

LORE OF THE LAND

EVENTS WINE LIST

Only for pre-orders

Sparkling Wine On Arrival

Abv 125ml

Devaux Grande Reserve Brut NV, Champagne, France, <i>P. Noir & Meunier, Chardonnay</i>	12%	14.5
This sparkling wine features a golden yellow colour and floral perfumes with hints of stone fruit such as peach and apricot on the nose. Perfectly paired with oysters, the selection of bread and the salad.		

Magnum Red

Abv Btl

Chateau Des Antonins 2018, Bordeaux, France, <i>Merlot, Cab Franc, Cab Sauv.</i>	13.5%	118
A balanced and elegant blend with notes of ripe red berries, subtle oak, and a smooth, lingering finish. Perfectly paired with the trout, duck and cheese board.		
Altos Las Hormidas 2020, Mendoza, Argentina, <i>Malbec</i>	13.5%	133
A vibrant, full-bodied Malbec with dark fruit, floral notes, and a touch of spice, ending in a velvety, refined finish. Perfectly paired with tartare, steak and sticky toffee pudding.		
"Petit Ours" Matthieu Barret 2022, Domaine Coulet, Cotes du Rhone, France, <i>Syrah</i>	13%	143
A juicy, fresh red with lush blackberry, hints of wild herbs, and a lively, silky finish. Perfectly paired with the soup, leek pie and panacotta.		
Chateau Peyrabon 2012, Haut-Medoc, Bordeaux, France, <i>Cab Sauv., Merlot</i>	13.5%	148
A refined, mature Bordeaux with layers of dark fruit, cedar, and earthy undertones, finishing smooth and well-rounded. Perfect paired with the salad, monkfish and duck.		
Morgon 2022, Jean-Marc Burgaud, Côtes du Py, Beaujolais, France, <i>Gammay</i>	13%	158
Morgon 'Côte du Py' bursts with ripe cherry and plum aromas. Deeply concentrated and balanced on the palate, with fine tannins and a vibrant, lifted finish. Perfect to pair with poached pear salad, the leek pie and the duck.		
Chianti Classico 2021, Isole e Olena, Tuscany, Italy, <i>Sangiovese</i>	14.5%	188
The nose reveals a symphony of red fruit aromas, highlighted by sour cherry and bramble, enriched with notes of tobacco, warm vanilla, leather, sage, and violet. The palate is vibrant and lively, leading to a lengthy and intense finish. Perfectly paired with the venison tartare, the duck and the steak.		
Bourgogne Pinot Noir 2022, Domaine de Montille, Burgundy, France, <i>Pinot Noir</i>	13%	193
Bright red and forest berries with a hint of spice. Balanced with fine, chalky tannins, a supple minerality, and a vibrant red fruit finish. Perfect to pair with the duck and the venison tartare.		

Magnum White

Abv Btl

Greywacke 2023, Marlborough, New Zealand, <i>Sauvignon Blanc</i>	13.5%	128
<i>Bright cassis, passionfruit, and guava aromas meet crisp pear and white peach -a refined take on the classic Marlborough style. Perfect to pair with oysters, white bean pate, the pear salad and the monkfish.</i>		
Calvarino Soave Classico 2022, Pieropan, Veneto, Italy, <i>Garganega</i>	12.5%	158
<i>The nose is lifted with vibrant aromas of lemon, cherry, and elderflower. The palate is dry, beautifully balanced, and elegant. Perfectly paired with the soup, the monkfish and the leek pie.</i>		

Chablis 2022 Saint Martin, Domaine Laroche, Burgundy, France, <i>Chardonnay</i>	12.5%	168
A crisp, mineral-driven Chardonnay with notes of green apple, lemon zest, and a hint of white flowers, finishing with a clean, refreshing acidity and subtle flinty undertones. Perfectly paired with oysters, monkfish and leek pie.		

Bourgogne Blanc 2022, Domaine de Montille, Burgundy, France, <i>Chardonnay</i>	13.0%	178
<i>The palate is juicy, with plenty of orchard fruits and sweet spice, beautifully balanced with fine acidity. Perfectly paired with the trout, the pear salad, the leek pie and the monkfish.</i>		

Magnum Rose	Abv	Btl
Villa Estrelle 2023, Château Rouet, Provence, France, <i>Grenache, Cinsault</i>	13%	123
The palate is elegantly balanced, offering vibrant acidity and flavors of red berries and citrus, leading to a crisp, refreshing finish. Perfectly paired with the white bean pate, the trout and the pear salad.		

Magnum Sparkling	Abv	Btl
Nyetimber Classic Cuvee, West Sussex, France, France, <i>Pinot Noir & Meunier, Chardonnay</i>	12%	188
This sparkling wine offers vibrant acidity and flavors of crisp orchard fruits, toasted almonds, and a hint of honey, culminating in a long, refined finish. Perfectly paired with oysters, the selection of bread and the salad.		

EVENTS COCKTAILS

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Cherry Velvet	13	Fig Rum Fashioned	13
<i>Disaronno Velvet, Coconut Water, Cherry Liqueur, Crème de Cacao Blanc</i>		<i>Appleton Signature, Crème de Figue, Chocolate and Orange Bitters</i>	

EVENTS BUCKET BEERS

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Bucket Of Six Paulaner Weiss	37	Bucket Of Six Pacifico Clara	43
<i>The taste is bittersweet grassy hops before crackery pils malt and slight metallic twinge. The mouthfeel is thin to medium bodied with average carbonation and a dry finish.</i>		<i>The taste is lightly bitter with very mild cereal notes. The mouthfeel is somewhat thin, watery flavour profile, well carbonated with a bittersweet finish.</i>	
Bucket Of Six Floris Cherry	43	Bucket Of Six Sassy Rose Cider	43
<i>Floris Kriek is a Belgian wheat fruit beer that is easy drinking and full-on cherry-sweet. It is light and refreshing and perfectly sessionable for Christmas parties.</i>		<i>Sassy Rose is a medium-sweet cider with a crisp bite, juicy apple with hints of red fruits and autumn apples.</i>	
Bucket Of Six Floris Framboise	43	Bucket Of Six Floris Peche	43
<i>Floris Framboise is a Belgian wheat fruit beer that is easy drinking and full-on raspberry-sweet. It is light and refreshing and perfectly sessionable for Christmas parties.</i>		<i>Floris Peche is a Belgian wheat fruit beer that is easy drinking and full-on peach-sweet. It is light and refreshing and perfectly sessionable for Christmas parties.</i>	

