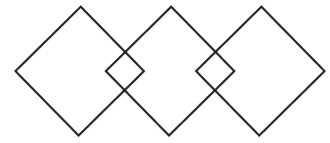


# BEVERAGES



## VINS ROSÉ

	Bottle	Glass
<b>Les Mougeottes Rosé, IGP Pays d'Oc 2022 - Languedoc, France</b> Fresh, delicate & zippy, with flavours of marasca cherry. Flirty.	£35.00	£8.50
<b>Calafuria Tormaresca 2022 - Puglia, Italy</b> Peach petal pink in colour, delicate fragrances of pink grapefruit, peach & violets the flavour is fresh & balanced.	£51.00	£12.50
<b>Côtes de Provence Organic Rosé 2022 - Côtes de Provence, France</b> Château Sainte Marguerite Cru Classé Bright, appealing Provençal rosé from the French Riviera	£65.00	£16.00

## VINS ROUGES

### SEAFOOD RED WINES

Red wine with fish is no taboo - some styles of red wine match just as well with fish as some whites. Think light, easy drinking with slight tannins, but big fruit. Often overlooked & always underrated.

	Bottle	Glass
<b>Barbera d'Asti Crocera Superiore 2019 - Piemonte, Italy</b>	£32.00	£8.00
<b>Pinot Noir, Les Mougeottes IGP Pays d'Oc 2022 - Languedoc, France</b>	£35.00	£8.50
<b>Etna Rosso Tornatore 2020 (served chilled) - Sicily, Italy</b>	£55.00	£14.00
<b>Beaujolais, Morgon Cuvee, Thaddeus, AOP 2015 - Beaujolais, France</b>	£60.00	£15.00

### RED WINES

<b>Rioja Seleccion 19 Sierra Cantabria 2020 - Rioja, Spain</b> Fruity aromas with spicy, floral touches. Balanced, approachable & fresh with a long finish.	£34.00	£8.25
<b>Cairanne, Boutinot 'La Côte Sauvage' AOC 2020 - Rhone, France</b> Black fruits, hints of vanilla & liquorice. Sweet but bold tannins. Intriguing.	£44.00	£10.75
<b>Etoile de Villegeorge, Château Villegeorge 2021 - Bordeaux, France</b> Soft, well-rounded with beautiful balance between power & ripeness.	£45.00	£11.00
<b>Malbec, Pacheco Preda 2020 - Mendoza, Argentina</b> Intense aromas of violets, red berries & plums along with spices & balsamic. Velvety tannis, great structure.	£51.00	£12.50
<b>Chianti Classico Riserva, San Felice Il Grigio 2020 - Tuscany, Italy</b> Near the summit of what can be achieved in Tuscany.	£52.50	£13.50
<b>Amarone Della Valpolicella Satinato 2018 - Veneto, Italy</b> Hints of mocha on the nose with ripe, sweet, plummy fruit. Black cherry & dark chocolate on the palate.	£79.00	
<b>Chateau La Voute St. Emilion Grand Cru 2015 - Bordeaux, France</b> Hints of mocha on the nose with ripe, sweet, plummy fruit. Black cherry & dark chocolate on the palate.	£83.00	
<b>Kalmit Pinot Noir, Kranz Grand Cru 2017 - Pfalz, Germany</b> Späteburgunder - Cherry fruity nose, precise and herbal, clear chalky texture, juicy, very elegant, precise tannis, complex, long finish, fine barrique que taste, Calcareous grip.	£90.00	

## Bieres et Cidres

£7.00 each (330ml)

**Empress Pale Ale** - England  
**Empress IPA** - England  
**1936 Biere** - Switzerland  
**Menabrea Blonde** - Italy  
**Cidre Breton** - France  
**Estrella Galicia 0.0%** - Spain  
**Non Alcoholic** - £6.00

## Mocktails

@ £7.50 each

**Citrus Slap**  
Crossip citrus spirit, tonic & lime

**Rhubarb Whistle**  
Crossip rhubarb spirit, tonic & grapefruit

**Lavender Lemonade**  
lavender, blackcurrant, lemon & soda

**Virgin Mary**  
tomato juice & R&A  
Bloody Mary mix

## Boissons

Bottle / Glass

<b>Coke / Diet Coke</b>	£3.50
<b>Ginger Ale</b>	£3.50
<b>Bottle Green Cordials</b> - Elderflower - Ginger & Lemongrass	£3.00
<b>Mineral Water</b> Still or Sparkling	£4.50/£1.75

## Whisky & Port

Glass

<b>Maker's Marks</b>	£10.00
<b>Egan's Single Malt</b>	£14.00
<b>Hennessy VS</b>	£10.50
<b>Hennessy XO Cognac</b> 25ml	£16.00
<b>Quinta Do Castro</b>	£9.00

(50ml each)

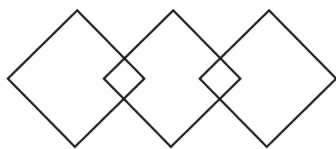
## Fine Wines

Please ask your server  
to see the Fine Wine book

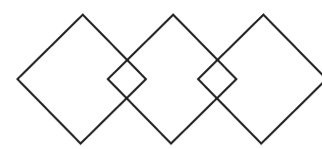
All wines are served in 175ml glasses.  
125ml glasses available upon request.  
All champagnes are served in 125ml glasses.  
Vintages are subject to change.

Allergens list available on request.

[www.randallandaubin.com](http://www.randallandaubin.com)



# BEVERAGES



## CHAMPAGNE

	Bottle	Glass
Argeo Prosecco Brut DOC - Ruggeri, Veneto, Italy	£42.00	£9.25
Randall & Aubin Brut NV - Champagne, France	£70.00	£15.00
Taittinger Brut Reserve NV - Champagne, France	£100.00	£19.00
Pol Roger White Foil NV - Champagne, France	£105.00	
Veuve Clicquot Yellow Label - Champagne, France	£115.00	
Bollinger Special Cuveé NV - Champagne, France	£125.00	
Ruinart Brut NV - Champagne, France	£130.00	
Pommery Blanc de Blancs - Champagne, France	£135.00	
Ruinart Blanc de Blancs NV - Champagne, France	£170.00	

## ROSÉ CHAMPAGNE

	Bottle	Glass
Bella Principessa Prosecco Rosé DOC - Veneto, Italy	£45.00	
Taittinger NV Prestige Rosé - Champagne, France	£105.00	£19.50
Ruinart Rosé NV - Champagne, France	£155.00	

## VINS BLANC

### FRUITY, FLORAL & BALANCED

Delicate & remarkably generous. Refreshing characteristics matched with a bit of zip. Moreish.

	Bottle	Glass
Granache Blanco, Sobre Lias, Care 2021 - Carinena, Spain	£30.00	£7.50
Picpoul de Pinet, Roquemoliere 2021 - Languedoc, France	£37.00	£9.00
Vouray Sec, Chateau Moncontour 2022 - Loire, France	£45.00	£11.00
Furmint Tokaji, Dobogo 2019 - Tokaji, Hungary	£60.00	£13.50
Dry Riesling Deidesheim 2020 - Pfalz, Germany	£62.00	£14.00

### RICH, STRUCTURED & COMPLEX

Elegant & seductive. Clean flavours, classic & with a long lingering finish. Effortless.

Pouilly-Fumé, Chateau Favray 2022 - Loire Valley, France	£60.00	£13.50
Soumah 'Hexham' Chardonnay - Yarra Valley, Australia	£65.00	£16.00
Sancerre Les Boffants, Charles Dupuy 2021 - Loire Valley, France	£78.00	£19.50
Chablis 1er Cru, Domaine Louise Michel 2019 - Burgundy, France	£95.00	£23.00
Pouilly-Fuisse, Domaine Ferret 2020 - Burgundy, France	£100.00	

### LIGHT, ZESTY & EASY DRINKING

Green apple flavours with sprightly energy. Young, full of fruit & eager to please. Over delivers.

Vinho Verde, Quinta da Lixa 2022 - VINO Verde, Portugal	£30.00	£7.50
Vermentino, Terre de Buontalenti 2022 - Tuscany, Italy	£40.00	£10.00
Blaye Cotes-de-Bordeaux Cuvee Tradition 2021 - Bordeaux, France	£42.00	£10.50
Gavi di Gavi, Broglia 2022 - Piedmont, Italy	£55.00	£13.50
Pinot Gris Reserva, Trimbach 2018 - Alsace, France	£70.00	£16.50

### SALINE, COASTAL & MARINE

Wine made to match the house speciality. Loads of minerality with a bone dry finish. Peerless.

Muscadet, Château de la Bretesche 2022 - Loire, France	£35.00	£8.50
Txakoli, Bodega Agrerre 2022 - Basque Country, Spain	£45.00	£11.00
Albariño, Martin Codax 2021 - Rias Baixas, Spain	£49.50	£12.00
Soave Classico, Monte Carbonare Suavia 2021 - Vento, Italy	£58.00	£14.00
Etna Bianco, Planeta 2020 - Sicily, Italy	£67.00	£16.00

Vintages are subject to change

## COCKTAILS

All cocktails priced at £14.00

<b>First Date</b> date infused bourbon, angostura bitter & brown sugar
<b>The Naughty Bunny</b> cinnamon & apple infused bourbon, lime, cherry sorbet & cherry syrup
<b>Hugo Spritz</b> elderflower, mint, lime & prosecco
<b>Marmalade Margarita</b> marmalade, tequilla, cointreau, & lime juice
<b>Bellini</b> choice of passionfruit or peach purée & prosecco
<b>Hubert Winter Cup</b> Rev. Hubert gin, soda & prosecco
<b>Darling Boots</b> amaretto, passion fruit liqueur, lemon juice & egg white
<b>R&amp;A Bloody Mary</b> vodka, tomato juice & R&A Bloody Mary mix
<b>Happy Ending</b> Vanilla Vodka, Kahlua, sugar syrup & espresso

## Martinis

<b>Classic Gin or Vodka Martini</b> with olives or lemon twist
<b>Fifi's Lychee Martini</b> vodka, lychee juice, lime juice, & elderflower cordial
<b>R&amp;A Porn Star Martini</b> vanilla vodka, passion fruit liqueur, lime juice & prosecco shot
<b>Sussu's Martini</b> dark rum, pineapple juice, lime juice, Crème de Cassis

## Gin Menu

All served with Artisan Tonic

<b>Old Bakery Gin</b> served with fresh pink grapefruit & basil
<b>Woods Gin</b> served with juniper berry & lime

## SWEET WINES

<b>Erbach Honenrain Riesling Spätlese 2015</b> Rheingau, Germany Bottle £90 / Glass 100ml £12.00
<b>Tokaji Aszu 6 Puttony, Patricius 2017</b> Tokaj, Hungary Bottle £120 / Glass 100ml £25.00

