

wine list

wines served by the glass/carafe

125 ml / 500 ml

CHAMPAGNE

Château de Boursault N.V. – Sally Clarke own label	12.50
Piper-Heidsieck Brut Rosé N.V.	14.50

SPARKLING WINE

Prosecco Nosuga DOC	9.25
Stopham Estate Brut 2017	11.50

WHITE

Picpoul de Pinet 2020, Domaine Gaujal	8.50 / 24.75
Chenin Blanc 2020, Babylonstoren	8.50 / 24.75
Pinot Gris 2018, Stopham Estate, Sussex	8.75 / 26.25
Sauvignon Blanc Touraine 2019, Sally Clarke own label	9.00 / 27.00
Pecorino 2020, Tenuta Ulisse, Abruzzo	9.00 / 26.50
Pinot Grigio 2019, Franz Haas, Alto Adige	9.00 / 26.75
Albariño 2019, Pazo de Señoráns	10.00 / 38.00
Encruzado 2018, Quinta dos Carvalhais, Dao, Portugal	11.00 / 35.25
Saint-Veran 'En Creches' 2019, Jacques Saumaize	11.75 / 35.75
Vacqueyras 'Vieilles Vignes' 2019, Domaine Clos des Cazaux	13.50 / 39.00

ROSÉ

Verona Rosé 2019, Sally Clarke own label	8.00 / 23.50
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RED

Pinot Noir Touraine 2018, Val de Loire, Sally Clarke own label	9.25 / 26.25
Fleurie 2018, 'Clos de la Roilette', Coudert	9.50 / 27.00
Château Peyredon Lagravette 2016, Haut-Médoc	10.00 / 30.00
Quinta do Ataíde 2015 Vinha do Arco, Symington Family Estates, Douro °	10.25 / 31.00
Langhe Nebbiolo 2019, Massolino	10.25 / 32.00
Palazzo della Torre 2018, Allegrini, Veneto	10.50 / 32.25
Nalle Zinfandel 2014, Dry Creek Valley	12.50 / 47.75

DESSERT

Château Violet 2015, Sauternes	9.00
MR White 2017, Telmo Rodriguez, Malaga	10.50
Scipione – Vin Santo del Chianti Classico 2011 DOC, Tenuta Bichi Borghesi	14.00

° Certified Organic

champagne & white wine

CHAMPAGNE

Château de Boursault N.V. * – Sally Clarke own label	63.00
Canard-Duchêne Cuvée Léonie N.V.	64.00
Billecart-Salmon Réserve Brut N.V. *	81.00
Piper-Heidsieck Brut Rosé N.V. *	83.00
Pol Roger Réserve Brut N.V.	90.00
Billecart-Salmon Brut Rosé N.V. *	138.00
Krug Grande Cuvée Brut	238.00

SPARKLING WINE

Prosecco Superiore Brut Nature, Rive di Ogliano, Conegliano Valdobbiadene DOCG, Giavi	41.00
Stopham Estate Brut 2017	61.50

COUNTRY WINE

Picpoul de Pinet 2020, Domaine Gaujal	29.00
Sauvignon Blanc Touraine 2019 – Sally Clarke own label	35.00
Mas de Daumas Gassac 2018	89.00

ALSACE

Pinot Blanc Les Jardins 2017, Ostertag °°	40.00
Sylvaner 'Vieilles Vignes' 2016, Ostertag °°	41.50
Pinot Gris Zellberg 2017, Ostertag °°	73.00
Riesling 'Clos Mathis' 2018, Ostertag °°	75.50

LOIRE

Menetou-Salon Clos de la Cure 2017, Roger Champault	38.00
Pouilly-Fumé 2017, 'Génetin' Domaine Tinel-Blondelet	42.50
Sancerre 'Les Perriers' 2019, Domaine André Vatan *	46.00

RHÔNE

La Femade, Lirac 2018, Domaine Maby	36.00
Vacqueyras 'Vieilles Vignes' 2019, Domaine Clos des Cazaux	56.00
Condrieu 'Les Terrasses de l'Empire' 2018, Domaine Georges Vernay	137.00

* Available in Half Bottles °° Biodynamic

BURGUNDY

Mâcon Loche 2017, Domaine Cordier Père et Fils	41.00
Saint-Veran 'En Creches' 2019, Jacques Saumaize	44.00
Chablis Village 2017, Jean-Paul & Benoît Droin	50.00
Rully Blanc en Bas de Vauvry 2018, Jean-Baptiste Ponsot	53.00
Chablis 1er Cru, Côte de Léchet Réserve 2018, Vieilles Vignes, Bernard Defaix	62.00
Pouilly Fuissé 2017, Château de Beauregard *	64.00
Montagny 1er cru 'Les Coères' 2018, Maison Deux Montille	80.00
Meursault 'Clos du Murger' 2016, Albert Grivault	110.00
Chassagne-Montrachet 'Les Blanchots Dessous' 2016, Domaine Coffinet-Duvernay	152.00
Corton-Charlemagne Grand Cru 2018, Rapet Père et Fils	224.00

SPAIN

Principia Mathematica 2019, Alemany I Corrió, Catalonia	39.00
Albariño 2019, Pazo de Señorans	49.50
Cargol Treu Vi 2018, Alemany I Corrió, Catalonia	51.00
Viura, Rioja 2019, Bodega Abel Mendoza Monge	56.00

PORTUGAL

Encruzado 2018, Quinta dos Carvalhais, Dao	48.00
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ITALY

Soave Classico 2020, Pieropan, Veneto *	34.50
Pecorino 2020, Tenuta Ulisse, Abruzzo	36.00
Pinot Grigio 2019, Franz Haas, Alto Adige	40.00
Gavi di Gavi, Lugarara 2020, La Giustiniana, Piemonte *	40.00
Beleda, Catarratto 2017, Cantine Rallo, Sicily	55.50
Olivar 2017, Cesconi, Trentino	58.00

AUSTRIA

Ried Achleiten Grüner Veltliner Smaragd 2018, Weingut Prager, Wachau	103.00
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ENGLAND

Pinot Gris 2018, Stopham Estate, Sussex	39.50
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* Available in Half Bottles

CALIFORNIA

Frog's Leap Sauvignon Blanc 2019, Napa Valley	47.00
Au Bon Climat Chardonnay 2019, Santa Barbara	58.00
Haynes Vineyard Chardonnay 2016, Failla Wines	123.50

ANTIPODES

Sauvignon Blanc 2019, Nautilus Estate, Marlborough	32.00
Leeuwin Art Series Chardonnay 2016, Margaret River	130.00

SOUTH AFRICA

Chenin Blanc 2020, Babylonstoren	30.00
Constitution Road, Chardonnay 2019, Robertson Winery	44.00

rosé wine

Verona Rosé 2020, Sally Clarke own label	27.00
Château la Mascaronne Quat' Saisons 2020, Côtes de Provence	35.00
Bandol Rosé 2020, Domaine Tempier	65.00

red wine

COUNTRY WINE

Pinot Noir Touraine 2018, Val de Loire, Sally Clarke own label	37.00
Domaine Richeaume 2017, Henning and Sylvain Hoesch	49.00
Bandol Classique 2018, Domaine Tempier	71.00
Mas de Daumas Gassac 2017	89.00

BORDEAUX

Château Peyredon Lagravette 2016, Haut-Médoc	42.00
Château Tour Saint Bonnet 2015 Cru Bourgeois, Médoc	45.50
Château Clarke 2014, Baron Edmond de Rothschild	68.00
Les Fiefs de Lagrange 2016, Saint-Julien	84.00
Baron de Brane 2014, Margaux	86.00
Château Haut-Brisson 2014, Saint-Émilion Grand Cru	89.00
Château Phélan Ségur 2014, St-Estèphe *	122.50
Echo de Lynch-Bages 2016, Pauillac	128.00
Château du Tertre 2014, Margaux	156.00
Château Langoa Barton 2001, Saint-Julien	170.00

Château Mouton Rothschild 2006

1,500.00



wine label
by Lucian Freud

* Available in Half Bottles

BURGUNDY

Rully Rouge 2014, Jean-Baptiste Ponsot	51.00
Côte de Nuits-Village Croix-Violette 2015, Frédéric Magnien	56.00
Chorey-lès-Beaune 2015, Tollot-Beaut	65.00
Santenay Les Gravières 1er Cru 2014, Vincent Morey *	73.00
Chambolle-Musigny 'Vieilles Vignes' 2015, Frédéric Magnien	91.00
Pernand 1er Cru 'Ile des Vergelesses' 2012, Domaine Rapet Père & Fils	92.00
Nuits-Saint-Georges Premier Cru Les-Saint-Georges 2013	140.00
Gevrey-Chambertin 'Mes Cinq Terroirs' 2017, Domaine Denis Mortet	165.00

BEAUJOLAIS

Fleurie 'Clos de la Roilette' 2018, Coudert *	38.50
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RHÔNE

Côtes du Rhône Rouge 2017, Domaine Saint Gayan	27.00
Rasteau 2016, Domaine Notre Dame des Pallières	36.00
Vacqueyras Cuvée des Templiers 2017, Clos des Cazaux	45.00
Gigondas 2016, Guigal	51.00
Closerie de Vaudieu, Châteauneuf-du-Pape 2019, Famille Brechet	56.00
Cornas 2016, Stephane Robert, Domaine du Tunnel	111.00

PIEDMONT

Barbera d'Alba 2014, Cascina Morassino	36.00
Langhe Nebbiolo 2019, Massolino	48.00
Albe, Barolo DOCG 2016, G. D. Vajra	93.00
Barbaresco DOCG 2017, Bruno Rocca	110.00

SICILY

Il Manto, Nero d'Avola DOP 2019, Cantine Rallo	31.00
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TUSCANY

Chianti Classico DOCG 2018, Fontodi	52.00
Cepparello IGT 2017, Isole e Olena	152.00
Brunello di Montalcino DOCG Pieve Santa Restituta 2014, Gaja	120.00

VENETO

Palazzo della Torre 2018, Allegrini	48.50
Amarone della Valpolicella Classico DOCG 2011, Guerrieri Rizzardi	83.50

* Available in Half Bottles

SPAIN

Habla del Silencio 2018, Extremadura	33.00
Dido, Venus la Universal 2017, Sara Pérez & René Barbier Jnr, Montsant	39.50
Serras del Priorat 2017, Clos Figueras	45.00
Luis Cañas, Rioja 2015	60.00

PORTUGAL

Quinta do Ataíde 2015 Vinha do Arco, Symington Family Estates, Douro °	45.00
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SOUTH AFRICA

Cornerstone 2017, Reyneke °	46.00
Syrah, Reserve 2016, Trizanne Signature Wines	61.00

ANTIPODES

Cullen 'Red Moon' 2017, Margaret River °°	60.00
Leeuwin Estate Art Series Cabernet Sauvignon 2015, Margaret River	97.00

OREGON

Jessie Vineyard Pinot Noir 2018, Cristom Vineyard	126.50
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CALIFORNIA

Frog's Leap Zinfandel 2018	60.00
Au Bon Climat Pinot Noir 2018, Santa Maria Valley	62.00
Nalle Zinfandel 2014, Dry Creek Valley	71.50
Cross Barn Cabernet Sauvignon 2017, Paul Hobbs, Napa Valley	99.00
Spottswoode Lydenhurst Cabernet Sauvignon 2016	158.00

RIDGE VINEYARDS

Lytton Springs 2016 *	93.00
Monte Bello Cabernet Sauvignon 1977	500.00
Monte Bello Cabernet Sauvignon 2005	575.00
Monte Bello Cabernet Sauvignon 1995	750.00
Monte Bello Cabernet Sauvignon 1985	880.00

* Available in Half Bottles ° Certified Organic °° Biodynamic

half bottles

CHAMPAGNE

Billecart-Salmon Brut N.V.	36.00
Château de Boursault N.V.	38.00
Piper-Heidsieck Brut Rosé NV	51.00
Billecart-Salmon Rosé NV	85.00

white wine

LOIRE

Sancerre, Le Colombier 2018, Roger Champault	25.50
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BURGUNDY

Chablis 1er Cru, 'Les Vaucopins' 2017, Domaine Long-Depaquit, Albert Bichot	35.00
Pernand-Vergelesses 2018 'Les Combottes', Domaine Rapet	40.00
Puligny-Montrachet 2016, Domaine Jean-Marc Boillot	58.00

ITALY

Soave Classico 2018, Pieropan, Veneto	20.50
Gavi di Gavi, Lugarara 2020, La Giustiniana, Piedmont	22.00

red wine

BORDEAUX

Château Siaurac, Lalande-de-Pomerol 2014	34.50
Château Phélan Ségur 2015, St-Estèphe	70.50

BURGUNDY

Chorey-les-Beaune 2014 'Vieilles Vignes', Domaine Rapet Père & Fils	41.50
Morey-St-Denis 2018, Domaine Arlaud Père & Fils	58.00

BEAUJOLAIS

Fleurie 'Clos de la Roilette' 2017, Coudert	23.00
Brouilly 2016, Dominique Piron	23.00

dessert wine & port

Château Violet 2015, Sauternes	(37.5 cl)	33.00
Muscato de Rivesaltes 2018, Château de Calce	(75 cl)	40.00
MR White 2017, Telmo Rodríguez, Málaga	(50 cl)	41.00
Scipione – Vin Santo del Chianti Classico 2011 DOC, Tenuta Bichi Borghesi	(37.5 cl)	87.00
Château Guiraud 1990, Sauternes	(75 cl)	200.00

PORT

Quinta de la Rosa Finest Reserve	glass 8.50	24.50
Quinta de la Rosa, Late Bottled 2014	glass 10.00	36.00

EAU-DE-VIE

Poire Williams Grand Reserve, Joseph Cartron	glass 9.00
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brandy, cognac & liqueurs

served in 50 ml

Remy Martin V.S.O.P.	10.50
Janneau V.S.O.P.	14.00
Janneau XO Royal	22.00
ABK6 Honey	15.00
ABK6 V.S.O.P.	16.00
Boulard Calvados	11.50
Averna Amaro Siciliano	9.50
Amaro Montenegro	9.50
Fernet-Branca	9.50
Amaretto Disaronno	10.50
Sambuca	10.50
Grappa di Barbera	11.00
Grappa di Rossj-Bass, Gaja	12.00
Grappa di 'Barolo 9 Anni'	16.00
Grappa di Barolo 10 years, bottle n. 1615 Limited Edition	22.00
Cointreau	10.50
Drambuie	10.50
Limoncello	10.50
Kahlua	10.50

spirits

*served in 50 ml with Fever Tree Tonic, Slimline Tonic,
Soda, Lemonade, Coca-Cola or Diet Coke*

GIN

Gordon's	10.50
Tanqueray	11.50
Bombay Sapphire	11.50
Hendricks	11.50
Sipsmith	11.50
Sacred	11.50
Sacred Cardamom	12.50
Monkey 47	14.00
Gin Mare	14.00

VODKA

Absolut	10.50
Stolichnaya	10.50
Belvedere	11.50
Grey Goose	11.50
Sacred Organic	11.50

WHISKY & BOURBON

Bell's	10.50
Canadian Club	10.50
Famous Grouse	10.50
Jameson	10.50
Bushmills	10.50
Jack Daniel's	10.50
Glenmorangie	11.50
Johnnie Walker Black Label	11.50
Highland Park	11.50
Macallan Gold	11.50
Glenfiddich 12 years	11.50
The Glenlivet	11.50
Maker's Mark	11.50
Bullet 95 Rye Frontier Whiskey	11.50
Woodford Reserve	11.50
Sacred Peated English Whisky	11.50
Laphroaig 10 years	12.50

RUM

Bacardi	10.50
Captain Morgan	10.50
Havana Club	10.50

aperitifs

HOUSE APERITIFS

Seasonal 'Bellini'		12.00
Vin d'Orange		11.50
Pimm's		10.50

Campari	<i>served in 50 ml</i>	10.00
Martini		10.00
Punt E Mes		8.00
Pernod Ricard		8.00

SHERRY

Puerto Fino, Emilio Lustau		8.50
Amontillado del Puerto, Almacenista, Emilio Lustau		8.50

beer & cider

served in 330 ml

Mahrs Brau Pils, Germany 4.9 %		7.00
Malt Coast, Pale Ale 4.2 %		7.00
Kentish Pip Skylark 5.5 %		7.00
Lucky Saint, alcohol free lager		7.00