



## **BY THE GLASS**

### **CHAMPAGNE**

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

### **WHITE WINE**

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



*ALBARINO, RIAS BAIXAS, LAGAR DE COSTA* 2018 £11  
*a complex Albarino from north east Spain,  
aromatic and inviting with clean, salty character*

*SANCERRE SILEX, LOIRE VALLEY,  
FRANCOIS LE SAINT* 2017 £18  
*100% Sauvignon intense, mineral with white pears,  
crushed stones and complex citrus fruit*

*BEAUNE 1ER CRU PERTUISOTS,  
BURGUNDY, DOMAINE PERNOT BELICART* 2016 £24  
*100% Chardonnay Premier Cru is all lime and citrus  
blossom, snappy green apple and stony minerality*

## ***ROSÉ WINE***

*ZWEIGELT ROSE, TRAISENTAL,  
MARCUS HUBER* 2018 £8  
*100% Zweigelt fruit driven rosé from Austria, pale with  
lively acidity and clean red fruit*



## **RED WINE**

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



# 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**

<b>TOKUBETSU HONJOZO</b> <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>£54</i>
<b>TOKUBETSU HONJOZO GENSHU</b> <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>
<b>DAIGINJO GENSHU</b> <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>
<b>JUNMAI</b> <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>£16</i>	<i>£105</i>
<b>JUNMAI DAIGINJO GENSHU</b> <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>£14</i>	<i>£33</i>

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All prices include 20% VAT. A discretionary 12.5% service charge will be added to your bill.



*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*



<b>THIÉNOT CUVÉE GARANCE BLANC DE ROUGE, CHAMPAGNE</b> <i>100% Pinot Noir, a blend of the finest vintage, incredible power and finesse, elegant</i>	<i>2008</i>	<i>£120</i>
<b>POL ROGER BLANC DE BLANCS</b> <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>
<b>CHAMPAGNE DOM RUINART BLANC DE BLANCS</b> <i>100% Chardonnay Grand Cru with fresh, floral notes, sweet citrus and well-balanced minerality</i>	<i>2007</i>	<i>£237</i>
<b>CHAMPAGNE DOM PERIGNON</b> <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>
<b>CHAMPAGNE KRUG VINTAGE</b> <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>
<b>MAGNUMS</b>		
<b>CHAMPAGNE THIÉNOT CUVÉE GAVANCE BLANC DE ROUGE</b> <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