



WINE &  
DRINKS



## WHITE

175ml    250ml    Bottle

**SAUVIGNON  
BLANC,  
PANILONCO,  
CHILE**

£5.50    £6.70    £19.50

*Crisp and fresh with citrus  
and gentle tropical notes.*

**CHARDONNAY,  
MONTEREY BAY,  
CALIFORNIA, USA**

£5.70    £6.90    £20.00

*Silky, rounded white with  
citrus and gentle tropical  
notes.*

**PINOT GRIGIO,  
FRANCESCO,  
SCRITTI, ITALY**

£5.80    £6.90    £22.50

*Off dry, with subtle  
flavours of pear and melon.*

**VERDEJO,  
VALLE DE ORON,  
RUEDA, SPAIN**

£6.00    £8.00    £22.50

*Delightfully zestful Iberian  
white bursting with lime  
and hints of gooseberry.*

## RED

**CABERNET  
SAUVIGNON,  
PANILONCO,  
CHILE**

£5.50    £6.70    £19.50

*Spiced blackcurrants and  
glazed cherry engage with  
a well structured and  
rounded juice-filled finish.*

**MERLOT,  
MONTEREY BAY,  
CALIFORNIA, USA**

£5.70    £6.90    £20.00

*Soft and supple with juicy  
red fruit and a lightly  
balanced finish.*

**PINOTAGE,  
RIEBEEK CELLARS,  
CAPE PROVINCE,  
SOUTH AFRICA**

£6.00    £8.00    £23.00

*Dense in colour and bold  
in flavour with notes of  
plum sauce, tobacco,  
blackberry, tar and  
liquorice.*

**MALBEC RESERVA,  
ACONCAGUA,  
MENDOZA,  
ARGENTINA**

£6.50    £8.50    £24.50

*Regal red bursting with  
blackberries and hints of  
toasted hazelnuts.*

*All wines by the glass are additionally  
available in a 125ml measure.*

ROSÉ

	175ml	250ml	Bottle
<b>ZINFANDEL, MONTEREY BAY, CALIFORNIA, USA</b>	<b>£5.70</b>	<b>£6.90</b>	<b>£20.00</b>
<i>Fresh red fruit balanced with soft citrus notes and an off-dry finish.</i>			
<b>PINOT GRIGIO ROSÉ, BELLO, ITALY</b>	<b>£5.80</b>	<b>£6.90</b>	<b>£21.00</b>
<i>A lighter style of rose with a crisp and clean character.</i>			
<b>BUFFE VENT, NEFFIEZ, COTEAUX DE LANGUEDOC, FRANCE</b>	<b>£6.20</b>	<b>£8.20</b>	<b>£26.00</b>
<i>Light and crisp. Palatable fresh red fruit and a dry clean finish.</i>			

*All wines by the glass are additionally available in a 125ml measure.*



## CRISP, ZESTFUL AND FRESH

### PICPOUL DE PINET, FONCALEUA, £28.00 LANGUEDOC, FRANCE

*Pear, apple and a hint of tropical fruit combine appealingly on the palate here, with good acidity and an impressive concentration.*

### GAVI, DOCG IL PORTINO, £29.50 PIEMONTE, ITALY

*Refreshing and dry with zestful citrus charges, almond tinges and green apples. Distinguished and delicately perfumed, a gem among Piemonte wines.*

### SAUVIGNON BLANC, MOUNT £30.00 HECTOR, WAIRARAPA, NEW ZEALAND

*Fresh gooseberry and passionfruit complemented with an elegant lime zip.*

### ALBARINO, LAGAR DE INDRA, £31.00 RIAS BAIXAS, SPAIN

*Silky and soft, fully flavoured with gentle touches of nectarine and grapefruit.*

### VERDICCHIO DEI CASTELLI £32.00 DI JESI DOC, MARCHES, ITALY

*Dry and full bodied with a late harvest production to ensure richness and concentration throughout. Floral with almond and citrus flowers with a long finish.*

### PETIT CHABLIS, ENGLATIRE, £38.50 FRANCE

*Very fresh with an aroma of lemon stones and citrus flavours, displaying good structure and dry minerality on the finish.*

### SAUVIGNON / SEMILLION, £40.00 MCHENRY HOHNEN, MARGARET RIVER, AUSTRALIA

*Zestful blend of white from Western Australia with eloquent citrus and gooseberry notes. Produced by Cloudy Bay founder David Hohnen.*

### SANCERRE, DOMAINE DURAND, £42.00 LOIRE, FRANCE

*Flinty and fruity. Wonderful nose with all the classic flavours that follow. An award winning small-batch Sauvignon from the Loire Valley.*

### RIESLING, PEWSEY VALE, £45.00 EDEN VALLEY, AUSTRALIA

*Highly aromatic with developed lime juice flavours and hints of underlying spice. Powerful and intense dry Riesling from Australia's oldest winery.*

## FRUITY, AROMATIC AND FLORAL

### TORRONTES, ACONCAGUA, MENDOZA, ARGENTINA

*Fresh and floral with hints of tropical fruit and rose petal.*

£25.00

### CHENIN BLANC, RIEBEEK CELLARS, STELLENBOSCH, SOUTH AFRICA

*Dry and crisp with fresh citrus and an underlay of tropical fruit.*

£27.00

### RIESLING, ELLENZER GOLDBAUMCHEN OTTO GORGEN, MOSEL, GERMANY

*Delightfully crisp Riesling from this family owned winery dating back to 1717.*

£29.00

### MOSCATO D'ASTI, BRICCO SERRAPIANO, PIETRO RINALDI, ITALY

*A lighter medium dry white style brimming with pear and honeydew, accompanied with a playful spritz finish.*

£29.00

### MUSCAT, ANCYRA, AEGEAN, TURKEY

*Incredible elegance, with hints of blossom and apricot leading to a silky finish.*

£31.50

### LYCHGATE, BOLNEY ESTATE, SUSSEX, ENGLAND

*Off-dry white with elderflower and zestful sherbert tones. A masterful blend of Muller Thurgau, Schonburger and Wurzer.*

£32.00

### GRUNER VELTLINER, STEFAN BAUER, WAGRAM, AUSTRIA

*Beautifully balanced Gruner Veltliner from award winning winemaker Stefan Bauer.*

£33.00

### VIOGNIER, MCMANIS, CALIFORNIA, USA

*Stunningly bold Viognier brimming with juicy dried apricot and almond. An absolute flavour journey.*

£35.00

### PINOT GRIS, DOMAINE JEAN MARC BERNHARD, ALSACE, FRANCE

*Intense, silky Alsatian dominated with juicy honeydew melon and citrus notes.*

£37.50

### LIRAC, DOMAINE LAFOND, FRANCE

*Intense passion fruit and grapefruit combine in this blend of Grenache Blanc, Rousanne & Viognier.*

£39.50

### GEWURZTRAMINER VIEILLES VIGNES, DOMAINE JEAN MARC BERNHARD, ALSACE, FRANCE

*Intense blossom aromas with lychee, spiced pear and cinnamon. Stunning old vine white with an off-dry structure and a long finish.*

£44.00

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## RICH, FULL BODIED AND COMPLEX

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**CHARDONNAY, MOUNT HECTOR, £26.00  
WAIRARAPA, NEW ZEALAND**

*Elegantly balanced packed with peach and  
butterscotch flavours.*

**LA MUSE, NEFFIEZ, COUTEAUX £32.50  
DU LANGUEDOC, FRANCE**

*An elegant assemblage of Grenache,  
Rousanne & Clairette which provides  
notes of toasted nuts and dried apricots.*

**MARSANNE / CHARDONNAY / £47.00  
ROUSANNE, 3 AMIGOS MCHENRY  
HOHNEN, AUSTRALIA**

*Southern Rhone style oaked blend from the  
McHohnen stable. Well integrated citrus fruit  
and fully bodied with an enduring and well  
structured finish.*

**CHARDONNAY, CALGARDUP £57.00  
BROOK, MARGARET RIVER,  
AUSTRALIA**

*Elegantly oaked chardonnay bursting with sun  
kissed peach and a shimmering of toasted  
almond flakes.*

**MONTAGNY PREMIER CRU, £60.00  
ALBERT BICHOT, FRANCE**

*Supremely elegant white Burgundy from  
renowned producer Albert Bichot. Winner of  
International Wine Challenge White Wine  
Maker of the Year.*

**CHABLIS 1ER CRU, £65.00  
FOURCHAUME, L'EGLANTIERÈ,  
FRANCE**

*Elegant and complex, this superb crisp white  
is brimming with fresh lemony fruit and  
honeysuckle flavours.*

**MEURSAULT VIEILLES VIGNES, £85.00  
DOMAINE GUY, BURGUNDY,  
FRANCE**

*Full bodied and complex with delicate aromas  
of soft citrus and a richly buttered finish.*

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## FINE

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**2012 PULIGNY-MONTRACHET, £92.00  
DOMAINE JEAN PASCAL,  
BURGUNDY, FRANCE**

*Lightly oaked retaining butterscotch and hazelnut hints. Finishes with complex flavours of brioche and cinnamon.*

**CONDRIEU, INVITARE, MICHEL £120.00  
CHAPOUTIER, NORTHERN  
RHONE, FRANCE**

*Full bodied and rich, with delicate aromatics of dried peach, white flowers and apricots. Elegantly complemented with an enduring finish.*

**2007 CHABLIS GRAND CRU £175.00  
"MOUTONNE", DOMAINE LONG  
DEPAQUIT, FRANCE**

*Rich and full with a dried steely elegance and a dominance of fresh minerality.*

**2006 CORTON CHARLEMAGNE, £210.00  
DOMAINE DU PAVILLON,  
FRANCE**

*A particularly stunning Grand Cru with a hugely refined bouquet. Intensely vibrant citrus lemon, apricot blossom and mineral sophistication. A crisp and highly defined palate on the entry with a slight chalky texture and a lemon-curd tinged finish.*

**2008 CHATEAU LAVILLE HAUT £395.00  
BRION, GRAVES, FRANCE**

*A sensational dry White. Full bodied assemblage with Sauvignon Blanc, revealing delightful lemon blossom, sweet mandarin marmalade, honeysuckle and hints of smoked oak.*

**2009 CHATEAU LA MISSION £895.00  
HAUT BRION BLANC,  
PESSAC LEOGNAN**

*An exquisite blend of 84% Semillion and 16% Sauvignon Blanc. This wine possesses a zestful yet mature minerality perfectly balanced with lemon butter, fig, white currant and melon. A firm and steely backbone of acidity provides great precision and delivers a full-bodied and powerful concentrated dry white.*



## SOFT, RIPE AND FRUIT DRIVEN

### MONTEPULCIANO D'ABRUZZO, £26.00 LUIGI LEONARDO, ITALY

*Medium bodied, forward and fruity red from Umbria.*

### PINOT NOIR, LOMBEND, £33.00 NEW ZEALAND

*Elegant and supple, beautifully structured with soft tannins and an enduring finish.*

### CHIANTI MONTESPERTOLI, £34.00 CASTELLO SONNINO, ITALY

*Lightly bodied Sangiovese with spiced red cherries throughout.*

### FLEURIE, MARCHAND BOLNOT, £35.00 CUVEE ST LAWRENCE

*This wine displays a wonderful rich elegant bouquet excellent summer fruit pudding flavours and is blended in a beautiful floral character.*

### ZINFANDEL, MCMANIS, £38.00 CALIFORNIA, USA

*Honeyed raspberry jammeling in the mouth. A true sunshine Red.*

### PINOT NOIR, "FOXHOLE £44.00 VINEYARD", BOLNEY ESTATE, SUSSEX

*Beautifully elegant Pinot Noir with delicate cherry and plum flavours.*

## SPICED, INTENSE AND VELVETY

### CARMENERE "PERDIZ", £24.00 AVES DEL SUR, CHILE

*Velvety black cherry with hints of cedar wood and gentle spice.*

### GARNACHA, ALDEYA, £25.00 CARINENA, SPAIN

*Spiced forest fruits dominate in this juicy Iberian red.*

### CARLOS REYNOLDS, PORTUGAL £34.00

*A fantastic Portugese Red displaying rich blackcurrant fruit flavours.*

### CHATEAUNEUF DU PAPE, £55.00 BEATRIC, RHONE, FRANCE

*An elegant nose, with aromas of strawberry jam. The palate is rich, floral and spicy with excellent structure.*

### SAVIGNY LES BEAUNES, £58.00 ALBERT BICHOT, FRANCE

*Quintessential style of Burgundian Pinot Noir. Medium bodied with a spiced plum palate.*

### ST EMILION GRAND CRU, £67.00 CHATEAU TEYSSIER, BORDEAUX, FRANCE

*Ripe, rich, intense and juicy, this lusty dense wine is packed with fresh black raspberry, pepper and a hint of black cherry jam.*

**CHASSAGNE MONTRACHET,  
ALBERT BICHOT, FRANCE****£72.00**

*Velvety smooth with soft red fruits and a medium-bodied mouthfeel. Enduring and elegantly structured finish.*

**COTE ROTIE “LES BECASSES”,  
MICHEL CHAPOUTIER, FRANCE****£95.00**

*Refined and elegant red fruit aromas with some fine perfumed cherry. The palate is fresh and savoury with grippy tannins and pronounced well balanced red cherry fruit.*

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**RICH, FULL BODIED  
AND COMPLEX**

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**MALBEC, ARUMA,  
LAFITE ROTHSCHILD, FRANCE****£37.00**

*Deliciously oaked Malbec, made in partnership with Nicolas Catena.*

**RIOJA RESERVA, BODEGAS  
LARCHAGO, SPAIN****£39.00**

*Deliciously velvety, with well structured sweet black fruits and an powerful finish.*

**SHIRAZ, MCHENRY HOHNEN,  
MARGARET RIVER, AUSTRALIA****£43.00**

*Classic style Australian red. Black pepper, blackcurrant and chocolate hints.*

**CABERNET SAUVIGNON,  
“THE CIGAR”, COONAWARRA,  
AUSTRALIA****£49.00**

*Classic Australian powerful red. Jammy black cherries and vanilla in abundance.*

**GRAN RESERVA RIOJA,  
IZARBE, SPAIN****£68.00**

*A powerhouse of a wine. Cabernet Sauvignon added to Tempranillo before ageing in American oak gives a huge depth and range of flavour.*

**BAROLO, MONFORTE D'ALBA,  
ROCCA GIOVANNI,  
PIEMONTE, ITALY****£75.00**

*Modern style Nebbiolo displaying incredible elegance and poise.*

**LE DIX DE LOS VASCOS,  
COLCHAGUA,  
LAFITE ROTHSCHILD, CHILE****£95.00**

*A masterclass of a Bordeaux blend made by Chateau Lafite bringing Classic French winemaking skills to the joys of the New World.*

**BLASON DE L'EVANGILE -  
LAFITE ROTHSCHILD,  
POMEROL, FRANCE**

£110.00

*Classic Bordeaux made by Chateau l'Evangile, which sits in between Chateau Cheval Blanc and Chateau Petrus.*

**VOSNE ROMANÉE,  
ALBERT BICHOT,  
BURGUNDY, FRANCE**

£125.00

*Pinot Noir Royal, with masterful oak integration and intensity.*

**HERMITAGE, "MONIER DE  
SIZERANNE", MICHEL  
CHAPOUTIER, RHONE, FRANCE**

£148.00

*Black fruit, cassis and earthy aromatics with a full bodied richly intense structure leading to a bold and enduring finish.*

**2003 CHATEAU PONTET CANET,  
PAUILLAC, FRANCE**

£245.00

*Deep purple to the rim with a glorious nose of scorched earth, blackcurrant jam, smoke, liquorice, and roasted meats, it is full-bodied, incredibly powerful, dense, with low acidity but high tannin, broad-shouldered, and savoury. This is a stunning, pure, classic Pontet-Canet and was enjoyed by Sir Alex after his last game at the helm of Man U.*

**1986 CHATEAU LEOVILLE  
BARTON, ST JULIEN, FRANCE**

£320.00

*Dark ruby with an open-knit, complex, ripe nose of sweet red as well as blackcurrant, vanilla, fruitcake, tobacco, cedar, and earth, the wine is medium-bodied with exceptional sweetness, soft tannin, and a supple, multi-layered finish.*

**2005 OPUS ONE, CALIFORNIA,  
USA**

£475.00

*Intense nose of dried blackberries and cherries laced with complex aromas of coffee grounds, tobacco leaf, cumin and soy. Nice concentration of mature berry and spice fruit balanced by medium to firm. A more structured style of Opus with an elegant lingering finish.*

**2007 CHATEAU HAUT BRION,  
PESSAC LEOGNAN, FRANCE**

£595.00

*A brilliant effort, the 2007 Haut-Brion offers up aromas of crushed rocks, graphite, plum sauce, raspberries, and black cherries. The aromatics are truly complex for a seven year-old wine and its elegance, finesse, and nobility are apparent. Medium-bodied, rich, and intense with stunning aromatics.*

**2007 CHATEAU MOUTON  
ROTHSCHILD, PAUILLAC,  
FRANCE**

£780.00

*Composed of 81% Cabernet Sauvignon and 19% Merlot, the deep purple-coloured 2007 Mouton reveals sweet aromas of creme de cassis, subtle oak, and flowers. Medium to full-bodied and elegant with sweet tannin as well as flavours and a texture that build incrementally on the palate.*



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## ROSÉ

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**MERLOT, "FLAMENCO"  
AVES DEL SUR, CHILE** £24.00

*Slightly off-dry style with strawberries and cream throughout from 200 year old winery Carta Vieja.*

**CLOT DELS OMS,  
PENEDES, SPAIN** £32.00

*Intense sun kissed raspberry and cherry from award winning winery Bodegas Ca n'Estella.*

**LYCHGATE, BOLNEY ESTATE,  
SUSSEX, ENGLAND** £36.00

*Delightful raspberry with hints of sherbery combine in a dry and lingering finish.*

**TAVEL, DOMAINE LAFOND,  
FRANCE** £39.50

*This Southern Rhone region only makes Roses and subsequently make some of the best. Full bodied, bursting with strawberries and red cherries. Organically made, winning accolades year in, year out.*

**CLOS MIREILLE, DOMAINES OTT,  
COTES DE PROVENCE, FRANCE** £85.00

*This is one of the best rosés in the world. Delicate aromas of sliced peaches and light strawberries follow through to a full body, with good acidity and a round soft texture. A joy to drink.*





## SPARKLING

### NUA PROSECCO, VENETO, ITALY £35.00

*A candidly intense boqueaut with hints of freshly baked bread with a final scent of honey and hazelnut. Notably balanced, full-bodied and full of flavor; persistent almond aftertaste.*

*Also available by the glass as a 125ml measure £6.00*

### NUA SPUMANTE ROSÉ £38.00

*Prosecco style Rosé which is both fruity and delicate with a pleasing taste on the palate, great as an aperitif.*

*Also available by the glass as a 125ml measure £6.00*

### CUVÉE NOIR, BOLNEY ESTATE, SUSSEX, BRUT £49.00

*Aged for 18 months on the lees this dry sparkling Dornfelder has an elegant crushed berry palate with a summer pudding zip.*

### BELLAIRE ROSÉ £70.00

*A dramatically beautiful sparkling Rose: a rich, vibrant pink color. A rich red fruit bouquet precedes an elegant palate of strawberry and black currant, resulting in a perfect harmony of aroma, taste, body, and finish.*

## NON VINTAGE CHAMPAGNE

### PERRIER-JOUET GRAND BRUT £70.00

*Crisp and dry showing succulent flavours of peaches, exotic fruits, honey and citrus fruits.*

*Also available by the glass as a 125ml measure £12.00*

### BOLLINGER £80.00

*This is a complex and elegant Champagne with a wonderful combination of velvety bubbles and flavours of pear, brioche, spice and fresh walnuts.*

### BARON DE ROTHSCHILD, BRUT £85.00

*The three strands of the Rothschild wine dynasty have joined forces to make an exquisite Champagne. The Brut crafted from grapes grown on some of the finest Grand Cru sites in the Côte de Blancs.*

### PERRIER-JOUET BLASON ROSÉ £90.00

*An intense, luminous colour of salmon pink, with coppery highlights. Elegant aromas of raspberries, wild strawberries and rose petals are in abundance.*

### LOUIS ROEDERER BRUT NV £90.00

*A deliciously rich Champagne, with an overt fruitiness and nutty, yeasty notes. A long, complex and rewarding finish is a hallmark of the house style.*

### BILLECART SALMON ROSÉ £95.00

*A delightful rosé with a charming, fruity nose and palate with hints of roasted nuts.*

### BLANC DE BLANCS, JOSEPH PERRIER, BRUT £110.00

*A masterful Blanc de Blancs from the Perrier stable. 100% Chardonnay has been aged for 5 years on the lees which has created a silky textured champagne bursting with delicate peach with a hint of brioche on the finish.*

**MOET ICE £110.00**

*The first and only Champagne especially created to be enjoyed over ice, distinguished by its bright fruitiness, its seductive palate and its elegant maturity.*

**ROSE, BARON DE ROTHSCHILD, BRUT £120.00**

*Salmon pink in colour this blend of Pinot Noir and Chardonnay has been aged for 3 years on the lees. Incredible elegance with red berry notes.*

**KRUG GRAND CUVÉE £225.00**

*With elegant citrus fruits, hazelnut and toasty aromas and an almost creamy character, it really is a Champagne to remember.*

**ARMAND DE BRIGNAC ACE OF SPADES £400.00**

*Marvellously complex and full-bodied, with a bouquet that is both fresh and lively. It's sumptuous, racy fruit character is perfectly integrated with the wine's subtle brioche accents. Its texture is deliciously creamy and the palate has great depth and impact with a long and silky finish.*

**ARMAND DE BRIGNAC ACE OF SPADES ROSÉ £550.00**

*This Rose is announced with a rich bouquet of red fruits with delicate, smoky grilled notes behind. It is fresh and full-bodied on the palate with aromas of strawberries and blackcurrant, and is lingering and complex in its finish.*

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**VINTAGE CHAMPAGNE**


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**2006 PERRIER-JOUET BELLE EPOQUE £165.00**

*The rich, creamy palate and floral aromas entice and seduce all-comers. The fine mousse compliments the full palate of baked apple, white blossom and lemon notes to give a lingering, rounded finish. Fresh and sharp notes of white pepper give way to liquorice and dried ginger, pear and mango with a smooth silky finish.*

**2004 DOM PERIGNON BRUT £180.00**

*Fresh and sharp notes of white pepper give way to liquorice and dried ginger, pear and mango with a smooth silky finish. Ultimate expression of elegance.*

**2003 DOM PERIGNON ROSÉ £450.00**

*Surprisingly delicate and medium in body. Dried flowers, crushed raspberries and sweet herbs waft from the glass in a Rosé that is all about sensuality. With time in the glass, the richness of the fruit becomes more pronounced, while the tannin from the red grapes is also noticeable.*

**2006 LOUIS ROEDERER CRISTAL £280.00**

*Intense and delicate revealing a clean and well integrated mixture of flavours of honey, cocoa and lightly toasted hazelnuts.*

**2006 LOUIS ROEDERER CRISTAL ROSÉ £750.00**

*Intense, refreshing, and exceptionally precise, the bouquet reveals a comprehensive and complex range of flavours - the ensemble is silky, full-bodied, luscious, and light, with a wonderful aromatic purity.*

*Vintages subject to availability.*

## SAKE

**OZEKI SAKE** 375ml £12.00

*A fresh, well balanced flavour appreciated by all sake connoisseurs.*

**OZEKI PURE JUNMAI SAKE** 300ml £14.00

*A fresh, dry sake with initial sweetness which develops into round, rice notes on the palate.*

**HAKUTSURU JUNMAI** 300ml £15.00

*A light and refreshing, yet smooth, easy-drinking sake. Ideal as an introduction to sake.*

**AKITA JUNMAI GINGO** 300ml £15.50

*An extremely food friendly sake; fruity but with savoury elements and a creamy texture.*

**OZEKI HANA AWAKA SPARKLING** 250ml £16.00

*A crisp, sparkling sake with lively bubbles and a soft, rounded sweetness.*

**OZEKI HANA FUGA SPARKLING** 250ml £16.00

*Elegant and refined sparkling sake with a hint of peach.*

**OZEKI HONJOZO SAYURI** 300ml £18.00

*An easy-drinking, smooth sake with a fruity depth of flavour and a creamy mouthfeel.*

**KIKUSHI PERFECT SNOW** 300ml £18.00

*Sweet and rich, yet crisp and dynamic with added interest from the rich rice component.*

**HAKUTSURU JUNMAI** 300ml £19.50

*A fresh, fruity sake with apple and pear on the nose which can also be enjoyed warm.*

**OZEKI JUNMAI DAINGINGO** 300ml £21.00

*Floral, yet powerful, with an exquisite aroma which enhances the flavour of the food.*

**OZEKI CHOBET DAINGINGO** 300ml £28.00

*Elegant, perfectly balanced fruity flavour is delivered in this fantastic sake.*

**KIKUSHI JUNMAI GINGO** 300ml £28.00

*A junmai ginjo with fresh cantaloupe and banana aromas and mandarin orange overtones.*



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## ORIENTAL

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### THE YELLOW SEA £8.00

*Rum, Kamm and Sons, floral Chrysanthemum Syrup, Dandelion and Burdock Bitters shaken with Egg White and Lemon..*

### FORTUNE AND GLORY £8.00

*A quirky combination of Midori Melon Liqueur, Lemon and Cream Soda topped with Mango Foam and a Fortune Cookie Float.*

### ALL THE TEA IN CHINA £8.00

*A ceremonious blend of Bourbon, Luxardo Cherry Sangué Morlacco and Oolong Tea Syrup with a dash of Teapot Bitters.*

### THE CHINESE LADY £8.50

*Jinzu, Yuzu Liqueur, droplets of Mandarin Orange Bitters with Lemon, Egg White and a pegged Lady Garnish.*

### BAMBU (THE LITTLE PANDA) £9.00

*Vanilla Vodka, Mandarin Syrup, "The Bitter Truth" Lemon Bitters finished with Ginger Beer and baby Bambu.*

### TIKI MÃO (ZHAO CAI MÃO) £9.00

*Brandy, Creme De Menthe, Cacao Blanc, Matcha Powder and Condensed Milk with fresh "the cat's got the cream".*

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## SKINNY LITES (WITH A LIGHTER MEASURE OF ALCOHOL)

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### ITSY BITSY £6.00

*One for the light hearted. A lighter, skinny cocktail with a citric twist. Pomegranate, Grapefruit and a dash of Mandarin Bitters topped with Champagne.*

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## SOFT INFUSIONS (NO ALCOHOL)

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### DANDELION BREEZE £4.00

*Mint infused Citric Acid, Lemon Juice, Fresh Mint, Dandelion Bitters and fresh Apple Juice.*

### VIRGIN AND GLORY £4.00

*A twist on our signature with Watermelon Juice, Mango, Lemon and a Mango Foam, finished with a Fortune Cookie.*

### BLOSSOM AND BLOOM £4.00

*A Virgin Cosmopolitan with Chrysanthemum Syrup, Cranberry Juice, fresh Lime and finished with Flowers.*

