

These wines are perfect expressions of where they come from. Some grape varieties are rare and unusual; the winemakers even more so. All our wines are low-intervention, thoughtfully vinified to reflect their environment and its traditions, and are selected to match our food.

FIZZ 125ml / 750ml

Prosecco Sottoriva, Malibrán, Veneto, Italy, NV **£8 / £45**
Naturlich Pét-Nat, Ben Landron, Loire, France, 2017 **£55**
Krásná Hora, Blanc de Noir Sekt, Moravia, Czech Republic, 2016, **£62**
Pierre Gerbais Brut Réserve, Champagne, France, NV **£11.5 / £69**
Rosé de Meunier, Laherte Frères, Extra Brut, Champagne, France, NV **£96**

WHITE 125ml / 500ml / 750ml

SALT, SAND
AND SEA

Custoza, Casareti, Veneto, Italy, 2017 (*Garganega*) **£37**
Orsi San Vito, Posca Bianca, Emilia-Romagna, Italy, NV (*Pignoletto*) **£55**
Kypra, Ca' Liptra, Marche, Italy, 2015 (*Verdicchio*) **£67**
Gaia, Domaine de Belle Vue, Muscadet, Loire Valley, France, 2014 (*Melon de Bourgogne*) **£74**

HEARTLAND
VINES

Ciu Ciu, Falerio, Oris Bianco, Marche, Italy, 2017 (*Trebbiano, Passerina, Pecorino*) **£6 / £24 / £32**
Krásná Hora, Moravia, Czech Republic, 2016 (*Chardonnay, Pinot Blanc*) **£9.5 / £37 / £55**
Saint-Aubin, Fontenotte, Côte de Beaune, Burgundy, France, 2016 (*Chardonnay*) **£14 / £55 / £80**
Filagnotti Bianco, Cascina Degli Ulivi, Stefano Bellotti, Piedmont, Italy, 2015 (*Cortese*) **£84**
Meursault, Fanny Sabre, Burgundy, France, 2016 (*Chardonnay*) **£110**

HILLS AND
MOUNTAINS

Greco, Fattoria Aloi, Campania, Italy, 2017 (*Greco*) **£43**
Melsheimer, Feinherb, Mosel, Germany 2015 (*Riesling*) **£45**
La Raia, Gavi Riserva, Piedmont, Italy, 2015 (*Cortese*) **£8.5 / £34 / £49**
Salvo, Gerardo Michelini, Uco Valley, Argentina, 2017 (*Semillon*) **£9 / £35 / £52**
Belle Naturelle, Stefanie and Alwin Jurtschitsch, Kamptal, Austria, 2017 (*Grüner Veltliner*) **£11 / £44 / £61**
Le Dragon, Domaine Josp Meyer, Alsace, France, 2015 (*Riesling*) **£18 (argon preserved) / £100**

SKIN CONTACT WHITE 125ml / 500ml / 750ml

Rkatsiteli Bodbiskhevi, Pheasant's Tears, Kakheti, Georgia, 2017 (*Rkatsiteli*) **£10 / £38 / £57**
Don Chisciotte, Pierluigi Zampaglione, Campania, Italy, 2016 (*Fiano*) **£65**
VCR, Richard Stávek, Morava, Czech Republic, 2017 (*Veltlínské červené rané*) **£12.5 / £49 / £72**
Skerlj, Carso, Friuli, Italy, 2014 (*Vitovska*) **£87**

ROSÉ 125ml / 500ml / 750ml

Ròzsa Petsovits, Franz Weningner, Sopron, Hungary, 2017 (*Syrah*) **£49**
Château de Fontainebleau, Provence, France, 2017 (*Cinsault, Grenache*) **£9.5 / £37 / £55**
Canaiolo, Elisabetta Fagioli, San Gimignano, Italy, 2018 (*Canaiolo*) **£10 / £40 / £62**

RED 125ml / 500ml / 750ml

SALT, SAND
AND SEA

Le Marmot, Olivier Pichon, Languedoc, France, 2017 (*Cinsault*) **£6.5 / £26 / £38**
Frappato, Pianogrillo, Sicily, Italy, 2017 (*Frappato*) **£52**
Primitivo, Gioia Del Colle Riserva, Fataone, Puglia, Italy, 2015 (*Primitivo*) **£55**
Le Vallon, Henri Milan, Provence, France, 2014 (*Grenache, Syrah, Cinsault, Cabernet Sauvignon*) **£58**

HEARTLAND
VINES

Cuvée des Galets, Les Vignerons d'Estezargues, France, 2018 (*Grenache, Carignan*) **£6 / £23 / £30**
Les Graviers, Domaine du Mortier, Bourgueil, France, 2016 (*Cabernet Franc*) **£9.5 / £36.5 / £55**
Stapleton & Springer, Ben's Reserve, Moravia, Czech Republic, 2016 (Pinot Noir) **£11.5 / £45 / £69**
Waiting for Tom, Rennersistas, Burgenland, Austria, 2016 (*Blaufrankisch, Sankt Laurent, Pinot Noir*) **£76**
Pommard, Fanny Sabre, Burgundy, France, 2016 (*Pinot Noir*) **£115**
Felsen II, Christian Tschida, Burgenland, Austria, 2012, (*Syrah*) **£135**

HILLS AND
MOUNTAINS

Carignan, Bodega Cecchin, Mendoza, Argentina, 2016 (*Carignan*) **£37**
Xi-Ro, Ktima Ligas, Pella, Greece, 2015 (*Xinomavro*) **£58**
Barbera d'Alba, Massimo Benevelli, Monforte, Piemonte, Italy, 2015 (*Barbera*) **£65**
Chianti Classico, Montesecondo, Tuscany, Italy, 2016 (*Sangiovese, Canaiolo, Colorino*) **£12.5 / £49 / £72**
Family Reunion, Gut Oggau, Burgenland, Austria, 2016 (*Blaufrankisch*) **£105**

NEBBIOLO

Named after the Italian "nebbia", meaning fog, due of the mist that enshrouds the hills of Monforte in Piemonte, Nebbiolo country. The Alpine region gives us snappy, rich and expressive wines. Renowned for being fussy grapes, they are difficult to grow, flowering early and ripening late. We are highlighting this varietal as it shows great versatility whilst, reflecting some of the best winemaking practice.

These can be enjoyed by the glass, or as a flight of three to experience the diversity of Nebbiolo **£24**

Coste della Sesia, Paride Iaretti, Gattinara, Italy 2014 **£10.5 / £41 / £62**
Paride Chiovini, Ghemme, Italy, 2013 **£13 / £51 / £76**
Barolo, "Bricco Rocca", Cascina Ballarin, Piemonte, Italy, 2014 **£19 (argon preserved) / £115**