

BLACK SHEEP

ROSÉ

2016 Reserve Saint Marc
£6.5/25

Syrah Rosé, France
Red berry, thirst-
quenching acidity

**2017 Domaine de la
Vielle Tour**
£40

Grenache Rosé,
France
Clean, well-balanced
with fresh fruity notes

SPARKLING & CHAMPAGNE

Lunetta Prosecco
£6.5/30

Spumante NV, Italy
Light & fruity characters
of soft & ripe stone fruits

NV Cattier Champagne
£60

Brut, France
Dried fruits, brioche &
deliciously long finish

**NV Laurent-Perrier
Champagne**
£70

Brut, France
Fresh apricot fruit, floral
overtones, light & bready note

FOOD

Charcuterie Board
£10

Selection of cured meats

Cheese Board
£9

Continental cheese
selection

Vegetarian Board
£9

Selection of mushroom
& porcini tapenade,
olive tapenade & a
coriander houmous

***All boards served with
sourdough, kalamata
olives, pickles &
extra virgin olive oil***

Black Kalamata Olives £3

Peanuts £3

Spicy Wasabi Peanuts £3

Smoked Almonds £3

Piccadilly Nut Mix £3
Selection of cashews,
brazil nuts & almonds

***We advise you to speak to a member
of the staff if you have any food
allergies or intolerance.**