

The MODERN PANTRY

CLERKENWELL

SPARKLING WINE & CHAMPAGNE

GLASS/BOTTLE (125ml) / (750ml)

•**JEIO PROSECCO NV**

Valdobbiadene, Italy £5.95 / £30.00
Simple, fresh, exuberant bubbles from one of Prosecco's best producers.

•**DEVAUX GRANDE RESERVE BRUT NV**

Champagne, France £7.95 / £44.00
This Champagne has a both a complex nose and palate, with slight vanilla and hedgerow notes.

•**COATES & SEELY BRUT ROSÉ NV**

Hampshire, England £50.00
Impeccable English pink fizz with hints of blue cheese and nuts on the nose, a rasp of raspberry and redcurrant on the palate, with a tongue-in-cheek label liable to turn any Frenchman the same colour as the bottle's contents.

•**PIERRE GIMONNET PREMIER CRU 'CUI'S' BRUT NV**

Champagne, France £52.00
Excellent "growers' Champagne": Gimonnet's vineyards are on the famous Côtes des Blancs, where the finest Chardonnay grows. Fresh, lively fizz, perfect as an aperitif.

•**BILLECART-SALMON BRUT NV**

Champagne, France £9.75 / £58.00
Faultlessly-made Champagne with apple and lemon on the nose, crisp fruit on the palate and a long, refreshing finish.

•**BILLECART-SALMON EXTRA BRUT NV**

Champagne, France £10.95 / £65.00
A hint of yeast on the nose; fresh, ripe, juicy pears on the palate; exuberantly fizzy with a squeaky clean finish.

•**BILLECART-SALMON BRUT ROSÉ NV**

Champagne, France £90.00
Consistently regarded as one of the finest rosé Champagnes: gentle aromas of redcurrants and fresh strawberries.

COCKTAILS

•**LYCHEE, ROSE & RASPBERRY BELLINI**

£7.50
Lychee purée, a drop of rose water and a fresh raspberry topped with Jeio Prosecco.

•**PASSIONFRUIT BELLINI**

£8.50
Fresh passionfruit and passionfruit purée, topped with prosecco.

•**JAPANESE MARY**

(Jug £28) £7.50
Vodka, yuzu lime, wasabi, soy, Tabasco and tomato juice with sake float.

•**CHILLI ESPRESSO MARTINI**

£8.00
Caravan espresso, vodka, Kahlua, maple syrup, muddled and shaken with fresh red chilli.

•**GALANGAL & GINGER LEMONADE**

£8.50
Galangal infused vodka, Galangal syrup, fresh apple, lemon juice and apple juice, shaken over ice.

•**TAMARILLO SOUR**

£8.50
Fresh tamarillo, Jack Daniels, lime juice, lemon juice, Angostura bitters and egg white, shaken, over ice.

•**ROSE MOJITO**

£8.50
Havana Club 5 y.o, rose syrup, lime juice and mint, muddled, over crushed ice.

WINE BY THE GLASS/ CARAFE

GLASS/CARAFE/BOTTLE

WHITE WINE

(125ml) / (175ml) / (500ml) / (750ml)

•**CASSAMATTA VERMENTINO/MOSCATO 2010, BIBI GRAETZ**
Tuscany, Italy £4.25/£5.80/£16.25/£23.00

•**ES VINO TORRONTES 2011, FINCA SOPHENIA**
Mendoza, Argentina £4.45/£5.95/£16.75/£23.50

•**SAUVIGNON BLANC 2010, GOOD TEMPLAR**
Marlborough, New Zealand £4.65/£6.35/£18.00/£25.00

•**VINHO VERDE BRANCO 2011**
Portugal £4.75/£6.35/£18.00/£25.50

•**GRÜNER VELTLINER 'HASSEL' 2010, BIRGIT EICHINGER**
Kamptal, Austria £4.95/£6.95/£19.00/£27.00

•**GRECO DI TUFO 2010, VESEVO**
Campania, Italy £5.50/£7.65/£20.85/£30.00

•**CHARDONNAY TWIN VALLEYS 2009, MAHI**
Marlborough, New Zealand £6.75/£9.50/25.45/£36.50

GLASS/CARAFE/BOTTLE

ROSÉ

(125ml) / (175ml) / (500ml) / (750ml)

•**TOURAINÉ ROSÉ 2010, DOMAINE DE CHEZELLES**
Loire, France £3.75/£5.00/£13.50/£19.50

GLASS/CARAFE/BOTTLE

RED WINE

(125ml) / (175ml) / (500ml) / (750ml)

•**SYRAH 2010, DOMAINE DES VIGNEAUX (ORGANIC)**
Vin de Pays de L'Ardèche, France £3.65/5.40/£15.25/£21.00

•**BOURGUEIL 2010, VENUS, DOM DE LA CHEVALERIE**
Loire, France £4.25/£6.40/£17.25/£26.00

•**RAMPANT RED 2007, HAMELIN BAY**
Margaret River, Australia £5.50/£7.65/£20.85/£30.00

•**BARBERA D'ASTI SUPERIORE 2006, TRINCHERO**
Piemonte, Italy £5.85/£7.95/£20.95/£31.00

•**PINOT NOIR 2008, MANAWA**
Marlborough, New Zealand £5.95/£8.25/£21.95/£32.00

•**RIOJA SELECCION 1999, URBINA**
Rioja, Spain £6.00/£8.95/£24.00/£34.50

•**MALBEC 2008, VALENTIN BIANCHI PARTICULAR**
Mendoza, Argentina £6.50/£9.50/£25.00/£36.00

BEER & CIDER

BOTTLE

• **MAC'S GOLD, NEW ZEALAND 4.0%** (330ml) £3.50
Straightforward lager, with subtle hints of grapefruit and coriander seeds. A thinking man's Becks.

• **MEANTIME PILSNER, GREENWICH 4.7%** (330ml) £4.00
Pale, dry and refreshing, and perfect on its own, or with grilled or smoked meat or fish.

• **MEANTIME PALE ALE, GREENWICH 4.8%** (330ml) £4.00
Properly bitter Pale Ale: Traditional Goldings hops augmented by a couple of New World varieties, giving it a grapefruit-scented kick. Medium-bodied and perfect with spicy food.

• **MEANTIME WHEAT BEER, GREENWICH 5.0%** (330ml) £4.00
Classic wheat beer: cloudy and hugely refreshing, with a light but zippy hoppiness and exotic flavours of oranges and cloves. Perfect on a balmy summer day.

• **MEANTIME LONDON PORTER, GREENWICH 6.5% (750ml)** £8.50
A recreation of a 1750 recipe for the beer that made London the brewing capital of the world. A nose of light roast malt & sweetish burnt caramel on the tongue gives way to a mouthful of smokey, dry maltiness. Great with meat, game & assertive cheeses.

• **ASPALL ORGANIC CYDER, SUFFOLK 7.0%** (500ml) £5.00
Proper cider, made from real apples (not imported concentrate): a bouquet of summer orchards, just off-dry on the palate, with a delicate savouriness. Try it with English cheeses.

• **ADNAMS BROADSIDE, SUFFOLK 6.3%** (500ml) £5.00
Savoury, beautifully hopped classic English bitter, with a dark maltiness, a lovely, creamy head and a long, spicy finish.

ROSÉ WINE

BOTTLE (750ML)

• **TOURAINÉ ROSÉ 2010, DOMAINE DES CHEZELLES A.O.C**
Loire, France £19.50
Plenty of Cabernet Franc in this clean, fresh, easy-drinking rosé gives it a juicy redcurrant character and just enough tannin to balance the fruit.

• **QUINTA DA FALORCA ROSÉ 2010**
Dao, Portugal £30.00
Made from Touriga Nacional, best known for making port, but here treated much more delicately: a rosé for grown-ups, cherry-red, dry and savoury, with a lovely floral quality on the nose. Summer in a glass.

• **ROSÉ OF VIRGINIA 2011, CHARLES MELTON**
Barossa, Australia £42.00
Lovely Aussie rosé, made from Grenache, with a beautiful, deep pink colour and a delicate, fruity nose. Perfect with Asian-spiced seafood.

SHERRY

(GLASS 100ML)

• **PUERTO FINO, GUTIERREZ COLOSIA (330ml btl)** £4.95 / £15.00
Bone-dry and savoury, with a hint of white pepper. Perfect as an aperitif or with spicy fish dishes.

• **LA GITANA MANZANILLA (500ml btl)** £4.75 / £20.00
Dry and slightly spicy, with mouth-cleansing 'grip'. Refreshing and versatile: try it with cheese or nuts.

• **OLOROSO DON JOSE, BODEGAS SANCHEZ ROMATE (750ml btl)** £5.85 / £40.00
Proper, dry oloroso: oloroso means 'scented' in Spanish. Floral on the nose with dried fruit on the palate and a long savoury finish.

• **PX, CARDINEL CISNEROS, BODEGAS SANCHEZ ROMATE (750ml btl)** £7.50 / £52.00
Voluptuously dark and rich sherry, with lingering flavours of dates, prunes, coffee and tobacco. Sweet but not cloying.

WHITE WINE

BOTTLE (750ML)

'ZESTY AND REFRESHING'

• **LE PARFUM DE CHIROULET 2010, VIN DE PAYS DE BLANC**
Côtes de Gascogne, France £19.00
Easy-drinking white, clean and delicious, with a hint of grapefruit and lemon sherbet on the palate. Perfect on its own: even better with shellfish.

• **PICPOUL DE PINET 2010, CHATEAU DE LA MIRANDE (ORGANIC)**
Languedoc, France £20.00
Literally meaning "lip-stinger", Picpoul comes from near the Etang de Thau, Southern France, where local oysters and mussels are a fine match for it.

• **LE CHAZ 2010,**
Pays d'Oc, France £20.50
Juicy, very quaffable blend of vermentino, Chardonnay and a splash of Sauvignon Blanc. Simply peachy.

• **FALANGHINA 2010, TERRE DI VULCANO, BISCEGLIA**
Campania, Italy £22.50
Great minerality, with a kick of sherbet and a hint of tropical fruit, from Italy's deep south.

• **VERDEJO 2010, CALAMAR**
Rueda, Spain £23.00
Lovely example of a grape variety which, when properly handled, is a thing of beauty: hints of tropical fruit, especially pineapple, restrained by a steely backbone.

• **PETIT BOURGEOIS 2010, HENRI BOURGEOIS**
Loire, France £23.00
Classic Sauvignon Blanc aromas of hedgerows and gooseberries, surprisingly ripe fruit and a long, supple finish. Much classier than its title (a pun on the winemaker's name).

• **VINHO VERDE BRANCO 2011**
Portugal £25.50
A delightfully floral, dry white made from a single local varietal 'Loureiro'. There is a fine, subtle spritz enhancing the fresh and lively palate, whilst green apple and lemon zest flavours linger on the finish.

• **DEJA V 2009, DOMODIMONTI**
Marche, Italy £30.00
An organic white from Marche region that shows the Passarina grape at its best: dry but not austere, unoaked, and bursting with ripe pear and citrus flavours.

• **BACCHUS 2010, PRIMROSE HILL, CHAPEL DOWN ESTATE**
Kent, England £30.00
Not from NW1, as the name might suggest, but from Kent, and full of hedgerow scents, with a hint of passion fruit.

• **GREGO DI TUFO 2010, VESEVO**
Campania, Italy £30.00
From the Bay of Naples, a zingy, clean and thoroughly delicious white: very well made, with hints of pear and grapefruit. Perfect with all kinds of seafood.

• **O ROSAL 2010, TERRAS GAUDA**
Rias Baixas, Spain £35.50
A splash of Caino – a little known Galician variety – gives depth and weight to the floral scents of Albarino, zesty flavours of grapefruit and apple on the palate, a gentle minerality and long finish. Splendid with grilled seafood.

• **SAUVIGNON BLANC 2009, SCHUBERT**
Martinborough, New Zealand £36.00
Elegant, beautifully made Sauvignon from Martinborough: gently aromatic and medium-bodied, with complex flavours of citrus and minerals and a long, clean finish.

• **MUSCAT 2007, 'GOLDERT' ZIND-HUMBRECHT**
Alsace, France £70.00
Grapey and floral, long and delicious, with a surprisingly dry, mineral-tinged finish.

WHITE WINE

BOTTLE (750ML)

'SPICY AND AROMATIC'

•ES VINO TORRONTES 2011, FINCA SOPHENIA

Mendoza, Argentina £23.50
Very pure, almost Muscat-like fruit, in an off-dry style but with delicious, slightly citrus acidity keeping it perfectly balanced. Perfect with grilled or spiced seafood.

•CASAMATTA VERMENTINO/MOSCATO 2010, BIBI GRAETZ

Tuscany, Italy £23.00
From the hills above Florence, a Vermentino with notes of white pepper and a splendid "grip" on the palate, softened and perfumed by a splash of juicy Moscato.

•SAUVIGNON BLANC 2010, GOOD TEMPLAR

Marlborough, New Zealand £25.00
Nettle-like, herbal nose with lemony acidity and plenty of length on the palate: like a punchy Sancerre.

•GRÜNER VELTLINER 'HASEL' 2010, BIRGIT EICHINGER

Kamptal, Austria £27.00
Stunning wine from one of Austria's few women winemakers: clean as an Alpine stream, with a peachy perfume and a hint of white pepper.

•JURANCON SEC 2009, CLOS LAPEYRE

Jurancon, France £27.50
Opulent aromas of spice and apricot kernels, rich and nutty on the palate, but with a bone-dry, citrus-spiked finish.

•RIESLING VILLA HUESGEN "BY THE GLASS" 2010

Mosel, Germany £32.00
Lovely, typical Mosel Riesling: dry, cleansing with racy acidity, slate-like minerality and splendidly aromatic fruit.

•PINOT GRIGIO 2010, FRANZ HAAS

Alto Adige, Italy £32.00
A long ripening season gives this Pinot Grigio what many others lack: zesty, nutty flavours with a hint of acacia honey and zingy, mouth-cleansing acidity.

•RIESLING TRADITION 2009, ALBERT MANN

Alsace, France £32.00
Rich and racy Riesling, with aromas of buttery pastry and pears, balanced by a hint of sherbet lemon. Honestly.

•CHENIN BLANC 2008, REYNEKE

Stellenbosch, South Africa £36.00
Classic Stellenbosch Chenin Blanc: pear and a hint of banana on the nose, full flavoured on the palate, with a hint of slate and whisper of oak and pleasantly clean on the finish.

•ANJOU BLANC 2010, CHATEAU DE LA ROULERIE

Loire, France £36.00
Dry, beautifully made Chenin Blanc: hints of acacia honey and peach blossom, very clean and grapey fruit, not particularly acidic but with a nice little "grip" on the palate.

•RIESLING 2006, SERESIN ESTATE

Marlborough, New Zealand £36.50
Superb Riesling: dry, well-focussed, with steely minerality underpinning crisp, green apple fruit.

•WAIPARA RIESLING 2008, PEGASUS BAY

Canterbury, New Zealand £38.00
Fabulous NZ South Island Riesling from Canterbury's best producer: acacia honey & lime on the nose, with a crunchy, divinely refreshing burst of Cox's apple on the palate.

•SAINT-VERAN 2010, DOMAINE DES GERBEAUX

Bourgogne, France £38.00
No oak but plenty of fruits in this delicious white Burgundy: lemon, grapefruit and a hint of creaminess and vanilla.

•SEMILLON 2007, CONSTANTIA UITSIG

Constantia, South Africa £40.00
Astonishing aromas of scorched green peppers and black olives (ratatouille almost!) give way to a slight smokiness on the palate, clean and nutty acidity. Remarkably delicious.

•VERMENTINO 2010, LA SPINETTA

Toscana, Italy £43.00
Dry, slatey, uplifting, not oily with apricot and peach aromas and very long on the finish. Seriously good.

•GEWÜRZTRAMINER 2009 SILBERBERG, DOMAINE PFISTER

Alsace, France £43.50
Rose-scented Gewürztraminer, dry, and with more minerality than is usual in Alsace, with a tangy, refreshing acidity. Great complexity, minerality and focus. Long and savoury. Exceptionally pure.

•RIESLING 2006, DOMAINE ZIND-HUMBRECHT DE TURCKHEIM

Alsace, France £58.00
A steely fruit salad of a wine: bone dry but with a hint of honey on the nose and a fabulously long finish.

•VACHERON SANCERRE BLANC, LES ROMAINS 2008,

Loire Valley, France £75.00
Swaggeringly ascetic Sauvignon Blanc, like being dragged through a hedge full of elderflower and pelted with gooseberries by Schopenhauer. Unflinching.

'ROUNDED AND RICH'

•VIOGNIER 2010, CLINE

Sonoma Coast, California £31.00
Excellent Californian Viognier with the grape's trademark of stone fruit, but none of its cloying oiliness. A big wine, though: try it with spicy laksa or creamy poultry dishes.

•GODELLO CASAL NOVO 2009

Valdeorras, Galicia, Spain £32.50
From eastern Galicia with lovely aromas of orchard fruit and a pleasant nuttiness on the palate. Nice weight in the mouth and a clean citrusy finish.

•GREAT SOUTHERN CHARDONNAY 2008, PLANTAGENET

Western Australia £36.00
Freshness and minerality rounded out with a touch of oak: a juicy, flowery Chardonnay, great with poultry or smoked fish.

•TWIN VALLEYS CHARDONNAY 2009, MAHI

Marlborough, New Zealand £36.50
The Holy Grail of New World Chardonnay: lightly oaked tropical fruit, restrained by a fresh zip of acidity, giving way to a long, creamy finish. A class act from a great winemaker.

•RULLY 1ER CRU 2008

Burgundy, France £45.00
Archetypal white Burgundy with a buttery, apple-and-pears complexity and a lovely, long, lemon-scented finish.

•SAUVIGNON BLANC, AMAYNA 2007, LEYDA VALLEY

San Antonio, Chile £46.00
Definitely Sauvignon Blanc- the leafy, herby bouquet says that but surprisingly Loire-like a Chilean wine: slightly riper and weightier than Sancerre but beautifully made, very clean and lovely with shellfish.

•CHABLIS 1ER CRU 'MONTÉE DE TONNERRE' 2008,

COLLET ET FILS, Burgundy, France £52.00
Definitely Chablis but not austere so: great minerality, slightly buttery on the palate with finish as long and well groomed as wine maker Gilles Collet's splendid moustache.

RED WINE

BOTTLE (750ML)

'YOUNG AND FRUITY'

- **TOURAINE GAMAY A.O.C. 2010, DOMAINE DES CHEZELLES**
Loire, France £22.50
Deeply drinkable light red: simple strawberry and raspberry fruit, low in tannin, and delicious chilled: a red wine for closet rosé lovers. (*Available chilled*)
- **BOURGUEIL 2010, CUVÉE VENUS, DOM DE LA CHEVALERIE**
Loire, France £26.00
Cabernet Franc from the Loire, a splendidly aromatic, bramble-scented wine, drunk on its own or with smoked meats. (*Available chilled*)
- **FREISA D'ASTI 2009, BORGOGNO (ORGANIC)**
Piemonte, Italy £27.00
Young, fun wine from a serious Barolo producer. Dusty cherry fruit, pleasant acidity and a terrific finish: good with grilled meats and soft cheeses. (*Available chilled*)

• **DOLCETTO D'ALBA 2010, G.D. VAJRA**
Piemonte, Italy £36.00
This Dolcetto (Italian for 'little sweet one') is ripe, with firm but balanced acidity and fine tannins. Youthful, tart, bright fruit with a lovely nose of rose petals and cherries.

• **LE MAS, DOMAINE DES DEMOISELLES 2008,**
Cotes du Rousillon, France £37.00
Enchanting organic Grenache from near Perpignan: violet-scented and gentle, light in tannins but with plenty of acidity. Perfect with spicy food.

'COMPLEX AND SPICY'

- **SYRAH 2010, DOMAINE DES VIGNEAUX (ORGANIC)**
Vin de Pays de L'Ardèche, France £21.00
Vibrantly flavoured, deep purple, organic Syrah with plenty of ripe blackcurrant fruit.
- **CABERNET MERLOT 2009, CEDAR GROVE**
Stellenbosch, South Africa £21.50
A sort of New World claret that should please both modernists and traditionalists: hints of green tomato lurking amongst the heady blackcurrant fruit, structured by ripe Cabernet tannins.

• **OTTAVIO RUBE 2011, VALLI UNITE (ORGANIC)**
Piemonte, Italy £23.50
Lovely, organic wine from a long established co-operative in Piemonte's "Wild East": generous and fruity, with firm tannins and long finish. Delicious and versatile: try it with steak or a chunk of smelly cheese.

• **MONASTRELL SYRAH 2009, LUZON**
Jumilla, Spain £27.00
Ripe and spicy red – almost chilli-hot – made from Monastrell and Syrah, perfect with Asian-inspired pork or beef dishes.

• **RAMPANT RED 2007, HAMELIN BAY**
Margaret River, Australia £30.00
An exuberant blend of Syrah, Cabernet Sauvignon and a dash of Merlot: ripe and juicy but – thanks to Margaret River's cool climate – not remotely "jammy", and great with spicy food.

• **BARBERA D'ASTI SUPERIORE 2006, TRINCHERO**
Piemonte, Italy £31.00
Dense, chewy, delicious Barbera with a hint of something feral lurking in its depths. Try it with grilled meat or a hunk of strong cheese.

• **RIOJA SELECCION 1999, URBINA**
Rioja, Spain £34.50
Delicious, strawberry-scented Rioja from a family estate in Rioja Alta, unfiltered and organic, with a fine balance of fruit and oak.

• **PINAY (PINOT NERO) 2007, ATTILIO GHISOLFI**
Piedmont, Italy £35.00
Not a typical Pinot Noir: plenty of tannic grip and good acidity from Piemontese soil, fleshed out with an aroma of cherries and lots of ripe, red fruit. Perfect with lamb, wild boar or venison.

• **MONTELECCIO 2008, SESTI**
Tuscany, Italy £40.00
Winemaker Giugi Sesti studied ancient astronomy before moving to Montalcino, planting vines near a deserted Etruscan castle, and now grows his Sangiovese biodynamically. The wine sings with pure red cherry fruit, and finishes with lip-smacking freshness.

• **BARBARA FORES NEGRE 2006, TERRA ALTA**
Catalunya, Spain £40.00
Grenache, Syrah and Carignan from hillsides west of Tarragona where Picasso loved to paint: ripe brambles, mint and black truffle, firm tannins and liquorice-tinged finish.

• **CHIANTI CLASSICO 2008, ISOLA E OLENA**
Tuscany, Italy £45.00
Paolo di Marchi is the master of the Sangiovese grape, and as a winemaker is more Burgundian than Bordeaux in style. This wine is elegant and pure, complex and with fine tannins.

• **PINOT NOIR 2008, AMAYNA,**
Leyda Valley, Chile £45.00
Strawberry but no jam: this Chilean Pinot Noir shows great, almost Burgundian finesse in vineyard and cellar. Impeccable fruit, carefully handled. Try it with pork belly if you can.

• **PINOT NOIR 2008, SERESIN ESTATE**
Marlborough, New Zealand £47.00
Excellent, ripe Pinot Noir, with cherry and raspberry fruit, silky tannins and a ravishing, complex finish.

• **ROSSO DI MONTALCINO, UCCELLIERA 2009**
Toscana, Italy £50.00
Pure Sangiovese from Tuscany: game and aniseed on the nose, savoury but light and delicate on the palate, and long and expressive on the finish. Brunello's baby brother, and much friendlier on the wallet.

• **SAVIGNY-LES-BEAUNE 1ER CRU LES SERPENTIERES 2008**
DOM GIRARD
Burgundy, France £54.00
Classic Pinot Noir, with a generous bouquet of violets and cherry-blossom, and brimming with forest fruits and liquorice on the palate.

• **BARBERA D'ASTI CA' DI PIAN 2007/08, LA SPINETTA**
Piemonte, Italy £56.00
Ruby red with purple highlights, very dense with scents reminiscent of Maraschino cherry and blackberry with a hint of minerality. Flavours of violet and plum, fresh and fruity, with a nicely balanced acidity and velvety tannins.

• **PINOT NOIR "MARION'S VINEYARD" 2008, SCHUBERT**
Martinborough, New Zealand £58.00
Kai Schubert makes New Zealand wines in a distinctly Burgundian fashion: this is one of his finest and most harmonious, with hints of warm spice and pepper, silky red fruits, soft tannins and a lovely, long, French oak-tinged finish.

• **PINOT NOIR MOUNT EDWARD 2009**
Central Otago, New Zealand £60.00
Dark, foresty perfumes of mulched leaves and red fruit permeate this rich and gamey wine from perhaps New Zealand's most celebrated region for Pinot Noir. Much contentment lurks in its depths.

RED WINE CONTINUED

BOTTLE (750ML)

•**FAUGERES, CHATEAU DES ESTANILLES, GRAND CUVÉE 2000**
Coteaux de Languedoc, France £60.00
Lovely, mature red from the Coteaux de Languedoc: a decade of ageing has given it voluptuous, velvet-smooth fruit and soft supple tannins. Very savoury, very long.

•**BARBARESCO 'BRICCO MONDINO' 2006, PIERO BUSO**
Piemonte, Italy £66.00
Lovely, highly perfumed Barbaresco in the classic style with just a touch of ripe, soft Brie on the palate, supple tannins and a long silky finish.

•**SHIRAZ RESERVE 2004, GEOFF MERRILL**
McLaren Vale, Australia £70.00
Winner of the prestigious 'Jimmy Watson Trophy' for Australia's best young red wine, this stunning Shiraz just gets better as it ages. Very rich, very long, with not a rough edge in sight: sweet mulberry fruit, dusted with pepper.

•**FLOWERS PERENNIAL 2008, SONOMA COAST**
California, USA £78.00
A remarkable wine, not just for its assemblage (Pinot Noir and Syrah with splashes of Pinot Meunier and Chardonnay) but for its elegance and delicacy: from vineyards perched high above the Pacific, it has an underlying richness of plum and blackcurrant fruit, firm tannins and a hint of spice.

•**STAG'S LEAP CABERNET SAUVIGNON 'FAY' 2006**
Napa, USA £130.00
Legendary Californian Cabernet: aromas of red cherries framed by anise, nutmeg and allspice, followed by firm, focussed flavours of dark plum and cherry on the palate.

' RICH AND POWERFUL '

•**NERO D'AVOLA 2008, VILLA TONINO "BAGLIO CURATOLO"**
Sicily, Italy £24.00
Splendid single-vineyard Nero d'Avola: juicy, fragrant and ripe with rich prune depths and hints of orange zest, liquorice and warm spice.

•**CHIMÈRES 2009, CÔTES DU ROUSSILLON VILLAGES**
Château St Roch, France £28.00
65% Grenache from 50 year-old vines, with Syrah and a touch of Carignan: rich, spicy, liquorice-scented wine with great length and well-integrated tannins.

•**"SAURUS" PINOT NOIR 2008, FAMILIA SCHROEDER**
Patagonia, Argentina £30.00
Named after a 75 million year old dinosaur whose bones were unearthed as the winery was built, but considerably fresher on the palate than that might suggest: rich, lively fruit with good acidity and a hint of black olive on the finish.

•**BIERZO TINTO 2007, PITTACUM**
Castilla y Leon, Spain £31.00
Rich, expressive wine from just east of Galicia, made from the little-known Mencía grape. Hints of liquorice, pepper and smoke, excellent with roast meats.

•**MALBEC 2008, VALENTIN BIANCHI PARTICULAR**
Mendoza, Argentina £36.00
From the grape that put Argentinian reds on the map, a deeply satisfying, well-structured wine with bags of damson-like fruit and firm tannins.

•**VINO NOBILE DI MONTEPULCIANO 2007, INNOCENTI**
Tuscany, Italy £39.00
Gamey and impeccably ripe, with aromas of green tomatoes and plums. Made from Sangiovese and a dash of Mammolo, which gives a tinge of violets to this rich, velvety monster of a wine. Like grouse in a glass.

•**CROATINA 2007, MARMOTE**
Piemonte, Italy £41.00
Ripe, ruby-coloured red, 100% Croatina. Dry, full-bodied, packed with forest fruits and fine tannins: a wine for savouring with grills and roasts.

•**SAUMUR CHAMPIGNY VIEILLES VIGNES 2008**
Loire, France £45.00
Pure Cabernet Franc from the Loire: firm tannins, rich, ripe blackcurrant fruit with gamey aromas; inky but not heavy. Ask for it to be decanted and drink it with rich-flavoured meats, especially game.

•**SONOMA COUNTY ZINFANDEL 2008, SEGHESSIO**
Sonoma, California, USA £46.50
Classy, rich, strong Californian red, a million miles from the "Zin Blush" of detestable memory. Potent flavours of damsons and cinnamon: voted one of the world's ten best wines last year by Wine Spectator.

•**LE FOLE 2008, AGLIANICO GIARDINO**
Campania, Italy £47.00
Fabulous Aglianico from Campania: hints of pencil shavings but dominated by plum and cherry flavours on the palate.

•**SYRAH 2007, BILANCIA**
Hawke's Bay, New Zealand £52.00
The classic Northern Rhône blend of Syrah and a splash of Viognier, but from the other side of the world. Raspberries and black pepper, with rounded tannins and great length. If you thought NZ just did Pinot Noir, think again.

•**CHATEAUNEUF-DU-PAPE 1998, LE VIEUX DONJON**
Rhône, France £120.00
Magnificent, richly-nuanced, Grenache-heavy wine with hints of liquorice and mountain herbs lurking in its considerable depths. A class act, just reaching its peak.

DESSERT WINE (GLASS 100ML)

•**JURANÇON 'MAGENDIA DE LAPEYRE' 2008**
Pyrénées, France (375ml btl) £8.00/£26.00
Once renowned for its legendary powers of reviving dying French emperors, but also powerfully good with pudding.

•**CHÂTEAU FILHOT 2ÈME CRU CLASSE 1999**
Sauternes, France (375ml btl) £9.95/£36.00
60% Semillon, 40% Sauvignon Blanc and no oak: a luscious, honeyed pudding wine with a cleansing rasp of lemon on the finish.

•**MUSCAT ST. JEAN DE MINERVOIS 2010**
Languedoc, France (375ml btl) £6.95/£33.00
Gentle, floral-scented pudding wine, its light sweetness balanced by apple like acidity and a hint of minerality. Perfect with pastries or soft cheese.

•**RIETVALLEI RED MUSCADEL 2009**
Robertson, South Africa (750ml btl) £3.95/£26.00
Christmas in a glass: big, rich, raisiny wine with distinct hints of plum jam and mince pies.

•**MAURY 2009, MAS AMIEL**
Roussillon, France (750ml btl) £6.00/£42.00
Red fruits and violets, with hints of warm spice and bitter chocolate: with which, incidentally, it goes very well.

•**MOSCATO DI PANTELLERIA 2006, CANTINA COLOSI**
Sicily, Italy (50ml gls/500ml btl) £5.95/£50.00
Delicious, delicate moreish Moscato, smooth as silk and gently honeyed. Perfect with goat's cheese or sweet pastry.

PORT & FORTIFIED WINE

Glass / Bottle (100ml) / (750ml)

•QUINTA DO INFANTADO 10 YEAR OLD TAWNY

Portugal (375ml btl) £7.95/£27.00
A lovely bouquet of dried fruits, with a squeeze of fresh lemon on the palate balancing its rich sweetness perfectly.

•QUINTA DO INFANTADO LATE BOTTLED VINTAGE 2007

Portugal £5.00/£35.00
Slightly drier than LBV ports, with heavyweight flavours of black cherries and damsons.

•QUINTA DO INFANTADO VINTAGE 2004

Portugal £10.00/£60.00
An explosion of flavours and aromas: eucalyptus, plum and deep, dark forest fruit, hints of cedar and leather and a very long, spice-tinged finish.

•MARSALA SUPERIORE RISERVA, CURATOLO

Sicily, Italy £4.50/£31.00
Lovely, slightly dusty aroma of honey and nuts, with a bracing, slightly figgy palate. Savoury, refreshing, and perfect on its own as an aperitif, or with spicy food.

DIGESTIVES & LIQUEURS

(25ML)

ARMAGNAC – BAS, BARON DE SIGOGNAC	£5.00
ARMAGNAC – BAS 20YO, BARON DE SIGOGNAC	£9.00
CLOS MARTIN XO 15YO	£7.00
CALVADOS BERNEROY VSOP	£5.00
HENRY DE QUERVILLE CALVADOS	£6.00
FOGOLAR BRANDY 12YO	£7.50
COGNAC LEOPOLD GOURMEL	£5.00
MAXIME COGNAC VSOP, GRANDE CHAMPAGNE	£7.50
GRAPPA DI MOSCATO GIALLO PILZER	£5.00
GRAPPA DI VITIGNO RAMANDOLO	£5.50
GRAPPA DI FRASSINO (OAK AGED)	£8.00
MOSTO DI FRAGOLINO	£12.00
LIMONCELLO TOSOLINI	£5.00
EAUX DE VIE MICLO	£4.50
•POIRE WILLIAMS / MIRABELLE / FRAMBOISE	
AMARETTO MASCARADA	£5.00
AMARO TOSOLINI	£6.00
EXPRE ESPRESSO LIQUEUR TOSOLINI	£5.00
BAILEYS	£4.00
COINTREAU/ GRAND MARNIER	£4.00
SAMBUCA TOSOLINI	£5.00
FERNET BRANCA	£4.50
LIQUEUR DE PRUNELLE	£4.50
APERITIF AUX NOIX VERTS/SUREAU	£4.00

WHISKIES & OTHER SPIRITS

(25ML)

JAMESONS	£4.50
LAPHROAIG 15YO	£5.50
GLINNE PARRAS 5YO	£5.50
KILBEGGAN, IRISH WHISKEY	£6.00
BEN NEVIS 1996	£6.50
LONGMORN 1992	£7.50
CAOL ILA 1992	£7.50

AUCHENTOSHAN 1991	£7.50
YOICHI 12YO, JAPANESE	£8.50
JACK DANIELS	£4.00
MAKERS MARK	£5.50
EVAN WILLIAMS EXTRA AGED	£6.00
DOORLY'S BARBADOS WHITE	£5.00
DOORLY'S BARBADOS GOLD	£5.00
LUNAZUL TEQUILA BLANCO	£5.00
LUNAZUL TEQUILA GOLD	£5.00
TANQUERAY GIN	£3.75
FIFTY POUNDS GIN, LONDON	£5.50
SIPSMITH GIN	£5.00
SIPSMITH SLOE GIN	£5.00
MAMONT SIBERIAN WHEAT VODKA	£5.50
SIPSMITH VODKA	£5.00
KAMMERLING'S GINSENG SPIRIT	£5.50

LIQUID GOODNESS

THE MODERN PANTRY FRESH FRUIT SMOOTHIES	£4.00
FRESHLY SQUEEZED ORANGE JUICE	£3.00
PINK GRAPEFRUIT JUICE	£3.00
ORGANIC APPLE JUICE	£3.00
ELDERFLOWER, FRESH MINT & EARL GREY ICED TEA	£4.00

COFFEE

OUR COFFEE IS SUPPLIED BY CARAVAN COFFEE ROASTERS,
EXMOUTH MARKET

ESPRESSO	£2.00
DOUBLE ESPRESSO	£2.20
LONG BLACK	£2.20
AMERICANO	£2.40
CAPPUCCINO	£2.40
FLAT WHITE	£2.40
CAFÉ LATTE	£2.50
MATCHA LATTE	£2.50

TEA

OUR TEA IS SUPPLIED BY NEWBY TEAS,
ST. JOHN STREET

A POT OF LOOSE LEAF:	
INDIAN BREAKFAST	£2.20
EARL GREY	£2.20
CHAMOMILE	£2.20
PEPPERMINT LEAF	£2.20
JASMINE BLOSSOM	£2.20
CHINA GREEN TEA	£2.20
GEN MAI CHA	£2.60
ROOIBOS	£2.60
FRESH MINT	£2.60
LEMONGRASS & GINGER	£2.60
THE MODERN PANTRY HOT CHOCOLATE	£2.80
BON SOY - AN ADDITIONAL 50P	

