

wine list

wines served by the glass/carafe

	125 ml /500ml
CHAMPAGNE	
Château de Boursault n.v. – Sally Clarke own label	14.50
Piper-Heidsieck Essentiel Extra Brut Blanc de Blancs n.v.	16.50
SPARKLING WINE	
Prosecco Nosuga doc	9.25
Greyfriars N.V. Cuvée	12.50
WHITE	
Verdicchio 2022, Sally Clarke own label	8.75/25.00
Chenin Blanc 2024, Babylonstoren	8.75/25.00
Picpoul de Pinet 2023, Domaine Gaujal	9.00/25.25
Sauvignon Blanc Touraine 2023, Sally Clarke own label	9.25/27.25
Pinot Gris 2022, Freedom of the Press, Crouch Valley	12.50/39.00
Saint-Veran ‘En Crêches’ 2023, Jacques Saumaize	12.50/39.00
Pinot Blanc ‘Les Jardins’ 2023, Ostertag ^{oo}	12.50/39.00
Albariño 2023, Pazo de Señoráns	12.25/41.50
Encruzado 2021, Quinta dos Carvalhais, Dao, Portugal	12.75/45.25
Chardonnay 2022, Domaine Rolet, Jura	13.50/46.50
Riesling Gelblack Feinherb 2022, Schloss Johannisberg	14.25/52.25
Vacqueyras “Les Clefs d’Or” 2023, Domaine Le Clos des Cazaux	15.75/58.25
ROSÉ	8.75/25.00
Verona Rosé 2023, Sally Clarke own label	
RED	
Les Compagnons 2023, Domaine du Changeon, Bourgueil	8.75/25.00
Pinot Noir Touraine 2022, Val de Loire, Sally Clarke own label	9.50/26.50
Fleurie 2022, ‘Clos de la Roilette’, Coudert	10.75/29.25
Collines Rhodaniennes ‘La Chevalière’ 2022, Patrick Jasmin	11.00/37.00
Valdepoleo Rioja 2019, Bodega Pujanza	11.25/37.25
Quinta do Ataíde 2017 Vinha do Arco, Symington Family Estates, Douro ^o	11.75/37.75
Château Teyssier 2018, Montagne Saint-Émilion	12.50/41.25
Palazzo della Torre 2021, Allegrini, Veneto	12.50/42.25
Langhe Nebbiolo 2021, Giovanni Rosso	12.50/42.25
Nalle Zinfandel 2020, Sonoma County	23.15/61.75
DESSERT	
Château Violet 2016, Sauternes	9.75
Muscat de Rivesaltes 2021, Château les Pins	12.75
Secret de Château Biac 2012, Cadillac	13.25
Scipione Vin Santo 2012 doc, Bichi Borghesi	15.25

champagne & white wine

CHAMPAGNE

Château de Boursault n.v. – Sally Clarke own label	70.00
Billecart-Salmon Réserve Brut n.v. *	81.00
Deutz Brut Classic n.v.	84.00
Famille Delouvin Fauve NV	96.00
Piper-Heidsieck Brut Rosé n.v. *	99.00
Leclerc Briant Réserve Brut n.v.	106.00
Piper-Heidsieck Essentiel Extra Brut Blanc de Blancs n.v.	110.00
Billecart-Salmon Brut Rosé n.v. *	138.00

FRANCIACORTA

Bellavista Brut Satèn 2017, Lombardia, Italy	93.00
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SPARKLING WINE

Prosecco Superiore Brut Nature, Rive di Ogliano, Conegliano Valdobbiadene DOCG, Giavi	43.50
Greyfriars n.v. Cuvée	44.00

COUNTRY WINE

Picpoul de Pinet 2023, Domaine Gaujal	32.50
Sauvignon Blanc Touraine 2023 – Sally Clarke own label	36.50

ALSACE

Pinot Blanc Les Jardins 2023, Ostertag ^{oo}	47.50
Sylvaner 'Vieilles Vignes' 2022, Ostertag ^{oo}	55.00
Pinot Gris Zellberg 2020, Ostertag ^{oo}	92.00
Riesling 'Clos Mathis' 2021, Ostertag ^{oo}	95.00

JURA

Chardonnay 2022, Domaine Rolet	54.50
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LOIRE

Menetou-Salon Clos de la Cure 2018, Roger Champault	39.50
Pouilly-Fumé, 'Arrêt-Bufferatte' 2021, Domaine Tinel-Blondelet	44.00
Sancerre 'Les Charmes' 2023	53.50

* Available in Half Bottles ^{oo} Biodynamic

RHÔNE

Châteauneuf-du-Pape 2021, Domaine du Père Caboche	68.00
Viognier 2022, Patrick Jasmin	68.50
Vacqueyras “Les Clefs d’Or” 2023, Domaine Le Clos des Cazaux	71.50
Condrieu “Les Terrasses de L’Empire” 2022, Domaine Georges Vernay	177.00

BURGUNDY

Saint-Véran ‘En Crêches’ 2023, Jacques Saumaize	51.00
Mâcon Verzé 2017, Domaine Nicolas Maillet	54.50
Chablis 2022, Gilbert Picq & ses Fils	58.00
Chablis 1er Cru ‘Vosgros’ 2021, Gilbert Picq & ses Fils	81.00
Montagny 1er Cru ‘Les Coères’ 2019, Maison De Montille	83.50
Pouilly-Fuissé 2021, Domaine du Roc des Boutires	85.00
Saint-Romain ‘Sous le Château’ 2020, Benjamin Leroux	88.50
Puligny-Montachet 2022, Domaine Pernot Belicard	134.50
Puligny-Montrachet 1er Cru ‘Champ Canet’ 2021 Pernot Belicard	208.00
Meursault ‘Vieilles Vignes’ 2021, Pernot Belicard	180.00
Meursault-Perrières 1er Cru ‘Les Perrières Dessous’ 2020, Pernot Belicard	243.00
Meursault 2019, Coche-Dury	1000.00

ITALY

Verdicchio 2022, Sally Clarke own label	30.50
Pinot Grigio 2023, Franz Haas, Alto Adige	41.50
Soave Classico 2022, Pieropan, Veneto *	43.00
Gavi di Gavi, Lugarara 2022, La Giustiniana, Piedmont *	44.50
Pinot Bianco 2022, Platt & Riegl, Alto Adige	46.50
Beleda, Catarratto 2021, Cantine Rallo, Sicily	62.00
Bricco delle Ciliegie, Roero Arneis 2023, Giovanni Almondo, Piedmont	64.50
Olivar 2018, Cesconi, Trentino	66.50
Trebbiano 2022, Tenuta Capezzana, Tuscany	75.50
Sauvignon Blanc ‘Piere’ 2022, Vie di Romans, Friuli Venezia Giulia	90.00

*Available in Half Bottles

SPAIN

Albariño 2023, Pazo de Señoráns	51.00
Principia Mathematica 2021, Alemany I Corrió, Catalonia	51.50
Cargol Treu Vi 2018, Alemany I Corrió, Catalonia	69.50
Malvasia, Rioja doca 2020, Bodega Abel Mendoza Monge	82.50

PORTUGAL

Encruzado 2022, Quinta dos Carvalhais, Dao	53.50
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ENGLAND

Pinot Gris 2022, Freedom of the Press, Crouch Valley	51.00
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GERMANY

Riesling Gelblack Feinherb 2022, Schloss Johannisberg	62.50
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AUSTRIA

'Käferberg' Erste Lage Kamptal Grüner Veltliner 2017, Loimer	105.50
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CALIFORNIA

Au Bon Climat Chardonnay 2022, Santa Barbara	63.50
Au Bon Climat 'Hildegard' 2020, Santa Maria Valley	88.50
Ramey Chardonnay 2021, Russian River	92.50
Chardonnay 2020, Paul Hobbs Russian River	136.50

ANTIPODES

Prelude Chardonnay 2021, Leeuwin Estate, Margaret River	64.50
Leeuwin Art Series Chardonnay 2019, Margaret River	131.50

SOUTH AFRICA

Chenin Blanc 2024, Babylonstoren	31.50
Constitution Road, Chardonnay 2022, Robertson Winery	45.50

rosé wine

Verona Rosé 2023, Sally Clarke own label	30.50
Bandol Rosé 2022, Domaine Tempier	79.50

COUNTRY WINE

Pinot Noir Touraine 2022, Val de Loire, Sally Clarke own label	38.50
Domaine Richeaume 2017, Henning and Sylvain Hoesch	50.50
Mas de Daumas Gassac 2017	90.50
Bandol Classique 2020, Domaine Tempier	103.50

BORDEAUX

Château Teyssier 2018, Montagne Saint-Émilion	51.00
Château Tour St Bonnet 2016, Médoc	51.50
Château Clarke 2016, Baron Edmond de Rothschild	69.50
Les Fiefs de Lagrange 2018, Saint-Julien	85.50
Château Haut-Brisson 2001 Grand Cru, Saint-Émilion	97.00
Château Fombrauge 2018 Grand Cru Classé, Saint-Émilion	110.00
Château Cantemerle 2016 Grand Cru Classé, Haut- Médoc	115.00
La Dame de Montrose 2010, Saint-Estèphe	132.00
Chateau Bourgneuf 1995 <i>Magnum</i> , Pomerol	136.00
Echo de Lynch-Bages 2018, Pauillac	137.50
Château Grand-Puy Ducasse 2016, Pauillac	140.00
Château Giscours 2016, Margaux	143.50
Château Phélan Ségur 2018, Saint-Estèphe	148.00
Château Haut-Bailly 2014 Grand Cru Classé, Pessac-Léognan	201.50
Château Meyney 2006, Saint-Estèphe	207.50
La Gravette de Certain 2010, Pomerol	218.00
Château Brane-Cantenac 2005, Margaux	258.50
Château Talbot 2010, Saint-Julien	282.00

Château Mouton Rothschild 2006

1,500.00



wine label
by Lucian Freud

BURGUNDY

Côte de Nuits-Village Croix-Violette 2018, Frédéric Magnien	65.50
Rully Rouge 2021, Jean-Baptiste Ponsot	69.00
Santenay Les Gravières Premier Cru 2019, Vincent Morey	74.50
Marsannay 'Boivins' 2019, Domaine Coillot	81.50
Beaune 1er Cru 'Les Sizies' 2020, Domaine Jean Guiton	86.50
Aloxe-Corton 2020, Domaine Maillard Père & Fils	112.00
Pernand 1er Cru 'Ile des Vergelesses' 2018, Domaine Rapet Père & Fils	113.50
Vosne-Romanée 2021, Cyprien Arlaud	145.50
Gevrey-Chambertin 'En Jouise' 2021, Domaine Harmand-Geoffroy	146.00
Chambolle-Musigny 2020, Domaine Arlaud ^{oo}	161.50
Nuits-Saint-Georges Premier Cru 'Au Perdrix' 2022, Domaine des Perdrix	176.50
Gevrey-Chambertin 'Mes Cinq Terroirs' 2021, Domaine Denis Mortet	230.50
Morey-Saint-Denis 1er Cru 2018, Domaine G. Roumier	800.00
Chambolle-Musigny 2019, Domaine G. Roumier	960.00
Chambolle-Musigny 1er Cru Les Cras 2018, Domaine G. Roumier <i>Magnum</i>	1900.00

LOIRE

Les Compagnons 2023, Domaine du Changeon, Bourgueil	37.50
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BEAUJOLAIS

Fleurie 'Clos de la Roilette' 2022, Coudert	43.00
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RHÔNE

Côtes du Rhône Rouge 2020, Domaine Saint Gayan	28.50
Rasteau 2021, Domaine Notre Dame des Pallières	37.50
Collines Rhodaniennes 'La Chevalière' 2022, Patrick Jasmin	45.50
Vacqueyras Cuvée des Templiers 2019, Clos des Cazaux	46.50
Gigondas 2020, Guigal	52.50
Closerie de Vaudieu, Châteauneuf-du-Pape 2022, Famille Brechet	61.50
Cornas 2019, Stephane Robert, Domaine du Tunnel	128.50

^{oo} Biodynamic

PIEDMONT

Barbera d'Alba 2018, Cascina Morassino	37.50
Langhe Nebbiolo 2021, Giovanni Rosso	53.50
Albe, Barolo DOCG 2020, G. D. Vajra	97.50
Barbaresco DOCG 2020, Bruno Rocca	141.50

TUSCANY

Chianti Classico docg 2021, Fontodi	63.50
Bolgheri Rosso 2020, Tenuta Meraviglia	82.00
Brunello di Montalcino docg 2018, Lisini	130.00
Brunello di Montalcino docg Pieve Santa Restituta 2017, Gaja	147.50
Cepparello IGT 2019, Isole e Olena	246.50
Tignanello 2013, Marchesi Antinori	357.50
Sassicaia 2013, Tenuta San Guido	617.50

VENETO

Palazzo della Torre 2021, Allegrini	52.50
Amarone della Valpolicella Classico docg 2016, Guerrieri Rizzardi	85.00

SICILY

Il Manto, Nero d'Avola dop 2022, Cantine Rallo	38.50
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SPAIN

Habla del Silencio 2020, Extremadura	36.50
Dido, Venus la Universal 2021, Sara Pérez & René Barbier Jnr, Montsant	41.00
Serras del Priorat 2022, Clos Figueras	46.50
Valdepoleo Rioja 2019, Bodegas Pujanza	48.00
Luis Cañas, Rioja 2018	77.00

PORTUGAL

Quinta do Ataíde 2017 Vinha do Arco, Symington Family Estates, Douro ^o	46.50
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^o Certified Organic

SOUTH AFRICA

Cornerstone 2019, Reyneke ^o 47.50

ANTIPODES

Leeuwin Estate Art Series Cabernet Sauvignon 2016,
Margaret River 98.50

OREGON

'L'Ensemble' Pinot Noir 2019, Willamette Valley, Nicolas-Jay 144.50

ARGENTINA

Malbec 'Limestone Block' 2018, Tinto Negro, Mendoza 45.00

CALIFORNIA

Nalle Zinfandel 2020, Sonoma County, Dry Creek Valley 91.50

Au Bon Climat Pinot Noir 2021, Santa Maria Valley 66.50

Cross Barn Cabernet Sauvignon 2018, Paul Hobbs, Napa Valley 131.50

Pinot Noir 2021, Paul Hobbs, Russian River 157.00

Cabernet Sauvignon 2020, Spottswoode 518.00

RIDGE VINEYARDS

Monte Bello Cabernet Sauvignon 1977 500.00

Monte Bello Cabernet Sauvignon 1995 750.00

Monte Bello Cabernet Sauvignon 1985 880.00

^o Certified Organic [∞] Biodynamic

half bottles

CHAMPAGNE

Billecart-Salmon Brut n.v.	36.00
Piper-Heidsieck Brut Rosé n.v.	51.00
Billecart-Salmon Rosé n.v.	85.00

white wine

LOIRE

Sancerre 'Les Perriers' 2023, Domaine André Vatan	28.50
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BURGUNDY

Pernard-Vergelesses 2022, Domaine Denis Père & Fils	47.00
Meursault 'Vieilles Vignes' 2022, Domaine Belicard	72.50

ITALY

Soave Classico 2022, Pieropan, Veneto	21.00
Gavi di Gavi, Lugarara 2022, La Giustiniana, Piedmont	22.50

red wine

BORDEAUX

Lacoste-Borie 2019, Château Grand-Puy-Lacoste	48.50
La Dame de Montrose 2019, St-Estèphe	68.50

BURGUNDY

Fixin 2020, Domaine Berthaut-Gerbet	42.00
Morey-St-Denis 2020, Domaine Arlaud Père & Fils	58.50

dessert wine & port

Château Violet 2016, Sauternes	(37.5 cl)	36.50
Muscat de Rivesaltes 2021, Château les Pins	(75 cl)	51.00
Secret de Château Biac 2012, Cadillac		65.50
Scipione Vin Santo 2012, Bichi Borghesi		88.50
Château Rieussec Grand Cru Classé 2016, Sauternes	(75 cl)	189.00

PORT

Delaforce Fine White Port	glass	9.75 / 38.00
Niepoort, Late Bottled 2017	glass	10.25 / 40.00

EAU-DE-VIE

Poire Williams Grand Reserve, Joseph Cartron	glass	9.25
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brandy, cognac & liqueurs

	served in 50 ml
Remy Martin V.S.O.P.	11.25
Janneau V.S.O.P.	14.75
Janneau XO Royal	22.75
ABK6 Honey	15.75
Cognac Grande Champagne 1er Cru, Ragnaud-Sabourin V.S.O.P.	17.75
Calvados Roger Groult, 12 years	10.75
Baron de Sigognac VS Armagnac	13.25
Averna Amaro Siciliano	10.25
Amaro Montenegro	10.25
Vecchio Amaro del Capo	10.75
Fernet-Branca	10.75
Amaretto Disaronno	11.25
Sambuca	11.25
Grappa di Barbera	11.75
Grappa di Rossj-Bass, Gaja	12.75
Grappa di 'Barolo 9 Anni'	16.75
Cointreau	11.25
Drambuie	11.25
Limoncello	11.25
Kahlua	11.25

spirits

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

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Gordon's	11.25
Tanqueray	12.25
Bombay Sapphire	12.25
Hendricks	12.25
Sipsmith	12.25
Sacred	12.75
Sacred Cardamom	14.75
Monkey 47	14.75
Gin Mare	

VODKA

Absolut	11.25
Stolichnaya	11.25
Belvedere	12.25
Grey Goose	12.25
Sacred Organic	12.25

WHISKY & BOURBON

Bell's	11.25
Canadian Club	11.25
Famous Grouse	11.25
Jameson	11.25
Bushmills	11.25
Jack Daniel's	11.25
Glenmorangie	12.25
Johnnie Walker Black Label	12.25
Highland Park	12.25
Macallan Gold	12.25
Glenfiddich 12 years	12.25
The Glenlivet	12.25
Maker's Mark	12.25
Bullet 95 Rye Frontier Whiskey	12.25
Woodford Reserve	12.25
Sacred Peated English Whisky	12.25
Laphroaig 10 years	13.25

RUM

Bacardi	11.25
Captain Morgan	11.25
Havana Club	11.25

aperitifs

HOUSE APERITIFS

Seasonal 'Bellini'		14.50
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, Bodega Delgrado Zuleta		9.50
Amontillado del Puerto, Bodega Delgrado Zuleta		10.00

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