

wine list

wines served by the glass/carafe

125 ml / 500 ml

CHAMPAGNE

Château de Boursault N.V. – Sally Clarke own label	13.50
Piper-Heidsieck Brut Rosé N.V.	14.50

SPARKLING WINE

Prosecco Nosuga DOC	9.25
Stopham Estate Brut 2018	11.50

WHITE

Verdicchio 2020, Sally Clarke own label	8.50 / 24.75
Picpoul de Pinet 2021, Domaine Gaujal	8.50 / 24.75
Chenin Blanc 2021, Babylonstoren	8.50 / 24.75
Sauvignon Blanc Touraine 2020, Sally Clarke own label	9.00 / 27.00
Pinot Grigio 2020, Franz Haas, Alto Adige	9.00 / 26.75
Pinot Bianco Platt & Riegl 2020, Alto Adige	9.50 / 27.50
Albariño 2021, Pazo de Señoráns	10.00 / 38.00
Encruzado 2020, Quinta dos Carvalhais, Dao, Portugal	11.00 / 35.25
Saint-Veran 'En Creches' 2020, Jacques Saumaize	11.75 / 35.75
Riesling Gelblack Feinherb 2020, Schloss Johannisberg	12.25 / 36.50
Vacqueyras 'Vieilles Vignes' 2020, Domaine Clos des Cazaux	13.50 / 39.00

ROSÉ

Verona Rosé 2020, Sally Clarke own label	8.50 / 24.75
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RED

Le Vigne di Faraone, Cerasuolo d'Abruzzo 2020, Az.Agr. Faraone	8.50 / 24.75
Pinot Noir Touraine 2019, Val de Loire, Sally Clarke own label	9.25 / 26.25
Fleurie 2020, 'Clos de la Roilette', Coudert	9.50 / 27.00
Collines Rhodaniennes 'La Chevalière' 2019, Patrick Jasmin	9.75 / 28.50
Château Cantemerle, Les Allées de Cantemerle 2016, Haut-Médoc	10.00 / 30.00
Valdepoleo Rioja 2017, Bodega Pujanza	10.25 / 31.00
Quinta do Ataíde 2015 Vinha do Arco, Symington Family Estates, Douro °	10.25 / 31.00
Palazzo della Torre 2018, Allegrini, Veneto	10.50 / 32.25
Langhe Nebbiolo 2019, Azienda Agricola Cascina Fontana	11.75 / 41.50
Nalle Zinfandel 2015, Dry Creek Valley	12.50 / 47.75

DESSERT

Château Violet 2016, Sauternes	9.00
Muscat de Rivesaltes 2018, Château de Calce	11.50
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	65.00
Billecart-Salmon Réserve Brut N.V. *	81.00
Piper-Heidsieck Brut Rosé N.V. *	83.00
Deutz Brut Classic N.V.	84.00
Leclerc Briant Réserve Brut N.V.	106.00
Billecart-Salmon Brut Rosé N.V. *	138.00

SPARKLING WINE

Prosecco Superiore Brut Nature, Rive di Ogliano, Conegliano Valdobbiadene D.O.C.G., Gavi	41.00
Stopham Estate Brut 2018	61.50

COUNTRY WINE

Picpoul de Pinet 2021, Domaine Gaujal	29.00
Sauvignon Blanc Touraine 2020 – Sally Clarke own label	35.00
Mas de Daumas Gassac 2018	89.00

ALSACE

Pinot Blanc Les Jardins 2019, Ostertag °°	40.00
Sylvaner 'Vieilles Vignes' 2019, Ostertag °°	41.50
Pinot Gris Zellberg 2017, Ostertag °°	73.00
Riesling 'Clos Mathis' 2019, Ostertag °°	75.50

LOIRE

Menetou-Salon Clos de la Cure 2017, Roger Champault	38.00
Pouilly-Fumé, 'Arrêt-Bufferatte' 2019, Domaine Tinel-Blondelet	42.50
Sancerre 'Les Perriers' 2020, Domaine André Vatan *	46.00

RHÔNE

La Femade, Lirac 2018, Domaine Maby	36.00
Vacqueyras 'Vieilles Vignes' 2020, Domaine Clos des Cazaux	56.00
Condrieu 'Les Terrasses de l'Empire' 2020, Domaine Georges Vernay	137.00

* Available in Half Bottles °° Biodynamic

BURGUNDY

Mâcon Loche 2017, Domaine Cordier Père et Fils	41.00
Chablis 2020, Domaine des Hâtes	42.50
Saint-Veran 'En Creches' 2020, Jacques Saumaize	44.00
Rully Blanc en Bas de Vauvry 2019, Jean-Baptiste Ponsot	58.00
Pouilly-Fuissé 'Climat Sur la Roche' 2019, Domaine Gilles Morat	71.00
Chablis 1er Cru 'Les Vaucopins' 2018, Domaine Long-Depaquit, Albert Bichot	74.00
Montagny 1er Cru 'Les Coères' 2018, Maison Deux Montille	80.00
Puligny-Montrachet 2020, Domaine Pernot Belicard	111.00
Chassagne-Montrachet 'Les Blanchots Dessous' 2016, Domaine Coffinet-Duvernay	152.00
Meursault 'Meix Chavaux' 2018, Olivier Leflaive	155.00
Corton-Charlemagne Grand Cru 2018, Rapet Père et Fils	224.00
Puligny-Montrachet 1er Cru 'Les Combettes' 2016, Domaine Jean-Marc Boillot	210.00
Meursault 1er Cru 'Sous le Dos D'Âne' 2018, Olivier Leflaive	220.00

SPAIN

Principia Mathematica 2019, Alemany I Corrió, Catalonia	39.00
Albariño 2021, Pazo de Señorans	49.50
Cargol Treu Vi 2018, Alemany I Corrió, Catalonia	51.00
Malvasia, Rioja 2019, Bodega Abel Mendoza Monge	56.00

PORTUGAL

Encruzado 2020, Quinta dos Carvalhais, Dao	48.00
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ITALY

Verdicchio 2020, Sally Clarke own label	29.00
Soave Classico 2021, Pieropan, Veneto *	34.50
Pinot Grigio 2020, Franz Haas, Alto Adige	40.00
Gavi di Gavi, Lugarara 2021, La Giustiniana, Piemonte *	41.00
Pinot Bianco 2020, Platt & Riegl, Alto Adige	45.00
Beleda, Catarratto 2019, Cantine Rallo, Sicily	55.50
Olivar 2018, Cesconi, Trentino	58.00

GERMANY

Riesling Gelblack Feinherb 2020, Schloss Johannisberg	49.00
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* Available in Half Bottles

AUSTRIA

'Käferberg' Erste Lage Kamptal Grüner Veltliner 2017, Loimer 97.00

CALIFORNIA

Au Bon Climat Chardonnay 2020, Santa Barbara 62.00

Au Bon Climat 'Hildegard' 2019, Santa Maria Valley 87.00

Ramay Chardonnay 2018, Russian River 91.00

Chardonnay 2018, Paul Hobbs Russian River 97.00

Haynes Vineyard Chardonnay 2016, Failla Wines 123.50

ANTIPODES

Sauvignon Blanc 2019, Nautilus Estate, Marlborough 32.00

Prelude Chardonnay 2020, Leeuwin Estate, Margaret River 63.00

Leeuwin Art Series Chardonnay 2019, Margaret River 130.00

SOUTH AFRICA

Chenin Blanc 2021, Babylonstoren 30.00

Constitution Road, Chardonnay 2020, Robertson Winery 44.00

rosé wine

Verona Rosé 2020, Sally Clarke own label 29.00

Château la Mascaronne Quat' Saisons 2020, Côtes de Provence 35.00

red wine

COUNTRY WINE

Pinot Noir Touraine 2019, 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 Cantemerle, Les Allées de Cantemerle 2016, Haut-Médoc	43.50
Château Tour Saint Bonnet 2015 Cru Bourgeois, Médoc	45.50
Château Clarke 2015, Baron Edmond de Rothschild	68.00
Les Fiefs de Lagrange 2016, Saint-Julien	84.00
Château Haut-Brisson 2014, Saint-Émilion Grand Cru	89.00
Château Phélan Ségur 2014, Saint-Estèphe	122.50
Echo de Lynch-Bages 2016, Pauillac	128.00
Château Chasse-Spleen 2001, Moulis-en-Médoc	130.00
Château Giscours 2011, Margaux	142.00
Château Brane-Cantenac 2014, Margaux	150.00
Château Meyney 2006, Saint-Estèphe	206.00

Château Mouton Rothschild 2006

1,500.00



wine label
by Lucian Freud

BURGUNDY

Rully Rouge 2014, Jean-Baptiste Ponsot	51.00
Côte de Nuits-Village Croix-Violette 2018, Frédéric Magnien	64.00
Chorey-lès-Beaune 2018, Tollot-Beaut	69.00
Santenay Les Gravières Premier Cru 2016, Vincent Morey	73.00
Marsannay 'Boivins' 2017, Domaine Coillot	80.00
Pernand 1er Cru 'Ile des Vergelesses' 2018, Domaine Rapet Père & Fils	112.00
Chambolle-Musigny 'Vieilles Vignes' 2017, Frédéric Magnien	115.00
Gevrey-Chambertin 'En Jouse' 2018, Domaine Harmand-Geoffroy	122.00
Vosne-Romanée 2017, Domaine Arlaud Père & Fils	144.00
Nuits-Saint-Georges Premier Cru, Au Perdrix 2019, Domaine des Perdrix	198.50
Gevrey-Chambertin 1er Cru 'Le Poissenot' 2016, Domaine Géantet-Pansiot	250.00
Pommard 1er Cru 'Les Rugiens-Bas' 2016, Domaine de Montille	295.00
Volnay-Santenots du Milieu 1er Cru 2010, Domaine des Comtes Lafon	420.00

BEAUJOLAIS

Fleurie 'Clos de la Roilette' 2020, Coudert	38.50
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RHÔNE

Côtes du Rhône Rouge 2018, Domaine Saint Gayan	27.00
Rasteau 2019, Domaine Notre Dame des Pallières	36.00
Collines Rhodaniennes 'La Chevalière' 2019, Patrick Jasmin	42.00
Vacqueyras Cuvée des Templiers 2017, Clos des Cazaux	45.00
Gigondas 2018, Guigal	51.00
Closerie de Vaudieu, Châteauneuf-du-Pape 2020, Famille Brechet	56.00
Cornas 2019, Stephane Robert, Domaine du Tunnel	111.00

PIEDMONT

Barbera d'Alba 2015, Cascina Morassino	36.00
Langhe Nebbiolo 2019, Azienda Agricola Cascina Fontana	62.00
Albe, Barolo DOCG 2018, G. D. Vajra	93.00
Barbaresco DOCG 2019, Bruno Rocca	110.00

TUSCANY

Chianti Classico DOCG 2018, Fontodi	52.00
Brunello di Montalcino DOCG Pieve Santa Restituta 2017, Gaja	146.00
Cepparello IGT 2017, Isole e Olena	152.00
Brunello di Montalcino DOCG 2013 Riserva, Lisini	170.00
Tignanello 2011, Marchesi Antinori	280.00
Sassicaia 2013, Tenuta San Guido	518.00

VENETO

Palazzo della Torre 2018, Allegrini	48.50
Amarone della Valpolicella Classico DOCG 2015, Guerrieri Rizzardi	83.50

ABRUZZO

Le Vigne di Faraone, Cerasuolo d'Abruzzo 2020, Az.Agr. Faraone	36.00
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SICILY

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

Habla del Silencio 2018, Extremadura	33.00
Dido, Venus la Universal 2019, Sara Pérez & René Barbier Jnr, Montsant	39.50
Serras del Priorat 2017, Clos Figueras	45.00
Valdepoleo Rioja 2017, Bodegas Pujanza	46.50
Luis Cañas, Rioja 2016	60.00

PORTUGAL

Quinta do Ataíde 2015 Vinha do Arco, Symington Family Estates, Douro °	45.00
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° Certified Organic

SOUTH AFRICA

Cornerstone 2018, Reyneke °	46.00
Solace 2018, Iona, Elgin	57.00

ANTIPODES

Cullen 'Red Moon' 2018, Margaret River °°	60.00
Leeuwin Estate Art Series Cabernet Sauvignon 2016, Margaret River	97.00

OREGON

Jessie Vineyard Pinot Noir 2018, Cristom Vineyard	126.50
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ARGENTINA

Malbec 'Limestone Block' 2018, Tinto Negro, Mendoza	43.00
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CALIFORNIA

Au Bon Climat Pinot Noir 2019, Santa Maria Valley	65.00
Nalle Zinfandel 2015, Dry Creek Valley	71.50
Cross Barn Cabernet Sauvignon 2018, Paul Hobbs, Napa Valley	99.00
Pinot Noir 2018, Paul Hobbs, Russian River	109.50
Spottswoode Lydenhurst Cabernet Sauvignon 2016	158.00

RIDGE VINEYARDS

Petite Sirah 2017, Lytton Estate	114.00
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

° Certified Organic °° Biodynamic

half bottles

CHAMPAGNE

Billecart-Salmon Brut N.V.	36.00
Piper-Heidsieck Brut Rosé NV	51.00
Billecart-Salmon Rosé NV	85.00

white wine

LOIRE

Sancerre 'Les Perriers' 2020, Domaine André Vatan	25.50
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BURGUNDY

Chablis 1er cru 2019, 'Fourchaume', Domaine Nathalie & Gilles Fèvre	35.00
Pernand-Vergelesses 2018 'Les Combottes', Domaine Rapet	40.00
Puligny-Montrachet 2019, Domaine Pernot Belicard	61.00

ITALY

Soave Classico 2020, 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
La Dame de Montrose 2017, St-Estèphe	68.00

BURGUNDY

Fixin 2018, Domaine Berthaut-Gerbet	41.50
Morey-St-Denis 2018, Domaine Arlaud Père & Fils	58.00

dessert wine & port

Château Violet 2016, Sauternes	(37.5 cl)	33.00
Muscat de Rivesaltes 2018, Château de Calce	(75 cl)	40.00
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

Delaforce Fine White Port	glass 9.50	34.00
Quinta de la Rosa Finest Reserve	glass 8.50	24.50
Nieport, Late Bottled 2017	glass 10.00	36.00

EAU-DE-VIE

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

	<i>served in 50 ml</i>
Remy Martin V.S.O.P.	11.00
Janneau V.S.O.P.	14.50
Janneau XO Royal	22.50
ABK6 Honey	15.50
ABK6 V.S.O.P.	16.50
Calvados Roger Groult, 12 years	13.00
Averna Amaro Siciliano	10.00
Amaro Montenegro	10.00
Vecchio Amaro del Capo	10.50
Fernet-Branca	10.00
Amaretto Disaronno	11.00
Sambuca	11.00
Grappa di Barbera	11.50
Grappa di Rossj-Bass, Gaja	12.50
Grappa di 'Barolo 9 Anni'	16.50
Grappa di Barolo 10 years, bottle n. 1615 Limited Edition	22.50
Cointreau	11.00
Drambuie	11.00
Limoncello	11.00
Kahlua	11.00

spirits

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

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Gordon's	11.00
Tanqueray	12.00
Bombay Sapphire	12.00
Hendricks	12.00
Sipsmith	12.00
Sacred	12.00
Sacred Cardamom	12.50
Monkey 47	14.50
Gin Mare	14.50

VODKA

Absolut	11.00
Stolichnaya	11.00
Belvedere	12.00
Grey Goose	12.00
Sacred Organic	12.00

WHISKY & BOURBON

Bell's	11.00
Canadian Club	11.00
Famous Grouse	11.00
Jameson	11.00
Bushmills	11.00
Jack Daniel's	11.00
Glenmorangie	12.00
Johnnie Walker Black Label	12.00
Highland Park	12.00
Macallan Gold	12.00
Glenfiddich 12 years	12.00
The Glenlivet	12.00
Maker's Mark	12.00
Bullet 95 Rye Frontier Whiskey	12.00
Woodford Reserve	12.00
Sacred Peated English Whisky	12.00
Laphroaig 10 years	13.00

RUM

Bacardi	11.00
Captain Morgan	11.00
Havana Club	11.00

aperitifs

HOUSE APERITIFS

Seasonal 'Bellini'		12.50
Vin d'Orange		12.00
Pimm's		11.00

Campari	<i>served in 50 ml</i>	11.00
Martini		11.00
Punt E Mes		9.00
Pernod Ricard		9.00

SHERRY

Puerto Fino, Emilio Lustau		9.50
Amontillado del Puerto, Almacenista, Emilio Lustau		9.50

beer & cider

served in 330 ml

Braybrooke, Helles Lager, 4.2%		7.00
Malt Coast, Pale Ale 4.2%		7.00
Kentish Pip Skylark 5.5 %		7.00
Lucky Saint, alcohol free lager		7.00