

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.	19.50

SPARKLING WINE

Prosecco Nosuga DOC	9.25
Stopham Estate Brut 2018	15.00

WHITE

Verdicchio 2020, Sally Clarke own label	8.50 / 24.75
Chenin Blanc 2021, Babylonstoren	8.50 / 24.75
Picpoul de Pinet 2021, Domaine Gaujal	8.75 / 25.00
Sauvignon Blanc Touraine 2020, Sally Clarke own label	9.00 / 27.00
Pinot Grigio 2021, Franz Haas, Alto Adige	10.50 / 33.00
Saint-Veran 'En Crêches' 2021, Jacques Saumaize	11.25 / 36.75
Pinot Bianco, Platt & Riegl 2021, Alto Adige	11.50 / 37.50
Pinot Blanc 'Les Jardins' 2020, Ostertag ^{oo}	11.75 / 39.00
Albariño 2022, Pazo de Señoráns	12.00 / 41.25
Encruzado 2021, Quinta dos Carvalhais, Dao, Portugal	12.50 / 45.00
Riesling Gelblack Feinherb 2021, Schloss Johannisberg	14.00 / 52.00
Vacqueyras 'Vieilles Vignes' 2021, Clos des Cazaux	15.50 / 58.00

ROSÉ

Verona Rosé 2021, 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 2021, 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' 2021, Patrick Jasmin	10.75 / 36.75
Valdepoleo Rioja 2018, Bodega Pujanza	11.00 / 37.00
Quinta do Ataíde 2015 Vinha do Arco, Symington Family Estates, Douro ^o	11.50 / 37.50
Château Teyssier 2016, Montagne Saint-Émilion	12.25 / 41.00
Palazzo della Torre 2019, Allegrini, Veneto	12.25 / 42.00
Langhe Nebbiolo 2020, Giovanni Rosso	12.25 / 42.00
Foxglove Zinfandel 2019, Varner	12.50 / 43.50

DESSERT

Château Violet 2016, Sauternes	9.50
Muscat de Rivesaltes 2018, Château de Calce	12.00
Secret de Chateau Biac 2012, Cadillac	12.50
Scipione – Vin Santo del Chianti Classico 2011 DOC, Tenuta Bichi Borghesi	15.00

^o Certified Organic

^{oo} Biodynamic

champagne & white wine

CHAMPAGNE

Château de Boursault N.V. * – Sally Clarke own label	65.00
Billecart-Salmon Réserve Brut N.V. *	81.00
Deutz Brut Classic N.V.	84.00
Piper-Heidsieck Brut Rosé N.V. *	99.00
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 DOCG, Giavi	43.50
Stopham Estate Brut 2018	75.00

COUNTRY WINE

Picpoul de Pinet 2021, Domaine Gaujal	31.00
Sauvignon Blanc Touraine 2020 – Sally Clarke own label	35.00

ALSACE

Pinot Blanc Les Jardins 2020, Ostertag °°	46.00
Sylvaner 'Vieilles Vignes' 2019, Ostertag °°	52.00
Pinot Gris Zellberg 2017, Ostertag °°	90.00
Riesling 'Clos Mathis' 2019, Ostertag °°	93.00

LOIRE

Menetou-Salon Clos de la Cure 2017, Roger Champault	38.00
Pouilly-Fumé, 'Arrêt-Bufferatte' 2020, Domaine Tinel-Blondelet	42.50
Sancerre 'Les Perriers' 2021, Domaine André Vatan *	52.00

RHÔNE

Châteauneuf-du-Pape 2021, Domaine du Père Caboché	66.50
Viognier 2021, Patrick Jasmin	67.00
Vacqueyras 'Vieilles Vignes' 2021, Clos des Cazaux	70.00

* Available in Half Bottles °° Biodynamic

BURGUNDY

Mâcon Loche 2017, Domaine Cordier Père et Fils	41.00
Saint-Véran 'En Crêches' 2021, Jacques Saumaize	44.00
Chablis 2021, Domaine des Hâtes	50.00
Rully 'En Bas de Vauvry' 2020, Jean-Baptiste Ponsot	62.00
Rully 1er Cru 'Les Cloux' 2020, Domaine Jaeger-Defaix	68.00
Pouilly-Fuissé 2020, Domaine du Roc des Boutires	72.50
Chablis 1er Cru 'Les Vaucopins' 2019, 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
Meursault 'Meix Chavaux' 2018, Olivier Leflaive	155.00
Chassagne-Montrachet 1er Cru 'Abbaye de Morgeot' 2017, Pierre Brisset	160.00
Corton-Charlemagne Grand Cru 2018, Rapet Père et Fils	224.00
Meursault 2019, Coche-Dury	1400.00

SPAIN

Albariño 2022, Pazo de Señoráns	49.50
Principia Mathematica 2021, Alemany I Corrió, Catalonia	50.00
Cargol Treu Vi 2018, Alemany I Corrió, Catalonia	68.00
Malvasia, Rioja 2019, Bodega Abel Mendoza Monge	81.00

PORTUGAL

Encruzado 2021, Quinta dos Carvalhais, Dao	52.00
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ITALY

Verdicchio 2020, Sally Clarke own label	29.00
Pinot Grigio 2021, Franz Haas, Alto Adige	40.00
Soave Classico 2021, Pieropan, Veneto *	41.50
Gavi di Gavi, Lugarara 2021, La Giustiniana, Piemonte *	43.00
Pinot Bianco 2021, Platt & Riegl, Alto Adige	45.00
Beleda, Catarratto 2019, Cantine Rallo, Sicily	60.50
Olivar 2018, Cesconi, Trentino	65.00

GERMANY

Riesling Gelblack Feinherb 2021, Schloss Johannisberg	61.00
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AUSTRIA

'Käferberg' Erste Lage Kamptal Grüner Veltliner 2017, Loimer	104.00
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* Available in Half Bottles

CALIFORNIA

Au Bon Climat Chardonnay 2021, Santa Barbara	62.00
Au Bon Climat 'Hildegard' 2020, Santa Maria Valley	87.00
Ramey Chardonnay 2019, Russian River	91.00
Haynes Vineyard Chardonnay 2016, Failla Wines	123.50
Chardonnay 2018, Paul Hobbs Russian River	135.00

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 2021, Sally Clarke own label	29.00
Château la Mascaronne Quat' Saisons 2021, Côtes de Provence	35.00

red wine

COUNTRY WINE

Pinot Noir Touraine 2021, 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 Teyssier 2016, Montagne Saint-Émilion	49.50
Château Clarke 2014, Baron Edmond de Rothschild	68.00
Les Fiefs de Lagrange 2018, Saint-Julien	84.00
La Closerie de Fourtet 2016 Gran Cru, Saint-Émilion	92.00
Château Phélan Ségur 2014, Saint-Estèphe	122.50
Echo de Lynch-Bages 2018, Pauillac	136.00
Château Giscours 2011, Margaux	142.00
Château Brane-Cantenac 2014, Margaux	150.00
Clos du Marquis 2016, Château Léoville-Las Cases, Saint-Julien	176.00
Château Haut-Bailly 2014 Grand Cru Classé, Pessac-Léognan	200.00
Château Meyney 2006, Saint-Estèphe	206.00
Chateau Montrose 2012 Gran Cru Classé, Saint-Estèphe	235.00

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
Santenay Les Gravières Premier Cru 2017, Vincent Morey	73.00
Marsannay 'Boivins' 2018, Domaine Coillot	80.00
Beaune 1er Cru 'Les Sizies' 2017, Domaine Jean Guiton	85.00
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 Jouise' 2019, Domaine Harmand-Geoffroy	132.00
Vosne-Romanée 2017, Domaine Arlaud Père & Fils	144.00
Nuits-Saint-Georges Premier Cru, 'Les Saint-Georges' 2019, Domaine Forey & Fils	175.00
Gevrey-Chambertin 'Mes Cinq Terroirs' 2020, Domaine Denis Mortet	182.00
Pommard 1er Cru 'Les Rugiens-Bas' 2016, Domaine de Montille	295.00
Chambolle-Musigny 2018, Domaine G. Roumier	1120.00
Morey-Saint-Denis 1er Cru 2018, Domaine G. Roumier	1176.00
Chambolle-Musigny 2019, Domaine G. Roumier	1344.00
Chambolle-Musigny 1er Cru Les Cras 2018, Domaine G. Roumier	
	<i>magnum</i> 3625.00

BEAUJOLAIS

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

Côtes du Rhône Rouge 2019, Domaine Saint Gayan	27.00
Rasteau 2020, Domaine Notre Dame des Pallières	36.00
Collines Rhodaniennes 'La Chevalière' 2021, Patrick Jasmin	44.00
Vacqueyras Cuvée des Templiers 2019, Clos des Cazaux	45.00
Gigondas 2018, Guigal	51.00
Closerie de Vaudieu, Châteauneuf-du-Pape 2020, Famille Brechet	60.00
Cornas 2019, Stephane Robert, Domaine du Tunnel	127.00

PIEDMONT

Barbera d'Alba 2015, Cascina Morassino	36.00
Langhe Nebbiolo 2020, Giovanni Rosso	52.00
Albe, Barolo DOCG 2018, G. D. Vajra	96.00
Barbaresco DOCG 2019, Bruno Rocca	140.00

TUSCANY

Chianti Classico DOCG 2019, Fontodi	62.00
Brunello di Montalcino DOCG Pieve Santa Restituta 2017, Gaja	146.00
Cepparello IGT 2017, Isole e Olena	152.00
Brunello di Montalcino DOCG 2015 Riserva, Lisini	170.00
Cepparello IGT 2019, Isole e Olena	245.00
Tignanello 2015, Marchesi Antinori	370.00
Sassicaia 2013, Tenuta San Guido	616.00

VENETO

Palazzo della Torre 2019, Allegrini	51.00
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	37.00
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SPAIN

Habla del Silencio 2018, Extremadura	35.00
Dido, Venus la Universal 2019, Sara Pérez & René Barbier Jnr, Montsant	39.50
Serras del Priorat 2017, Clos Figueras	45.00
Valdepoleo Rioja 2018, Bodegas Pujanza	46.50
Luis Cañas, Rioja 2016	74.50

PORTUGAL

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

SOUTH AFRICA

Cornerstone 2019, Reyneke ° 46.00

ANTIPODES

Cullen 'Red Moon' 2018, Margaret River °° 60.00

Leeuwin Estate Art Series Cabernet Sauvignon 2016,
Margaret River 97.00

OREGON

'L'Ensemble' Pinot Noir 2019, Willamette Valley, Nicolas-Jay 143.00

ARGENTINA

Malbec 'Limestone Block' 2018, Tinto Negro, Mendoza 43.50

CALIFORNIA

Foxglove Zinfandel 2019, Varner 53.00

Au Bon Climat Pinot Noir 2019, Santa Maria Valley 65.00

Cross Barn Cabernet Sauvignon 2018, Paul Hobbs, Napa Valley 128.00

Pinot Noir 2018, Paul Hobbs, Russian River 153.50

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' 2021, Domaine André Vatan	28.00
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BURGUNDY

Auxey-Duresses 'Les Hautés' 2020, Domaine Lafouge	46.50
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

Lacoste-Borie 2016, Château Grand-Puy-Lacoste	48.00
La Dame de Montrose 2017, St-Estèphe	68.00

BURGUNDY

Fixin 2018, Domaine Berthaut-Gerbet	41.50
Morey-St-Denis 2019, Domaine Arlaud Père & Fils	58.00

dessert wine & port

Château Violet 2016, Sauternes	(37.5 cl)	36.00
Muscat de Rivesaltes 2018, Château de Calce	(75 cl)	43.00
Secret de Chateau Biac 2012, Cadillac		64.00
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
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