RESTAURANT

TWENTY-TWO

CAMBRIDGE

Wine and Drinks List

Here at Restaurant 22, our sommeliers have carefully curated our wine list with a selection of wines from all around the world. We are pleased to work with the Coravin™ System so we can offer a range of fine wines by the glass.

We work alongside a range of independent local suppliers who continue to support us as much as we support them, and consistently provide us with adventurous and exciting wines.

This includes Grape Britannia who specialise in British and source us wines from some of the best English vineyards, including a few which aren't too far from us!

We also use Cambridge based Thorne wines who have worked with us since the very beginning. Thorne specialises in wines from Spain and South Africa in particular, as well as many other countries around the world.

At Restaurant 22 we feel very strongly about the use of English wines, our ethos of using local and sustainable ingredients including grapes as well as food. Whether it is English or international wines the team will help you to select the ideal bottles to compliment all the chef's hard work. We hope you enjoy drinking them as much as we have enjoyed choosing them!

Drink Pairings

Our sommelier team are proud to offer three different drinks pairings with our tasting menu, every glass specifically chosen to match and compliment each course.

Discovery - £90, 500ml (approximate total)
A wine pairing experience focused on discovery. Lesser known regions and exciting styles not seen every day, combined with occasional classic wines from excellent producers.

Signature - £165, 500ml (approximate total)
Our signature wine pairing, fine wines we love from around the world. Winemakers emphasising dedication to their craft, with defined style and elegance.

Soft Drink - £65
A collection of beverages using a combination of non alcoholic products that we obtain to pair with the dishes, and drinks made in collaboration with our chefs, often using housemade ingredients from the dishes to minimise waste and enhance the dining experience.

Discovery Wine Pairing

Bodega Agerre, *Txakoli, Basque Country, Spain, 2024**

Te Whare Ra, *Single Vineyard, Gewürztraminer, Marlborough, New Zealand, 2024*

Château Lamothe-Bouscaut, *Pessac Leognan Blanc, Bordeaux, France, 2021*

San Leonardo, *Villa Gresti****,*** *Trentino Alto-Adige, Italy, 2020*

Tokaj-Hetszolo*, Late Harvest, Tokaj, Hungary, 2021**

Bodegas Ximénez-Spinola*, Añada, Pedro Ximenez, Jerez, Spain, 2023*

Signature Wine Pairing

Sakkie Mouton*, Revenge of the Crayfish, Koekenaap, South Africa, 2022**

Albert Mann, *Furstentum Grand Cru, Gewürztraminer, Alsace, France, 2020*

Rudi Pichler*, Hochrain Smaragd, Grüner Veltliner, Wachau, Austria, 2023*

Driessigacker, *Wunderwerk, Spätburgunder, Rheinhessen, Germany, 2017*

Sattlerhof, *Trockenbeerenauslese, Sauvignon Blanc, Südsteiermark, Austria, 2022**

Bodegas Ximénez-Spinola*, V.O.S, Pedro Ximenez, Jerez, Spain, 1918*

*(We also offer a short discovery and signature wine pairing at £70pp/£125pp alongside both the short and the full tasting menu, comprising 4 glasses. Wines displayed with * will not feature in the short wine pairings)*

Restaurant Twenty-Two Aperitifs

Cocktails created by our drinks team, using unique ingredients and techniques.

Twenty – Two Espresso Martini £14.00
Muscovado, Chocolate Bitters, Coffee Liqueur, Diplomatico Mantuano

Coastal Gin Martini £15.50
Coastal Dry Vermouth – Vault Aperitivo ***(may contain Mollusc : Made with Oyster Shell),*** *Restaurant 22 Gin – Vault Aperitivo*

Cambridgeshire Negroni £18.00
Restaurant 22 Gin – Cambridge Distillery, Forest Red Vermouth – Vault Aperitivo Saffron Walden, Bitter Rosemary and Orange – Vault Aperitivo Saffron Walden

P-e-aloma £16.00
Sugarsnap and Spring Pea infused Tapatio Blanco Tequila – Del Maguey Mezcal Vida – The Wasabi Company Yuzucello – Kaffir Lime - Grapefruit

Aperitifs

French '75' £14.00

Kir Royale £16.00

Classic Champagne Cocktail £19.50

Classic Amaretto Sour £12.00

Old Fashioned £14.00

Aperol Spritz £9.50

White Port & Tonic £9.00

Valdespino Fino 'Innocente' Pago de Macharnudo £8.00

Coastal Dry Vermouth £7.50
May contain Mollusc : Made with Oyster Shell

Coastal Dry Vermouth & Fevertree Soda or Tonic £9.00
May contain Mollusc : Made with Oyster Shell

Alcohol Free Aperitifs

Lemon Sherbet Fizz	£12.00
Bitter Orange Spritz	£9.00
Oddbird, Blanc de Blancs	£8.00
Feral, No. 3	£10.00
Botivo & Soda	£8.50
Nogroni	£8.00
Cambridge Juice Company - Apple & Raspberry	£4.50
Breckland Orchard - Cloudy Lemonade	£4.50
Breckland Orchard - Pear & Elderflower	£4.50
Breckland Orchard - Ginger Beer	£4.50
Cloudwater Fresh IPA (0.5%)	£6.00

Light Aperitifs

Decem - London Dry light spirit & Tonic (10%)	£10.00
Decem- Caribbean Rum light spirit & Coke (10%)	£10.00

'We wanted to give moderating drinkers a lighter alternative to traditional 40% ABV spirits'- Decem

Gins (25ml)

Includes Fevertree Tonic or Fevertree Light Tonic

Malfy Gin Rosa £9.00
Malfy are notable for incorporating citrus and gin together, and this truly lives up to the expertise of Malfy. Named Rosa meaning Pink in Italian features Sicilian pink Grapefruit peel and Rhubarb.

The Botanist Islay Dry Gin £10.00
A progressive exploration of the botanical heritage of the isle of Islay. 22 hand-foraged local botanicals delicately augment nine berries, barks, seeds and peels during an achingly slow distillation. The first and only Islay dry gin is a rare expression of the heart and soul of the remote Scottish island

Monkey 47 Dry Gin £10.00
A gin from the Black Forest Germany. The '47' comes from the 47 botanicals that are used to make the gin. There is distinct juniper, a tangy and crisp citrus note, a sweet floral aroma, a hint of peppery spices and subtle bitter fruit.

Restaurant 22 x Cambridge Distillery Dry Gin £10.50
Curated by Will Lowe (Master of Spirits & Master of Wine) and Alex and Sam, this gin is a blend of Alex and Sam's favourite botanicals. It has a base note of basil and root ginger, a heart of orange zest and top notes of Rose. A perfect aperitif.

Vodka (25ml)

Black Cow Pure Milk Vodka £8.50
The world's first Pure Milk Vodka, made from the milk of grass grazed cows. Exceptionally smooth and creamy, Black Cow champion sustainability and use whey, a by-product of cheese making, to create their vodka.

Beer & Cider

Balfour Jake's Cider (330ml) 5.4% £5.00
Coming from Balfour's Hush Heath estate in Kent. Made exclusively from Cox, Egremont russet and Bramley apples. Fermented using wine yeasts from Balfour Wineries unique selection. This cider has delicate aromas, structured body and racy English acidity.

Augustiner Helles Lager (500ml) 5.2% £6.50
Augustiner Lagerbier Hell is a refreshing long stored beer that's mild, sparkling and relatively light. This classic Bavarian lager has fresh and fruity lemon notes and pleasing citrus flavour. It is brewed with the German Purity laws, and is brewed with all Bavarian hops and malt.

Baron Brewing Pale Ale Fuzz (500ml) 4.2% £6.50
'Baron Brewing is a playground for beer, where no two batches are the same. Made for the fun and love of the process". Fuzz – A pale ale made up of Mosaic & Strata hops. Expect delicious aromas of the signature hops. '

Cloudwater Fresh IPA (440ml) 0.5% A-F £6.00
'A total thirst-quencher, this alcohol free IPA is brimming with bright hop flavours, hints of zesty orange and juicy peach, all capped off with a lip-smacking savoury finish.'

By the Glass **125ml**

Champagne and Sparkling **Glass**

Blanc de Noirs, **Bee Tree by Sugrue**, East Sussex, England, 2021
Precise, red apple, honeysuckle £16.00

Huzzah Rosé, **Ambriel**, Sussex, England, MV
Savoury, honeyed strawberries, brioche £17.50

Première Cuvée, Extra Brut, **Bruno Paillard**, Champagne, Reims, France, NV
Complex, roasted almonds, dried plums £22.00

Vintage Brut, **Billecart-Salmon**, Champagne, Mareuil-sur- Aÿ, France, 2008
Effusive, clotted cream, dried pears £39.50

White **Glass**

En Passant, **Domaine Gayda,** Languedoc, France, 2023
Clean, pear, blossom £5.50

Pure**,** Sauvignon Blanc, **Staete Landt**, Marlborough, NZ, 2023
Bright, salted lime, apple £9.50

Bonkers, Chardonnay sur Lie, **Sugrue South Downs**, Sussex, England, MV
Vibrant, saline, creamy £15.50

Tara Viognier, 7th Edition, **Viña Ventisquero**, Atacama, Chile, MV
Rounded, beeswax, apricot £19.50

Hochrain Smaragd, Grüner Veltliner, **Rudi Pichler**, Wachau, Austria, 2023
Savoury, dried herb, conference pear £26.00

Aveta, Sauvignon Blanc, **Stag's Leap Cellars**, California, USA, 2023
Explosive, tropical, green £30.00

Vaudésir, Chablis Grand Cru, **Gérard Tremblay,** Burgundy, France, 2023
Savoury, red apple, dried herb £36.00

Rose/Orange **Glass**

Railway Hill Rosé, **Simpson's Wine Estate**, Kent, England, 2023
Bright, watermelon, crushed strawberries £10.50

RIPA Rosado, **Jose Luis Ripa,** Rioja, Spain, 2019
Savoury, strawberry laces, dried herbs £18.00

Skin Contact Pinot Gris, **Tillingham**, Sussex, England, 2023
Textured, peach, flowers £18.00

Red **Glass**

En Passant, **Domaine Gayda,** Languedoc, France, 2022
Bold, dark fruits, spice £5.50

Vecchie Viti, Merlot Riserva, **Stocco**, Friuli Venezia Giulia, 2019
Smooth, red plum, cherry £9.50

Les Pierrelles, Crozes-Hermitage, **Domaine Albert Belle**, Rhône Valley, France, 2022
Earthy, black pepper, cassis £15.50

Wismer-Foxcroft, Gamay Noir, **Bachelder**, Niagara, Canada, 2023
Layered, raspberry tea, beetroot £18.50

Vina Tondonia Reserva, **Bodegas R. Lopez de Heredia**, Rioja, Spain, 2012
Developed, dried berries, roasted almond £24.00

Volnay, **Vincent Girardin**, Burgundy, France, 2020
Concentrated, black cherry, savoury £30.50

Geyserville, **Ridge Vineyards,** California, USA, 2021
Pronounced, blackcurrant, cherry cola £35.00

Sweet	**75ml**
La Magendia, **Clos Lapeyre**, Jurancon, France, 2023 *Bright, pineapple, mango*	£9.50
Ice Cyder, The Newt, **Babylonstoren**, Somerset, England, 2021 *Intense, toffee, red apple*	£16.00
Vin Santo, **Isole e Olena,** Tuscany, Italy, 2011 *Deep, apricot, dates*	£38.00
Tokaji Aszu 5 Puttonyos, **Tokaj-Hetszolo,** Tokaj, Hungary, 2010 *Opulent, dried apricot, honey*	£32.00

Fortified	**75ml**
20yr Old Tawny Port, **Sandeman,** Porto, Portugal, NV *Developed, dried apple, nuts*	£15.00
Pedro Ximénez Añada, **Ximénez-Spinola**, Jerez, Spain, 2023 *Rich, raisin, dates*	£16.00
Vigna Miccia Oro, **Marco de Bartoli,** Marsala, Italy, 2019 *Expressive, coffee, dried citrus*	£18.00

Sparkling **Bottle**

Classic Cuvée, **Three Choirs,** Gloucestershire, England, NV
Light, elderflower, pear drops £50.00

Blanc de Noirs, **Bee Tree by Sugrue**, East Sussex, England, 2021
Bright, red apple, honeysuckle £80.00

Huzzah Rosé, **Ambriel,** Sussex, England, MV
Savoury, honeyed strawberries, brioche £95.00

Culver Classic, **Langham Wine Estate**, Dorset, England, NV
Complex, round, brioche £95.00

Cuvée Cherie, **Nyetimber**, Demi-Sec, Sussex, England, NV
Off-dry, apple, lemon curd £110.00

Blanc de Noirs, **Roebuck Estate**, Sussex, England, 2018
Silky, honeyed citrus, spice £133.00

Serral del Vell, Brut Nature, **Recaredo,** Corpinnat, Spain, 2018
Expressive, hazelnut, orange £150.00

'1086', **Nyetimber**, Sussex, England, 2010
Complex, croissant, orchard fruits £180.00

Champagne

Special Cuvée, **Bollinger**, Reims, NV
Complex, roasted apple, brioche £120.00

Première Cuvée, Extra Brut, **Bruno Paillard**, Reims, France, NV
Complex, roasted almonds, dried plums £135.00

Rosé, **Billecart-Salmon,** Mareuil-sur- Aÿ, NV
Fresh, orange peel, strawberries £175.00

Brut Millésimé, **Charles Heidsieck**, Reims, 2013
Vivacious, candied citrus, hazelnuts £260.00

Vintage Brut, **Billecart-Salmon**, Mareuil-sur- Aÿ, France, 2008
Effusive, clotted cream, dried pears £265.00

Half Bottles

White

Soave Classico, **Pieropan,** Veneto, Italy, 2024
Fresh, almonds, white flowers £27.00

Mâcon Villages, **Domaine Les Chenevières**, Burgundy, France, 2022
Mineral, apple, honeysuckle £36.00

Sancerre, **Domaine Sautereau**, Loire, France, 2023
Crisp, gooseberry, slate £42.50

Lucia Chardonnay, **Pisoni,** California, USA, 2020
Rich, buttered popcorn, lemon zest £86.00

Red

Valpolicella, **Allegrini,** Veneto, Italy, 2023
Bright, red cherry, liquorice £27.50

Saint-Emilion, **Château Montaiguillon**, Bordeaux, France, 2020
Silky, ripe plums, herbal £46.00

Chateauneuf-du-Pape, **Domaine de Beaurenard**, S. Rhône. France 2021
Lush, cassis, graphite £68.00

Lytton Springs, **Ridge Vineyards**, California, USA, 2020
Complex, black fruits, smoke £75.00

White Wine

France

Burgundy

Chablis, **Domaine Marcel et Blanche Fevre**, 2022
Crisp, mineral, white peach £68.00

Les Ursulines, Nuits-St-Georges, **Jean Claude Boisset**, 2022
Bright, ripe white peach, thyme £73.00

Saint-Véran, **Domaine Saint Martin**, 2022
Complex, honeyed apple, hazelnut £88.00

Santenay 1er Cru, Clos Rousseau Blanc, **Domaine Chevrot,** 2020
Honeyed, orange peel, salinity £125.00

Chablis 1er Cru, Les Lys, **Etienne Defaix,** 2014
Rich, leesy, oily £140.00

Jardin du Calvaire, Beaune, **Etienne Sauzet**, 2022
Elegant, minerality, stone fruit £160.00

Chablis Grand Cru, Vaudésir, **Gérard Tremblay,** 2023
Savoury, red apple, dried herb £180.00

Les Chevalières, Meursault, **Xavier Monnot**, 2022
Expressive, stone fruits, white flowers £254.00

Rhône Valley

La Source Blanc, **Ferraton Père & Fils**, Saint-Joseph, 2023
Floral, rounded, mineral £90.00

Côte Châtillon, **Xavier Gérard**, Condrieu, 2023
Creamy, apricot, bread £150.00

Jura

Vin Jaune, **Domaine Rolet**, 2016
Structured, walnut, dried fruit £180.00

Loire Valley

‘Confluentia’, Muscadet Sevre et Main Sur Lie, **Chateau du Coing de St. Fiacre,** 2022
Bright, citrus, textured £39.00

Saint-Andelain, Pouilly Fume, **Domaine des Berthiers, Jean-Claude Dagueneau,** 2023
Elegant, smoke, tropical £73.00

Cuvée Jadis, **Henri Bourgeois,** Sancerre, 2022
Briny, refined, citrus peel £134.00

Languedoc-Roussillon

En Passant, **Domaine Gayda,** 2023
Clean, pear, blossom £28.50

‘White’, **Res Fortes**, 2023
Textured, stone fruit, minerality £38.00

Italy

I Frati, **Cà dei Frati**, Lombardy, 2024
Elegant, apricot, almond £57.00

Pecorino, **Fattoria La Valentina**, Abruzzo, 2023
Mineral, lime leaf, melon £60.00

‘Schwiezer’ Manna, **Franz Haas**, Alto-Adige, 2022
Complex, pistachio, elderflower £80.00

Mami, Malvasia, **Il Poggiarello**, Emilia-Romagna, 2022
Off dry, tropical fruit, floral £88.00

Sotto Castello, Chardonnay, **Sandro Fay,** Lombardy, 2020
Saline, white peach, textured £95.00

Verdicchio Classico Riserva, **Villa Bucci,** Marche, 2018
Almond, apricot, honey £154.00

Germany

Abtsberg Grosses Gewächs Riesling, **Maximin Grünhaus**, Mosel, Germany, 2021
Expressive, honeyed, hazelnut £160.00

Hungary

Dry Furmint, **Tokaj-Hetszolo**, Tokaj, 2021
Flinty, green herbs, lemon peel £55.00

Lebanon

Château Musar White, **Château Musar**, Bekaa Valley, Lebanon 2018
Complex, orange blossom, peach £140.00

Portugal

Vinho Verde, Passatempo, **Adega Ponte de Barca**, Vinho Verde, 2024
Fresh, citrus, passionfruit £28.00

Spain

Cullerot, **Celler del Roure,** Valencia, 2023
Textured, sorrel leaf, grapefruit £65.00

Gran Predicat, Blanc de Bota, **Grifoll Declara,** Priorat, 2018
Structured, pears, toast £105.00

England

Fumé, Bacchus, **Flint Vineyards**, Norfolk, 2024
Bright, custard, lemon peel £60.00

White Pinot Noir, **Litmus Wines**, Essex, 2018
Round, honeysuckle, smoke £70.00

Bonkers, Chardonnay sur Lie, **Sugrue South Downs**, Sussex, MV
Vibrant, saline, creamy £77.00

Chardonnay, **Freedom of the Press,** Essex, 2022
Mineral, lemon curd, honeyed citrus £90.00

Long Player Star 69, Chardonnay, **Gutter and Stars**, Cambridgeshire, 2022
Complex, smoke, tropical £100.00

Sequence 001, **Fractal**, Cambridgeshire, NV
Lively, mandarin, stone £110.00

Chile/Argentina

Terroir Semillon, **Morande,** Maule Valley, Chile, 2022
Rich, textured, stone fruits £35.00

Corte de Blancas 45 Rugientes, **Otronia,** Patagonia, Argentina, 2018
Tropical, jasmine flowers, textured £80.00

Tara Viognier, 7th Edition, **Viña Ventisquero**, Atacama, Chile, MV
Rounded, beeswax, apricot £100.00

New Zealand

Pure**,** Sauvignon Blanc, **Staete Landt**, Marlborough, 2023
Bright, salted lime, apple £49.50

Grüner Veltliner, **Blank Canvas**, Marlborough, 2023
Savoury, white pepper, herbal £67.00

USA/Canada

Pinot Grigio, **Channing Daughters**, Long Island, 2023
Bright, honeysuckle, ripe pear £50.00

Roserock Chardonnay, **Domaine Drouhin**, Oregon, 2022
Creamy, honeysuckle, stone fruit £97.00

Aveta, Sauvignon Blanc, **Stag's Leap Cellars**, California, USA, 2023
Explosive, tropical, green £150.00

Savoy Vineyard Chardonnay, **Radio Coteau**, Anderson Valley, California, 2020
Mineral, citrus blossom, lemon zest £190.00

Australia

Jade and Jasper, Fiano, **Unico Zelo,** Riverland, 2024
Bright, jasmine flower, green apple £60.00

M3 Chardonnay, **Shaw + Smith,** Adelaide Hills, 2023
Clean, citrus, toasty £75.00

Viognier, **By Farr**, Geelong, 2022
Rounded, apricot yoghurt, lemon zest £170.00

South Africa

Babiana, **Vondeling**, Voor-Paardeberg, 2022
Creamy, honeyed, citrus £49.00

Sandstone, **Ashbourne**, Hemel-en-Aarde, 2023
Complex, stone fruit, textured £58.00

These Old Bones, **Blacksmith**, Paarl, 2022
Weighted, honeysuckle, beeswax £75.00

Chardonnay, **Hamilton Russell**, Hemel-en-Aarde, 2022
Precise, lemon peel, salinity £120.00

Rose/Orange

Rosé, **Res Fortes**, Cotes du Roussillon, France, 2023
Crisp, raspberries, strawberries £40.00

Railway Hill Rosé, **Simpson's Wine Estate**, Kent, England, 2023
Bright, watermelon, crushed strawberries £52.00

Skin Contact Pinot Gris, **Tillingham**, Sussex, England, 2023
Textured, peach, flowers £88.00

Ripa Rosado, **Jose Luis Ripa,** Rioja, Spain, 2019
Savoury, strawberry laces, dried herbs £90.00

Sake

Shiraume Ginjo Umeshu, **Akashi-Tai**, Hyogo Prefecture, Japan, NV
Sweet, confit cherries, plum **75ml** £14.00 **500ml** £70.00

Yuzu Sake, **Keigetsu,** Kochi Prefecture, Japan. NV
Sweet, tangerine, grapefruit **720ml** £80.00

Red Wine

France

Burgundy/Beaujolais

Côte Chalonnaise, **Vignerons de Buxy**, 2021
Fresh, morello cherry, raspberry £46.00

Beaujolais Villages, **Domaine des Trois Vallons**, 2022
Silky, fresh blackberry, cherry £48.00

Brouilly, **Domaine de la Martingale**, 2022
Elegant, black fruit, vibrant £55.00

Les Ursulines, Nuits-St-Georges, **Jean Claude Boisset**, 2023
Bright, wild strawberry, soft earth £85.00

Clos de la Fussière, Maranges 1er Cru, **Xavier Monnot,** 2022
Structured, mulberry, black olive £112.00

Volnay, **Vincent Girardin**, 2020
Concentrated, black cherry, savoury £152.00

Epenots, Pommard 1er Cru, **Domaine Olivier Leflaive**, 2020
Elegant, morello cherry, powerful £222.00

Corton Grand Cru, **Domaine Tollot-Beaut,** 2012
Incredible, wild cherry, graphite £325.00

Rhône Valley

Les Pierrelles, Crozes-Hermitage, **Domaine Albert Belle**, 2022
Earthy, black pepper, cassis £78.00

Gigondas Réserves, **Domaine des Bosquets**, 2021
Elegant, firm tannin, blackcurrant £100.00

Brise Cailloux, Cornas, **Domaine du Coulet**, 2022
Pure, blue fruit, mineral £180.00

Loire Valley

Les Boisselières, Chinon Rouge, **Domaine Couly-Dutheil**, 2023
Soft, red cherry, mint £40.00

Languedoc-Roussillon

En Passant, **Domaine Gayda,** 2022
Bold, dark fruits, spice £28.50

Moulin de Gassac Merlot, **Mas de Daumas Gassac**, 2023
Balanced, red fruits, roasted coffee £36.00

The Bee-Side Grenache, **Domaine of the Bee**, 2023
Juicy, cherry, fennel £55.00

Bordeaux

Haut-Médoc, **Château Caronne Ste Gemme**, 2018
Bold, blackcurrant, herbaceous £68.00

Pomerol, **Château Hermitage Mazeyres**, 2020
Opulent, blackberry, rich £95.00

Saint-Emilion Grand Cru, **Chateau Bellisle Mondotte**, 2008
Seamless, black plum, truffle £165.00

Saint-Julien, **Château Langoa Barton**, 2017
Expressive, cherry, graphite £214.00

Margaux, **Château Rauzan-Ségla**, 2014
Charming, cassis, spice £298.00

Margaux, **Château Durfort Vivens**, 2005
Complex, aged, blackberry £316.00

Italy

Vulpis, Aglianico, **I Borboni,** Campania, 2023
Fresh, red fruits, soft spice £45.00

Vecchie Viti, Merlot Riserva, **Stocco**, Friuli Venezia Giulia, 2019
Smooth, red plum, cherry £48.50

Langhe Nebbiolo, **Benevelli,** Piedmont, 2023
Lovely, soft flowers, cherry £80.00

Sangiovese, **I Mandorli,** Livorno, 2021
Mineral, blueberry, tobacco £100.00

Focara, Pinot Noir, **Fattoria Mancini**, Marche, 2021
Seamless, red cherry, forest floor £120.00

Brunello di Montalcino, **Poggio Antico**, Tuscany, 2012
Savoury, black cherry, leather spice £260.00

Barolo Acclivi, **Comm G.B Burlotto,** Piedmont, 2019
Elegant, rose, blackcurrant £290.00

Barolo Acclivi, **Comm G.B Burlotto,** Piedmont, 2018
Refined, violet, cherry £350.00

Barolo Monvigliero**, Comm G.B Burlotto**, Piedmont, 2018
Effusive, raspberry, spice £400.00

Barolo Cannubi, **Comm G.B Burlotto**, Piedmont, 2017
Balanced, cranberry, orange peel £510.00

Barolo Monvigliero, **Comm G.B Burlotto**, Piedmont, 2019
Striking, tobacco, wild strawberry £675.00

Croatia

CRNO Vino Teran, **Piquentum,** Istria, 2020
Fragrant, red fruit, bright £69.00

Georgia

Saperavi, **Pheasant's Tears,** Kakheti, 2021
Structured, blue fruit, earthy £65.00

Portugal

Dão Tinto, **Prunus**, Dão, 2020
Firm, black fruit, cedar £38.00

Drink Me, Tinto, **Niepoort**, Douro, 2021
Bold, black fruits, mountain herbs £50.00

Mono C, **Luis Seabra**, Douro, 2019
Mineral, blueberry, cherry £94.00

Spain

Clos Lojen, **Juan Antonio Ponce**, Castilla La Mancha, 2019
Spiced, plummy, smooth £45.00

La Santa de Úrsula, **Envínate,** Tenerife, 2021
Smoky, red fruit, herbal £102.00

Vina Tondonia Reserva, **Bodegas R. Lopez de Heredia**, Rioja, 2012
Developed, dried berries, roasted almond £120.00

Las Rozas 1er, **Comando G**, Madrid, 2021
Ethereal, blood orange, dried herbs £138.50

England

Diamond Fields, Pinot Noir, **Davenport Vineyards,** Sussex, 2022
Silky, red cherry, plum £70.00

The Dark End Of The Street, Pinot Noir, **Gutter and Stars**, Cambridgeshire, 2023
Soft, tart raspberry, black pepper £100.00

USA/Canada

Wismer-Foxcroft, Gamay Noir, **Bachelder**, Niagara, Canada, 2023
Layered, raspberry tea, beetroot £88.00

Pinot Noir, **Au Bon Climat**, Santa Maria Valley, California, 2021
Autumnal, herb smoke, cherries £92.50

Three Valleys, **Ridge Vineyards,** Sonoma, California, 2023
Indulgent, chocolate, blackcurrant £112.00

Autrement, **Phelan Farms**, San Luis Obispo, California, 2022
Aromatic, red cherry pie, smoke £150.00

La Neblina Pinot Noir, **Radio-Coteau**, Sonoma Coast, California, 2021
Complex, mulberry, lavender £154.00

Geyserville, **Ridge Vineyards,** Sonoma, California, 2021
Structured, cherry cola, black fruit £175.00

Argentina

Cuarenta Malbec, **Bodega 40/40, Lucas Pfister**, Mendoza, 2022
Bold, dark fruits, spice £60.00

Australia

Tropo Big Red, **Unico Zelo**, Adelaide Hills, 2021
Smooth, red fruits, olive £50.00

Adelaide Hills Shiraz, **Shaw + Smith**, Adelaide Hills, 2019
Rich, dark fruits, chocolate £85.00

South Africa

Merlot, Grower Series, **Rouxvale,** Robertson, 2021
Vibrant, forest fruits, smooth £32.00

Signature Syrah, **Mullineux,** Swartland, 2022
Powerful, black olive, sour cherry £91.00

Wine Alternatives

Muri **Bottle**
£45.00

Making finely crafted blends of fermented fruits and foraged botanicals, Muri are based in Copenhagen, Denmark. Inspired by the gastronomic community in Copenhagen, they use culinary techniques and unusual ingredients to create blends that go beyond other alternatives. An ideal companion to food.

Fade to Black
Complex and lightly sparkling, made with fermented redcurrants, chamomile kefir, pine needle and fig leaf.

Blanc de Blancs, **Oddbird** **Bottle**
Lively, red apple, biscuit £40.00

No. 3 Red, **Feral**, Trentino Alto-Adige, Italy **Bottle**
Spiced, earthy, herbal £50.00

Sweet **Bottle**

Jurancon La Magienda, **Clos Lapeyre**, Jurançon, France, 2019, **750ml**
Bright, pineapple, mango £84.00

Vidal Gold Icewine, **Inniskillin,** Niagara Peninsula, Canada, 2021, **375ml**
Honey, candied orange, cinnamon £112.50

'Schweizer', Moscato Rosa, Franz Haas, Trentino Alto-Adige, Italy, 2022, **500ml**
Fragrant, raspberry, violets £120.00

Vin Santo, **Isole e Olena,** Tuscany, Italy, 2011
Deep, apricot, dates £150.00

Tokaji Aszu 5 Puttonyos, **Tokaj-Hetszolo,** Tokaj, Hungary, 2010, **500ml**
Opulent, dried apricot, honey £160.00

Château de Suduiraut Sauternes 1er Cru, **Château Suduiraut**, Bordeaux, France, 2000, **375ml**
Decadent, golden raisin, mango £175.00

Fortified

Pedro Ximinez Añada, **Ximinez-Spinola**, Jerez, Spain, 2020, **375ml**
Rich, raisin, dates £80.00

20yr Old Tawny Port, **Sandeman,** Porto, Portugal, NV, **750ml**
Developed, dried apple, nuts £130.00

Whisk(e)y (25ml)

Glendalough, Pot Still Irish Whiskey **£5.00**
Malt, crystallised ginger, vanilla

Makers Mark, Kentucky Bourbon **£6.50**
Creamy, spice, peppermint

Suntory Hakushu, Distillers Reserve **£7.60**
Herbal, yuzu, cucumber

Bruichladdich, The Classic Laddie, Islay Single Malt **£8.00**
Clean, smoky, sweet malt

Glen Scotia, Victoriana, Campbeltown **£12.50**
Rich, vanilla, smoky

Glenfarclas 15yr, Speyside **£16.00**
Sherried, walnuts, orange peel

Rum

Diplomatico, Mantuano **£5.00**
Sweet, spicy oak, caramel and nuts

Windy Ridge
Chocolate, burnt orange, buttery **£9.00**

Diplomatico, Sherry cask, 2007
Rich, intense, dried fruit **£18.00**

Brandy

Maxime Trijol, Cognac, VSOP **£9.00**
Rich, fruity, raisin notes and leather

Christian Drouin, Selection Calvados **£14.50**
Smooth, caramel, red apple

Baron de Sigognac, 20 year old, Armagnac **£20.00**
Powerful, smooth, fig

Digestifs

Bepi Tosolini, Saliza Amaretto
Intense, marzipan, apricot **£6.50**

Bepi Tosolini, Fragol Strawberry liqueur
Syrupy, wild strawberries **£6.50**