



BY THE GLASS

CHAMPAGNE

THIÉNOT BRUT, CHAMPAGNE <i>45% Chardonnay, 35% Pinot Noir, 20% Pinot Meunier fruity, freshness, spring like notes, balance and long finish</i>	NV	£15
THIÉNOT CUVÉE GARANCE BLANC DE ROUGE, CHAMPAGNE <i>100% Pinot Noir a blend of the finest vintage, incredible finesse, powerful and elegant</i>	2008	£22
THIÉNOT ROSÉ, CHAMPAGNE <i>45% Pinot Noir, 35% Chardonnay, 20% Pinot Meunier delicate aromatic style, red fruits, freshness and great finesse</i>	NV	£17

WHITE WINE

FIANO, PUGLIA, MEZZOGIORNO <i>100% Fiano aromatic and mature Italian white wine with generous fruit and lively character</i>	2018	£7
RIELSING ZELTINGER, MOSEL, WEINGUT HEINRISCHHOF <i>100% Riesling white peaches candied lemon with a hint of spicy flowers</i>	2018	£9



<i>ALBARINO, RIAS BAIXAS, LAGAR DE COSTA</i> <i>a complex Albarino from north east Spain,</i> <i>aromatic and inviting with clean, salty character</i>	<i>2018</i>	<i>£11</i>
<i>SANCERRE SILEX, LOIRE VALLEY,</i> <i>FRANCOIS LE SAINT</i> <i>100% Sauvignon intense, mineral with white pears,</i> <i>crushed stones and complex citrus fruit</i>	<i>2017</i>	<i>£18</i>
<i>BEAUNE 1ER CRU PERTUISOTS,</i> <i>BURGUNDY, DOMAINE PERNOT BELICART</i> <i>100% Chardonnay Premier Cru is all lime and citrus</i> <i>blossom, snappy green apple and stony minerality</i>	<i>2016</i>	<i>£24</i>

ROSÉ WINE

<i>ZWEIGELT ROSE, TRAISENTAL,</i> <i>MARCUS HUBER</i> <i>100% Zweigelt fruit driven rosé from Austria, pale with</i> <i>lively acidity and clean red fruit</i>	<i>2018</i>	<i>£8</i>
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RED WINE

<i>NERO D'AVOLA, SICILY, MEZZOGIORNO</i> <i>100% Nero d'Avola mature and generous red wine from Sicily with clean red and black fruit</i>	<i>2018</i>	<i>£7</i>
<i>PINOT NOIR GRACE BRIDGE, CALIFORNIA, SCOTTO CELLARS</i> <i>Pinot Noir with small amounts of Alicante and Syrah notes of cranberry, cinnamon and a savoury finish</i>	<i>2016</i>	<i>£9</i>
<i>CROZES-HERMITAGE ETICELLE, RHÔNE VALLEY, CLAVIS OREA</i> <i>100% Syrah red fruits and black pepper, this wine is fresh and elegant</i>	<i>2015</i>	<i>£13</i>
<i>CLAVIS OREA GRAND CRU, SANT'EMILION, CLAVIS OREA</i> <i>Merlot, Cabernet franc and Cabernet Sauvignon this Grand Cru is fruit driven with well-balanced oak and spice</i>	<i>2015</i>	<i>£18</i>
<i>BARBARESCO, PIEDMONT, PRODUTTORI DEL BARBARESCO</i> <i>100% Nebbiolo Barbaresco at its best, full yet fragrant, complex red fruits with firm body</i>	<i>2016</i>	<i>£24</i>



BY THE BOTTLE

WINE

WHITE

<i>FIANO, PUGLIA – Mezzogiorno</i> <i>100% Fiano. An aromatic and mature Italian white wine with generous fruit and lively character.</i>	<i>2008</i>	<i>£26</i>
<i>ZELTINGER RIESLING TROCKEN – Weingut Heinrichshof</i> <i>100% Riesling, white peaches. Candied lemon with a hint of spicy flowers</i>	<i>2018</i>	<i>£39</i>
<i>ALBARINO, RIAS BAIXAS – Lagar de Costa</i> <i>A complex Albarino from north east Spain, aromatic and inviting</i>	<i>2018</i>	<i>£45</i>
<i>SANCERRE SILEX, LOIRE VALLEY – Francois Le Saint</i> <i>100% Sauvignon. Intense, mineral with white pears and complex citrus fruit</i>	<i>2017</i>	<i>£71</i>
<i>CHABLIS 1ER CRU BEAUROY, BURGUNDY – Domaine des Hâtes</i> <i>100% Chardonnay, this Premier Cru is fresh but fruity. Warm citrus with a balanced finish</i>	<i>2016</i>	<i>£72</i>
<i>CHARDONNAY, CARTER ASHMORE, MARLBOROUGH – Corofin Winery</i> <i>100% Chardonnay, this is complex and generous with stone fruits, citrus and a slight nutty finish</i>	<i>2015</i>	<i>£75</i>

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BEAUNE 1ER CRU PERTUISOTS, 2016 £95
BURGUNDY – Domaine Pernot-Belicard
100% Chardonnay Premier Cru is all lime and
citrus blossom, snappy green apple and stony
minerality

DESSERTS

MOSCATO D'ASTI, PIEDMONT – 2018 £28
Saracco 375ml
100% Moscato bianco, sweet, floral, lightly
sparkling. Perfect as an aperitif or at the end of
the meal

RIESLING SONNENUHR AUSLESE 110, 2017 £44
MOSEL – Weingut Heinrichshof 375ml
100% Riesling, sweet apple, baked pear with
tropical fruit notes. Finishing with lemongrass,
orange peel and minerality

ROSE

ZWEIGELT ROSE, TRAISENTAL – Marcus 2018 £39
Huber 100% Zweigelt. Fruit driven rosé from
Austria, pale with lively acidity and clean red
fruit

ROSATO DI TOSCANA, TUSCANY – Rocca 2018 £46
di Montegrossi
100% Sangiovese. This wine is very well
balanced between fruit and a refreshing
minerality



RED

<i>NERO D'AVOLA, SICILY – Mezzogiorno</i> <i>100% Nero D'Avola. Mature and generous red wine from Sicily with clean red and black fruit</i>	<i>2018</i>	<i>£26</i>
<i>PINOT NOIR GRACE BRIDGE,</i> <i>CALIFORNIA – Scotto Cellars</i> <i>100% Syrah, red fruits and black pepper, this wine is fresh and elegant</i>	<i>2016</i>	<i>£37</i>
<i>CROZES-HERMITAGE, ETINCELLE,</i> <i>RHONE VALLEY – Domaine Saint Clair</i> <i>100% Syrah, red fruits and black pepper, this wine is fresh and elegant</i>	<i>2017</i>	<i>£48</i>
<i>SAINT-EMILION GRAND CRU,</i> <i>BORDEAUX – Clavis Orea</i> <i>Merlot, Cabernet Franc and Cabernet Sauvignon this Grand Cru is fruit driven with well-balanced oak and spice.</i>	<i>2015</i>	<i>£71</i>
<i>BARBARESCO, PIEMONTE – Produttori del Barbaresco</i> <i>100% Nebbiolo. This winery offers one of the greatest value in the world of fine wines offering, full body yet fragrant character</i>	<i>2016</i>	<i>£94</i>



SAKE

For our Japanese Sake we have selected a house in the traditional heartland of Japanese Sake Breweries; Hyogo Prefecture. The water here is perfect for brewing and it is also the home of the so-called 'king of rice': Yamada Nishiki.

Akashi-Tai Japanese Sake offer us a premium and wide range of very high-quality sake. They recommend for the most part serving their sake chilled and in a western environment in a wine glass.

Should you wish your sake to be served warm, please let us know as we have very fine traditional ceramic Japanese serving sets comprising a tokkuri (flask) and ochoko (cups) for the purpose should you prefer the 'full Japanese experience!'

In this instance we would recommend particularly the Tokubetsu Honjozo and the Tokubetsu Junmai



abv *100ml* *Bottle*

SAKE BY THE GLASS

TOKUBETSU HONJOZO <i>discrete nose of lemon, lime and straw, on palate a dry start with complex tropical fruit flavours and citrus undertones, a smooth well-balanced finish</i>	<i>15%</i>	<i>£8</i>	<i>£57</i>
TOKUBETSU HONJOZO GENSHU <i>pink grapefruit, beeswax and white floral undertones on the nose, a creamy, rich palate with tropical fruit flavours balanced by a subtle umami note, a clean and long finish</i>	<i>19%</i>	<i>£11</i>	<i>£74</i>
DAIGINJO GENSHU <i>sweet banana, honey and floral undertones on the nose, this floral fruity sake has delicate flavours of white flowers and pears with a slight hint of white pepper, finishes nicely with a lemony acidity</i>	<i>17%</i>	<i>£15</i>	<i>£99</i>
JUNMAI <i>a nose rich in umami with hints of banana and walnuts, a complex creamy umami laden palate with a rich, luxurious mouth feel</i>	<i>18%</i>	<i>£11</i>	<i>£74</i>
JUNMAI DAIGINJO GENSHU <i>well pronounced nose with melon, peach, green grass and sage characteristics, superbly balanced on the palate evoking peach and tropical fruits particularly papaya, very subtle umami on a long-lasting finish</i>	<i>16%</i>	<i>£16</i>	<i>£110</i>



abv 100ml Bottle

SPARKLING BY THE GLASS

AKASHI-TAI JUNMAI GINJO

notes of citrus, peach and melon on both nose and palate, medium dry sake, easy drinking and gently fruity with a clean finish

7% £14 £33

BOTTLES

CHAMPAGNE, SPARKLING

Year Price

PROSECCO DI VALDOBBIADENE EXTRA BRUT, COL CREDAZ, ADAMI 100% Glera
from the steep hills north of Treviso a quality prosecco with intense floral character and fine bubbles

NV £55

CHAMPAGNE THIENOT BRUT

45% Chardonnay, 35% Pinot Noir, 20% Pinot Meunier, fruit, freshness, spring like notes, balance and long finish

NV £79

CHAMPAGNE BLANC DE BLANC THIÉNOT

100% Chardonnay Grand Cru ambassador of freshness and finesse, notes of lemon, orange blossom, remarkable length

NV £105

CHAMPAGNE THIÉNOT VINTAGE

40% Chardonnay, 40% Pinot Noir, 20% Pinot Meunier, attractive notes of toasted almonds, aromas of lemon meringue and long finish

2008 £105



THIÉNOT CUVÉE GARANCE BLANC DE ROUGE, CHAMPAGNE <i>100% Pinot Noir, a blend of the finest vintage, incredible power and finesse, elegant</i>	<i>2008</i>	<i>£120</i>
POL ROGER BLANC DE BLANCS <i>100% Chardonnay makes this fresh and elegant, with ripe apples and lemon, finishing with a slight spice</i>	<i>2012</i>	<i>£144</i>
CHAMPAGNE DOM RUINART BLANC DE BLANCS <i>100% Chardonnay Grand Cru with fresh, floral notes, sweet citrus and well-balanced minerality</i>	<i>2007</i>	<i>£237</i>
CHAMPAGNE DOM PERIGNON <i>a blend of Pinot Noir and Chardonnay, this has notes of nectarine and apricot with a balanced freshness and toasted oak</i>	<i>2009</i>	<i>£230</i>
CHAMPAGNE KRUG VINTAGE <i>Chardonnay, Pinot Noir and Pinot Meunier blend to notes of white peaches and apples, gingerbread and warm brioche</i>	<i>2004</i>	<i>£396</i>
MAGNUMS		
CHAMPAGNE THIÉNOT CUVÉE GAVANCE BLANC DE ROUGE <i>a blend of the finest vintage Pinot Noir, unique character of power and finesse</i>	<i>2008</i>	<i>£240</i>



SPARKLING ROSÉ

BOLLICINE ROSÉ, SERAFINI AND VIDOTTO NV £45
*a blend of Chardonnay and Pinot Noir, intense with
small red fruits and fine bubbles*

CHAMPAGNE THIENOT ROSÉ NV £89
*45% Pinot Noir, 35% Chardonnay, 20% Pinot
Meunier, delicate aromatic style, red fruits,
freshness and great finesse*



GIN (50ml)

<i>Tanqueray export strength 43.1%</i>	<i>£8</i>
<i>Plymouth 41.2%</i>	<i>£9</i>
<i>Jensen's Old Tom 43%</i>	<i>£9</i>
<i>Kokoro London Dry 42%</i>	<i>£9</i>
<i>Roku 43%</i>	<i>£10</i>
<i>Sipsmith London Dry 41.6%</i>	<i>£10</i>
<i>Hendrick's 41.4%</i>	<i>£11</i>
<i>Tanqueray no. 10 47.3%</i>	<i>£13</i>
<i>Monkey 47 47%</i>	<i>£14</i>
<i>Jinzu 41.3%</i>	<i>£11</i>
<i>Japanese 42%</i>	<i>£12</i>
<i>Nikka Coffey 47%</i>	<i>£12</i>
<i>Ki no bi Kyoto Dry 45.7%</i>	<i>£13</i>
<i>Ki no tea Kyoto Dry 45.1%</i>	<i>£14</i>
<i>Ki no tou Kyoto Old Tom 47%</i>	<i>£14</i>



TEQUILA AND MEZCAL (50ml)

<i>Ocho Blanco 40%</i>	<i>£9</i>
<i>Patron Silver 40%</i>	<i>£12</i>
<i>Patron Reposado 40%</i>	<i>£13</i>
<i>Patron Anejo 40%</i>	<i>£14</i>
<i>Don Julio 1942 38%</i>	<i>£23</i>
<i>Montelobos Joven Mezcal 43.2%</i>	<i>£10</i>
<i>Ilegal Anejo Mezcal 40%</i>	<i>£12</i>

VODKA (50ml)

<i>Ketel One 40%</i>	<i>£8</i>
<i>Sipsmith 40%</i>	<i>£9</i>
<i>Chase 40%</i>	<i>£10</i>
<i>Belvedere 40%</i>	<i>£10</i>
<i>Haku 40%</i>	<i>£10</i>
<i>Nikka Coffey 40%</i>	<i>£11</i>
<i>Beluga Noble 40%</i>	<i>£12</i>

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RUM (50ml)

<i>Bacardi Carta Blanca 37.5%</i>	<i>£8</i>
<i>Plantation 3 stars silver 41.2%</i>	<i>£9</i>
<i>Bacardi Carta Negra 40%</i>	<i>£9</i>
<i>Gosling's Black Seal 40%</i>	<i>£8</i>
<i>Kraken Black Spiced 40%</i>	<i>£9</i>
<i>Diplomatico Reserva exclusive 40%</i>	<i>£10</i>
<i>Santa Teresa 1796 40%</i>	<i>£11</i>
<i>El dorado 15yo, special reserve 43%</i>	<i>£12</i>
<i>Ryoma Japanese rum, 7yo 40%</i>	<i>£13</i>
<i>Dictador Best of 1980 45%</i>	<i>£31</i>



CACHACA (50ml)

<i>Velho Barreiro 39%</i>	<i>£8</i>
<i>Yaguara 41.5%</i>	<i>£10</i>

COGNAC (50ml)

<i>Martel VS 40%</i>	<i>£9</i>
<i>H by Hine VSOP 40%</i>	<i>£11</i>
<i>Hennessy XO 40%</i>	<i>£22</i>

PORT AND SHERRY (100ml)

<i>Graham's 20yo tawny port 20%</i>	<i>£15</i>
<i>Barbadillo principe amontillado 19.5%</i>	<i>£13</i>



OTHER (50ml)

<i>Sipsmith sloe gin 29%</i>	<i>£10</i>
<i>Rinomato aperitivo deciso 14%</i>	<i>£8</i>
<i>Campari 25%</i>	<i>£7</i>
<i>Aperol 11%</i>	<i>£7</i>
<i>Galliano ristretto coffee liqueur 30%</i>	<i>£7</i>
<i>Quaglia liquore fernet 40%</i>	<i>£7</i>
<i>Cadello 88</i>	<i>£7</i>
<i>Martini riserva speciale rubino 18%</i>	<i>£6</i>
<i>Mancino rosso amaranto vermouth 16%</i>	<i>£7</i>
<i>Mancino secco vermouth 18%</i>	<i>£7</i>
<i>Mancino sakura vermouth 18%</i>	<i>£9</i>
<i>Terra di limoni limoncello di Amalfi 25%</i>	<i>£7</i>
<i>Colazingari sambuca fina 41.3%</i>	<i>£8</i>
<i>Barsol quebranta primero 41.3%</i>	<i>£8</i>
<i>Capovilla grappa di barolo 2008 44%</i>	<i>£14</i>

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BEER (33cl)

Asahi super dry 5.2% £5.5

Brixton low voltage IPA 4.3% £6.5

Brixton lager 4.3% £6.5

OTHER

Soft drinks 200ml £3.5

Source mineral water 33cl £3.5

Source mineral water 75cl £4.5