - 2022 Crisp, refreshing, green apple, passionfruit.	£63.00
<b>Riesling Trocken, Dreissigacker, Organic</b> Rheinhessen, Germany - 2021 Ripe citrus, stone fruit, sweet spices.	£66.00
<b>Catarratto-Carricante, Graci, Etna Bianco</b> Sicily, Italy - 2022 Rounded palate, lime cordial, saltiness.	£86.00
<b>Godello, Rafael Palacios, Louro do Bolo</b> Valdeorras, Spain - 2022 Golden apples, blossom honey, flinty nuances.	£72.00
<b>Semillon-Sauvignon Blanc, Cullen, Grace Madeline</b> Margaret River, Australia - 2019 Passion fruit, mango, vibrant acidity.	£95.00
<b>Sauvignon Blanc, Domaine Vincent Pinard, Sancerre Flores</b> Loire Valley, France - 2022 Subtle floral and citrus, salty minerality.	£95.00
<b>Sauvignon Blanc-Verdejo, Abadia Retuerta, Le Domaine</b> Castilla y Leon, Spain - 2020 Preserved peaches, white flowers, mint.	£110.00

# WHITE

<b>Riesling, Grosset, Polish Hill</b> Margaret River, Australia - 2022 Intense lime juice, lavender, bone dry finish.	£122.00
<b>Riesling, F.X. Pichler, Ried Steinertal</b> Wachau, Austria - 2021 Tropical fruit, blossom, delicate finish.	£140.00
<b>Sauvignon Blanc, Didier Dagueneau, Pouilly-Fume Silex</b> Loire Valley, France - 2019 Complex, intense exotic fruit and deep minerality.	£325.00

## INTENSE, RICH & CONCENTRATED

<b>Semillion Blanc, Thorne &amp; Daughters, Paper Kite</b> Swartland, South Africa - 2021 Rich, green figs, oat biscuits.	£75.00
<b>Soave Classico, Pieropan, La Rocca</b> Veneto, Italy - 2021 Silky texture, exotic, nutty finish.	£90.00
<b>Furmint, Barta, Furmint Dry Oreg Kiraly Dulo</b> Tokaj, Hungary - 2020 Citrus, dried mango, bright acidity.	£94.00
<b>Roussanne, Tablas Creek</b> Central Coast, California - 2019 Powerful, honeycomb, walnuts.	£105.00
<b>White Blend, Specogna, Identita</b> Friuli, Italy - 2020 Structured, refreshing, lemon zest, papaya.	£110.00
<b>Riesling, Weingut Brundlmayer, heiligenstein Alte Reben</b> Kamptal, Austria - 2011 Profound, ripe peach, coffee beans.	£175.00
<b>Chardonnay, Hyde de Villaine</b> Napa Valley, California - 2017 Mandarin blossom, apricots, vanilla ice cream.	£215.00

# ROSÉ

<b>Sangiovese, Poggiofondo, Rosato delle Conchiglie</b> Tuscany, Italy - 2022 Violets, red currant, sea shells.	£50.00
<b>Grenache Blend, Chateau Miraval</b> Provence, France - 2022 Crisp raspberries, delicious citrus notes.	£70.00
<b>Syrah Blend, Tenuta Campo di Sasso, SOF</b> Tuscany, Italy - 2021 Delicate floral aromas, fruity, creaminess.	£90.00
<b>Grenache Blend, Domaines Ott, Clos Mireille</b> Provence, France - 2021 Elegant, fresh summer fruit, slightly spicy.	£100.00



# RED

## LIGHT, FRESH & AROMATIC

<b>Nero d'Avola, Tenute Orestyadi, Molino a Vento, Terre Siciliane, IGT</b> Sicily, Italy, 2022 Spicy dark cherry, jammy blackberry, medium finish.	£50.00
<b>Frappato, Mandrarossa, IGT</b> Sicily, Italy - 2022 Red cherry, cinnamon, cloves, smooth.	£54.00
<b>Primitivo, Mucchietto, Primitivo del Salento</b> Puglia, Italy - 2021 Fresh red cherry, sweet spice.	£60.00
<b>Gamay, Fleurie La Bonne Dame, Louis Tete</b> Beaujolais, France - 2021 Berry fruit with some spiciness.	£90.00
<b>Pinot Noir, Weingut A. Christmann, Spatburgunder Gimmeldingen Trocken</b> Pfalz, Germany - 2018 Gentle, forest berries.	£100.00
<b>Pinot Noir, Domain Ostertag, Fronholz</b> Alsace, France - 2019 Roses, ripe red fruit on the nose. Ample and silky mouth.	£110.00
<b>Gamay, Morgon, Domaine Jean Foillard, Côte du Py Vieilles Vignes</b> Beaujolais, France - 2021 Strawberry, candied cherry with a touch of earthiness.	£125.00

## MEDIUM BODIED, FRUIT & TEXTURE

<b>Carignan, Baron de Badassiere</b> Languedoc, France -2022 Juicy blackberry, game.	£45.00
<b>Douro Red Blend, Quinta do Crasto, Flor de Castro</b> Douro Valley, Portugal - 2021 Perfume flowers, juicy blackberry with mineral notes.	£55.00
<b>Douro Red Blend, Quinta do Infantado, Douro Tinto</b> Douro, Portugal - 2019 Raspberry, plums, ripe tannins.	£58.00
<b>Tempranillo, Palacios Remondo, La Vendimia</b> Rioja, Spain - 2020 Refreshing, cherries, violets.	£62.00
<b>Barbera d'Alba, Poderi Aldo Conterno, Conca Tre Pile</b> Piedmont, Italy - 2018 Spiced dark plum, supple.	£100.00
<b>Pinot Noir, Domaine Thomson, Surveyor Thomson, Single Vineyard</b> Central Otago, New Zealand - 2017 Earthy with grilled cherry. Silky tannins.	£110.00
<b>Zinfandel, Seghesio, Old Vine</b> Sonoma Valley, California - 2018 Deep flavors of blackberries and spice.	£115.00
<b>Touriga Nacional, Quinta do Crasto</b> Douro, Portugal - 2017 Smoky, concentrated black fruit, spicy.	£130.00
<b>Bordeaux Blend, Cullen, Diana Madeline</b> Margaret River, Australia - 2012 Expressive, blueberry, violets, cracked pepper.	£195.00

# RED

## INTENSE, RICH & CONCENTRATED

<b>Mencia, Descendientes de Jose Palacios, Petalos</b> Bierzo, Spain - 2021 Powerfull, dried cherry, spiced finish.	£68.00
<b>Malbec, Marchiori &amp; Barraud</b> Mendoza, Argentina - 2022 Juicy, sweet and velvety tannins.	£70.00
<b>Shiraz, Mitolo, Jester</b> McLaren Vale, Australia - 2019 Blackberry, dark chocolate, vanilla.	£75.00
<b>Cabernet Sauvignon, Sonoma, Louis Martini</b> Sonoma, USA - 2018 Black berries, dark plum, spice, licorice.	£90.00
<b>Bordeaux Blend, Chateau Bellisle Mondotte, Saint-Emillion</b> Bordeaux, France - 2008 Intense palate, black cherry, vanilla.	£110.00
<b>Bordeaux Blend, Achaval Ferrer, Finca Quimera</b> Mendoza, Argentina - 2019 Complex cassis, liquorice, sweet tobacco.	£120.00
<b>Shiraz, Glaetzer Wines, Amon Ra</b> Barossa Valley, Australia - 2020 Multi layered, powerfull dark berry fruit, chocolate cake.	£145.00
<b>Carmenere-Petit Verdot, Montes, Purple Angel</b> Colchagua, Chile - 2019 Blackberries, figs, nutmeg, persistent finish.	£145.00
<b>Southern Rhone Blend, Domaine des Bosquets, Gigondas La Colline</b> Rhone Valley, France - 2010 Complex, blackberry, earthiness.	£145.00
<b>Sangiovese, Fotodi, Chianti Classico, Vigna del Sorbo Gran Selezione</b> Tuscany, Italy - 2019 Deeply perfumed, mulberry, cigar box.	£150.00
<b>Bordeaux Blend, Orin Swift, Papillon</b> Napa Valley, USA - 2019 Intense dark fruit, toffee, espresso.	£150.00
<b>Valpolicella Blend, Allegrini, Amarone della Valpolicella Classico</b> Veneto, Italy - 2019 Concentrated baked plum, new leather.	£160.00
<b>G.S.M. &amp; Cabernet Sauvignon, Alvaro Palacios, Finca Dolfi</b> Priorat, Spain - 2019 Velvety, juicy red cherry, classy.	£175.00
<b>Nebbiolo, Bruno Rocca, Curra, Barbaresco Riserva</b> Piedmont, Italy - 2016 Fragrant, juicy strawberry, licorice.	£230.00
<b>Tempranillo &amp; Mazuelo, Marques de Murrieta, Castillo Ygay Gran Reserva Especial</b> Rioja, Spain - 2009 Energetic, red and blue fruit, tobacco and mocha.	£325.00



# SAKE SWEET

# SAKE

<b>Muscat, Massolino, Moscato d'Asti</b>	£68.00
Piedmont, Italy - 2022 Aromatic, floral, zesty lemon.	
<b>Port, Quinta do Crasto, Late Bottled Vintage</b>	£80.00
Douro Valley, Portugal - 2017 Raisin, plum, chocolate hints.	
<b>Garganega, Pieropan, Le Colombare Recioto di Soave (500ml)</b>	£120.00
Veneto, Italy - 2018 Rich and full of honey, apricots and caramelised sugar.	
<b>White Blend, Isole e Olena, Vin Santo (375ml)</b>	£150.00
Tuscany, Italy - 2008 Rich, nuts, orange confit.	

<b>The Cloudy One (180ml / 375ml)</b>	£16.00 / £30.00
Sho Chiku Bai Nigori, Takara USA Brewery Sweet, complex, silky texture.	
<b>The Bubbly One (150ml / 300ml)</b>	£17.00 / £32.00
Hyogo Prefecture, Takawari Brewery Sparkling, fruity, light sweetness.	
<b>The Dry One (180ml / 300ml / 720ml)</b>	£20.00 / £34.00 / £72.00
Oniwaka, Bunraku Brewery, Honjozo Sweet, complex, smooth.	
<b>The Virgin One (720ml)</b>	£68.00
36 Samurai, Kikuisami Brewery, Junmai Sweet, dry, floral.	
<b>The Classic One (180ml / 300ml / 720ml)</b>	£22.00 / £36.00 / £82.00
Nishinoseki Classic, Kayashima Brewery, Junmai Silky, melon, dry finish.	
<b>The Soft One (720ml)</b>	£85.00
Hanafubuki, Nishiyama Brewery, Junmai Ginjo Cream, smooth, soft.	
<b>The Pure One (180ml / 300ml / 720ml)</b>	£26.00 / £40.00 / £100.00
Azure, Tosatsuru Brewery, Ginjo Well balanced, clean, mineral.	
<b>The Rare One (720ml)</b>	£110.00
Roman 50 Edition Oashi, Hanaizumi Brewery, Junmai Daiginjo Gentle, floral, peachy.	
<b>The Rock Star (720ml)</b>	£225.00
Rojo Hanaari, Nishiyama Brewery, Junmai Daiginjo Elegant, fruity, fresh.	

## FRUIT SAKE

<b>The Plum One (180ml / 300ml / 720ml)</b>	£22.00 / £36.00 / £95.00
Urakasumi Ume, Saura Brewery, Ume shu Rose colour, amaretto, cranberry.	

# FINE WINE & PREMIUM VINTAGES

## CHAMPAGNE

**Champagne, Henri Giraud, Hommage Au Pinot Noir** £165.00  
Champagne, France - NV  
Rounded, summer flowers, honey.

**Champagne, Billecart Salmon, Rosé** £175.00  
Champagne, France - NV  
Delicate, sweet red berries, pink grapefruit.

## WHITE

**Vinho Verde, Anselmo Mendes, Muros de Melgaco** £80.00  
Vinho Verde, Portugal - 2021  
Structured, grapefruit zest, minerality.

**Grüner Veltliner, Schloss Gobelsburg (magnum)** £215.00  
Kamptal, Austria - 2014  
Generous palate, ripe exotic fruit, white pepper.

## RED

**Blaufrankish, Moric** £68.00  
Burgenland, Austria - 2020  
Earthy, ripe mulberries, forest floor.

**Syrah, Beekenhoutskloof** £99.00  
Swartland, South Africa - 2019  
Complex, brambles, black cardamom.

**Pinot Noir, Domaine Charles Audoin, Marsannay Favières** £110.00  
Burgundy, France - 2017  
Deep notes of plums and forest floor.

**Bordeaux Blend, Château Pichon Lalande, Reserve de la Comtesse** £155.00  
Pauillac, France - 2014  
Ripe blackcherries, chocolate, forest floor.

**Pinot Noir, Domaine Heresztyn Mazzini, Gevrey Chambertin 1er Cru Les Goulots** £195.00  
Burgundy, France - 2016  
Distinct character, blood orange, Moroccan spice.

**Sangiovese, Montevertine, Le Pergole Torte** £275.00  
Tuscany, Italy - 2019 or 2018  
Bright cherry, dried flowers, cinnamon.

**Bordeaux Blend, Château Cos d'Estournel, Saint-Estephe** £275.00  
Bordeaux, France - 2013  
Crunchy cassis, violent, very long finish.

**Grenache, Syrah, Cabernet Sauvignon Clos I Terrasses, Laurel** £125.00  
Priorat, Spain - 2020  
Extremely energetic, fresh blackberries.

**Southern Rhone Blend, Chene Bleu, Abelard** £145.00  
Rhone Valley, France - 2012  
Powerful morello cherry, liquorice.

**Bordeaux Blend, Te Mata, Coleraine** £155.00  
Hawke's Bay, New Zealand - 2017  
Elegant cassis, black liquorice, bay leaf.

**Cabernet Sauvignon, Abadia Retuerta, Pago Valdebellon** £165.00  
Castilla y Leon, Spain - 2016  
Persistent red currant, exotic fruit, spices.

**Cabernet Sauvignon, Inglenook** £230.00  
Rutherford, USA - 2015  
Aromatic black cherry, velvety palate, anise.



# FINE WINE & PREMIUM VINTAGES

**Grenache, Syrah, Cabernet Sauvignon Clos I Terrasses, Laurel (magnum)** £235.00  
Priorat, Spain - 2020  
Intense blackberry, cherry and spice.

**Merlot, Castello Vicchiomaggio, FSM** £300.00  
Tuscany, Italy - 2010  
Concentrated raspberry juice, chocolate, graphite.

**Bordeaux Blend, Château Rauzan-Segla, Margaux** £330.00  
Bordeaux, France - 2010  
Incredibly powerful, plum sauce, cocoa.

**Cabernet Sauvignon & Merlot, Château Ducru-Beaucaillou, Saint-Julien** £375.00  
Bordeaux, France - 2014  
Dark plums, cinnamon, creamy finish.

**Shiraz, Penfold's, Grange** £975.00  
South Australia - 2008  
Ultra complex, fruit cake, toasted coconut.

**Cabernet Sauvignon & Merlot, Château Latour, Pauillac** £2600.00  
Bordeaux, France - 2010  
Profound cassis fruit, cigar box.

## SAKE

**Junmai Daiginjo, Dassai 23 Umeshu (720ml)** £300.00  
Yamaguchi, Japan - Rare Vintage  
Floral, velvety, complex.

