

WHITE WINES

**La Pace Inzolia 2014, Sicily**

Full of herbal aromas and delicate and fruity flavours, this is an elegant wine with loads of pear and ripe green apple flavours. Legend has it that the god Dionysius brought wine to Sicily - we'll drink to that!

**The Accomplce Chardonnay 2014, Australia**

Escape the daily grind with this Aussie white wine, bursting with ripe peaches, it's the perfect accomplice to a relaxing time. It's on our list as we think it's a real "crowd pleaser".

**Paparuda Pinot Grigio 2014, Romania**

Dracula drank Pinot Grigio! We're not 100% sure but this winery has been making wine in Transylvania since 1477 so he might have. Classic Pinot Grigio, albeit from Romania.

**St Jacques Reserve Viognier 2014, France**

Viognier grapes produce aromatic wines full of peach and ripe apricots, a round wine touch of honey. This is a wine that's sure to lift your spirits.

**Diez Siglos Verdejo, Rueda 2014, Spain**

A blend of indigenous white grapes from the Rueda region of Spain. Bursting with the flavours of nectarines and having a creamy, smooth round finish, it's a wine that works anytime of the day.

**Torriceia Orvieto Classico 2014, Italy**

The Orvieto region of central Italy might not be as well known as it's neighbour Tuscany but it has a tradition of wine production since the Middle Ages. This dry white is medium bodied with loads of pear and bitter almond flavours.

**Pueblo del Sol, Sauvignon Blanc 2014, Uruguay**

Sauvignon Blanc is making a mark in Uruguay and we're happy to have this organic wine on our list. A refreshing wine that has the classic aromas of gooseberry and passionfruit with refreshing citrus and tropical fruit flavours.

**Azulejo White Blend 2014, Portugal**

A blend of indigenous white grapes from Portugal, the result is a fresh and aromatic wine which we are proud to champion from an under-rated wine producing nation. We think you will be pleasantly surprised with this choice.

**Finca Terra Chardonnay/Viognier 2014, Argentina**

A cracking white wine from Argentina that combines the fresh qualities of Chardonnay with the roundness and length of Viognier, a wine that's has generous citrus and tropical fruit flavours, an enjoyable quaffer.

**La Miranda, Garnacha Blanca, Somantano 2013, Spain**

Usually Garnacha is a red wine but this lesser known white variety tasting of white peaches and nuts with 4 months oak aging, is a super elegant, unusual find. We love it!

SPARKLING WINE

**Vettriano Prosecco 2014, Italy**

Prosecco is the most popular sparkling wine in the UK and this one shows us why. It's made from the traditional Glera grape and has all the hallmarks of classic Prosecco; bright and fruity flavours of pears and melons with fine bubbles. Perfect to share with friends.

**Vaporetto Spumante 2014, Italy**

This spumante wine is a bubbly delight, tasting of green apples, apricots and citrus fruits. The perfect sparkler to get the party started.

RED WINES

**El Monstruo de las Montanas Malbec Bonarda 2014, Argentina**

This wine came top of our tastings and once you try it we're sure you'll agree. The Malbec brings deep damson and spicy flavours while the Bonarda gives this wine a fruity freshness that together make for a tippie everyone will love!

**El Circo Cariñena 2013, Argentina**

"Circo" is Spanish for circus but this wine doesn't clown around, full of fresh raspberry and blackberry fruit flavours, you'll be glad El Circo is in town.

**Gorilla Primitivo 2014, Italy**

The big brother of Beaujolais Nouveau, Beaujolais Villages wines are left to age longer which gives them character and depth. An exuberant wine full of fresh strawberry and Morello cherry flavours, this wine is a classic and one our tasting panel really enjoyed.

**Nosotros Indomita Pinot Noir Reserva 2014, Chile**

A soft and fruity New World Pinot Noir. This Chilean wine is packed with the flavours of ripe red fruits, cherries and a hint of smoke. Autumn in a bottle.

**Les Pivoines Beaujolais Villages 2013, France**

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**16 Stops McLaren Vale Shiraz 2013, Australia**

Stop right there! Look no further for an easy-going, mellow Australian shiraz - full of liquorice, vanilla and ripe black cherry flavours, this wine not only packs a punch in the flavour department but it's also undoubtedly drinkable.

**The Big Top Old Vines Zinfandel 2014, California**

A surprisingly affordable California red wine, this zinfandel is bursting with jammy red fruit but it's not over the top. A soft and gentle wine, it has a spicy character that saves it from being a one dimensional fruit bomb.

**Sixty Clicks Shiraz Mataro 2014, Australia**

The wine clearly wins the prize for most outstanding label, one that tips a hat to Hunter S. Thompson and the age of psychedelia. Inside the bottle is a wine with fresh bramble and cherry fruit flavours that leaves you with a fabulous spicy finish.

**Lorosco Reserva Carmenere 2014, Chile**

Carmenere is a lesser known cousin of Cabernet Sauvignon and was almost lost to the world. Luckily, the grape found a home in Chile and today they are making wines that are smooth and easy to drink, bursting with red fruit and berry flavours and a smoky finish - gorgeous!

**Finca Constancia 2012, Spain**

A beautiful Spanish red from Tierra de Castilla, aged in oak, with a base of Tempranillo and Cabernet Sauvignon, tasting like a bottle that's twice the price.

ROSÉ WINES

**Montevista Sauvignon Blanc Rosé 2014, Chile**

Yes, you read that right, a Rosé wine made from Sauvignon Blanc. The winemakers decided to have a bit of fun and let the juice from the grapes sit on red wine skins for a few hours before making this wine. It has the crisp, fresh flavours typical of Sauvignon Blanc.

**Stonewalker Rosé 2014, South Africa**

This Rosé from South Africa is a brilliant pink colour (all natural we've been told) with loads of freshly crushed strawberry and ripe cherry flavours. A dry wine that has a hint of spice and a fruity finish, it's a Rosé that's not sticky sweet but fresh and

NOT WINES

COCKTAILS - £8 each



**68 House Highball**

40ml Jack Daniels  
10ml Apricot liqueur  
1dash Peychaud's  
1 dash Angostura

Build, highball, top with ginger ale. Orange wedge.



**Joy de Vivre**

50ml Absolute Blue  
2 Dashes Lavender bitters  
25ml Pineapple juice  
Dill

Shake, fine strain, highball, top grapefruit soda. Dill garnish.



**Soho in the City**

37.5ml Absolute Blue  
12.5 Cassis  
1 Dash orole bitters  
25ml Cranberry juice  
10ml Lime

Shake, strain, coupe. Orange twist.



**Beekeeper\***

50ml Beekeeper Gin  
20 Lemon  
15 Honey simple  
10 Pimento dram

Build, highball, top with cider.



**Smoked Elderflower Margarita**

37.5ml Olmeca Blanco  
15ml Elderflower liqueur  
10ml Simple syrup  
20ml Lemon juice  
1 Dash orange bitters  
5ml Mezcal

Shake, strain, rocks. Paprika salt rim.



**Basil Bootlegger\***

50ml Havana Club 3 Year Old  
20ml Coconut milk  
3 Basil leaves  
20 Pineapple juice  
12.5 Lime  
10 Simple syrup

Shake, strain, rocks, crushed ice. Basil leaf.

Want to make cocktails at home? Take a picture of the

\*Beekeeper\* & \*Basil Bootlegger\* are both available in 'large format' cocktails to share | Served in Magnums ½ Lite for £24 or 1 Lite for £42

HOPS, FRUIT & SOFTS

Moretti - Italian Larger (350ml bottle)	£5
Tiger Beer - Singapore (350ml)	£5.30
Cidre Breton Brut Traditionnel - Brittany (330ml)	£5.50

A selection of fresh and pressed juices and soft drinks are available - please ask your server

SALADS

Chicory, Gorgonzola & walnut	£6
Leaf salad	£4

SANDWICHES

Smoked salmon, dill crème fraiche & lemon	£7
Grilled chorizo, piquillo pepper, rocket & aioli	£7

TOASTED SANDWICHES

Ham, cheese & mustard	£7
N'duja & burrata	£7
Halloumi & red pepper	£7

NIBBLES

Bread & oil	£2
Olives	£3
Salted almonds	£3
Kikos	£3
Chilli-fried broad beans	£3

Smoked mackerel rillettes, horseradish	£7
Ham hock ballotine, piccalilli	£7
Pork pie	£6
Terrine	£7

CHARCUTERIE

Cecina	£4
Parma	£4
Capicola	£4
Morcon	£4
Selection	£10

CHEESES

Barkham Blue	£4
Zamorano	£4
Tunworth	£4
Roquette	£4

Selection	£14
Charcuterie & cheese sharing board for 2 people	£18
Charcuterie & cheese board for 4 people	£35

\*Note that a discretionary 12.5% service charge will be added to your bill