



Champagne & Sparkling

	125ML	BOTTLE
1. 'Modella' Prosecco Spumante <i>Bella Modella, VENETO, ITALY</i> Gently Fruity, pillowy bubbles	5.20	28.00
2. Cava Brut Reserva <i>Bodegas Sumarroca, CATALUNYA, SPAIN</i> Classy, rich, toasty, fresh Fish, Chips and Cava!	5.40	29.50
3. Crémant d'Alsace (No sulphur) <i>Sans Souffre, Domaine Klur, ALSACE, FRANCE</i> Naturally delicious bubbles	6.90	36.00
4. Grande Réserve Premier Cru <i>Pierre Mignon, CHAMPAGNE, FRANCE</i> Crisp citrus and brioche Ideal with Oysters	8.20	41.50
5. Grande Réserve Grand Cru <i>André Roger, CHAMPAGNE, FRANCE</i> Moreish bittersweet almond, gently rich	9.80	49.00
6. Nyetimber, Classic Cuvée <i>Sussex, England</i> Fresh apricot, flowers, gently toasty		59.50
7. Laurent Perrier Brut <i>Champagne, France</i> Classic Chardonnay elegance	12.50	72.00
8. Laurent Perrier Rosé <i>Champagne, France</i> The queen of rosé Champagne		98.00
9. Blanc de Blancs Grand Cru <i>Pierre Mignon, Champagne, France</i> Ripe apple, buttery caramel, hints of toast		54.00
10. Dom Perignon <i>Champagne, France</i> Fine, soft, complex and creamy		215.00



White Wines

	125ML	175ML	BOTTLE
11. Airén <i>Castillo del Moro, La Mancha, Spain</i> Light, easy, citrus	3.50	4.60	18.50
12. Mistico <i>Ai Galera, Tejo, Portugal</i> Indigenous grapes, moreish, refreshing, ripe A match with the Mussels	3.80	4.90	19.50
13. Chenin Blanc <i>Aloe Tree, Western Cape, South Africa</i> Ripe apple, peach, orange blossom			19.50
14. Chardonnay <i>Costa Vera, Indómita, Central Valley, Chile</i> Lively, zesty, ripe tropical fruit			21.00
15. Macabeo Sobre Lias <i>Torre Solar, La Mancha, Spain</i> Zippy lemon, ripe pineapple, mineral			21.50
16. Pinot Grigio <i>Bella Modella, La Farfalla, Veneto, Italy</i> Light, vibrant, refreshing Works with the EE-USK Fishcakes	4.10	5.20	21.50
17. Sauvignon Blanc <i>Largesse, Languedoc & South West France</i> Fresh, rich grapefruit, gooseberry twist			24.00
18. Chardonnay <i>Montsablé, Languedoc & South West France</i> Fantastic Burgundy alternative Enjoy with the Langoustines	4.60	6.30	25.00
19. Viognier <i>Santa Rosa Estate, Mendoza, Argentina</i> Gently aromatic, peachy, zesty			25.00
20. Silga Verdejo <i>Alvarez y Diez, Castilla y León, Spain</i> Like Sauvignon but softer			26.00
21. Muscadet Sur Lie <i>La Roche Blanche, Domaine des Herbauges, Loire, France</i> Classicy dry, crisp minerality, lemon Ideal with the Seafood Platter	4.90	6.70	27.50
22. Picpoul de Pinet <i>Domaine de Montredon, Languedoc & South West France</i> Moreish stone fruit, apple, mineral tang Great with the Seabass	4.90	6.70	27.50



White Wines

	125ML	175ML	BOTTLE
23. Godello <i>Lagar Do Xestosa, Adegas Pazo do Mar, Galicia, Spain</i> White flowers, lemongrass, citrus			28.00
24. Loureiro Vinho Verde <i>Vale do Homem, Quintas do Homem, Portugal</i> Elegant, fresh, deliciously floral			28.50
25. Sauvignon Blanc <i>Zephyr Wines, Marlborough, New Zealand</i> Gooseberry, kiwi, herbs, minerals Works well with the Salmon dishes	5.60	7.40	29.50
26. 'The Courtesan' Dry Riesling <i>Clare Valley, Wild & Wilder, South Australia</i> Mouthwatering lime, elderflower, grapefruit Excellent with the Thai Fishcakes	5.70	7.50	30.00
27. Albariño <i>Lembranzas, Galicia, Spain</i> Lime freshness, delicate apricot, peach Perfect with the EE-USK Fish Selection	5.80	7.60	30.50
28. 'Zin' Fiano <i>Produttori Di Manduria, Puglia, Italy</i> Ripe pear, zesty, blossomy finish			33.00
29. Biodynamic Grüner Veltliner <i>Johannes Trapl, Carnuntum, Austria</i> Crisp Golden Delicious, exotic fruits, white pepper Pair with the Grand Platter	6.40	8.70	35.00
30. 'Mád' Dry Furmint <i>ST TAMAS, Tokaji, Hungary</i> Be different! Apricot, peach, warming ginger			34.00
31. Organic Pecorino <i>Tullum, Feudo Antico, Abruzzo, Italy</i> Full bodied, tropical hints, floral touch			37.00
32. Vermentino di Sardegna <i>Tino, Mora & Memo, Sardinia, Italy</i> Expressive, fresh apple, herbs			38.00
33. Biodynamic 'Ted' Pinot Blanc <i>Mount Edward, Central Otago, New Zealand</i> Delicious stone fruit, refreshing finish A must with King Scallops	7.30	9.80	40.00



White Wines

	125ML	175ML	BOTTLE
34. Sancerre Blanc <i>Domaine Picard, Loire, France</i> Classically crisp, citrus, mineral Great with the Halibut	7.70	10.30	42.00
35. Organic Gewürztraminer <i>Cave de Ribeauvillé, Alsace, France</i> Exotic lychee, rose, hint of spice			44.00
36. Chablis <i>Domaine Grossot, Burgundy, France</i> White flowers, apple, mineral elegance The classic match for Oysters	8.20	10.90	46.50
37. Albariño Colección <i>Pazo de Señorans, Galicia, Spain</i> Orange blossom, nectarine, citrus tang, finesse			46.00
38. One Man Band White <i>Iona, Elgin, South Africa</i> Rich, mineral, Sauv/Sem gem			53.00
39. Biodynamic Klur Riesling Grand Cru <i>Wineck Schlossberg, Domaine Klur, Alsace, France</i> Peachy, elegant, mineral, powerful			62.00
40. Suilven Chardonnay <i>Adelaide Hills, Thistledown, South Australia</i> Versatile, zippy, stone fruit, textured			86.00
41. Meursault <i>Les Narvaux, Domaine Michelot, Burgundy, France</i> Toasted nuts, floral, honeyed hints			120.00

Rosé Wines

	125ML	175ML	BOTTLE
42. Tempranillo Rosado <i>Castillo del Moro, La Mancha, Spain</i> Crushed red berries	3.50	4.60	18.50
43. Pinot Grigio Rosé <i>La Farfalla, Bella Modella</i> <i>Veneto, Italy</i> Delicate summer fruits	3.70	5.20	21.50
44. Rosapasso <i>Biscardo, Veneto, Italy</i> Wild strawberry and cherry elegance			28.00



Red Wines

	125ML	175ML	BOTTLE
45. Tempranillo/Syrah <i>Castillo del Moro, La Mancha, Spain</i> Juicy, easy, fresh raspberry			18.50
46. Poetico <i>Ai Galera, Tejo, Portugal</i> Ripe, rounded, red berry fruits	3.80	4.90	19.50
47. Tempranillo/Petit Verdot <i>Torre Solar, La Mancha, Spain</i> Criminally drinkable, vibrant black fruit			19.50
48. Carménère <i>Costa Vera, Indómita, Central Valley, Chile</i> Rounded, silky, bramble			20.50
49. Merlot <i>Largesse, Languedoc & South West France</i> Spicy plum, vanilla, black pepper			23.00
50. Organic Rioja Tinto <i>Gatito Loco de Alto, Spain</i> Provocative black fruit			23.50
51. Pinot Noir <i>Montsablé, Languedoc & South West France</i> Silky smooth, elegant, black cherry	4.60	6.30	25.50
52. Malbec <i>Santuario, Mendoza, Argentina</i> Layers of juicy black fruit			26.00
53. Corvina/Cabernet Sauvignon <i>Mavum, Biscardo, Veneto, Italy</i> Rich, dark fruit, spices, moreish			27.00
54. U. Passimientto <i>Baglio Gibellina, Sicily, Italy</i> A mini Amarone in style!	5.20	6.90	28.00
55. The Opportunist Shiraz <i>Langhorne Creek, Wild & Wilder, South Australia</i> Blackcurrant, chocolate, coffee, liquorice			28.50



Red Wines

	125ML	175ML	BOTTLE
56. Côtes du Rhône Rouge <i>Guillaume Gonnet, Rhône, France</i> Ripe forest fruit, peppery tannins			33.00
57. Rioja Reserva <i>de Alto, Spain</i> Silky, raspberry, spice, waves of vanilla Perfect with a Fillet or Sirloin	6.50	9.00	35.50
58. Mr P Pinot Noir <i>Iona, Elgin, South Africa</i> Sweet cherry fruit, spicy, savoury undertones			36.00
59. Biodynamic 'Carnuntum' Red <i>Johannes Trapl, Carnuntum, Austria</i> Delicate black cherry, subtle herbs			39.50
60. Moveable Feast <i>The Drift Farm, Overberg Highlands, South Africa</i> Elegant red fruit, enticing dark chocolate, brooding mulberry			53.00
61. Rully 1er Cru Rouge <i>Clos du Chapitre, Domaine Jaeger-Defaix, Burgundy, France</i> Dusty violet and cherry			65.00

Half Bottles

WHITE WINE

HALF
BOTTLE

62. Sancerre Blanc <i>Domaine Daulny, Loire, France</i> Crisp grassy fruit, citrus, minerals			23.00
63. Mâcon-Villages <i>Domaine Fichet, Burxgundy, France</i> Refreshing, light apple, balanced			19.50

RED WINE

64. Rioja Crianza <i>Bodegas Manzanos, Spain</i> Wild red berries, nutmeg, vanilla			18.50
65. Fleurie <i>Domaine Berrod, Beaujolais, France</i> Refreshing red fruit, blackcurrant			21.00



By The Glass

Champagne & Sparkling Wines

	125ML
1. 'Modella' Prosecco Spumante <i>Bella Modella, VENETO, ITALY</i>	5.20
2. Cava Brut Reserva <i>Bodegas Sumarroca, CATALUNYA, SPAIN</i> Fish, Chips and Cava!	5.40
3. Crémant d'Alsace (No sulphur) <i>Sans Souffre, Domaine Klur, ALSACE, FRANCE</i>	6.90
4. Grande Réserve Premier Cru <i>Pierre Mignon, CHAMPAGNE, FRANCE</i> Ideal with Oysters	8.20
5. Grande Réserve Grand Cru <i>André Roger, CHAMPAGNE, FRANCE</i>	9.80
7. Laurent Perrier Brut <i>Champagne, France</i>	12.50

White Wines

	125ML	175ML
11. Airén <i>Castillo del Moro, La Mancha, Spain</i>	3.50	4.60
12. Mistico, Ai Galera <i>Ai Galera, Tejo, Portugal</i> A match with the Mussels	3.80	4.90
16. Pinot Grigio <i>Bella Modella, La Farfalla, Veneto, Italy</i> Works with the EE-USK Fishcakes	4.10	5.20
18. Chardonnay <i>Montsablé, Languedoc & South West France</i> Enjoy with the Langoustines	4.60	6.30
21. Muscadet Sur Lie <i>La Roche Blanche, Domaine des Herbauges, Loire, France</i> Ideal with the Seafood Platter	4.90	6.70
22. Picpoul de Pinet <i>Domaine de Montredon, Languedoc & South West France</i> Great with the Seabass	4.90	6.70
25. Sauvignon Blanc <i>Zephyr Wines, Marlborough, New Zealand</i> Works well with the Salmon dishes	5.60	7.40



By The Glass

White Wines

	125ML	175ML
26. 'The Courtesan' Dry Riesling <i>Clare Valley, Wild & Wilder, South Australia</i> Excellent with the Thai Fishcakes	5.70	7.50
27. Albariño <i>Lembranzas, Galicia, Spain</i> Perfect with the EE-USK Fish Selection	5.80	7.60
29. Biodynamic Grüner Veltliner <i>Johannes Trapl, Carnuntum, Austria</i> Pair with the Grand Platter	6.40	8.70
33. Biodynamic 'Ted' Pinot Blanc <i>Mount Edward, Central Otago, New Zealand</i> A must with King Scallops	7.30	9.80
34. Sancerre Blanc <i>Domaine Picard, Loire, France</i> Great with the Halibut	7.70	10.30
36. Chablis <i>Domaine Grossot, Burgundy, France</i> The classic match for Oysters	8.20	10.90

Rose Wines

	125ML	175ML
42. Tempranillo Rosado <i>Castillo del Moro, La Mancha, Spain</i>	3.50	4.60
43. Pinot Grigio Rosé <i>La Farfalla, Bella Modella, Veneto, Italy</i>	3.70	5.20

Red Wines

	125ML	175ML
46. Poetico <i>Ai Galera, Tejo, Portugal</i>	3.80	4.90
51. Pinot Noir <i>Montsablé, Languedoc & South West France</i>	4.60	6.30
54. U. Passimientto <i>Baglio Gibellina, Sicily, Italy</i>	5.20	6.90
57. Rioja Reserva <i>de Alto, Spain</i> Perfect with a Fillet or Sirloin	6.50	9.00



Hot Beverages

Black Coffee	£1.80
Espresso	£1.80
Americano	£1.80
Macchiato	£2.00
Latte	£2.20
Cappuccino	£2.20
Mochaccino	£2.40
Black with Cream	£2.40
Liqueur Coffee	£6.95
Special Coffee	from £7.95
<i>Any of the above with a double shot - add £0.60</i>	
<i>All of the above are available decaffeinated</i>	
Tea	£2.00
<i>English Breakfast, Earl Grey, Assam, Green, Decaf, Herbal Tea</i>	
Lemon & Ginger, Camomile, Peppermint	£2.00
Hot Chocolate	£2.50

Soft Drinks

Fruit Juice	£1.95
<i>Orange, Apple, Cranberry, Pineapple, Tomato</i>	
Fruit Juice & Lemonade	£2.45
Appletiser	£2.25
Fever Tree	£1.95
<i>Lemonade, Tonic Water, Slim Line Tonic, Soda, Ginger Ale</i>	
Bottle Coke/Diet Coke	£2.25
Bottle Irn Bru/Diet Irn Bru	£2.25
Ginger Beer	£1.95
Belvoir Sparkling Elderflower Pressé	£2.45
San Pellegrino 250ml	£1.75
San Pellegrino 750ml	£3.95
Acqua Panna 250ml	£1.75
Acqua Panna 750ml	£3.95

N.B. 10% service charge will be added for parties of 8 or more.