

Wine

The map is intended to celebrate the diversity of our wine list.

We have sourced exceptional wines from all around the world, and would encourage you to try countries and regions that may be new to you.



Sparkling wines

Fiano – Vermentino, Pet. Nat., ‘Sea Foam’, Unico Zelo, Riverland, South Australia, 2021 – £50 (ve)
Pear sherbet – saline – pea shoot

Triomphe, Pet Nat, Ancre Hill Estates, Monmouth, Wales, N.V. - £80
Beetroot – Kalamata olives – blackberry

Nyetimber Cuvée Cherie, West Sussex, England, M.V. – £84 (ve)
Lemon – honey – tangerine

‘Serenade’, Vinevenom, Swartland, South Africa, 2015 – £90
Necatarine – chamomile – pistachio

Nyetimber, Rosé, West Sussex, England, M.V. – £90 (ve)
Red cherry – star anise – strawberry

Nyetimber, Blanc de Blancs, West Sussex, England, 2014 – £110 (ve)
Lemon – minerality – toast

Gosset, Extra Brut, Ay, Champagne, France, N.V. - £115 (ve)
Brioche – apricot – redcurrant

Gosset, Grande Réserve, Ay, Champagne, France, N.V. - £150 (ve)
Summer fruits – gingerbread – pineapple

Vilmart & C^{ie}, ‘Grande Cellier D’Or, 1er Cru à Rilly la Montagne, Champagne, France, 2016 - £200
Yellow apple – praline – cardamom

Nyetimber, 1086, West Sussex, England, 2009 – £250 (ve)
Hazelnut – granny smith – puff pastry

Nyetimber, 1086 Rosè, West Sussex, England, 2010 – £315
Strawberry mivi – rose – redcurrant

White wines

Viura, Rioja Blanco, Conde Valdemar, Finca Alto, Cantabria, Spain, 2020 - £53
Medlar – clove – smoke

Chenin Blanc, 'Silence', Vinevenom, Swartland, South Africa, NV – £55
Green olive – apricot – sourdough

Marsanne – Roussanne – Chardonnay, 'Alma Gemela', Onofri, Los Chacayas, Mendoza, Argentina, 2020 – £60
Pear drops – vanilla – honeysuckle

Fiano, 'Mercoledì', Vigneti Tardis, Cilento, Campania, Italy, 2019 – £70 (ve)
Pineapple – beeswax – lime oil

Pálava, Niemczańska, Lower Silesia, Poland, 2021 – £70
Rose – lychee - mineral

Pansa Blanca, 'Tallarol', Alta Alella, Barcelona, Spain, 2019 – £72 (ve)
Apple – roasted almonds – burnt caramel

Furmint, 'Mandolas', Oremus, Tokaji, Hungary, 2019 – £72
Fennel – lemon – sea salt

Semillon – Sauvignon Blanc, 'Paradoux Blend', Bodega Alandes, Mendoza, Argentina, NV – £72
Green pepper – lemon pith - honey

Blanc de Pinot Noir, Niemczańska, Lower Silesia, Poland, 2021 – £74
Red apple – white peach - raspberry

Chardonnay, 'Gimblett Gravels', Trinity Hill, Hawke's Bay, New Zealand, 2018 – £75 (ve)
Cashew – pineapple – gun flint

Pinot Noir – Riesling – Viognier, 'En Noir et Blanc', Domaine Clovallon, Languedoc, France, 2021 – £78
Cream soda – peach yoghurt – strawberry

Riesling, Lethbridge, Geelong, Australia, 2021 – £80
Stone fruit – melon – spring blossom

'The Empire Strikes Back', Blank Bottle, Stellenbosch, South Africa, 2020 – £82 (ve)
Rhubarb and Custards – apricot – tangerine

Chardonnay, Château de Chemilly, Chablis, Burgundy, France, 2020 – £85
Lemon – chalk - almond

Sauvignon Blanc, 'Les Gâts', Domaine De La Petite Soeur, Anjou, Loire, France, 2020 – £88 (ve)
Fennel – orange zest – white flowers

Arneis, Seghesio Vineyards, Russian River Valley, California, 2018 – £88 (ve)
Wet slate – jasmine – apricot

Sauvignon Blanc, Semillon, Gewurztraminer, 'Yellow', Jumpin Juice, Patrick Sullivan, Victoria, Australia, 2021 – £90
Jalapeno – pineapple – jasmine

Viognier – Marsanne – Sauvignon Blanc – Verdelho – Chardonnay, 'Pleiades', Sean Thackrey, Marin County, California, 2019 – £90
Candied pineapple – stone fruits – cinnamon

Chenin Blanc, Beau Rivage, Clarksburg, California, 2020 – £90
Green pepper – pineapple – beeswax

Zibibbo, 'Pietra Nera', Marco De Bartoli, Marsala, Sicily, Italy, 2020 – £92
Lemon sherbet – saline – candied ginger

Furmint - Lipovina, 'Oakenshield', Matus Vdovjak, Tokaj, Slovakia, 2018 – £95 (ve)
Vanilla – honey – yellow pear

Chardonnay, Winnica Turnau, West Pomerania, Poland, 2019 – £96
Vanilla – yellow pear - toast

Pinot Bianco, Jermann, Friuli Venezia Giulia, Italy, 2020 – £96 (ve)
Mineral – peach – pear

Riesling, Winnica Turnau, West Pomerania, Poland, 2020 – £98
Golden apple – acacia - honeysuckle

Anjou Blanc, 'La Grande Piece', Château de Plaisance, Loire Valley, France, 2019 – £110
Apricot – honeydew melon – citrus

Arbois Savagnin, Domaine de la Pinte, Jura, France, 2011 - £115 (ve)
Lillies – beeswax – oxidative

Chardonnay, Dawson James, Tasmania, Australia, 2017– £115
Lemon pith – toast – flint

Old Vine Chenin Blanc, 'Bottelary', Ahrens, Stellenbosch, South Africa, 2019 – £130
Butterscotch – peach – grapefruit

Chardonnay, 'Chassagne Montrachet Villages Blanc', Domaine Bachey Legros, Cotes de Beaune, Burgundy, France, 2020 – £132
Mandarin – lemon – hazelnut

Riesling, Grand Cru Moenchberg, Domaine Rémy Gresser, Alsace, France, 2017– £137 (ve)
Lime – fennel - beeswax

Riesling, 'Rosen', Clemens Strobl, Wagram, Austria, 2019 – £142 (ve)
Honeysuckle – yellow peach – minerality

Grüner Veltliner, 'Pfaffenberg', Clemens Strobl, Wagram, Austria, 2015 – £148 (ve)
Nectarine – honey – lemon yoghurt

Rosé wines

Parellada - Sumoll - Xarello, 'La Rosa', Can Sumoi, Penedes, Catalunya, Spain, 2021 - £55 (ve)
Rhubarb and Custards - barley - oxidised apple

Mavrotragano - Avgoustiatis, 'Mavrosé', T-Oinos, Tinos, Greece, 2018 - £66
Cherry - fresh flowers - mineral

Montepulciano, 'La Lèna', Colle Florido, Abruzzo, Italy, 2020 - £88
Strawberry jam - dried herbs - cranberry

Orange and Skin Contact wines

Rkatsiteli, 'Qvevris', Tbilvino, Kakheti, Georgia, 2020 - £48 (ve)
Marmalade - saffron - walnut

Bianco d'Alessano - Muscat d'Alessandria - Muscato Giallo - Fiano, Unico Zelo, South Australia, 2020 - £72 (ve)
Jasmine - ginger - orange zest

Chenin Blanc, 'Smiley Speciale', Silwervis, Swartland, South Africa, 2017 - £72 (ve)
Dried flowers - ginger - tangerine

Muscat, Collection, Lapostolle, Valle de Itata, Chile, 2016 - £78 (ve)
Pineapple - tangerine - salinity

Koshu, Gris de Gris, Château Mercian, Yamanashi, Japan, 2020 - £78 (ve)
Darjeeling - apricot - candied pear

'Amber', Between 5 Bells, Lethbridge, Geelong, Australia, 2021 - £84
Orange blossom - pear - saline

Gewürztraminer, 'Lune Rousse', Domaine Camille Braun, Alsace, France, 2019 - £115 (ve)
Lychee - rose water - white pepper

Red wines

Pinotage, 'Hell Yeah', The Blacksmith, Paarl, South Africa, 2021 – £40
Cranberry – leather – blueberry

Carignan – Grenache – Syrah – Merlot, 'Rive Droite', Domaine Mont-Olivet, Rhône Valley, France, 2019 – £45

Cherry – chocolate – cinnamon

Field blend, 'Peixe da Estrada', Peixes, Galicia, Spain, 2018 – £45
Cola cubes – blackcurrant – cassis

Zweigelt – St Laurent, 'Beck Ink', Judith Beck, Burgenland, Austria, 2020 – £52 (ve)
Bramble – all spice – black pepper

Red blend, 'Between 5 Bells', Lethbridge, Geelong, Australia, 2018 – £62
Cherry yoghurt – menthol – green pepper

Regent – Rondo, 'Monday Lisa', Dom Bliskowice, Vistula River Gorge, Poland, 2017 – £65
Plums – smoke – menthol

Aglianco, 'Martedi', Vigneti Tardis, Cilento, Campania, Italy, 2019 – £70
Strawberry – thyme – earth

Saperavi, Orgo, Telavi, Kakheti, Georgia, 2020 – £75
Blackcurrant – leather – chocolate

Mourvedre, 'The Spaniard', Blank Bottle, Swartland, South Africa, 2021 – £80
Cassis – violet – sweet spice

12 – Malbec, 'Jaaa-Bru', Blank Bottle, Swartland, South Africa, 2021 – £80
Plum – blackberry – cherry

St Laurent, Petr Korab, Moravia, Czech Republic, 2020 – £80
Blackcurrant – earth – vanilla

Cabernet Cantor – Carbernet Cortis – Baron, 'Triada', L'Opera, Lower Silesia, Poland, 2020 – £84
Clove – blackcurrant – earth

Nebbiolo, 'Arpepe', Rosso di Valtellina, Valtellina, Lombardia, Italy, 2020 – £84
Strawberry – violet – rose flowers

Cabernet Franc, 'Seaside', Geyer Wine Co., Barossa Valley, South Australia, 2019 – £85 (ve)
Cherry jam – red chilies – bay leaf

Beaujolais, Morgon, Marcel Lapierre, Burgundy, France, 2017 – £90 (ve)
Sour cherries – liquorice – bubble gum

'Vin de Jardin', Domaine de Galouchey, Bordeaux, France, 2018 – £94
Black cherry – vanilla – earth

Shiraz, Lethbridge, Geelong,
Australia, 2019 – £105
Blackberry – earth – baking
spice

Pinot Noir, 'Gippsland',
Patrick Sullivan, Victoria,
Australia, 2021 – £110
Blackcurrant leaf – wild
strawberry – forest floor

Gamay, 'Côte du Py', Laura
Lardy, Morgon, Beaujolais,
Burgundy, France, 2019 –
£110 (ve)
Blackcurrant – pear drops –
dried cherries

Cabernet Franc – Merlot,
'D2 Rosso', Sete, Lazio, Italy,
2020 – £115
Bramble – peach – menthol

Cornalin, Domaine des
Muses, Valais, Switzerland,
2013 – £121 (ve)
Plum – star anise –
cinnamon

Syrah – Viognier, Maison &
Domaines Les Alexandrins,
Côte Rôtie, Northern Rhône,
France, 2019 – £165
Blackberry – violet –
liquorice

Nebbiolo, 'Parafada',
Massolino, Barolo,
Piemonte, Italy, 2014 – £176
(ve)
Raspberry – liquorice –
crushed mint

Pinot Noir, 'Bannockburn',
Felton Road, Central Otago,
New Zealand, 2020 – £200
Potpourri – bramble – anise

Sweet white wines

Moscatel de Setúbal, SIVIPA,
Setúbal Peninsula, Portugal,
2016 - £53
Iced tea – orange peel –
almonds

Jurançon Doux, Domaine
Laguilhon, South West
France, 2017 – £55 (ve)
Pineapple – honey – lemon

Hanepoot, Jerepigo,
Kaapzicht Estate,
Stellenbosch, South Africa,
2016 – £60 (ve)
Honeysuckle – fresh grape
– sultana

Pineau des Charentes,
Château d'Orignac, Cognac,
France, N.V - £77 (ve)
Apricot – raisins – cognac

Sweet red wines

Sweet Shiraz, Jam Jar,
Paarl, South Africa, 2016 -
£36
Blueberry – blackberry –
dark chocolate

Tannat, 'Alcyone', Viñedo de
Los Vientos, Canelones,
Uruguay, N.V. (500ml) - £80
Vanilla – mint – chocolate

Maury Grenat, Mas
Mudigliza, Roussillon,
France, 2016 - £90
Black cherry – mocha –
prune

Small bottles

Muscat de Beaumes de Venise, Michel Chapoutier, Rhône Valley, France, 2017 (Half Bottle) – £50 (ve)
Orange blossom – pineapple – honey

Boal, 5 Year Old Reserva, Barbeito, Madeira, Portugal, N.V. (500ml) - £55 (ve)
Currants - black tea – grapefruit

Riesling, 'Cordon Cut', Mount Horrocks, Clare Valley, South Australia, 2018 (Half Bottle) – £66 (ve)
Lemon meringue – candied fruits – ginger

Solaris, 'Szlachetny Zbiór', Turnau Winery, West Pomerania, Poland, 2021 – £70
Honey suckle – lemon tart – green apple

Gewürztraminer, Noble Edition, Little Beauty, Marlborough, New Zealand, 2015 (Half Bottle) - £85
Turkish delight – mandarin – honeycomb

Sauvignon Blanc - Rieslaner – Ortega - Huxelrebe, Trockenbeerenauslese, 'Goldschatz', Oliver Zeter, Pfalz, Germany, N.V. (Half Bottle) - £110 (ve)
Nougat – coffee – apricots

Vidal, Ice Wine, Château Changyu, Liaoning, China, 2015 (Half Bottle) - £110
Lychee - marzipan - fudge