

Champagne & Sparkling

	125ml		750ml
Bollamatta Rosé, Bibi Graetz, Brut NV, Tuscany			£44
Crémant de Bourgogne, Brut, Domaine la Croix Montjoie	£9.50		£42
Delamotte Champagne, Brut NV	£14.75		£69

Rosé

Château Léoube, Rosé de Léoube Organic Cotes-de-Provence Rosé. 2017	£9.80	£29	£39.5
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White wine

	175ml Glass	500ml Carafe	750ml Btl
Bergerie de la Bastide Vin de pays D'oc, (Sauvignon Blanc). 2016	£5.90	£17.50	£23.5
Petit Ballon Blanc Cotes de Gascogne, (Colombard) Saint-Mont. 2017	£6.5	£18.85	£26
La Combe de Grinou Château Grinou Bergerac (Semillon, Sauvignon) Perigord. 2017	£8.25	£24	£33
Beaujolais Blanc, Cave de la Couvette (Chardonnay) Bully. 2017	£9.25	£27	£37
Casamatta Bianco, IG, Bibi Graetz, (Vermentino, Trebbiano) Tuscany. 2016	£8.75	£25	£34.5
Grenache Blanc Felicette, (Grenache Blanc, Viognier) Pays d'Oc. 2017			£29
Sancerre Les Perriers, André Vatan, (Sauvignon Blanc) Loire. 2017			£53
Vouvray Sec, Didier Aubert, (Chenin Blanc) Loire. 2016			£42
Terre de Lumiere Jean D'alibert Vin de pays D'oc, (Viognier) Languedoc. 2016			£28
Epicuria Chardonnay Domaine de la Zouina Dalia Borgonia (Chardonnay) Morocco. 2016			£47
Attems Sauvignon Blanc Frescobaldi Family Friuli-Venezia Italy. 2016			£47
Léon Beyer 'Réserve Personnelle' (Riesling) Alsace. 2016			£52

Spirits served at 50ml as standard, 25 ml available on request. Wine by the glass is served at 175 ml as standard. Wine served at 125ml is available on request. Allergy information is available on request

Red wine

	175ml	500ml	750ml
	Glass	Carafe	Btl
Bergerie de la Bastide Vin de Pays D'oc (Grenache Noir / Merlot / Cinsault) Languedoc 2016	£5.90	£17.50	£23.5
Beaujolais Raisins Gaulois, Marcel Lapierre (Gamay) 2016 "By the Barrel"	£7.85	£22.75	£31.5
Casamatta Rosso, IGT, Bibi Graetz (Merlot, Syrah, Sangiovese,) Tuscany 2016	£8.75	£25	£34.5
Cote du Rhone Domaine Les Aphillanthes, (Carignan, Mourvedre,Grenache) Rhone Valley 2016	£9.5	£27.5	£38
Saint Chinian La Laouzil, Domaine Thierry Navarre (Carignan, Cinsault) Languedoc 2016	£9.75	£28.5	£39
Domaine de Cosse Maisonneuve Le Combal, (Malbec) Cahors 2014			£45
Minervois 50/50 Anne Gros & Jean-Paul Tollot (Syrah, Carignan, Grenache) Cazelles 2016			£48
Châteauneuf-du-Pape Château La Nerthe (13 Grape Varieties) Vaucluse. 2013			£85
Château Léoube Rouge de Léoube Organic Red Wine (Syrah) Cotes-de-Provence 2016			£65
Margaux du Château Margaux and Pavillon Rouge (Cabernet Sauvignon, Merlot, Petit Verdot) Bordeaux 2013			£79
Maupertuis Neyrou-Plage Vin Naturel (Gamay, Pinot Noir) Auvergne XVII			£49
Fleurie Clos de la Roilette, Domaine Alain Cudert, (Gamay) Beaujolais 2016			£48
Mas Mudigliza Côtes du Roussillon Carmine, (Grenache Noir / Syrah) Roussillon 2014			£46
Marsannay Closerie des Alisiers 'Vieilles Vignes', Stéphane Brocard (Pinot Noir) Burgundy 2015			£68
Cairanne, La Peyre Blanche, Famille Perrin (Grenach, Syrah, Mourvèdre) Rhône Valley 2015			£41

Magnums

Soffocone Bibi Greatz Tuscany (Sangiovese, Colorino, Canaiolo). 2014			£165
ORIU Domaine De Torracchia Corsica (Niellucciu, Sciaccarellu). 2005			£180

After Dinner Cocktails

Blanchette Café £10

(Café Tequila Patron, Americano coffee, Kahlua, Double Cream)

Dinner After 8 £10

(Baileys, Peppermint Liquor, Vodka)

Salted Caramel Martini £10

(Stolichnaya Vodka, Hazelnut and Caramel Syrup, Double Cream)

Brandy

Cognac VSOP François Voyer £8

Laubade Armagnac VSOP £7.5

Calvados VSOP Domaine Dupont £9.25

Sweet Wine

Ancienne Cure Monbazillac Jour de Fruit (50ml / 375ml Btl)

Bordeaux. 2014 £4 gls / £28 btl

Maury Mas Mudigrazia Vin Doux Naturel, (50ml / 750ml Btl)

Roussillon 2014 £6 gls / £85 btl

Pineau Des Charentes Vieux Blanc, François Boyer (50ml / 750ml

Btl) Poitou Charentes £4.75gls / £66.5 btl

Riecine, Passito Sebastiano, Chianti, (50ml / 500ml Btl)

Tuscany 2001 £8.5 gls / £85 btl

Beer

1664 £5

Water 75cl

Evian £4

Badoit £4

Perrier 33cl £3

Soda

Lemonade £3

Bitter Lemon £3

Tonic / Slim Tonic £3

Coke / Diet Coke £3

Ginger Ale £3

Cranberry Juice £3.5

Orange Juice £3.5

Tomato Juice £2.7

Tea

Breakfast £3

Earl Grey £3

Green £3

Chamomile £3

Fresh Mint £3.5

Coffee

Espresso £2

Dbl Espresso £2.5

Americano £2.5

Latte £3

Cappuccino £3

Noisette £2.5

Chai Latte £3.5

Cellar Collection

- Meursault – Santenots Premier Cru Domaine Jacques Prieur (Chardonnay) Burgundy. 2014 £110
The nose is fine and delicate with a touch of yellow fruit mirabelle plum, almond and hazelnut. Tender and smooth with white fruit notes of apple and pear. Warm on the finish with an embracing and crispy salinity.
- Pouilly Fumée Barons de L, Chateau du Mozet Ladoucette (Sauvignon Blanc) Loire. 2014 £120
The nose is delicate with ripe fruit such as pear and white peach, also has notes of beeswax. The mouth has a fresh fruity beginning.
- Corton-Charlemagne Grand Cru, Domaine Bonneau du Matray Côte de Beaune (Chardonnay) Burgundy. 2004 £300
Lightly citric on the nose with a hint of stone, a dash of oak and a mineral tang, chalkiness. A blend of vanity and opulence with exceptional length.
- Roc de Cambes (Merlot, Cabernet Sauvignon) Bordeaux. 2009 £115
Medium dark red fragrant violet, raspberry and sweet brown spices on the captivating nose. Compellingly sweet with intense ripe red fruit and chocolate flavours that last and last on the smooth.
- Côte-Rôtie Michel & Stephane Ogier (Syrah) Rhone. 2012 £80
The 2012 has beguiling aromas of blackberry, wood smoke and violet, with hints of bacon and tapenade.
- Beaune – Greves Premier Cru Domaine Jacques Prieur (Pinot Noir) Meursault Burgundy. 2014 £90
Classical ruby red colour of a beautiful intensity. Very flattering and precise with ripe fruit notes, savoury with fresh fruit flavours. Dense, fresh, sharp and spicy tannins.
- Chateau Clarke Barons Edmond de Rothschild Lustrac-Medoc (Merlot) Bordeaux. 2012 £75
Chateau Clarke is a rich and opulent wine. It has a beautiful, crimson red colour. The nose has aromas of cassia, black cherry, leather and vanilla. There are also hints of spice, clove, liquorice and herbaceous notes. It is full and round in the mouth, with a good velvety mouth feel and supple tannins. It is fresh and round with a good lingering finish.