

28-50

WINE WORKSHOP & KITCHEN

WINE LIST

Spring 2022

Dear Guest,

"At 28-50 wine truly flows in our veins.

Our team of expert sommeliers from across all our venues have worked together to bring you a comprehensive list of wines.

Whilst putting emphasis on the wines of France to compliment the well renowned cuisine, they have also sourced outstanding wines from lesser-known regions.

If you would like guidance or a recommendation, our sommelier on duty will be delighted to assist and make suggestions based on your preferences, or food choice.

We hope you enjoy the 28-50 wine experience."

RESTAURANT MANAGER

Monika Migas

GROUP HEAD SOMMELIER

Jules Bensacq

HEAD SOMMELIER

Gregory Gajda

All prices are in Pound Sterling and inclusive of VAT at the prevailing rate.

A discretionary 12.5% service charge will be added to your bill.

Please note from time-to-time vintages may vary.

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BY THE GLASS

SPARKLING WINE		125ml	Bottle
NV	Prosecco, <i>Giorgio Colutta</i>	£7.50	£38.00
2020	Prosecco Rosé, <i>Giorgio Colutta</i>	£8.00	£39.00
NV	Champagne “Brut Majeur” <i>Ayala</i>	£12.00	£59.00
NV	Champagne Rosé, <i>Bollinger</i>	£16.00	£90.00

WHITE WINE		75ml	125ml	250ml	Bottle
2020	Grenache Blanc “La Loupe” <i>Foncalieu (Pays d’Oc - France)</i>	£3.20	£5.30	£10.60	£29.00
2020	Verdicchio dei Castelli di Jesi, <i>Piersanti (Marche - Italy)</i>	£3.40	£5.70	£11.40	£31.00
2020	Albariño “Tambora” <i>Vina Costera (Rías Baixas - Spain)</i>	£4.00	£6.70	£13.40	£37.00
2019	Grüner Veltliner, <i>Nittnaus (Burgenland - Austria)</i>	£4.50	£7.50	£15.00	£41.00
2020	Gavi di Gavi, <i>La Chiara (Piedmont - Italy)</i>	£4.80	£8.00	£16.00	£44.00
2019	Riesling “Rotschiefer” <i>Sorentberg (Mosel - Germany)</i>	£5.10	£8.60	£17.20	£49.00
2020	Chablis, <i>Domaine Ellevin (Burgundy - France)</i>	£5.50	£9.20	£18.40	£50.00
2021	Sauvignon Blanc, <i>Totara (Marlborough - New Zealand)</i>	£6.00	£10.00	£20.00	£55.00
2020	Sancerre “Henri du Vernoy” <i>Guillopees (Loire Valley - France)</i>	£6.80	£11.30	£22.70	£62.00

WHITE WINE (BY CORAVIN)		75ml	125ml	250ml	Bottle
2018	Pessac-Léognan, <i>Château La Garde (Bordeaux - France)</i>	£10.50	£15.50	£31.00	£90.00
2019	Isola dei Nuraghi Classico, <i>Capichera (Sardinia - Italy)</i>	£10.50	£15.50	£31.00	£90.00
2019	Saint-Aubin “Les Pucelles” <i>Lamy-Pillot (Burgundy - France)</i>	£11.50	£19.00	£38.00	£95.00
2012	Riesling “Grossi Laue” <i>Hugel (Alsace - France)</i>	£13.00	£21.00	£42.00	£110.00
2018	Chardonnay “Stone Côte Vineyard” <i>Hartford (Sonoma - USA)</i>	£14.80	£24.80	£49.60	£135.00

ROSÉ WINE		75ml	125ml	250ml	Bottle
2020	Les Agasses, <i>Château Val Joanis (Luberon - France)</i>	£3.90	£6.30	£12.60	£34.00
2020	Aix, <i>Maison Saint Aix (Provence - France)</i>	£4.30	£7.20	£14.40	£39.00

RED WINE		75ml	125ml	250ml	Bottle
2020	Grenache “La Loupe” <i>Foncalieu (Pays d’Oc - France)</i>	£3.20	£5.30	£10.60	£29.00
2020	Montepulciano d’Abruzzo , <i>Monte Tessa (Abruzzo - Italy)</i>	£3.40	£5.70	£11.40	£31.00
2019	Saumur , <i>Domaine Langlois-Chateau (Loire Valley - France)</i>	£3.80	£6.40	£12.80	£35.00
2020	Malbec “Festivo” <i>Bodega Monteviejo (Mendoza- Argentina)</i>	£4.20	£7.10	£14.20	£39.00
2019	Langhe Nebbiolo , <i>Marrone (Piedmont - Italy)</i>	£4.90	£8.20	£16.40	£45.00
2018	Ribera del Duero Crianza , <i>Semele (Castilla y León - Spain)</i>	£5.10	£8.60	£17.20	£47.00
2020	Morgon “Les Charmes” <i>Jean-Marc Lafont (Beaujolais - France)</i>	£5.30	£9.00	£18.00	£49.00
2017	Touriga Nacional , <i>Kelman (Dão - Portugal)</i>	£5.80	£9.70	£19.40	£53.00
2018	Pinot Noir <i>La Crema (Monterey - USA)</i>	£6.00	£10.00	£20.00	£55.00
2018	Bordeaux Blend , <i>Klein Constantia (Constantia - South Africa)</i>	£6.80	£11.30	£22.70	£62.00

RED WINE (BY CORAVIN)		75ml	125ml	250ml	Bottle
2011	Lussac St. Émilion , <i>Château Lucas (Bordeaux - France)</i>	£6.40	£10.70	£21.40	£61.00
2016	Brunello di Montalcino Riserva , <i>Romitorio (Tuscany - Italy)</i>	£13.50	£22.00	£44.00	£115.00
2019	Nuits-Saint-Georges 1^{er} Cru “Les Chaboeufs” <i>Gavignet (Burgundy - France)</i>	£14.50	£23.00	£46.00	£125.00
2004	Rioja Reserva “Roda I” <i>Bodegas Roda (Rioja - Spain)</i>	£14.50	£23.00	£46.00	£125.00
2005	Margaux , <i>Château Marquis de Terme (Bordeaux - France)</i>	£16.50	£27.50	£55.00	£150.00

SWEET WINE		75ml	125ml	250ml	Bottle
2020	Moscato d’Asti “Solaris” <i>Marrone (Piedmont - Italy)</i>	£5.10	£8.60	£17.20	£49.00
2012	Tokaji “Dorgo Vineyard” <i>Disznoko (Tokaji - Hungary)</i>	£13.50	£22.50	£45.00	£90.00
2017	Vin de Constance , <i>Klein Constantia (Constantia - South Africa)</i>	£19.50	£33.00	£66.00	£120.00

FORTIFIED WINE		75ml	125ml	250ml	Bottle
NV	10-Year-Old Tawny Port , <i>Graham’s (Douro - Portugal)</i>	£7.00	£12.00	£24.00	N.A.
NV	10-Year-Old Madeira “Malmsey” , <i>Blandy’s (Madeira - Portugal)</i>	£8.20	£13.75	£27.50	£50.00

2018 Château de Chamirey, Mercurey

Garden Sharing Platter

(Mercurey, situated in the heart of the Côte Chalonnaise is one the foremost appellations of Bourgogne. This Chardonnay is rich, with fragrance of white fruits. The finish is slightly mineral. Malolactic fermentation is carried out, and the wine is then aged for 10 months, in stainless steel and in barrels. It is paired with a sharing board of olives, hummus, arancini and artichoke tempura.)

£75 (2 people)

2019 Sumaridge, Chardonnay

Burrata

(Sumaridge is one of the most beautiful wine estates of the Hemel-en-Aarde Valley in South Africa. This exquisite white wine bursts with freshness. Lime, quince, and citrus blossoms are beautifully balanced with a rich and textured mouthfeel. Served alongside a creamy burrata with rhubarb, almonds, and burnt apple. Delicious.)

£78 (2 people)

2019 Alta Mora, Etna Bianco

Seafood Linguine

(This white wine comes from the slopes of Mount Etna, an active stratovolcano on the island of Sicily in Italy. The profile of this wine is ripe apples, white flowers, lemon, and ginger. On the palate it presents some spicy and minty notes. Perfect for pairing with our tasty Seafood linguine, lobster bisque, prawns & clams.)

£100 (2 people)

2017 Gilles Flacher, Saint-Joseph “Terra Louis”

Confit Duck leg

(A deep red from the Rhône Valley. Flavours of dark chocolate, and a touch of sweet blackberries on the nose. Oak flavours are prominent but not overwhelming. The palate holds sleek black fruit that lingers juicily on the finish. The tannins are well integrated and rounded. No better dish to pair it with than our duck leg with Jerusalem artichokes, braised shallots & blackberry jus.)

£122 (2 people)

2017 Luigi Pira, Barolo DOCG “Serralunga”

Rib Eye Steak

(A complex red wine from the Barolo wine region in northern-Italy. The scents are spicy with red rose, tobacco, and black fruits aromas. On the palate the wine is incredibly fruity, full-bodied, with velvety, dense tannins. Paired with prime cuts of beef, rocket, and fries.)

£155 (2 people)

NON-VINTAGE CHAMPAGNE

NV	Billecart-Salmon, <i>Brut Rosé</i>	£120
NV	Thienot, <i>Blanc de Blancs</i>	£90
NV	Bollinger, <i>Brut Rosé</i>	£90
NV	Charles Legend, <i>Brut Rosé</i>	£75
NV	Henriot "Souverain" <i>Brut</i>	£70
NV	Ayala "Majeur" <i>Brut</i>	£59

VINTAGE CHAMPAGNE

2006	Krug, <i>Brut</i>	£350
1999	Bollinger "La Grande Année" <i>Brut</i>	£330
2012	Dom Pérignon, <i>Brut</i>	£250
2014	Ayala, <i>Blanc de Blancs</i>	£80
2008	Dom Perignon, <i>Brut</i>	£350

ENGLAND

NV	Exton Park "Reserve" <i>Brut</i>	£82
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ITALY

NV	Prosecco, <i>Giorgio Colutta</i>	£38
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CANADA

2012	Benjamin Bridge, <i>Brut</i>	£70
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WHITE | FRANCE

BURGUNDY | Chablis & Côte de Beaune

2019	Chablis 1 ^{er} Cru "Vosgros" <i>Domaine Ellevin</i>	£66
2017	Beaune "Clos du Dessus de Marconnets" <i>Domaine Loïs Dufouleur</i>	£75
2017	Meursault, <i>Jean-Francois Coche-Dury</i>	£950
2017	Meursault, <i>Domaine des Comtes Lafon</i>	£310
2019	Meursault 1 ^{er} Cru "Poruzot" <i>Philippe Bouzereau</i>	£120
2020	Meursault "Les Grand Charrons" <i>Philippe Bouzereau</i>	£90
2010	Batard-Montrachet, <i>Lucien la Moine</i>	£550
2019	Puligny-Montrachet 1 ^{er} Cru "Les Champs Gains" <i>Philippe Bouzereau</i>	£150
2018	Chassagne-Montrachet 1 ^{er} Cru "Pot Bois" <i>Lamy-Pillot</i>	£120
2019	Saint Aubin "Les Pucelles" <i>Lamy-Pillot</i>	£95

BURGUNDY | Côte Chalonnaise

2018	Mercurey 1 ^{er} Cru "La Mission" <i>Château de Chamirey</i>	£86
2018	Mercurey, <i>Château de Chamirey</i>	£58

BURGUNDY | Mâconnais

2018	Saint Véran, "Ovoïde", <i>Domaine de la Soufrandère</i>	£78
2016	Pouilly Vinzelles "Les Remparts" <i>Bret Brother</i>	£60
2017	Pouilly-Fuissé "Vieilles Vignes" <i>Domaine Guerrin & Fils</i>	£56

BORDEAUX

2017	Château Bouscaut, <i>Pessac-Léognan</i>	£100
2018	Château la Garde, <i>Pessac-Léognan</i>	£85
2016	Château Rahoul, <i>Graves</i>	£65
2019	Château Suduiraut "Le Blanc Sec de Suduiraut" <i>Sauternes</i>	£50

ALSACE

2012	Riesling "Grossi Laue" <i>Famille Hugel</i>	£110
2016	Pinot Gris, <i>Famille Hugel</i>	£60

LOIRE VALLEY

2016	Pouilly-Fume "Silex" <i>Dagueneau</i>	£250
2012	Vouvray "Clos du Bourg" <i>Domaine Huet</i>	£120
2019	Sancerre "Les Monts Damnes" <i>Francois Cotat</i>	£95

RHÔNE VALLEY

2015	Hermitage, <i>Etienne Guigal</i>	£120
2012	Saint-Joseph, <i>Etienne Guigal</i>	£100
2016	Saint-Joseph "Cuvée Loess" <i>Gilles Flacher</i>	£75

PIEDMONT

2018	Langhe Bianco “Grey” Réva	£62
2016	Timorasso, <i>Oltretorrente</i>	£55
2019	Langhe Arneis “Montebertotto” <i>Castello di Neive</i>	£45
2018	Gavi di Gavi, <i>La Chiara</i>	£44

VENETO & FRIULI

2019	Lugana “Vignetto Massoni” <i>Santa Cristina</i>	£43
2018	Pinot Grigio, <i>Giorgio Colutta</i>	£42

TUSCANY & UMBRIA

2018	Vernaccia di San Gimignano “Fiore” <i>Montenidoli</i>	£44
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MARCHE & ABRUZZO

2018	Trebbiano Spoletino “Anteprima Tonda” <i>Antonelli</i>	£54
2020	Verdicchio dei Castelli di Jesi, <i>Piersanti</i>	£31

LAZIO & CAMPANIA

2018	Frascati “Bordolese” <i>Cantina Villafranca</i>	£40
2018	Greco di Tufo “Antonietta” <i>Tennecchia Maffei</i>	£45

SICILY & SARDINIA

2019	Etna Bianco, <i>Alta Mora</i>	£50
2019	Isola dei Nuraghi, <i>Capichera</i>	£90
2019	Vermentino di Gallura “Vign’ Angena” <i>Capichera</i>	£60

WHITE | SPAIN

2019	Priorat “Terra de Cuques Blanco” <i>Terroir al Limit</i>	£80
2020	Albariño “Tambora” <i>Vina Costera</i>	£37

WHITE | GERMANY & AUSTRIA

GERMANY

1999	Riesling Auslese "Mullay Hofberg" <i>Weingut Julius Treis - Mosel</i>	£170
2016	Riesling "1000 Alte Reben" <i>Sorentberg - Mosel</i>	£150
2019	Riesling "Rotschiefer" <i>Sorentberg - Mosel</i>	£49

AUSTRIA

2019	Grüner Veltliner, <i>Nittnaus - Burgenland</i>	£41
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WHITE | HUNGARY & LEBANON

HUNGARY

2016	Furmint "Dry Selection" <i>Pajzos - Tokaji</i>	£60
2006	Kéknyelű, <i>Huba Szeremley - Badacsony</i>	£55
2019	Orange Wine "Mérész Sándor Projekt" <i>Etyeki Kuria - Etyek-Buda</i>	£50

WHITE | AMERICAS

CALIFORNIA

2018	Chardonnay "Stone Côte Vineyard" <i>Hartford Court - Sonoma</i>	£135
2019	Chardonnay, <i>Freemark - Napa</i>	£95
2019	Chardonnay, <i>La Crema - Sonoma</i>	£50

OREGON

2017	Viognier, <i>Penner-Ash</i>	£120
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WHITE | OCEANIA

NEW ZEALAND

2018	Riesling, <i>Peregrine - Central Otago (SWC)</i>	£55
2020	Sauvignon Blanc, <i>Totara - Marlborough</i>	£50

WHITE | SOUTH AFRICA

2017	Chardonnay, <i>Sumaridge - Walker Bay (SWC)</i>	£50
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ROSÉ

PROVENCE

2020	Aix, <i>Maison Saint Aix (Magnum)</i>	£78
2020	Aix, <i>Maison Saint Aix</i>	£39

VAUCLUSE

2020	Les Agasses, <i>Château Val Joanis</i>	£34
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RED | FRANCE

BORDEAUX | Pomerol

1986	Pétrus	£2250
2005	Château Beauregard	£190
1989	Chateau de l'Eglise	£120

BORDEAUX | Saint Émilion

1989	Château Pavie <i>St-Émilion 1^{er} Grand Cru Classé</i>	£340
1995	Château Magdelaine <i>St-Émilion 1^{er} Grand Cru Classé</i>	£175
2011	Château Lucas <i>Lussac St-Émilion (Magnum)</i>	£120
2014	Château Fonplégade <i>St-Émilion Grand Cru Classé</i>	£115
2011	Château Larcis Ducasse <i>St-Émilion Grand Cru Classé</i>	£115
2015	Château Figeac "Petit Figeac" <i>St-Émilion Grand Cru Classé</i>	£105
2011	Château Lucas <i>Lussac St-Émilion</i>	£61

BORDEAUX | Saint-Estèphe

2001	Château Montrose <i>2^{ème} Grand Cru Classé</i>	£285
2005	Château Haut-Marbuzet <i>Cru Bourgeois</i>	£150
2012	Château le Boscq <i>Cru Bourgeois</i>	£75

BORDEAUX | Pauillac

1983	Château Lafite Rothschild <i>1^{er} Grand Cru Classé</i>	£795
2000	Château Pichon Longueville Baron <i>2^{ème} Grand Cru Classé</i>	£500
1990	Chateau Grand Puy Lacoste <i>5^{ème} Grand Cru Classé</i>	£375
2011	Château Pontet-Canet <i>5^{ème} Grand Cru Classé</i>	£165

BORDEAUX | Saint-Julien

1990	Chateau Leoville Barton <i>2^{ème} Grand Cru Classé</i>	£320
1975	Château Léoville Las Cases <i>2^{ème} Grand Cru Classé</i>	£300
1989	Chateau Langoa Barton	£220
2002	Château Gloria	£150
2009	Sarget du Gruaud Larose" <i>2^{ème} Grand Cru Classé</i>	£105

BORDEAUX | Margaux

2005	Château Marquis de Terme	£150
1990	Chateau d'Angludet	£115

BORDEAUX | Médoc & Pessac-Léognan

1975	Chateau la Lagune	£175
2014	Chateau Potensac "Chapelle de Potensac"	£60
2012	Château La Garde	£70

BURGUNDY | Côte de Nuits

2009	Gevrey Chambertin 1 ^{er} Cru “Vieilles Vignes” <i>Christian Serafin</i>	£155
2016	Gevrey Chambertin, <i>Domaine de Voegeli</i>	£95
2005	Latricières-Chambertin, <i>Louis Remy</i>	£250
1976	Chambolle-Musigny 1 ^{er} Cru “Les Amoureuses” <i>Comte Georges de Vogue</i>	£950
2005	Chambolle Musigny, <i>Domaine Amiot Servelle</i>	£175
2019	Nuits-Saint-Georges 1 ^{er} Cru “Les Chaboeufs” <i>Domaine Philippe Gavignet</i>	£125
2017	Nuits-Saint-Georges “Vieilles Vignes” <i>Domaine Philippe Gavignet</i>	£94
1995	Faiveley, Latricieres-Chambertin, Grand Cru, Nuits Saint Georges	£280

BURGUNDY | Côte de Beaune

1990	Corton Grand Cru “Pougets” <i>Domaine des Héritières</i>	£180
2006	Volnay 1 ^{er} Cru “Clos de Ducs” <i>Marquis d’Angerville</i>	£260
2008	Volnay 1 ^{er} Cru “Taillepieds” <i>Domaine de Montille</i>	£180
2016	Volnay 1 ^{er} Cru “Les Santenots” <i>Domaine Nudant</i>	£135
2014	Beaune 1 ^{er} Cru “Cents Vignes” <i>Domaine Loïs Dufouleur</i>	£95
2017	Beaune “Les Longes” <i>Domaine Loïs Dufouleur</i>	£75
2015	Auxey Duresses 1 ^{er} Cru “Les Duresses” <i>Philippe Bouzereau</i>	£80
2014	Chambertin- Clos de Beze, Cote D’Or, Grand Cru, Remoissenet Pere & Fils	£400

BURGUNDY

2009	Bourgogne Rouge, <i>Sylvain Cathiard</i>	£135
2019	Bourgogne Rouge, <i>Domaine des Perdrix</i>	£79
2017	Bourgogne Rouge, <i>Domaine Hudelot Noellat</i>	£70

RHÔNE VALLEY | North

1983	La Chapelle-Hermitage	£350
2005	Côte-Rôtie “La Brocard” <i>François Villard</i>	£250
2017	Saint-Joseph “Terra Louis” <i>Gilles Flacher</i>	£75
2018	Crozes-Hermitage, <i>Domaine Entrefaux</i>	£65

RHÔNE VALLEY | South

2007	Côtes du Rhône “La Pialade” <i>Château Rayas</i>	£210
1999	Châteauneuf-du-Pape, <i>Château de Beaucastel</i>	£190
2009	Châteauneuf-du-Pape “St. Préfert” <i>Charles Giraud</i>	£135
2016	Châteauneuf-du-Pape, <i>Domaine Pierre Usseglio</i>	£125

LANGUEDOC-ROUSILLON

1993	Vin de Pays de l’Herault, <i>Domaine Mas Daumas Gassac</i>	£170
2009	Collioure, <i>Domaine de la Rectorie</i>	£75

RED | FRANCE

LOIRE VALLEY

1989	Bourgueil, <i>Domaine des Chesnaies (Jeroboam)</i>	£385
2012	Clos Rougeard, Saumur-Champigny	£435

RED | ITALY

PIEDMONT & LOMBARDY

2017	Barolo "Vignarionda" <i>Luigi Pira</i>	£230
2017	Barolo "Marenca" <i>Luigi Pira</i>	£129
2017	Barolo "Serralunga" <i>Luigi Pira</i>	£95
2017	Barolo, <i>Réva</i>	£85
2016	Barolo, <i>Gian Piero Marrone</i>	£75
2017	Barbaresco, <i>Gian Piero Marrone</i>	£60
2019	Barbera d'Alba, <i>Réva</i>	£47
2018	Langhe Nebbiolo, <i>Gian Piero Marrone</i>	£45
2014	Sforzato della Valtellina "Runco de Ornego" <i>Boffalora</i>	£105

TUSCANY & CAMPANIA/BASILICATA

1987	Solaia, <i>Antinori</i>	£350
1995	Tignanello, <i>Antinori</i>	£320
2013	Brunello di Montalcino, <i>Casanova di Neri</i>	£230
1995	Brunello di Montalcino Riserva, <i>Marchesato</i>	£135
2015	Roccamonfina "Terra di Lavoro" <i>Galardi</i>	£120

UMBRIA & PUGLIA

2017	Montefalco Sagrantino, <i>Lungarotti</i>	£70
2019	Primitivo "Mezzanotte" <i>Morella</i>	£46

SICILY & SARDINIA

2015	Etna Rosso "Feudo di Mezzo" <i>Alta Mora</i>	£80
2017	Nero d'Avola "Sàgana" <i>Cusumano</i>	£65
2017	Isola dei Nuraghi "Turriga" <i>Argiolas</i>	£130

RED | SPAIN & PORTUGAL

SPAIN

2017	Priorat "Dits del Terra" <i>Terroir al Limit</i>	£130
2004	Rioja Reserva "Roda I" <i>Roda</i>	£125
2013	Rioja Reserva, <i>Remelluri</i>	£80
2018	Ribera del Douero Crianza, <i>Semele</i>	£47

PORTUGAL

2015	Touriga Nacional, <i>Kelman - Dão</i>	£53
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RED | LEBANON

LEBANON

2010	Chateau Belle-Vue	£150
2008	Château Musar, <i>Gaston Hochar - Bekaa Valley</i>	£150

RED | AMERICAS

CALIFORNIA

2013	Cabernet Sauvignon, <i>Freemark - Napa</i>	£150
2015	Pinot Noir "Land's Edge Vineyards" <i>Hartford Court - Sonoma</i>	£120
2018	Pinot Noir, <i>Gran Moraine - Oregon</i>	£90
2018	Pinot Noir, <i>La Crema - Monterey</i>	£55

RED | OCEANIA

NEW ZEALAND

2017 Pinot Noir "A2" Akitu, *Central Otago* £70

RED | SOUTH AFRICA

2016 Rhône Blend "N. 6" *Schalk Burger - Wellington* £105
2015 Bordeaux Blend, *Morgenster - Stellenbosch* £65
2017 Bordeaux Blend, *Klein Constantia - Constantia* £62

SWEET & FORTIFIED

FRANCE

2011 Gewürztraminer "Vendange Tardive" *Famille Hugel - Alsace (Half Bottle)* £60
1989 Chateau Rieusec, *Sauternes (Half Bottle)* £115

HUNGARY

2012 Tokaji 5 Puttonyos "Dorgo Vineyard" *Disznoko (5ocl)* £90
2016 Tokaji 6 Puttonyos, *Pajzos (5ocl)* £90

ITALY

2020 Moscato d'Asti "Solaris" *Gian Piero Marrone - Piedmont* £49

SOUTH AFRICA

2017 Vin de Constance, *Klein Constantia - Constantia (5ocl)* £120

PORTUGAL

1987 Port, *DeLaforce* £220
1985 Port, *Warre's* £190
NV 10-Year-Old Madeira "Malmsey", *Blandy's (5ocl)* £50

BRANDY & DIGESTIF

COGNAC

50ml

Grande Champagne "N.35" <i>Ragnaud Sabourin</i>	£24.50
Pale & Dry XO, <i>Delamain</i>	£13.50
Very Special, <i>Hennessy</i>	£10.00

ARMAGNAC

Folle Blanche 1989, <i>Clos Martin</i>	£15.50
20 Ans d'Age, <i>Baron de Sigognac</i>	£15.50
10 Ans d'Age, <i>Baron de Sigognac</i>	£11.00

CALVADOS

Hors d'Age, <i>Dupont - Pays d'Auge</i>	£17.50
12 Ans d'Age, <i>Adrien Camut - Pays d'Auge</i>	£14.50
VSOP, <i>Adrien Camut - Pays d'Auge</i>	£13.50

EAUX DE VIE & GRAPPA

Framboise "Tradition" <i>Miclo - Alsace</i>	£11.50
Poire Williams "Tradition" <i>Miclo - Alsace</i>	£11.50
Vielle Prune "Tradition" <i>Miclo - Alsace</i>	£11.00
Grappa "Più" <i>Villa Varda - Trentino Alto Adige</i>	£10.00

LIQUEUR

Green Chartreuse	£10.50
Amaro Montenegro	£8.50
Sambuca	£8.50
Amaretto	£8.50
Baileys	£8.50
Limoncello	£8.50

