

## SWEET

	100ML	BOTTLE
MONBAZILLAC, DOMAINE DE L'ANCIENNE 2010	5.50	18.50
SOUTH WEST FRANCE (375ML BOTTLE) [LEMON TART, PAVLOVA, BLUE CHEESE]		
BANYULS, LE CLOS DE PAULILLES 2011	5.50	25.50
LANGUEDOC, FRANCE (500ML BOTTLE) [DARK CHOCOLATE, BERRY TARTS, CHEESB]		
SAUTERNES 2 EME CLASSÉ, CHATEAU FILHOT 2009		30.00
BORDEAUX, FRANCE (375ML BOTTLE) [FOIS GRAS, TARTE TATIN, CREME BRULEE]		
PEDRO XIMENEZ, EMILIO HIDALGO NV	6.35	35.00
JEREZ, SPAIN (700ML BOTTLE) [VANILLA ICE CREAM, NUTS & DATES, ON ITS OWN]		

## WHISKY

	35ML
MONKEY SHOULDER	
CHIVAS REGAL 18 YO	7.60
PEAT MONSTER	6.30
LAPHROAIG 10 YO	4.65
ARDBERG 10 YO	5.20
LAGAVULIN 16 YO	7.25
TALISKER 10 YO	5.00
GLENFIDDICH 12 YO	4.45
GLENLIVET 12 YO	4.45
HIGHLAND PARK 12 YO	4.55
THE SINGLETON 12 YO	4.55
DALWHINNIE 15YO	6.55
GLENMORANGIE 10 YO	4.55
AUCHENTOSHAN 12 YO	4.70
MACALLAN 18 YO	10.00

## BOURBON & RYES

RITTENHOUSE RYE	4.60
BULLIET BOURBON	4.10
WOODFORD RESERVE	4.55
MAKER'S MARK	4.20

## THE CITY BARGE

A DELIGHTFUL 14TH CENTURY RIVERSIDE PUB SPECIALISING IN BRITISH FISH & SEAFOOD. ALSO FEATURING A WIDE RANGING AND COMPREHENSIVE WINE LIST, A LARGE SELECTION OF WORLD BEERS AND EXPERTLY KEPT REGIONAL REAL ALES.

## THE HARROWDEN

NAMED AFTER ONE OF THE ORIGINAL BARGE BUILDING FAMILIES BASED IN STRAND ON THE GREEN, THE HARROWDEN PRIVATE DINING ROOM IS A STUNNING PRIVATE SPACE UPSTAIRS AT THE CITY BARGE. IT HAS BEEN CAREFULLY RESTORED AND FEATURES FOUR FRENCH WINDOWS OPENING OVER THE RIVER, AN OPEN FIRE AND FEASTING TABLE FOR UP TO 20 GUESTS. THIS ROOM IS ALSO AVAILABLE FOR CANAPÉS AND DRINKS RECEPTIONS. PLEASE ASK ROBERT OR ANDY FOR MORE DETAILS, OR ASK YOUR WAITER TO SEE THE HARROWDEN ROOM

## INDEX

PAGE 2 :	COFFEE, BRUNCH MENU
PAGE 3 :	BAR MENU
PAGE 4 :	APERITIF, SPARKLING WINE, CHAMPAGNE
PAGE 5 :	RIESLING - A STUDY
PAGE 6 & 7:	WHITE WINE
PAGE 8 :	ROSÉ
PAGE 9 :	GAMAY - A STUDY
PAGE 10 & 11:	RED WINE
PAGE 12 :	SWEET WINE, PORT, WHISKY

## BREAKFAST, BRUNCH & HOT DRINKS

BREAKFAST / BRUNCH SERVED

(STARTS 7<sup>TH</sup> OF JUNE)

SATURDAY 10AM – 2PM

SUNDAY 10AM - 12PM

### • BREAKFAST & BRUNCH •

SINGLE OR DOUBLE EGG & MUFFIN £5/£9  
(EGGS ROYALE, BENEDICT OR FLORENTINE)

GRANOLA, HONEY, YOGURT, FRESH FRUIT £5.5

HERRING ROES ON TOAST, DIJON MUSTARD £6.5

BLUEBERRY PANCAKES, MAPLE SYRUP £7  
(ADD BACON £2)

FULL BARGE BREAKFAST £9  
(2 EGGS, SMOKED RASHERS, SAUSAGE, TOAST, TOMATO, BEANS)

CHILDREN'S BREAKFAST £5  
(ANY OF THE ABOVE SERVED WITH JUICE OR BABYCCINO)

### • LA VIA DEL TÈ ARTISAN TEAS • (ALL £2.20)

ENGLISH BREAKFAST • CAMOMILLE • MINT • EARL GREY • GREN

### • EATON & BIRD LONDON ROASTED COFFEE • (SOY MILK AVAILABLE)

ESPRESSO £1.90

AMERICANO £2.10

FLAT WHITE • LATTE • CAPPUCINO £2.30

HOT CHOCOLATE £2.50

BABYCCINO

## RED - CONTINUED

MORGON 'LES CHARMES', CALVIAIRE DE ROCHE-GRES 2011 32.00  
BEAUJOLAIS, FRANCE [VEAL CHOPS, PARTRIDGE, LANDAIS CHICKEN]

RIOJA SELECCION, BODEGAS URBINA 1999 34.50  
RIOJA, SPAIN [ROAST LAMB, LIVER AND KIDNEYS, PIGEON]

SAINT-EMILION GRAND CRU, 42.00  
CHÂTEAU LA CROIX CHANTACAILLE 2007  
BORDEAUX, FRANCE [FILLET OF BEEF, GAME, LAMB CASSEROLE]

CHATEAUNEUF-DU-PAPE, CUVÉE DES SOMMELIERS  
DOMAINE JACQUES MESTRE 2006 44.00  
RHONE, FRANCE [GAME - VENISON, WILD BOAR, SHOULDER OF LAMB]

TWIN PADDOCKS PINOT NOIR 2010 46.00  
CENTRAL OTAGO, NEW ZEALAND [GUINEA FOWL, ROAST CHICKEN, PORK]

ST-JULIEN, SARGET GRUAUD-LAROSE 2008 58.00  
BORDEAUX, FRANCE [ROAST DUCK/BEEF, SLOW COOKED LAMB]

BAROLO, BRICCO BOSCHIS, TENUTA CAVALLOTO 2008 70.00  
PIEDMONT, ITALY [WILD BOAR, PORCHINI, PHEASANT]

PAUILLAC, CHÂTEAU BATAILLEY 2007 72.00  
BORDEAUX, FRANCE [ROAST BEEF, CÔTE DU BŒUF]

GEVREY-CHAMBERTAIN 1<sup>ER</sup> CRU 'LES PERRIERS', HERESZTYN 2007 85.00  
BURGUNDY, FRANCE [RABBIT, GUINEA FOWL, ROAST PORK ]

### MAGNUMS

CAHORS, CHÂTEAU DU CEDRE 2011 78.00  
SOUTH WEST FRANCE [DUCK, LAMB STEWS, CASSOULET]

LALANDE DE POMEROL, CHÂTEAU DES ANNÉREAU 2008 85.00  
BORDEAUX, FRANCE [BEEF WELLINGTON, STEAK GRILLS]

CHATEAUNEUF-DU-PAPE, CUVÉE DES SOMMELIERS  
DOMAINE JACQUES MESTRE 2006 100.00  
RHONE, FRANCE [VENISON, SLOW-COOKED LAMB, WILD RABBIT]

## RED

	175ML	CARAFE	BOTTLE
PIAZZI SICILIANA ROSSO 2013 SICILY, ITALY	4.20	11.60	16.75
TEMPRANILLO, ALBIZU 2012 ALVESA, SPAIN	4.50	12.40	18.00
	[APERITIF, CHICKEN, CHARCUTERIE]		
MERLOT, CASA AZUL 2013 CENTRAL VALLEY, CHILE	4.70	13.40	19.50
	[SAUSAGES, BURGERS, GRILLS]		
CABERNET SHIRAZ, BROOKFORD ESTATE 2012 SOUTH EASTERN AUSTRALIA	4.90	13.80	20.00
	[PORK CHOPS, BBQ CHICKEN, RIBS]		
PETITE SYRAH, DOMAINE MAS MONTEL 2012 LANGUEDOC, FRANCE	5.30	14.40	21.00
	[STEWES, PIES, GRILLED LAMB]		
MALBEC, SANTA JULIA 2013 (ORGANIC) MENDOZA, ARGENTINA	5.40	15.00	22.00
	[BAVETTE STEAK, STUFFED SHOULDER OF PORK]		
RIOJA 'MONTESE', BODEGA CLASSICA 2011 RIOJA ALTA, SPAIN	5.50	15.40	22.50
	[LAMB CHOPS, ROASTED LAMB, SAUSAGES]		
PINOT NOIR, DOMAINE LA BOUSOLE 2012 LANGUEDOC, FRANCE	5.70	16.00	23.50
	[CHARCUTERIE, CHICKEN, TUNA]		
MINERVOIS, ROUGE DE L'AZEROLLE 2013 LANGUEDOC, FRANCE			24.00
	[CASSOULET, CHICKEN TAGINE, ROASTED QUAIL]		
CABERNET SAUVIGNON, BODEGAS CECCHIN 2009 (ORGANIC) MENDOZA, ARGENTINA			25.00
	[TERRINES, BROCHETTE OF PORK, BEEF]		
CHIANTI SAN FERDINANDO, PODERE GAMBA 2010 TUSCANY, ITALY			26.00
	[OSSO BUCCO, GRILLED LAMB]		
GAMAY DE TOURAINE, DOMAINE MARRIONET 2013 LOIRE, FRANCE			26.00
(AVAILABLE CHILLED)	[CHARCUTERIE, YOUNG CHEESE, SALADS]		
BROUILLY, DOMAINE CRET DES GARRANCHES 2013 BEAUJOLAIS, FRANCE			27.50
(AVAILABLE CHILLED)	[CHICKEN, VEAL CHOPS, CURED MEATS]		
GRAVES DE VAYRE, CHATEAU TOULOUZE 2008 BORDEAUX, FRANCE			28.00
	[RUMP STEAK, STEAK AND KIDNEY PIE]		
CAIRIANNE, DOMAINE CHAPOTON 2012 RHONE, FRANCE			28.50
	[DEVILLED KIDNEYS, SLOW COOKED LAMB]		

## BAR MENU

### • AVAILABLE FROM 30TH MAY •

#### SERVED

MONDAY - SATURDAY 12PM — 10PM

SUNDAY 12PM - 9PM

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MARINATED OLIVES £3.5

PERUVIAN PINK PEPPERCORN CASHEWS & PEANUTS £2.5

SWEET CHILLI PEANUTS £2

PISTACHIOS £3

PIPER'S CRISPS £1.25

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ARTISAN BREADS, CONFIT GARLIC BULB £3.5

COCKLES & CHILLI VINEGAR £4

HONEY GLAZED BLACK SAND HAM, PICCALLILI £5

MAYFIELD CHEDDAR WEDGE, APPLE £4.5

JAPANESE CURED SALMON,  
GINGER, MIRIN, RADISH CORIANDER £7.5/14

CHICKEN LIVER & FOIE GRAS PARFAIT, SPICED ORANGES, BRIOCHE £7

•

ARGEY BARGEY ALE BATTERED HADDOCK, SEAWEED SALT CHIPS,  
MINTED PEAS, TARTARE SAUCE £13.5

WHOLE SOFT SHELL 'CRABACADO' BURGER, DEN MISO MAYO,  
SEAWEED SALT CHIPS £14.5

'SHINTAIL PIE', BONE MARROW, SUMMER GREENS £14.5

ANGUS BURGER, APPLEWOOD CHEDDAR, HOUSE RELISH & CHIPS £12  
(ADD BACON £1.50)

## APÉRITIFS

BELLINI	0.00	00.00
APEROL SPRITZ		
ROSIE & GIN		
	100ML	1/2 BOTTLE
SHERRY - MANZANILLA LAS MEDALLAS, HEREDEROS DE ARGUESO SANLUCAR DI BARRAMEDA, SPAIN	0.00	00.00

## SPARKLING

	125ML / BOTTLE	
'THE ITALIAN SPARKLING WINE' FROM THE GLERA OR « PROSECCO » GRAPE IN THE FRIZZANTE STYLE	6.00 / 29.00	
VOUVRAY BRUT, DOMAINE CHAMPALOU NV LOIRE, FRANCE		32.00
FRIZANTE ROSÉ, MAS DE DAUMAS GASSAC NV LANGUEDOC, FRANCE	6.90 / 35.00	

## CHAMPAGNE

JOSEPH PERRIER 'CUVÉE ROYALE' BRUT NV CHÂLONS-EN-CHAMPAGNE	45.00	
POL ROGER BRUT RESERVE 2004 ÉPERNAY	62.50	
LAURENT-PERRIER ROSÉ, NV TOURS-SUR-MARNE	95.00	
RUINART 'BLANC DE BLANCS' NV REIMS	95.00	
DOM PÉRIGNON 2004 ÉPERNAY	165.00	

## GAMAY - A STUDY

GAMAY IS A THIN SKINNED GRAPE LOW IN TANNIN WHICH IS PERFECT FOR MAKING LIGHTER BODIED REDS WITH BRIGHT FRUIT AND SOME REFRESHING ACIDITY. MOST NOTABLY GROWN IN BEAUJOLAIS AND THE LOIRE VALLEY IN FRANCE, ITS FULL NAME IS GAMAY NOIR À JUS BLANC. IT IS A VERSATILE GRAPE THAT CAN MAKE LOVELY LIGHT, CHEERFUL 'GLUGGABLE' WINES BUT ALSO HAS THE ABILITY TO BE DEEPER, DARKER AND MORE STRUCTURED WITH THE CAPACITY TO AGE GRACEFULLY. FORGET THE OLD 'ROOM TEMPRATURE' RULE, SOME WINES ARE BETTER CHILLED AND GAMAY IS THE FIRST PLACE TO LOOK.

GAMAY DE TOURAINE, DOMAINE MARRIONET 2013 26.00  
LOIRE, FRANCE

HENRI MARIONNET IS CONSIDERED TO BE THE BEST EXPONENT OF THE GAMAY GRAPE IN THE LOIRE. HAND HARVESTING AT MAXIMUM RIPENESS TRANSLATES INTO THE DELICIOUS FRUITINESS OF THE WINE. FULL OF BOUNCING ENERGY WITH PERFUMED, RED-BERRY FRUIT ON THE NOSE FOLLOWED BY RIPE RED CHERRY FRUIT ON THE PALATE. IT IS LUSH AND FLAVOURSOME BUT WITH A BRIGHT FRESHNESS THAT MAKES IT VERY DRINKABLE — AND GREAT TO DRINK CHILLED, AS IT SUGGESTS ON THE LABEL.

BROUILLY, DOMAINE CRET DES GARRANCHES 2013 27.50  
BEAUJOLAIS, FRANCE

BROUILLY IS THE LARGEST AND THE MOST SOUTHERN OF THE BEAUJOLAIS CRUS AND IS OFTEN DESCRIBED AS BEING THE MOST TYPICAL. BRIGHT AND YOUTHFUL WITH CHERRY LADEN AROMAS LEAD ONTO A MORE INTENSE PALATE THAT IS MAKED BY SUPPLENESS, FLESHINESS AND FINESSE. DEEP, RIPE AND REFRESHING FRUIT FLAVOURS AND A GENTLY PEPPERY FINSH LIFT IT ABOVE THE CHEAP RUN-OF-THE-MILL GAMAY.

MORGON 'LES CHARMES', DOMAINE CALVIAIRE DE ROCHE-GRES 2011 32.00  
BEAUJOLAIS, FRANCE

MORGON TENDS TO BE THE MOST MASCULINE OF THE BEAUJOLAIS OWING TO THE SOIL IN THE AREA, AND CAN OFTEN HAVE A MORE ROBUST STRUCTURE. THE WINES DEVELOP SLOWLY AND UNIQUELY, EVENTUALLY TAKING ON THE CHARACTERISTICS AND QUALITIES OF RED BURGUNDY. THIS WINE ENTICES THE DRINKER WITH VIOLETS AND SOME KIRSCH NOTES, FULL FRUIT ON THE PALATE WITH SOME MORE SAVOURY NOTES ON THE FINISH.

## ROSÉ

	175ML	CARAFE	BOTTLE
PIAZZI ROSATO SICILIA 2013	4.40	12.40	18.00
SICILY, ITALY			

RESERVE DE GASSAC ROSÉ, L'HERAULT 2013	5.20	14.40	21.00
LANGUEDOC, FRANCE [POACHED SALMON, CHARCUTERIE, SPICY PRAWNS]			

A VIVID ROSE PINK WITH SALMON GLINTS AND INTENSE STRAWBERRY AROMAS. THE PALATE IS FULL AND ROUND WITH BAGS OF CRUSHED BERRY FRUIT FINISHING FRESH, LONG AND THOROUGHLY MORE-ISH MORE THAN CAPABLE OF CHALLENGING THE GREAT PROVENÇAL ROSÉS.

CARMENERE ROSÉ, DE MARTINO ESTATE 2012	5.40	15.00	22.00
COLCHAGUA, CHILE [TAPAS, TOMATO BASED DISHES, BBQ MEATS]			

A DELICIOUS PINK FROM CHILE'S ADOPTED NATIVE GRAPE AND AN AWARD WINNING ESTATE. IN CONTRAST TO MANY NEW WORLD ROSÉS THIS IS DRY AND CRISP WITH CHERRY AND RASPBERRY NOTES AND ALLURING UNDERLYING MINERAL FLAVOURS. A SUMMER A GLUGGER BUT DO NOT OVERCHILL.

COTES DE PROVENCE, 'ELEGANCE' 2013	6.40	18.00	26.50
PROVENCE, FRANCE [SALAD NICOISE, FISH STEWS, BAKED HAM, GRILLED VEGETABLES]			

FROM VINEYARDS 1/2 AN HOURS FERRARI RIDE FROM ST TROPEZ THIS WINES IS THE EPITOMY OF SUMMER CHIC. A SENSUAL SALMON PINK, WITH FLORAL AROMAS, RASPBERRY AND CHERRYSTONE FLAVOURS AND A FIRM SAVOURY FINISH. ROSÉ FROM ITS SPIRITUAL HOME AND AT ITS VERY BEST.

## RIESLING - A STUDY

RIESLING IS ONE OF THE TRUE 'NOBLE' WHITE GRAPES OFFERING GREAT EXPRESSION OF ITSELF AND OF THE ENVIRONMENT IN WHICH IT GROWS THE FRUIT IS AROMATIC, FLORAL AND HIGH IN FLAVOUR WITH OFTEN A PERSUASIVE ACIDITY. THE WINES CAN VARY ENORMOUSLY FROM DRY, MINERAL AND RACY TO MORE GENEROUS AND FRUITY OR EXHIBIT CHARACTERISTIC PETROL OR RUBBER NOTES. WE HAVE PUT TOGETHER A SELECTION THAT WE BELIEVE DEMONSTRATES ITS DELICIOUS VERSATILITY.

RIELSING RESERVE, DOMAINE ANDRE SCHERER 2012	25.00
ALSACE, FRANCE	

FROM A SMALL VINEYARD IN THE NORTH EAST OF FRANCE OWNED BY THE SAME FAMILY FOR 2 CENTURIES, THIS RIESLING HAS AROMAS OF GRAPE, APPLE AND PEAR AND SOME DELICATE WHITE FLOWERS. A CLEAN FRUITY PALATE WITH A CITRUS AND LEMON RIND FINISH. WONDERFULLY FRESH AND EXHILARATING.

CLOSHEIM SINGLE VINEYARD RIESLING 2010	27.50
NAHE, GERMANY	

WHILST THE ORIGIN OF RIESLING IS CLOUDED IN MYSTERY MANY HISTORIANS BELIEVE IT ORIGINATED IN MOSEL, GERMANY. WHATEVER THE TRUTH IS HAS CERTAINLY FOUND A HOME IN THE COUNTRY THAT RIGHTFULLY DESERVES REPRESENTATION. DELICIOUSLY SMOOTH AND APPEALING, AROMAS OF RIPE APPLE AND PEAR WITH A TWIST OF LIME FRESHNESS. AN OFF-DRY FINISH AND FRUITY CHARACTER THAT MAKES IT A PERFECT MATCH FOR WHITE MEATS AND FISH IN CREAMY SAUCES.

EVOLUTION 16TH EDITION, SOKOL BLOSSER NV (ORGANIC)	33.00
OREGON, USA	

RIESLING IS ONE OF THE NINE (!!) GRAPES IN THIS WONDERFULLY ECCENTRIC BUT TRULY DELICIOUS WINE FROM ORGANIC VINEYARDS IN OREGON. JUST OFF DRY WITH INTENSE WHITE FRUIT AROMAS AND SOME DELICATE SPICE. SUPPLE AND RIPE ON THE PALATE WITH GOOD ACIDITY TO PROVIDE BALANCE. A JOY WITH ANY SPICY OR FUSION FOOD.

TWO PADDOCKS RIESLING 2012	38.00
CENTRAL OTAGO, NEW ZEALAND	

FROM GOLDEN GLOBE WINNER SAM NEILL AND NOW INTERNATIONAL WINE CHALLENGE GOLD MEDALIST A SINGLE VINEYARD RIESLING FROM THE HIS VINEYARDS IN CENTRAL OTAGO. BENEFITING FROM THE PERFECT CONDITIONS FOR GROWING RIESLING OF HOT DAYS AND COOL NIGHTS THE GRAPES MAXIMERS MATURITY AND FRESH ACIDITY. HE USES SUSTAINABLE PRINCIPLES, HAND HARVESTING, STAINLESS STEEL FERMENTATION AND A SMALL PERCENTAGE AGED IN OAK. THE WINE DISPLAYS RUBY GRAPEFRUIT, LIME AND STONE-FRUIT AROMATICS FOLLOWED BY A MINERAL DRIVEN, TIGHTLY STRUCTURED PALATE SHOWING LOTS OF DRIVE, TENSION AND PERSISTENCE.

## WHITE

	175ML	CARAFE 500ML	BOTTLE
CATANI BIANCO SICILIA 2012 SICILY, ITALY	4.20	11.60	16.75
VERDEJO, CASA MARIA 2013 CASTILLA Y LEON, SPAIN	4.40	12.40	18.00
	[SALADS, WHITEBAIT, SQUID]		
CHENIN TORRONTES, VILLA VIEJA 2012 MENDOZA, ARGENTINA	4.80	13.40	19.50
	[SALADS, LIGHTLY SPICED CHICKEN AND FISH DISHES]		
TREBBIANO D'ABRUZZO, FRENTANO 2013 ABRUZZO, ITALY	4.90	13.80	20.00
	[SEAFOOD PASTA, CHICKEN SALAD]		
CUVEE MARINE, DOMAINE MENARD 2013 COTES DE GASCOGNE, FRANCE	5.20	14.40	21.00
	[FRESH SALADS, GRILLED SARDINES & SALSA]		
PICPOUL DE PINET, GRANGE DES ROC 2013 LANGUEDOC, FRANCE	5.30	14.80	21.50
	[OYSTERS, SHELLFISH, FISH]		
RIOJA BLANCO, BODEGA CLASSICA 2013 RIOJA ALTA, SPAIN	5.40	15.00	22.00
	[SEAFOOD RISOTTO, CHICKEN W/GARLIC]		
SAUVIGNON DE TOURAINE, GUY ALLION 2013 LOIRE, FRANCE	5.60	16.00	23.00
	[GOAT'S CHEESE, ASPARAGUS, MUSSELS, CEVICHE]		
THE 'CRUX' CHARDONNAY, RADFORD 2013 STELLENBOSCH, SOUTH AFRICA	6.30	17.80	26.00
	[PORK BELLY, ROAST CHICKEN, QUAIL]		
VIIGNIER, VAL COLOMBE 2012 LANGUEDOC, FRANCE			24.00
	[SWEET FLESHED FISH, SPICY FOOD]		
RIELSING RESERVE, DOMAINE ANDRE SCHERER 2013 ALSACE, FRANCE			25.00
	[HAM TERRINE, CHICKEN W/MORELS, FISH]		
ARA SINGLE VINEYARD PINTO GRIS 2013 MARLBOROUGH, NEW ZEALAND			26.50
	[ASIAN STYLE FOOD, FISH AND SEAFOOD STEWS]		
VERDICCHIO DI METALICA, COLLE STEFANO 2013 MARCHE, ITALY			26.50
	(ORGANIC)	[CHARGRILLED SQUID/OCTOPUS, RISOTTO]	
GAVI DI TASSAROLA, CINZIA BERGAGLIO PIEDMONT, ITALY			26.50
	[PASTA, RISSOTTO, SEAFOOD]		
CLOSHEIM SINGLE VINEYARD RIESLING 2010 NAHE, GERMANY			27.50
	[SPICY FOODS, FOIE GRAS TERRINE, BLUE CHEESE]		

## WHITE - CONT.

	BOTTLE
SAUVIGNON BLANC, PETIT CLOS 2013 MARLBOROUGH, NEW ZEALAND	28.50
	[PRAWNS W/GARLIC, MUSSELS, CLAMS W/PASTA, FUSION]
CHABLIS, DOMAINE GERARD TREMBLAY 2012 BURGUNDY, FRANCE	32.00
	[OYSTERS, FISH GOUGJONS, SMILS]
ALBARINO SAN CAMPIO, BODEGAS TERRAS GAUDA 2013 GALICIA, SPAIN	32.50
	[THE HARVEST OF THE SEA]
EVOLUTION 16TH EDITION, SOKOL BLOSSER NV ORGEON, USA	33.00
	(ORGANIC) [ASIAN FOOD WITH SPICE, CHICKEN TAGINE]
SANCERRE 'JEUNES VIGNES', DOMAINE HENRI BOURGEOIS 2013 LOIRE, FRANCE	34.00
	[SALMON W/BEURE BLANC, SEA BASS]
MACON-FUISSE, DOMAINE THIBERT 2013 BURGUNDY, FRANCE	35.00
	[TURBOT, SCALLOPS, ROAST PORK]
POUILLY-FUMÉ 'ROCHE BLANCHE', DOMAINE LAPORTE 2013 LOIRE, FRANCE	37.50
	(ORGANIC) [WHITE FISH, SMOKED SALMON, ASPARAGUS]
TWIN PADDOCKS RIESLING 2012 CENTRAL OTAGO, NEW ZEALAND	38.00
	[SMOKED FISH AND CHICKEN]
ST JOSEPH BLANC, DOMAINE DU MONTEILLET 2011 RHONE, FRANCE	45.00
	[GUINEA FOWL, WHITE MEAT IN RICH SAUCE]
PULIGNY-MONTRACHET 1 <sup>ER</sup> CRU 'SERPENTIERES, BZIKOT 2011 BURGUNDY, FRANCE	85.00
	[LOBSTER, TURBOT, SCALLOPS, DOVER SOLE]

## MAGNUMS

SAMIERAS BLANCO, ADEGA SAMIERAS 2011 RIBEIRO, SPAIN	65.00
	[OCTOPUS, PRAWNS, LOBSTER]
POUILLY-FUMÉ 'PRECIUSE', DOMAINE ALEXANDRE BAIN 2012 LOIRE, FRANCE	95.00
	(ORGANIC) [ASPARAGUS, RIVER FISH, TEMPURA PRAWNS]