

Pet-Nat I Sparkling		Bottle
Vivente Vinhos, <i>Pet-Nat Natural</i> Colinas, Rio Grande do Sul, Brazil – Chardonnay, Glera	2020	£88
Les Valseuses, <i>Cadê meu Carnaval? Nature (rosé)</i> Jura, France – Ugni Blanc, Trousseau	2021	£76
Cantina Giardino, <i>Vino Bianco Frizzante "Metoto Olimpia"</i> Campania, Italy – Falanghina, Grecco	2020	£64
Quarticello, <i>Cascinaronchi Brut Nature</i> Emilia-Romagna, Italy - , Spergola	2020	£74
Domaine Hugo, <i>Brut Nature</i> Wiltshire, England – Chardonnay, Pinot Noir, Pinot Meunier, Pinot Gris	2020	£115
Champagne		
<i>Grower Champagne</i>		
Marie Courtin, <i>Presence Extra-Brut</i> Côte des Bar, Champagne, France – Pinot blanc, Chardonnay	2016	£182
Aurelién Suenen, <i>La Grande Vigne Grand Cru Extra-Brut</i> Grand Reims, Champagne, France – Pinot Meunier	2014	£194
Jérôme Prévost, <i>La Closerie "Les Beguines" Extra-Brut</i> Petit Montagne de Reims, Champagne, France – Pinot Meunier, Pinot Noir, Pinot Gris, Chardonnay	NV	£256
Guillaume S. Selsosse, <i>L'Argilliers Extra Brut</i> Côte des Bar, Champagne, France – Pinot Noir	NV	£420
Jacques Selsosse, <i>Millésime Extra Brut</i> Côte de Blancs, Champagne, France – Chardonnay	2009	£4130
<i>Grandes Maison</i>		
Veuve Clicquot, <i>Vintage Brut</i> Champagne, France – Pinot Noir, Chardonnay, Pinot Meunier	2015	£210
Laurent Perrier, <i>Blanc de Blancs Brut Nature</i> Côte des Blancs & Montagne de Reims, Champagne, France - Chardonnay	NV	£215
Ruinart, <i>Rosé Brut</i> Côte des Blancs & Montagne de Reims, Champagne, France – Chardonnay, Pinot Noir	NV	£220
Dom Perignon, <i>Vintage Brut</i> Reims, Champagne, France – Chardonnay, Pinot Noir	2013	£360
Laurent Perrier, <i>Grand Siècle Brut, Iteration #26 (2012, 2008, 2007)</i> Côte des Blancs & Montagne de Reims, Champagne, France – Chardonnay, Pinot Noir		£360
Krug, <i>Brut</i> Reims, Champagne, France – Chardonnay, Pinot Noir, Pinot Meunier	NV	£440
Krug, <i>Brut (rosé)</i> Reims, Champagne, France – Chardonnay, Pinot Noir, Pinot Meunier	NV	£540
Louis Roederer, <i>Cristal Brut</i> Vallée de la Marne, Champagne, France – Chardonnay, Pinot Noir	2014	£1114

White

Light | Crisp | Zesty

Vivente Vinhos, Chardonnay Campos de Cima da Serra, Rio Grande do Sul, Brazil - Chardonnay	2021	£98
Aphros Wines, Loureiro Vinhos Verdes, Portugal – Loureiro	2022	£58
El Montañista, Criollas Blancas San Juan, Argentina – Torrontés Sanjuanino, Torrontés Mendocino, Malvasias Criollas, Maticha	2021	£65
Rogue Wines, Grand Itata Blanco Itata, Chile – Riesling, Moscatel, Semillon	2021	£68
Bernhard Bredell, Southbosch Swartland, South Africa – Chenin Blanc	2022	£74
Salvo Fotti, Aurora Etna, Sicily, Italy – Carricante	2021	£86

Medium | Well Balanced

Jolie Laide, California Trousseau Gris El Dorado, California, USA – Trousseau Gris	2022	£105
Martin Muthenthaler, Riesling Bruck Wachau, Austria – Riesling Sauvignon Blanc	2020	£115
Christopher Neumeister, Ried Moarfeitl Sauvignon Blanc Styria, Austria – Sauvignon Blanc	2017	£122

Full | Richer | Bold

Marko Fon, Malvazja Komen, Kras, Sloveia – Malvazja	2015	£75
Domaine Pierre Frick, Sylvaner Bergweingarten Alsace, France – Sylvaner	2012	£83
Alexander Bain, Pierre Precieuse Loire, France – Sauvignon Blanc	2019	£86
Nino Barraco, Bianco G Marsala, Italy – Grillo	2019	£88
Clos Galerne, Savennières Loire Valley, France – Chenin Blanc	2022	£105
Cherouche, Arvine Valais, Switzerland – Arvine	2019	£154
Marnes Blanches, Côtes du Jura "Vin Jaune" (625ml) Jura, France – Savagnin	2015	£172

Wild I Natural

Nestarec, <i>Melancholia</i> Moravia, Czech Republic – Neuburger	2019	£78
Celler Escoda Sanahuja, <i>Mas del Gaio</i> Catalunya, Spain – Grenache Blanc, Macabeo, Parellada	2021	£83
Claus Preissinger <i>Gruner Veltliner Erdeluft</i> Burgenland, Austria – Gruner Veltliner	2019	£115
Cascina Degli Ulivi, <i>Filagnotti Bianco</i> Veneto, Italy – Cortese	2010	£156

Classic I Elegant I Velvety

Clemens Bousch, <i>Marienburg GG Falkenlay</i> Mosel, Germany - Riesling	2018	£114
Arnot-Roberts, <i>Vare Vineyard Ribolla Gialla</i> California, USA – Ribolla Gialla	2021	£122
Domaine du Beudon , <i>AOC Valais "Fendant"</i> Valais, Switzerland – Chasselas (Fendant)	2015	£129
Renaud Boyer, <i>Saint Romain Blanc</i> Bourgogne, France – Chardonnay	2020	£135
Jules Desjournays, <i>AOP Saint-Véran</i> Bourgogne, France - Chardonnay	2019	£144
Jacques Lassaigue, <i>AOP Coteaux Champenois "Haut Revers du Chutat, Acte 1, Scène 111"</i> Champagne, France - Chardonnay	2018	£186
Domaine des Miroirs, <i>Entre deux Bleus – Les Saugettes</i> Jura, France – Savagnin	2017	£351
Az. Agr. Valentini, <i>Trebbiano d'Abruzzo</i> Abruzzo, Italy – Trebbiano	2018	£402
Ramonet, <i>Chassagne Montrachet 1er Cru "Clos de Cailleret"</i> Bourgogne, France – Chardonnay	2017	£966
François Raveneau, <i>Chablis Grand Cru "Valmur"</i> Bourgogne, France – Chardonnay	2016	£2480

Skin Contact – Orange

Era dos Ventos, <i>Trebbiano on the Rocks</i> Rio Grande do Sul, Brazil – Trebbiano	2022	£75
Vinos Mingaço, <i>Vino Blanco Barrica</i> Itata Valley, Chile – Moscatel de Alejandria	2020	£65
Archil Guniava, <i>Dondghlabi</i> Imereti, Georgia – Dondghlabi	2020	£75
Casa de Mouraz, <i>Bolinha</i> Dão, Portugal - Blend	2021	£78
Domaine du Petit Bouchon, <i>La Mi Fa</i> Alsace, France – Auxerrois, Muscat	2021	£80
Az. Agr. Zidarich, <i>Vitovska Kamen</i> Alsace, France – Auxerrois, Muscat	2017	£102

Skin Contact – Rose

Nibiru, Grundstein Kamptal, Austria – Zweigelt, Blauer Portugieser	2022	£54
Amarotti, Cerasuolo d'Abruzzo Abruzzo, Italy – Cerasuolo	2020	£70
Els Jeliþns, Dondghlabi Catalunya, Spain – Sumoll	2021	£115
Gut Oggau, Weinland Cecilia Burgenland, Austria – Indigineous Variety	2021	£137

Red

Light | Juicy

Arianna Occhipinti, Frappato Sicily, Italy – Frappato	2021	£84
Sicus, Garrut Catalunya, Spain – Monastrel	2018	£89
Antonio Maçanita & Nuno Faria, Tinta Negra dos Villões Madeira Island, Portugal – Tinta Negra	2022	£98
Reta, Quebrada Chalinga Pinot Noir Límari, Coquimbo, Chile – Pinot Noir	2021	£98

Medium | Vibrant

Chiara Condello, Predappio Emilia-Romagna, Italy – Sangiovese	2019	£54
Foradori, Teroldego Trentino, Italy – Teroldego	2021	£63
Triangle Wines, Salvo Mendoza, Argentina – Malbec	2021	£65
Tinta Tinto, Syrah Casablanca, Chile – Syrah	2020	£69
Grus, Viñedos de Alcohuz Casablanca, Chile – Syrah, Petite Syrah, Malbec, Carignan, Petit Verdot, Grenache	2019	£82
Frederic Cossard, Chiroubles Beaujolais, France – Gamay	2021	£86
Maxime Magnom, Corbières Rozeta Languedoc-Roussillon, France – Carignan, Cinsault, Grenache	2021	£98
Domaine Cosse-Maisonneuve, AOP Cahors "Le Sid" Cahors, France - Malbec	2015	£105
Jardins de la Martiniere, Koki Loire, France - Cabernet Franc	2018	£120

Refined | Velvet

Clos de Vignes du Maynes , <i>AOP Mâcon-Cruzille "Manganite"</i> Bourgogne, France – Pinot Noir	2020	£149
Arpepe , <i>DOCG Valtellina Superiore Sassella Rocce Rosse</i> Lombardia, Italy – Chiavennasca (Nebbiolo)	2016	£165
Kusuda Wines , <i>Syrah</i> Martinborough, New Zealand – Syrah	2016	£328
Philippe Pacalet , <i>Aloxe-Corton 1er cru</i> Bourgogne, France – Pinot Noir	2021	£360
Olivier Bernstein , <i>Chambolle-Musigny 1er cru "Les Lavrottes"</i> Bourgogne, France - Pinot Noir	2016	£592
Yann Durieux , <i>Grand Ponts Rouge</i> Bourgogne, France - Pinot Noir	2012	£705
Domaine de la Romanée-Conti , <i>Romanée Saint-Vivant Grand Cru</i> Bourgogne, France - Pinot Noir	2010	£7790
Domaine de la Romanée-Conti , <i>Grand Echezeaux Grand Cru</i> Bourgogne, France - Pinot Noir	2012	£7750

Wild | Interesting

Vins et Volailles , <i>Amazons</i> Franken, Germany – Spatburgunder, Silvaner, Regent	2018	£80
François St-Lo , <i>VdF Les Palennes</i> Loire, France – Cabernet Franc	2019	£82
Robinot , <i>Lumière des Sens</i> Loire, France – Pineau d'Aunis	2020	£98

Full | Rich | Structured | Full Bodied Classics

Osamu Uchida – <i>VDF Pheromone</i> Bordeaux, France – Cabernet Sauvignon	NV	£110
Pierre Gonon , <i>St. Joseph</i> Rhône, France – Syrah	2020	£142
Château le Puy , <i>AOP Francs-Côtes-de-Bordeaux "Barthélémy"</i> Bordeaux, France – Merlot, Cabernet Sauvignon	2009	£588
JL Chave , <i>AOP Hermitage</i> Rhône, France - Syrah	2008	£1226
Thierry Allemand , <i>AOP Cornas "Reynards"</i> Rhône, France - Syrah	1998	£1296
Château Margaux , <i>Premier Grand Cru Classé</i> Bordeaux, France – Cabernet franc, Cabernet sauvignon, Merlot, Petit Verdot	1995	£1690
Giacomo Conterno , <i>Barolo Riserva DOCG "Monfortino"</i> Piedmont, Italy – Nebbiolo	2001	£2970

Sweet

Clos Lapeyre, <i>La Magendia (375ml)</i> Jurançon, France – Petit Manseng	2019	£44
Rousset-Peyraguey, <i>Cuvée Puphlum (375ml)</i> Bordeaux, France – Semillon, Sauvignon Blanc, Muscadelle	2013	£70
Elena Pantaleone, <i>Vino del Volta da Uve Appassite (500ml)</i> Emilia Romagna, Italy – Malvasia	2013	£82
Marco de Bartoli, <i>Bukkura, Padre de la Vigna Zibbibo (500ml)</i> Sicily, Italy – Zibbibo	2014	£130
Domaine de Souch, <i>Jurançon Vendages Tardives (500ml)</i> Jurançon, France – Petit Manseng	2014	£132
Château d'Yquem, <i>AOP Sauternes</i> Sauternes, Bordeaux, France – Semillon, Sauvignon Blanc, Muscadelle	2005	£1192

Fortified

Equipe Navazos, <i>I Think Manzanilla en Rama NV (375ml)</i> Andaluzia, Spain – Palomino		£45
Bodega Guitiérrez Colosia – <i>Jerez Amontillado NV</i> Andaluzia, Spain – Palomino		£74
Bodegas Ximenez Spínola, <i>Serie 2 PX Palo Cortado 202</i> Andaluzia, Spain – Pedro Ximenez		£172
Barbeito, <i>Madeira Verdelho 10 Years Old</i> Madeira Island, Portugal – Verdelho		£118
Niepoot, <i>Bioma Crusted Port 1st Ed 2014</i> Douro, Portugal – Blend		£130
Graham's, <i>Vintage Porto 1983</i> Douro, Portugal – Blend		£248

Beer, Cider, and Sake

Beer

Futtle, Table Beer (330ml) Fife, Scotland – 3,2%	£7
The Kernel Brewery, IPA (330ml) London, UK – 7,2%	£9
3 Fonteynen, Oude Geuze Cuvée Armand & Gaston NV (375ml) Brussels, Belgium – 7,2%	£22

Cider

Cyril Zangers, Ciderman nv (330ml) Normandie, France	£18
Cidrerie du Vulcain, Transparente 2020 Fribourg, Swiss	£44
Eric Bordelet, Poire Granit 2021 Normandie, France	£49

Sake

Kanemitsu Shuzo, Kamo Kinshu Tokubetsu Junmai Hiroshima, Japan	£69
Tsuchida Sake Brewery, Te To Te Kimoto Junmai Gunma, Japan	£77
Shiraki Tshunesuke, Daruma Masamune 5 Years Old Koshu Gifu, Japan	£130

Cachaça (pronounced cashasa) is a spirit distilled from fermented sugarcane juice.

It's produced exclusively in Brazil and there are over 5,000 distilleries. The cane must be grown in Brazil, though distillers use different varieties to impart subtle variations in the cachaça they produce. Typically, it undergoes a single distillation and the premium cachaça tend to use copper pot still.

Some style of cachaça are bottled directly after the distillation or a period of stainless steel tanks (called "cachaça branca") while others are aged. Ageing makes cachaça truly unique with any variety of indigenous wood: Brazilian amburana (gives a hint of cinnamon, nutmeg, and clove), balsam, cabreúva, tapinhoã and there are among many types of wood employed.

Weber Haus Silver Organic

£12

Origin: Ivoti - RS

Weber Haus family comes from Germany in 1824. and they settled in Rio Grande do Sul and began growing cane sugar, the distillery has born in 1948 as a simple "alambique". The silver organic edition is rested at least 1 year in stainless steel tanks, preserving his fresh, citrus and grassy notes.

Weber Haus Silver

£10

Origin: Ivoti - RS

Weber Haus silver is distilled in a handmade copper still and rested in a steel tank for 6 months to ensure a clean and light flavour.

Weber Haus Black 3 Years

£13

Origin: Ivoti - RS

This edition of Weber Haus is aged for 2 years in French oak (ex: cognac cask) and a further year in balsam. A cachaça exclusively made from the "heart" of the distillate. It has a white wine look and in the taste is quite grassy and peppery following a vanilla and floral note from the ageing process.

Weber Haus Amburana

£10

Origin: Ivoti - RS

Distilled in handmade copper still. Aged for 1 year in a Brazilian indigenous wood called Amburana, extracting flavours of spices as vanilla, clove and cinnamon.

Yaguara Blend

£14

Origin: Ivoti - RS

The recipe created by the master blender Erwin Weimann. The cane used is called Java cultivated organically and hand harvest. It's made using a blend of aged oak cask and stainless-steel tank rest. After blending, it's triple filtered to maintain a clean look. The nose has a pear and floral note and taste is grassy, with hint of chamomile and slightly spicy.

Novo Fogo 3 years (Limited)

£25

Origin: Morretes - PR

A combination of Amburana and American oak ageing. Notes of vanilla and buttery pastry.

Porto Morretes Premium

£11

Origin: Morretes - PR

Aged 3 years in American oak, sweet in the palate with nutty and fruity flavour, smooth finish.

Germana Clássica

£15

Origin: Nova União - MG

Hand cut sugarcane, pressed the same day and left to ferment for 24 hours. After, it's distilled in direct fire copper pots stills using the pressed and dried sugarcane as fuel. A sweet and grassy notes.

Germana Heritage

£45

Origin: Nova União - MG

Aged for 8 years in oak and 2 years in balsam. Aroma of banana, cherry and raisins, with fruity notes.

- Avuá Tapinhoã** £20
Origin: Carmo - RJ
Aged in a wood of an rare tree, Tapinhoã, for 12-24 months. Offers a scent of honey, beeswax and coconut.
- Avuá Jequitiba Rosa** £20.5
Origin: Carmo - RJ
Aged for 2 years in Jequitiba rosa wooden barriques. The nose reveals a flower aroma and the taste marked vegetal hint of cut grass.
- Abelha** £13
Origin: Chapada Diamantina - BA
distilled in copper pot stills from fresh organically grown sugarcane from northeast Brazil. It has a fruity like banana and grassy taste.
- Abelha Gold** £15
Origin: Chapada Diamantina - BA
distilled in copper pot stills from fresh organically grown sugarcane from northeast Brazil. In addition, it's aged for 3 years in garapeira wooden barrels, giving a mellow tone to the spirit.
- Alba** £13
Origin: Monte Belo do Sul - RS
it's a white sugarcane organically cultivated in santa tereza-rs. twice distilled bringing a more clean and easy drinkability.in taste can be noticed banana, pineapple and ginger.
- Serra Limpa** £11
Origin: Serra da Raiz - PB
This organic cachaça comes in tradicional brazilian beer bottles. in their aroma has banana, brown bread, green apple and white pepper. on the taste is grassy with faint sweetness and enlivening spice.
- Mato Dentro** £5
Origin: São Luiz Paraitinga - SP
Mato dentro is aged for a year in "amendoim" barrel bringing a sweetness and floral note. their distillery began as a excuse to meet friends and have a good talk but by the time became bigger.
- Capucana** £15
Origin: Piracicaba - SP
Distilled from 3 varieties of sugarcane, aged for 3 years in american oak barrel. Smooth and creamy with notes of pear and spice, on the nose honeyed fruit.
- Serra das Almas** £6
Origin: Chapada da Diamantina - BA
Produced in high altitude, this organic cachaça rests for 2 years in a stainless pot still giving smoothness when it's sip.
- Salinas** £12
Origin: Salinas - MG
A cachaça aged 3 years in balsam. in the taste has a fruity,woody and slightly acidity with a smooth after taste.
- Sacca 5 Years Extra Premium** £25
Origin: Luiz Alves - SC
A distillery with 4 generations of history, this cachaça is aged in two types of barrels: american and european. has a nutty aroma and the taste sweet and dryness in the end.
- Gouveia Brasil Extra Premium** £27
Origin: Turvolândia - MG
A blend of aged woods (5 years amburana,10 years american oak and 5 years pink jequitibá). it's a fruity, woody and floral smell with hints of almond and vanilla.

Wine by the Glass and Carafe

Sparkling

glass
125ml carafe
250ml

Vivente Vinhos, *Pet-Nat Natural* 2020 £15
Colinas, Rio Grande do Sul - Brazil – Chardonnay, Glera

Domaine Hugo, *Brut Nature* 2020 £19
Wiltshire, England – Chardonnay, Pinot Noir, Pinot Meunier, Pinot Gris

Laurent Perrier, *Grand Siècle Brut, Iteration #26 (2012, 2008, 2007)* £56
Côte des Blancs & Montagne de Reims, Champagne, France –
Chardonnay, Pinot Noir

Cider

Cidrerie du Vulcain, *Transparente 2020* 2020 £9
Fribourg, Swiss

White

Vivente Vinhos, *Chardonnay* 2021 £18 £32
Campos de Cima da Serra, Rio Grande do Sul, Brazil – Chardonnay

El Montañista, *Criollas Blancas* 2021 £12 £21
San Juan, Argentina – Blend

Domaine Pierre Frick, *Sylvaner Bergweingarten* 2012 £15 £25
Alsace, France – Sylvaner

Martin Muthenthaler, *"Ried Bruck"* 2021 £19 £32
Wachau, Austria – Riesling

Domaine du Beudon, *AOC Valais "Fendant"* 2015 £26 £46
Valais, Switzerland – Chasselas (Fendant)

Orange / Rose – Skin Contact

Era dos Ventos, *Trebbiano on the Rock (Orange)* 2020 £13 £22
Rio Grande do Sul, Brazil - Trebbiano

Amarotti, *Cerasuolo d'Abruzzo (Rose)* 2021 £13 £22
Abruzzo, Italy – Cerasuolo

Red		glass 125ml	carafe 250ml
Tinta Tinto, Syrah Casablanca, Chile – Syrah	2020	£12	£21
Foradori, Teroldego Trentino, Italy – Teroldego	2021	£14	£24
Cascina Lieto, Litmo Piedmont, Italy - Barbera	2020	£18	£32
Osamu Uchida, Phéromone Bordeaux, France – Cabernet Sauvignon	Nv	£25	£42
Pierre Gonon, St. Joseph Rhône, France – Syrah	2020	£32	£56

Sherry, Sweet and Fortified

glass
100ml

Equipo Navazos, I Think Manzanilla en Rama Andaluzia, Spain – Palomino	2022	£15	
Clos Lapeyre, La Magendia (120ml) Jurançon, France – Petit Manseng	2019	£12	
Rousset Peyraguey, Cuvée Puphlum (120ml) Bordeaux, France - Semillon, Muscadelle, Sauvignon Blanc	Nv	£31	
Barbeito, Verdelho 10 years old Madeira, Portugal – Verdelho	Nv	£26	
Niepoort, Bioma Crusted Port 1st ed. Douro, Portugal – Tinta Roriz, Tinta Cão, Touriga Nacional...	2014	£26	

Sake

glass
100ml

Kanemitsu Shuzo, Kamo Kinshu Tokubetsu Junmai Hiroshima, Japan	£16
Tsuchida Sake Brewery, Te To Te Kimoto Junmai Gunmaï, Japan	£18

Softs | No-Low Alcohol

Still Water	£5.5
Sparkling Water	£5.5
Chari tea - green tea, ginger	£6
Chari tea – sparkling ate	£6
Cola	£5
Mocktail	£10
Jasmine Lemonade <i>Jasmine Cold Brew and lime</i>	
Cupuaçu Soda <i>Cupuacu, coconut water and CO2</i>	
Ever Green <i>Ever leaf, shiso, lemon, simple syrup and shiso tincture</i>	
Gin Tonic	
Tea	
Organic Ceylong, loose black tea Sri Lanka	
Darjeeling Queen	£6
Fresh Herbs: Mint	£6
Coffee	
Fazenda Ninho d'Águia – Clayton Barossa	Ss
Origin: Alto do Caparaó - Espírito Santo, Brazil	Sss
Process: Natural	
Variety: Red Catuaí	
<i>Clayton Barrossa Monteiro is a local superstar in Alto Caparaó. A former professional surfer and now zealous coffee farmer, he is the owner of Ninho de Águia, an organically managed, award-winning small farm on the western foothills of the Pico da Banderia, Brazil's third-highest peak at 2,982 meters. After numerous regional and national quality competition wins, Clayton started a local roasting brand and retail coffee tasting experience in his home, creating a one-of-a-kind coffee immersion for tourists to the national park.</i>	
Espresso	£4
Machiato Cappuccino Flat White Latte	£5