



Thank you for dining with us and we do hope you have enjoyed your meal.

## DRINKSLIST

Our wines are carefully selected to complement the finest seafood by our Sommelier, Tim McLaughlin-Green, Owner of Sommelier's Choice.

Tim was short-listed for the Harpers & Queen Sommelier of the Year award.

His philosophy is to search for and work with family owned wineries, producing high quality wines in small quantities aiming for something really special.

Enjoy.

## SPRITZ SELECTION

Obscurely tasty and unpredictably refreshing, our variety of spritzers using Peter Spanton's range of premium mixers are perfect for those who seek more than the mundane.

### **Rose Garden £ 8.95**

Knightor Rosé Vermouth & N°1 London Tonic

### **Summer Spritz £ 8.50**

Knightor White Vermouth & N°9 Cardamom Tonic

### **Paloma Spritz £ 9.95**

Tequila & N°13 Grapefruit Salted Paloma Soda

### **The Perfect 10 £ 9.95**

Fifty Pounds Gin & N°9 Cardamom Tonic

### **Lemongrass G&T £ 9.95**

Hepple Gin & N°5 Lemongrass Tonic

### **Desert Negroni £ 10.95**

Tequila, Campari, Rose Vermouth & N°13 Grapefruit Salted Paloma

### **Spiced Leather £ 10.95**

Ardbeg whisky, Bitter Union Spiced Orange & N°3 Dry Ginger Ale

### **Dark&Stormy Twist £ 8.50**

Havana Club Dark Rum & N°4 Chocolate Tonic

We're also more than happy to make your favourite cocktails, just ask one of our team.

## APERITIF

	25ml	50ml
Campari	£ 3	£ 5.95
Pimm's	£ 2.75	£ 4.95
Knightor White Vermouth	£ 3	£ 5.95
Knightor Rose Vermouth	£ 3	£ 5.95
White Port	£ 3	£ 5.75

## GIN

	25ml	50ml
Plymouth	£ 3.50	£ 6.95
Hendricks	£ 4	£ 7.95
Tanqueray	£ 4	£ 7.95
Hepple	£ 4.25	£ 8.50
Fifty Pounds	£ 4.25	£ 8.50

If you enjoyed FishWorks wines you can purchase them at our fishmongers shop or if you would like it delivered, you can buy them at the Sommelier's Choice online shop.

Please follow the link  
[www.fishworks.co.uk/fishmonger](http://www.fishworks.co.uk/fishmonger)  
and see 'Passion for Wine.'

## GROUP BOOKINGS AND EXCLUSIVE HIRE

Whether you are two people, a large group, or you would like to enquire about the exclusive private hire of our restaurant, we would be delighted to accommodate your bookings.

Just speak to one of our friendly FishWorks team who will be more than happy to help.

To enquire online simply go to [www.fishworks.co.uk/mail/contact](http://www.fishworks.co.uk/mail/contact) or emails us at [contact@fishworks.co.uk](mailto:contact@fishworks.co.uk)

## FRESH FISH AT HOME

Our fishmonger is always at hand for you to purchase your favourite fish, shellfish or crustaceans, prepared to your liking, to cook at home.

Looking for something specific? Simply speak to one of our team who will be happy to help with your request and order for you.

## DELIVERY

We now offer home delivery service which is available by simply logging on to the website below to place your order <https://supper.london>

## PROSECCO & SPARKLING WINE

**Prosecco Extra Dry**, DOC IL Follo, Italy

**Prosecco Rustico, Superiore DOCG**, Nino Franco, Italy

**Albarino Brut Nature**, Mar de Frades-Rais Baixas, Spain

(Our sommeliers recommendation and a limited quantity produced)

125ml Glass	750ml Bottle
£ 8	£ 35
£ 8	£ 38
	£ 58

## CHAMPAGNE

### NON VINTAGE

**Louis Barthélémy, Brut Amethyste**, Ay, France

**Ruinart Blanc de Blanc**, Reims, France

**R de Ruinart**, Reims, France

**Krug Grand Cuvee**, Reims, France

125ml Glass	375ml Bottle	750ml Bottle
£ 11.50	£ 37	£ 61
	£ 58	£ 98
		£ 85
	£ 115	

### ROSE

**Ruinart Rosé NV**, Reims, France

**Louis Barthélémy, Brut Rosé, Rubis NV**, Ay France

**Laurent Perrier Rosé NV**, Tours-sur-Marne, France

£ 56	£ 104
	£ 68
	£ 100

### VINTAGE

**Louis Barthélémy Brut Saphir 2008**, Ay, France

**Louis Roederer 'Cristal' 1999**, Reims, France

**Dom Pérignon 2009**, Epernay, France

£ 75
£ 850
£ 200

## SHERRY

Both are renowned for their salty twang that is fantastic as an aperitif and compliments fresh seafood perfectly

**Fino Gutierrez Colosia el Puerto de Santa Maria (V)**

**Manzanilla Las Medallas Herederos de Argueso, Sanlucar (V)**

100ml	375ml
£ 4.95	£ 18.50
£ 5.50	£ 19.95

## WHITE WINES

<b>Muscadet "Signature" 2009, SAS du Haut Bourg, France Poured by the Magnum (V)</b>		
175ml Glass	£ 8	
500ml Carafe	£ 25	
1.5L Bottle	£ 73	

## MARITIME WINES

175ml    500ml    750ml  
Glass    Carafe    Bottle

*All of these wines are within 10 miles of the coast. Wines close to the coast demonstrate a slight saline salty note to them, making them ideal wines to drink with seafood*

<b>Gorka Izagirre 2016, Txakoli, Spain (V)</b>			<b>£ 45</b>
<b>Muscadet Le Pavillon 2016/17, SAS du Haut Bourg, France</b>	<b>£ 7</b>	<b>£ 17</b>	<b>£ 25</b>
<b>Colheita Branco 2016, Quinta da Boa Esperanca, Lisbon, Portugal</b>			<b>£ 35</b>
<b>Picpoul de Pinet 2017, Cave de L'Ormarine Languedoc, France</b>	<b>£ 8</b>	<b>£ 19</b>	<b>£ 28</b>
<b>Knightor Carpe Diem NV, Cornwall, England (V)</b>	<b>£ 9</b>	<b>£ 24</b>	<b>£ 34</b>
<b>Pouilly-Fuissé 2015/16, Vincent Besson, Burgundy, France</b>	<b>£ 12.50</b>	<b>£ 34</b>	<b>£ 47</b>
<b>Sauvignon Blanc 2017, Moko Black, Marlborough, New Zealand</b>			<b>£ 32</b>
<b>Albarino 2016/17, Mar de Frades-Rias Baixas, Spain</b>	<b>£ 10</b>	<b>£ 28</b>	<b>£ 42</b>

## MAGNUMS

<b>Albarino 2016/17, Mar de Frades-Rias Basixas, Spain</b>	1.5L Bottle	<b>£ 82</b>
<b>Pouilly Fuisse 2014/15, Vincent Besson, Burgundy, France</b>		<b>£ 92</b>
<b>Muscadet "Signature" 2009, SAS du Haut Bourg, France</b>		<b>£ 73</b>

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## LIQUEURS

Orujo Blanco	25ml	50ml
	<b>£ 3.75</b>	<b>£ 7.50</b>
Orujo de Hierbas	<b>£ 4.25</b>	<b>£ 7.95</b>
Orujo Original	<b>£ 3.75</b>	<b>£ 7.50</b>
Limoncello	<b>£ 5.25</b>	<b>£ 9.95</b>
Sambuca	<b>£ 4.95</b>	<b>£ 8.95</b>
Tequila	<b>£ 5.25</b>	<b>£ 9.95</b>
Baileys	<b>£ 4.95</b>	<b>£ 7.95</b>
Amaretto	<b>£ 4.95</b>	<b>£ 7.95</b>

## COFFEES

Espresso / double espresso	<b>£ 2.50 / £ 3</b>
Black coffee	<b>£ 3</b>
Latté / capuccino	<b>£ 3</b>
Flat white	<b>£ 3</b>
English Breakfast / Earl Grey tea	<b>£ 2.50</b>
Peppermint & fruit teas	<b>£ 3</b>
Chamomile & fresh mint infusion	<b>£ 3</b>

## MINERALS&JUICES

<b>Frobishers Fruit Juice</b>	<b>£ 3.75</b>
Orange, apple, cranberry or tomato	
London Essence Soda Water	<b>£ 2.75</b>
London Essence Tonic Water	<b>£ 2.75</b>
<b>Belu Water</b>	330ml    750ml
Still or sparkling	<b>£ 2.25    £ 3.75</b>

## DESSERT WINE & PORT

**Monbazillac 2013**, Domaine de Grange Neuve, France

100ml £ 6.25    500ml £ 30

**Wiese & Krohn 2011**, Late Bottled Vintage, Portugal

100ml £ 6.50    750ml £ 47

**Late Harvest Muscat 2015**, Vina Tabali, Limari Valley, Chile

100ml £ 8    375ml £ 30

## WHISKY

Chivas Regal

25ml £ 4.95    50ml £ 7.95

Macallan Fine Oak Cask 10 year old

£ 5.25    £ 8.95

Ardbeg 10 year old

£ 4.95    £ 9.95

Jameson Irish Whiskey

£ 3.25    £ 6.95

Jack Daniels

£ 4.95    £ 6.95

Glenmoreangie 12 year old

£ 6.95    £ 9.95

Glenmoreangie 18 year old

£ 9.95    £ 19.95

## COGNAC & ARMANAC

Maxime Trijol VSOP Classic

25ml £ 5.25    50ml £ 7.95

Domaine Le Réviseur X.O Petite Champagne

£ 8.95    £ 15.95

Baron de Sigognac 10 ans, Bas Armagnac

£ 5.95    £ 9.95

Hennessy Fine de Cognac

£ 7    £ 12.95

Hennessy X.O

£ 9.95    £ 19.95

## CALVADOS & GRAPPA

Dupont VSOP Calvados, Pays d'Auge

25ml £ 8.95    50ml £ 14.95

Grappa Di Moscato

£ 5.25    £ 8.95

## WHITE WINES

**Chablis 2015**, Domaine Ventoura Burgundy, France (V)

175ml Glass    500ml Carafe    750ml Bottle

£ 46

**Viognier Les Acanthes 2016**, Pays d'Oc, France

£ 7    £ 18    £ 26

**Chenin Blanc, Cape Heights 2017**, Cape Heights, South Africa (V)

£ 24

**Xarel-lo 2014**, Ferret Guasch, Penedès, Spain

£ 29

**Pouilly-Fumé 2016/17**, Domaine Barillot, Loire Valley, France

£ 10    £ 27    £ 37

**Sauvignon Blanc 2016/17**, SAS Du Haut Bourg, Loire Valley, France

£ 7    £ 17    £ 24

**Puligny-Montrachet 'Les Levrans' 2016**, Les Levrans, Domaine Berthelemot, France (V)

£ 75

**Chardonnay 2016**, Camina, La Mancha, Spain

£ 23

**Gavi di Gavi DCOG 2016**, Gianlorenzo Picollo, Italy (V)

£ 36

**Sancerre Blanc 2016/17**, Jean-Jacques Bardin, Loire Valley, France

£ 43

**Chablis Grand Cru Vaudesir 2014**, Domaine Garnier, Burgundy, France (V)

£ 120

**Pouilly-Fuissé Au Clos 2016**, Vincent Besson Burgundy, France

£ 64

**Pinot Grigio 2016/17**, Brandolini d'Adda, Friuli, Italy (O)

£ 9    £ 25    £ 35

**Vermentino DOC 2015/17**, Audarya, Sardinia, Italy

£ 10    £ 26    £ 39

**Pinot Gris 2015**, Domaine Mader, Alsace, France (O)

£ 43

**Bourgogne Chardonnay 2016**, Vincent Besson, Burgundy, France

£ 10    £ 25    £ 38

**Meursault "Les Tillets" 2014/15**, Domaine Berthelemot, Burgundy, France (V)

£ 89

**Chardonnay Terrazas de los Andes 2016**, Mendoza, Argentina

£ 150

**Puligny Montrachet les Perrieres 2008**, Louis Carillon, Burgundy, France

£ 140

**Chassagne Montrachet Clos des Murees 2005**, Domaine Fontaine Gagnard, Burgundy, France

£ 250

**Corton Charlemagne Grand Cru 2009**, Domaine Dublere, Burgundy, France

£ 550

**Pouilly Fume 'Silex' 2005**, Domaine Didier Dagueneau, Loire Valley, France

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## RED WINES

	175ml Glass	500ml Carafe	750ml Bottle
<b>Gamay Rouge 2016</b> , SAS du Haut Bourg, France (V)	£ 7	£ 17	£ 24
<b>Côte de Rhône Acantalys 2014/2015</b> , Rhône, France	£ 7	£ 18	£ 27
<b>Santenay "Les Champs Claude" 2010</b> , Arthur Barolet, Burgundy France			£ 61
<b>Beaujolais Vieilles Vignes 2013</b> , Vincent Besson, Beaujolais, France			£ 33
<b>Rioja Black Label 2015</b> , Ramon Bilbao, Rioja, Spain	£ 8	£ 21	£ 30
<b>Pinot Noir 2016</b> , Sileni Cellar Selection, Hawke's Bay, New Zealand			£ 34
<b>Pinot Noir 2016</b> , Domaine Mader, Alsace, France (O)			£ 40
<b>Bourgogne Rouge 2014</b> , Domaine Chasselay, Burgundy, France (O)			£ 55
<b>Cabernet Sauvignon 2015</b> , Camina, Spain	£ 6	£ 16	£ 23
<b>Merlot Bio 2014</b> , Arnauld Daudier de Cassini, Bordeaux France (O)			£ 40
<b>Cabernet Vin de Pays 2015</b> , SAS du Haut Bourg, France (V)	£ 6.75	£ 19	£ 26
<b>Château L'Ément-Pichon 2000</b> , Haut-Médoc, France			£ 99
<b>Château Cantenac Brown 2004</b> , Margaux, France			£ 135

Please ask your waiter if you would like any of our reds chilled.

## ROSÉ WINES

	175ml Glass	500ml Carafe	750ml Bottle
<b>Rioja Rosado 2016</b> , Bodegas Ramon Bilbao, Haro, Spain	£ 8	£ 20	£ 29
<b>Pinot Grigio Ramato 2016</b> , Gregoris, Veneto, Italy			£ 29
<b>Sancerre Rose 2016/17</b> , Jean – Jacques Bardin, Loire Valley, France			£ 38
<b>Quinta da Boa Esperanca Rosé 2016/17</b> , Lisboa, Portugal	£ 9	£ 25	£ 35

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## BOTTLED BREW & LAGER

Crafted beer and cider.

<b>Cornish Orchards Cider</b> Lightly fizzy & refreshing	500ml	£ 5.50
<b>Westerham Brewery Double Stout (G)</b> Rich roasted stout with dark fruits (prune) and a smooth body followed with a hint of bitterness. Perfect paired with oysters	£ 5.65	
<b>Viceroy India Pale Ale, Westerham Brewery, Kent (G)</b> Brewed in memory of Lord Curzon the restorer of the Taj Mahal - a wonderful IPA	£ 5.65	
<b>Scotney Best Bitter, Westerham Brewery, Kent (G)</b> Originally produced exclusively for the National Trust - we love this Bitter	£ 5.65	
<b>Peroni Nastro Azzurro, Italy</b>	330ml	£ 4.50
<b>Modelo Especial, Mexico</b>	£ 4.50	
<b>Sagres, Portugal</b>	£ 4.50	

## PETER SPANTON RANGE

Pick a number, liberate your senses and explore the boundaries of taste. Go beyond ordinary.

<b>N°1 London Tonic Water</b>	200ml	£ 2.75
<b>N°3 Dry Ginger Ale</b>	£ 3.25	
<b>N°4 Chocolate Tonic</b>	£ 3.25	
<b>N°5 Lemongrass Tonic</b>	£ 3.25	
<b>N°9 Cardamon Tonic</b>	£ 3.25	
<b>N°13 Salted Paloma Grapefruit Soda</b>	£ 3.25	

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