

| Whites                                                                                    | 125 ml | Bottle |        |
|-------------------------------------------------------------------------------------------|--------|--------|--------|
| Grüner Veltliner, Besas '25<br>Niederösterreich, Austria                                  | £11    | £40    | O,Ve   |
| Godello, Adegas Minius '24<br>Monterrei, Spain                                            | £12    | £45    | Ve     |
| Greco di Tufo, Tralci Hirpini '25<br>Campania, Italy                                      | £14    | £55    |        |
| Roero Arneis, Giacomo Fenocchio '24<br>Piemonte, Italy                                    | £15    | £60    | S      |
| Sancerre, Les Caillottes, Jean-Max Roger '24<br>Loire, France                             | £18    | £70    | Ve     |
| Pinot Bianco, Vorberg, Cantina Terlano '23<br>Alto-Aldige, Italy                          | £22    | £85    | Ve,V,S |
| Chardonnay, La Rinconada, Sanford '21<br>California, USA                                  | £25    | £110   | Ve,V,S |
| Mystery Wine                                                                              | £14    |        |        |
| Show off your somm skills, guess the grape & country<br>and the wine is on us. Good luck! |        |        |        |

| Orange                                                          | 125 ml | Bottle |        |
|-----------------------------------------------------------------|--------|--------|--------|
| Uterior Naranja, Bodegas Verum '24<br>Castilla-La Mancha, Spain | £14    | £50    | O,Ve,V |

Wines by the glass are also available in 175 ml.

V - Vegetarian, Ve - Vegan, O - Organic, Bd - Biodynamic, S - Sustainable

We charge £10 corkage on any bottle chosen from our wine shop - ask your Sommelier for any advice!

A discretionary 12.5% service charge will be added to your bill.

| Reds                                                                                      | 125 ml | Bottle |        |
|-------------------------------------------------------------------------------------------|--------|--------|--------|
| Mencia, Adegas Minius '24<br>Monterrei, Spain                                             | £12    | £45    | Ve     |
| Garnacha, Viñedos Viejos, Proelio '19<br>Rioja, Spain                                     | £14    | £55    |        |
| Crozes-Hermitage, Entrefeux '19<br>Rhone, France en Magnum                                | £16    | £120   | O,Ve   |
| Cabernet Sauvignon, Paso d'Oro '23<br>California, USA                                     | £17    | £70    | Ve,S   |
| Taurasi, Tralci Hirpini '19<br>Campania, Italy                                            | £18    | £75    |        |
| Pinot Noir, Sanford '22<br>California, USA                                                | £22    | £85    | S      |
| Barolo, Giacomo Fenocchio '21<br>Piemonte, Italy                                          | £25    | £90    | Ve,V,S |
| Mystery Wine                                                                              | £14    |        |        |
| Show off your somm skills, guess the grape & country<br>and the wine is on us. Good luck! |        |        |        |

| Rosé                                         | 125 ml | Bottle |   |
|----------------------------------------------|--------|--------|---|
| Renaissance, Margnat '25<br>Provence, France | £14    | £50    | S |

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| Sparkling                                      | 125 ml | Bottle |    |
|------------------------------------------------|--------|--------|----|
| Prosecco Extra Dry, Rivamonte Veneto, Italy    | £14    | £50    |    |
| Canard-Duchêne Iconic Léonie Champagne, France | £18    | £70    | Ve |

| Sake               | 100 ml | Bottle |  |
|--------------------|--------|--------|--|
| Masumi, Arabashiri | £15    | £70    |  |

| Sweet & Fortified        | 100 ml |  |
|--------------------------|--------|--|
| Berto Bianco Superiore   | £12    |  |
| Berto Rosso Superiore    | £12    |  |
| White Port, Barros       | £12    |  |
| Tawny Port 10yrs, Barros | £15    |  |
| Sauternes, Iqone ‘17     | £15    |  |

| Alcohol-Free Wine                | 125 ml | Bottle |  |
|----------------------------------|--------|--------|--|
| Thomson & Scott Noughy Blanc     | £10    | £30    |  |
| Thomson & Scott Noughy Rouge     | £10    | £30    |  |
| Thomson & Scott Noughy Sparkling |        | £30    |  |

Signature Cocktails

£15

Spring Break

Moatwood Gin | Cucumber & Basil | Lime

Clean and herbal with fresh cucumber and basil, layering bright citrus over gin botanicals

Franklin’s Negroni

Moatwood Gin | Berto Bitter | Berto Rosso | Tawny Port 10yrs

Bold and aromatic, this port-infused twist on the classic Negroni balances bitter orange, dried fruits and warm spice

Luna Rosa

El Jimador Blanco | Strawberry & Hibiscus | Lime

Strawberry and hibiscus reveal soft floral sweetness, balanced by bright lime and earthy tequila notes

Coconut Cloud

Adriatico Bianco | Koko Kanu | Lime | Pineapple & Almond Soda

Fresh and lightly creamy, coconut rum and white amaretto layer with tropical pineapple, finished with subtle almond and citrus

Summer Breeze

Bergamot | White Port | Lemon | Grapefruit & Bergamot Tonic

Refreshing and refined, citrus-led spritz of white port and bergamot, bright, dry and lightly sparkling

Franklin’s No-groni £12

Martini Vibrante | Roots Divino Rosso | Botivo

Complex and bittersweet, this spirit-free Negroni reveals layers of citrus peel, herbal spice and subtle oak

Classic cocktails are available upon request

A discretionary 12.5% service charge will be added to your bill.