

# The MODERN PANTRY

CLERKENWELL

## SPARKLING WINE & CHAMPAGNE

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

### •VALENTIN BIANCHI EXTRA BRUT NV

Mendoza, Argentina £4.75 / £23.50  
One of Argentina's best fizzes: classic 50% Pinot Noir/50% Chardonnay blend, with toasty fruit and a clean finish.

### •JEIO PROSECCO NV

Valdobbiadene, Italy £5.60 / £28.00  
Simple, fresh, exuberant bubbles from one of Prosecco's best producers.

### •PIERRE GIMONNET PREMIER CRU 'CUIIS' BRUT NV

Champagne, France £48.50  
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 £9.50 / £55.00  
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 £9.95 / £60.00

### •BILLECART-SALMON BRUT ROSÉ NV

Champagne, France £79.00  
Consistently regarded as one of the finest rosé Champagnes: gentle aromas of redcurrants and fresh strawberries.

### •NYETIMBER ROSÉ 2007

West Sussex, England £80.00  
From the much-lauded West Sussex winery, Nyetimber's first stab at a rosé sparkler: pure strawberry and redcurrant fruit on the palate, with a long, bone-dry finish. A delightful, classy glass of fizz. (Limited edition)

### •KRUG GRANDE CUVÉE NV

Champagne, France £145.00  
The benchmark Krug, a "multi-vintage" Champagne with great finesse.

## S H E R R Y

(GLASS 100ml)

•PUERTO FINO, GUTIERREZ COLOSIA (330ml btl) £4.15 / £13.50  
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) £5.50/£37.00  
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/£47.00  
Voluptuously dark and rich sherry, with lingering flavours of dates, prunes, coffee and tobacco. Sweet but not cloying.

## WINE BY THE GLASS/ CARAFE

GLASS/CARAFE/BOTTLE

### W H I T E W I N E

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

### •ES TORRONTES 2010, FINCA SOPHENIA

Mendoza, Argentina £3.25/£4.50/£12.85/£18.00

### •PETIT BOURGEOIS 2009, HENRI BOURGEOIS

Loire, France £4.00/£5.80/£16.00/£22.50

•CASSAMATTA VERMENTINO/MOSCATO 2008/09, BIBI GRAETZ, Tuscany, Italy £4.00/£5.80/£16.00/£22.50

### •SAUMUR BLANC 2009, CAVES DE SAUMUR

Loire, France £4.45/£6.50/£18.00/£25.00

### •PINOT GRIGIO 2008, FRANZ HAAS

Alto Adige, Italy £4.95/£7.25/£20.00/£28.00

### •BACCHUS 2009 PRIMROSE HILL, CHAPEL DOWN ESTATE

Kent, England £5.25/£7.85/£21.50/£30.00

### •GEWÜRZTRAMINER 2007 SILBERBERG, DOMAINE PFISTER

Alsace, France £6.00/£8.75/£25.00/£35.00

GLASS/CARAFE/ BOTTLE

### R O S E

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

### •TOURAINNE ROSE, DOMAINE DES CHEZELLES A.O.C, 2009

Loire, France £3.75/£5.00/£13.50/£19.50

### •QUINTA DA FALORCA ROSE, 2009

Dao, Portugal £5.25/£7.25/£20.95/£29.50

GLASS/CARAFE/BOTTLE

### R E D W I N E

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

### •CEDAR GROVE CABERNET MERLOT, 2009

Stellenbosch, South Africa £3.85/£5.25/£15.00/£21.50

### •VALPOLICELLA 2009, ALLEGRINI

Veneto, Italy £4.00/£5.80/£16.00/£22.50

### •GARNACHA 2008, LAS ROCAS.

Calatayud, Spain £4.25/£5.95/£16.25/£23.00

### •FREISA D'ASTI 2008, BORGOGNO

Piemonte, Italy £4.45/£6.30/£17.80/£25.00

### •RAMPANT RED 2006, HAMELIN BAY

Margaret River, Australia £4.95/£7.25/£20.00/£28.00

### •PINOT NOIR 2008, MANAWA

Marlborough, New Zealand £5.25/£7.85/£21.50/£30.00

### •MALBEC 2007, VALENTIN BIANCHI PARTICULAR

Mendoza, Argentina £5.25/£7.85/£21.50/£30.00

## COCKTAILS

• **OLD FASHIONED ITALIAN** £7.50  
Fresh lemon wedges muddled with Campari and Limoncello, & a squeeze of fresh lemon juice, served short over ice.

• **JAPANESE MARY** (Jug £28) £7.50  
Vodka, yuzu lime, wasabi, soy, Tabasco and tomato juice with sake float

• **WHISKEY THISTLE** £8.00  
Maker's Mark Bourbon, lemon, honey & fresh ginger shaken and strained.

• **CHILLI ESPRESSO MARTINI** £8.00  
Caravan espresso, vodka, Kahlua, maple syrup, muddled and shaken with fresh red chilli

• **CLASSIC CHAMPAGNE COCKTAIL** £9.50  
Leopold Gourmel Cognac, brown sugar & a dash of Angostura bitters topped with Billecart-Salmon Champagne.

## BEER & CIDER

BOTTLE

• **MAC'S GOLD, NEW ZEALAND 4.0%** (330ml) £3.25  
Straightforward lager, with subtle hints of grapefruit and coriander seeds. A thinking man's Becks.

• **ALHAMBRA RESERVA, SPAIN 6.4%** (330ml) £3.50  
Full-bodied, rich & smooth.

• **MEANTIME PILSNER, GREENWICH 4.7%** (330ml) £3.50  
Pale, dry and refreshing, and perfect on its own, or with grilled or smoked meat or fish.

• **MEANTIME PALE ALE, GREENWICH 4.3%** (330ml) £3.50  
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) £3.50  
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.

## ROSE WINE

BOTTLE (750ml)

• **TOURAINNE ROSE 2009, DOMAINE DES CHEZELLES A.O.C** £19.50  
Loire, France  
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 ROSE, 2009** £29.00  
Dao, Portugal  
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.

• **ROSE OF VIRGINIA 2009, CHARLES MELTON,** £34.00  
Barossa, Australia  
Lovely Aussie rosé, made from Grenache, with a beautiful, deep pink colour and a delicate, fruity nose. Perfect with Asian-spiced seafood

## WHITE WINE

Bottle (750ml)

### 'ZESTY AND REFRESHING'

• **LE PARFUM DE CHIROULET 2009, VDP BLANC CÔTES DE GASCOGNE** £17.50  
France  
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 2009, CH DE LA MIRANDE** £18.50  
Languedoc, France  
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.

• **FALANGHINA 2009, TERRE DI VULCANO, BISCEGLIA** £22.00  
Campania, Italy  
Great minerality, with a kick of sherbet and a hint of tropical fruit, from Italy's deep south.

• **PETIT BOURGEOIS 2009, HENRI BOURGEOIS** £22.50  
Loire, France  
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) might suggest.

• **VERDEJO 2009, CALAMAR** £22.50  
Rueda, Spain  
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. Long, complex and delicious.

• **SAUVIGNON BLANC 2007, ARLEWOOD** £28.00  
Margaret River, Australia  
Gentle, nettle-ish blend of Sauvignon Blanc and Semillon, with delicate but persistent hedgerow flavours.

• **GRECO DI TUFO 2009, VESEVO** £29.00  
Campania, Italy  
From the Bay of Naples, a zingy, clean and thoroughly delicious white: very well made, with hints of pear and grapefruit. Perfect – as Neapolitans will tell you – with all kinds of seafood.

# WHITE WINE

BOTTLE (750ml)

## CONTINUED

### •BACCHUS 2009 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.

### • QUINTA DA CASA AMARELA 2008

Douro, Portugal £32.00  
Made from three indigenous Portuguese varieties (Rabigato, Viosinho and Malvasia Fina, in case you were wondering): lovely floral aromas, fresh and clean on the palate, with a long, slate-tinged finish.

### •SAUVIGNON BLANC 2009, SCHUBERT

Martinborough, New Zealand £32.00  
Elegant, beautifully made Sauvignon from Martinborough: gently aromatic and medium-bodied, with complex flavours of citrus and minerals and a long, clean finish.

### •CHATEAU DE LA ROULERIE 2009, ANJOU BLANC

Loire, France £35.00  
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.

### •O ROSAL 2009, TERRAS GAUDA

Rias Baixas, Spain £35.00  
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 gente minerality and long finish. Splendid with grilled seafood.

## 'SPICY AND AROMATIC'

### •ES VINO TORRONTES 2010, FINCA SOPHENIA

Mendoza, Argentina £18.00  
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.

### •CASSAMATTA VERMENTINO/MOSCATO 2008/09, BIBI GRAETZ

Tuscany, Italy £22.50  
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.

### •GRÜNER VELTLINER 'HASSEL' 2009, BIRGIT EICHINGER

Kamptal, Austria £25.00  
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.

### •JURANÇON SEC 2008, CLOS LAPEYRE

Jurancon, France £26.00  
Opulent aromas of spice and apricot kernels, rich and nutty on the palate, but with a bone-dry, citrus-spiked finish.

### •PINOT GRIGIO 2008, FRANZ HAAS

Alto Adige, Italy £28.00  
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 2008/09, ALBERT MANN

Alsace, France £30.00  
Rich and racy Riesling, with aromas of buttery pastry and pears, balanced by a hint of sherbet lemon. Honestly.

### •SAUVIGNON BLANC 2010, GREYWACKE

Marlborough, New Zealand £32.00  
Ex-Cloudy Bay winemaker Kevin Judd's Sauvignon Blanc just gets better and better: this new vintage has piercing, enticing aromas of zesty fruit and hedgerow flowers, citrus and slate-like minerality on the palate, and a remarkable, slightly smoky finish.

### •RIESLING 2005, SERESIN ESTATE

Marlborough, New Zealand £33.00  
Superb Riesling: dry, well-focussed, with steely minerality underpinning crisp, green apple fruit.

### •WAIPARA RIESLING 2007, PEGASUS BAY

Canterbury, New Zealand £34.00  
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.

### •VERMENTINO 2007, SOLOSOLE, POGGIO AL TESORO

Tyrhennian Coast Italy £35.00  
Very classy Vermentino, with enough body and structure to cope with spicy food: zesty, lively fruit, lime-and-grapefruit notes on the palate, a sprig or two of herbs and a dusting of white pepper.

### •GEWÜRZTRAMINER 2007 SILBERBERG, DOMAINE PFISTER

Alsace, France £35.00  
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.

### •PINOT GRIS 2007, BILANCIA

Hawkes Bay, New Zealand £38.00  
Rich, complex Pinot Gris (or Pinot Grigio, take your pick!) from New Zealand, with layers of spice and fruit, especially ripe pears.

### •FRIULANO 2007, SCHIOPETTO

Friuli, Italy £45.00  
Pears and almonds on the palate of this very modern Italian white wine, from one of the pioneers of the style: beautifully made, crisp and dry, and perfect with all things fishy.

## 'ROUNDED AND RICH'

### •GREAT SOUTHERN CHARDONNAY 2007, PLANTAGENET

Western Australia £31.00  
Freshness and minerality rounded out with a touch of oak: a juicy, flowery Chardonnay, great with poultry or smoked fish.

### •TWIN VALLEYS CHARDONNAY 2008, MAHI

Marlborough, New Zealand £35.50  
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 2006

Burgundy, France £42.00  
Archetypal white Burgundy with a buttery, apple-and-pears complexity and a lovely, long, lemon-scented finish.

### •CHARDONNAY, 2006, SERESIN ESTATE

Marlborough, New Zealand £45.00  
The nose exhibits gun smoke and aromas of citrus and toasted almond with a suggestion of toffee. The palate is viscous with hints of grapefruit and salted caramel, supported by a firm balanced acidity.

### •VIOGNIER 2007, HANS

Marlborough, New Zealand £55.00  
Finding great Viognier outside the Northern Rhone is next to impossible, but this is serious stuff: rich, apricot and peach-scented, powerful, but not too 'hot' or oily, with a pleasing hint of honey on the finish.

## WHITE WINE

BOTTLE (750ml)

### CONTINUED

•**CHABLIS 1ER CRU 2007, DOMAINE LAROCHE,**  
Burgundy, France £55.00

A rich and expressive wine with pronounced hay, honey and ripe apple on the nose, textured and mineral palate which has excellent fruit intensity at its core.

•**CONDRIEU 2008, DOM DU MONTEILLET**  
Rhône, France £60.00

A tiny patch of Viognier - 1.5 ha - is responsible for this fabulous Condrieu: heady peach and apricot aromas with a distinctive touch of oiliness on the palate. A white wine that actually benefits from being decanted.

## RED WINE

BOTTLE (750ml)

### 'YOUNG AND FRUITY'

•**TOURAINES GAMAY 2009, DOMAINE DES CHEZELLES A.O.C.**  
Loire, France £22.00

Deeply drinkable light red: simple strawberry and raspberry fruit, low in tannin, and delicious chilled: a red wine for closet rosé lovers. (*Available chilled*)

•**VALPOLICELLA 2009, ALLEGRINI**  
Veneto, Italy £22.50

Young, juicy and soft with ripe cherry and berry fruit. (*Available chilled*)

•**BOURGUEIL 2007, CUVÉE BINETTE, DOM DE LA CHEVALERIE**  
Loire, France £23.50

Cabernet Franc from the Loire, a splendidly aromatic, bramble-scented wine, drunk on its own or with smoked meats. (*Available chilled*)

•**FREISA D'ASTI 2008, BORGOGNO**  
Piemonte, Italy £25.00

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 2008/09, VAJRA**  
Piemonte, Italy £34.00

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.

•**BROUILLY 2008/09, 'VIEILLES VIGNES', DOM J-C LAPALU**  
Burgundy, France £36.00

Excellent cru Beaujolais: pure cherry fruit, elegant, old-vines backbone. Lovely, more-ish stuff (*Available chilled*)

### 'COMPLEX AND SPICY'

•**NERO D'AVOLA, NERELLO MASCALESE, 2009, BORGO SELENE**  
Sicily, Italy £14.00

A delicious, savoury mouthful of ripe, plummy fruit. Low in tannin, with a hint of warm spice on the palate

•**BONARDA 2008, COLONIA LAS LIEBRES**  
Mendoza, Argentina £16.00

Deeply pleasurable wine made from a little-known Italian variety which seems to be finding its feet in Argentina (much as Malbec did): roses and violets on the nose, plums on the palate and a smooth, delicate finish.

•**SYRAH 2008, DOMAINE DES VIGNEAUX**  
VdP L'Ardèche, France £19.00

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.

•**AGLIANICO DEL VULTURE 2006/07, BISCEGLIA**  
Campania, Italy £22.00

This southern Italian red has bags of ripe, wild cherry fruit, its depth and structure reinforced by lovely acidity and a gamey, earthy quality which responds very well to red meat.

•**GARNACHA 2008, LAS ROCAS**  
Calatayud, Spain £23.00

Fruity, exuberant red made predominantly from old Garnacha vines.

•**PINOT NOIR, OMRAH 2008, PLANTAGENET**  
Western Australia, Australia £23.00

Rich, dark and spicy, aromas of cherries and raspberries, smooth with lashings of sweet fruit and finely polished tannins.

•**AZAMOR 2006**  
Alentejo, Portugal £23.00

Rich, dark, ripe prune-and-raisin fruit, soft tannins and a lovely structure: perfect with red meats or mature cheeses.

•**MONASTRELL - SYRAH 2009, LUZON**  
Jumilla, Spain £25.00

Ripe and spicy red - almost chilli-hot - made from Monastrell and Syrah, and perfect with Asian-inspired pork or beef dishes.

•**RAMPANT RED 2006, HAMELIN BAY**  
Margaret River, Australia £28.00

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.

•**PINOT NOIR 2008, MANAWA**  
Marlborough, New Zealand £30.00

Bright, juicy, cherry-red Pinot Noir with hidden depths of raspberry and eucalyptus: beautifully made and versatile enough to partner anything from seared scallops to roast lamb.

•**PINAY (PINOT NERO) 2006/07, ATTILIO GHISOLFI**  
Piedmont, Italy £32.00

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.

•**RIOJA SELECCION 1999, URBINA**  
Rioja, Spain £33.00

Delicious, strawberry-scented Rioja from a family estate in Rioja Alta, unfiltered and organic, with a fine balance of fruit and oak.

•**MONTELECCIO 2007/08, SESTI**  
Tuscany, Italy £38.00

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.

•**CHATEAU CIVRAC 2007, CÔTES DE BOURG** £40.00  
Bordeaux, France

A "new-wave" claret (made by a Cornishman!) with astonishing purity of fruit from Cabernet Sauvignon, Merlot and Malbec vines. Deeply satisfying, with great length and bags of ripe (but not remotely jammy), rich fruit.

# RED WINES

BOTTLE (750ml)

## CONTINUED

### •CHIANTI CLASSICO 2007, ISOLA E OLENA

Tuscany, Italy £41.00  
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.

### •PETER MAX PINOT NOIR 2009, CRYSTALLUM

Western Cape, South Africa £46.00  
Made by the sons of Peter Finlayson, the pioneer of SA Pinot Noir in the cool Walker Bay region. Forest floor aromas entwined with pure berry fruit. Smooth & light with fine tannins – great with food or on its own.

### •PINOT NOIR 2009 'LEAH', SERESIN ESTATE

Marlborough, NZ £46.00  
Excellent, ripe Pinot Noir, with cherry and raspberry fruit, silky tannins and a ravishing, complex finish.

### •PINOT NOIR 2008, DUCK POND

Willamette Valley, USA £48.00  
Very well-made, cool-climate, medium-bodied Pinot Noir, made with top-notch fruit: cherries on the nose, redcurrant and raspberry on the palate, with a trace of nutty oakiness from ageing in barriques. One of Oregon's finest.

### •CABERNET SAUVIGNON 2005, ARLEWOOD

Margaret River, Australia £50.00  
High-class Cabernet from one of Australia's classiest wine regions: rich, dense, blackcurrant-like fruit, underpinned with good acidity and a hint of French oak.

### •SAVIGNY LES BEAUNE 1ER CRU LES SERPENTIERES 2007

DOM GIRARD  
Burgundy, France £50.00  
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 2006, LA SPINETTA

Piemonte, Italy £52.00  
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.

### •MAESTRO 2006, PEGASUS BAY

Canterbury, New Zealand £52.00  
One of New Zealand's finest malbecs: ripe, racy, cherry-scented fruit with Burgundian heft and depth and a marvellously long, complex finish. Only made in the very best years, of which 2006 was certainly one.

### •PINOT NOIR "MARION'S VINEYARD" 2006, SCHUBERT

Martinborough, New Zealand £54.00  
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.

### •SHIRAZ RESERVE 2004, GEOFF MERRILL

McLaren Vale, Australia £55.00  
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, with just a hint of herbiness and cedar.

# ' RICH AND POWERFUL '

### •SHIRAZ VIOGNIER 2006, INNOCENT BYSTANDER

Victoria, Australia £22.50  
Just a dash of Viognier (a la Cote Rotie): plenty of backbone, supporting damson and bramble-like fruit. A robust but elegant red.

### •CHIMÈRES 2007/08, CÔTES DU ROUSSILLON VILLAGES

Château St Roch, France £26.00  
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

### •BIERZO TINTO 2005/06, PITTACUM

Castilla y Leon, Spain £29.00  
Rich, expressive wine from just east of Galicia, made from the little-known Mencia grape. Hints of liquorice, pepper and smoke, excellent with roast meats.

### •MALBEC 2007, VALENTIN BIANCHI PARTICULAR

Mendoza, Argentina £30.00  
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

### •SYRAH 2006, TAMBOERSKLOOF

Stellenbosch, South Africa £32.00  
A great example of the high-quality red wine that South Africa is starting to make: rich, bramble-like fruit, a waft of high-class oak and absolutely no rough edges. Very classy.

### •QUINTA DOS AVIDAGOS RESERVA 2007

Douro, Portugal £32.00  
Douro reds are getting better and better: this fine example is deep ruby red, spicy and plummy, velvet-smooth but with firm tannins. A perfect choice with venison or beef.

### •VINO NOBILE DI MONTEPULCIANO 2005, INNOCENTI

Tuscany, Italy £36.00  
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

### •SONOMA COUNTY ZINFANDEL 2008, SEGHEISIO

Sonoma, California, USA £43.00  
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.

### •SYRAH 2007, BILANCIA

Hawke's Bay, New Zealand £48.00  
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.

### •CÔTE-ROTIÉ BLONDE SEIGNEUR 2006, GEORGES VERNAY

Northern Rhone, France £58.00  
A fine example of Northern Rhône *savoir-faire*: long and harmonious, with rich black fruit, hints of baked herbs, and an elusive fragrance from Côte-Rotie's trademark splash of Viognier.

### •BAROLO 2004 "BRICCO DELLE VIOLE", G.D. VAJRA

Piemonte, Italy £75.00  
A great wine from a great producer, just reaching the height of its powers at this age. Rich and deeply savoury, with violet aromas, firm tannins and a wonderfully prolonged, floral finish.

### •CHATEAU CHASSE - SPLEEN 1986, MOULIS-EN-MEDOC

Bordeaux, France £120.00  
Dry, refined and elegant southern Medoc with pronounced notes of cassis, dried spices and cedar wood.

## DESSERT WINE

(GLASS 100ml)

### •INNOCENT BYSTANDER 2009, PINK MOSCATO

Victoria, Australia (375ml btl) £10.00  
Young, exuberant fizz, like Ribena for grown-ups. Rose-coloured and rose-scented, with just enough sherbet-like acidity to balance its natural sweetness.

### •JURANÇON 'MAGENDIA DE LAPEYRE' 2006

Pyrénées, France (375ml btl) £8.00/£23.00  
Once renowned for its legendary powers of reviving dying French emperors, but also powerfully good with pudding.

### •MOSCATO D'ASTI 'BRICCO QUAGLIA' NV

Italy (125ml/750ml) £4.75/£27.50  
Wondering what to drink with afternoon tea, or as a pick-me-up with pudding? A delightful mouthful of low-alcohol bubbles.

### •CHÂTEAU FILHOT 2EME CRU CLASSÉ 2005

Sauternes, France (375ml btl) £9.50/£32.00  
60% Semillon, 40% Sauvignon Blanc and no oak: a luscious, honeyed pudding wine with a cleansing rasp of lemon on the finish.

### •MAURY 2007, MAS AMIEL

Roussillon, France (750ml btl) £6.00/£38.00  
Red fruits and violets, with hints of warm spice and bitter chocolate: with which, incidentally, it goes very well.

### •VIN SANTO, RISERVA 2002, CAPEZZANA

Veneto, Italy (50mlgls/375ml btl) £7.50/£50.00

## PORT & FORTIFIED WINE

GLASS / BOTTLE  
(100ml) / (750ml)

### •MOSCATEL DE SETÚBAL 2008, TERRAS DO SADO

Setúbal, Portugal £4.50/£25.00  
Like a young, fruity, tawny port, both in flavour and colour: sweet, fortified Moscatel with a raisiny edge, perfect with cheese (and pretty good with chocolate, too).

### •QUINTA DO INFANTADO LATE BOTTLED VINTAGE

Portugal £5.00/£32.00  
Slightly drier than LBV ports, with heavyweight flavours of black cherries and damsons.

### •QUINTA DO INFANTADO 10 YEAR OLD TAWNY

Portugal (375ml btl) £7.50/£25.00  
A lovely bouquet of dried fruits, with a squeeze of fresh lemon on the palate balancing its rich sweetness perfectly.

### •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 £4.25/£28.50  
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 – VINTAGE, BARON DE SIGOGNAC	£8.00
CALVADOS BERNEROY VSOP	£5.00
COGNAC LEOPOLD GOURMEL	£5.00
GRAPPA DI MOSCATO GIALLO PILZER	£5.00
GRAPPA DI VITIGNO RAMANDOLO	£5.50
GRAPPA DI FRASSINO (oak aged)	£8.00
LIMONCELLO	£4.00
EAUX DE VIE MICLO	£4.50
•POIRE WILLIAMS	
•MIRABELLE	
•FRAMBOISE	
AMARO AVERNA	£4.00
AMARO RAMAZZOTTI	£4.00
AMARETTO	£4.00
BAILEYS	£4.00
COINTREAU	£4.00
GRAND MARNIER	£4.00
SAMBUCA ROMANA	£4.00
FERNET BRANCA	£4.50
LIQUEUR DE PRUNELLE	£4.50
APERITIF AUX NOIX VERTS	£4.00
APERITIF AUX SUREAU	£4.00

## WHISKIES, BOURBON & RUM

(25ml)

J&B	£4.00
JAMESONS	£4.50
Coopers	£5.50
GLENLIVET 12YO	£5.50
GLENMORANGIE 10YO	£5.50
LAPHROAIG 15YO	£5.50
LACAVULIN 16YO	£5.50
JACK DANIELS	£4.00
MAKERS MARK	£5.50
HAVANA CLUB GOLD 3YO	£4.00
MOUNT GAY	£4.00
BACARDI GOLD 8YRS OLD	£5.50

