

28-50

WINE WORKSHOP & KITCHEN

# WINE LIST

Summer 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

*Radu Chereches*

GROUP HEAD SOMMELIER

*Jules Bensacq*

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

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<b>SPARKLING WINE</b>		<b>125ml</b>	<b>Bottle</b>
NV	Prosecco, <i>Giorgio Colutta</i>	£8.50	£40.00
2020	Prosecco Rosé, <i>Giorgio Colutta</i>	£9.00	£41.00
NV	Champagne “Brut Majeur” <i>Ayala</i>	£12.50	£62.00
NV	Champagne Rosé, <i>Bollinger</i>	£17.00	£95.00

<b>WHITE WINE</b>		<b>75ml</b>	<b>125ml</b>	<b>250ml</b>	<b>Bottle</b>
2020	Grenache Blanc “La Loupe” <i>Foncalieu (Pays d’Oc - France)</i>	£3.40	£5.60	£11.20	£30.00
2020	Verdicchio dei Castelli di Jesi, <i>Piersanti (Marche - Italy)</i>	£3.60	£6.00	£12.00	£33.00
2021	Albariño “Tambora” <i>Vina Costera (Rías Baixas - Spain)</i>	£4.20	£7.00	£14.00	£39.00
2020	Grüner Veltliner, <i>Nittnaus (Burgenland - Austria)</i>	£4.70	£7.90	£15.80	£43.00
2020	Gavi di Gavi, <i>La Chiara (Piedmont - Italy)</i>	£5.00	£8.40	£16.80	£46.00
2019	Riesling “Rotschiefer” <i>Sorentberg (Mosel - Germany)</i>	£5.40	£9.00	£18.00	£51.00
2021	Sauvignon Blanc, <i>Totara (Marlborough - New Zealand)</i>	£5.80	£9.70	£19.40	£52.00
2019	Chardonnay, <i>La Crema (Sonoma - USA)</i>	£5.80	£9.70	£19.40	£52.00
2020	Chablis, <i>Domaine Ellevin (Burgundy - France)</i>	£6.30	£10.50	£21.00	£58.00
2020	Sancerre “Henri du Vernoy” <i>Guillopees (Loire Valley - France)</i>	£7.10	£11.80	£23.60	£65.00

<b>WHITE WINE (BY CORAVIN)</b>		<b>75ml</b>	<b>125ml</b>	<b>250ml</b>	<b>Bottle</b>
2018	Pessac-Léognan, <i>Château La Garde (Bordeaux - France)</i>	£10.50	£15.50	£31.00	£90.00
2012	Riesling “Grossi Laue” <i>Hugel (Alsace - France)</i>	£13.00	£21.00	£42.00	£110.00
2018	Chassagne-Montrachet “Pot Bois” <i>Pillot (Burgundy - France)</i>	£14.00	£22.00	£44.00	£120.00
2018	Chardonnay “Stone Côte Vineyard” <i>Hartford (Sonoma - USA)</i>	£14.80	£24.80	£49.60	£135.00

<b>ROSÉ WINE</b>		<b>75ml</b>	<b>125ml</b>	<b>250ml</b>	<b>Bottle</b>
2021	Les Agasses, <i>Château Val Joanis (Luberon - France)</i>	£4.00	£6.60	£13.20	£36.00
2021	Aix, <i>Maison Saint Aix (Provence - France)</i>	£4.50	£7.60	£15.20	£41.00

## BY THE GLASS

<b>RED WINE</b>		<b>75ml</b>	<b>125ml</b>	<b>250ml</b>	<b>Bottle</b>
2020	<b>Grenache “La Loupe”</b> <i>Foncalieu (Pays d’Oc - France)</i>	£3.40	£5.60	£11.20	£30.00
2020	<b>Montepulciano d’Abruzzo</b> , <i>Monte Tessa (Abruzzo - Italy)</i>	£3.60	£6.00	£12.00	£33.00
2019	<b>Saumur</b> , <i>Domaine Langlois-Chateau (Loire Valley - France)</i>	£4.00	£6.70	£13.40	£37.00
2020	<b>Malbec “Festivo”</b> <i>Bodega Montevejo (Mendoza- Argentina)</i>	£4.40	£7.50	£15.00	£41.00
2019	<b>Langhe Nebbiolo</b> , <i>Marrone (Piedmont - Italy)</i>	£5.10	£8.60	£17.20	£47.00
2018	<b>Ribera del Duero Crianza</b> , <i>Semele (Castilla y León - Spain)</i>	£5.30	£9.00	£18.00	£49.00
2016	<b>Fleurie</b> , <i>Domaine des Nugues (Beaujolais – France)</i>	£5.30	£9.00	£18.00	£49.00
2017	<b>Touriga Nacional</b> , <i>Kelman (Dão - Portugal)</i>	£5.80	£9.70	£19.40	£53.00
2019	<b>Pinot Noir</b> <i>La Crema (Monterey - USA)</i>	£6.30	£10.50	£21.00	£57.00
2018	<b>Bordeaux Blend</b> , <i>Klein Constantia (Constantia - South Africa)</i>	£7.10	£11.90	£23.80	£65.00

<b>RED WINE (BY CORAVIN)</b>		<b>75ml</b>	<b>125ml</b>	<b>250ml</b>	<b>Bottle</b>
2011	<b>Lussac St. Émilion</b> , <i>Château Lucas (Bordeaux - France)</i>	£7.10	£11.90	£23.80	£65.00
2016	<b>Brunello di Montalcino Riserva</b> , <i>Romitorio (Tuscany - Italy)</i>	£13.50	£22.00	£44.00	£115.00
2019	<b>Nuits-Saint-Georges 1<sup>er</sup> Cru “Les Chaboeufs”</b> <i>Gavignet (Burgundy - France)</i>	£14.50	£23.00	£46.00	£125.00
2005	<b>Rioja Reserva “Roda I”</b> <i>Bodegas Roda (Rioja - Spain)</i>	£14.50	£23.00	£46.00	£125.00
2005	<b>Saint Estèphe</b> , <i>Château Haut-Marbuzet (Bordeaux - France)</i>	£16.50	£27.50	£55.00	£150.00

<b>SWEET WINE</b>		<b>75ml</b>	<b>125ml</b>	<b>250ml</b>	<b>Bottle</b>
2020	<b>Moscato d’Asti “Solaris”</b> <i>Marrone (Piedmont - Italy)</i>	£5.10	£8.60	£17.20	£49.00
2012	<b>Tokaji 5Putt. “Dorgo Vineyard”</b> <i>Disznoko (Tokaji - Hungary)</i>	£13.50	£22.50	£45.00	£90.00
2017	<b>Vin de Constance</b> , <i>Klein Constantia (Constantia - South Africa)</i>	£19.50	£33.00	£66.00	£120.00

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

# SOMMELIER'S PAIRING | AUGUST

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## **2018 Château de Chamirey, Mercurey**

### **Garden Sharing Platter**

*(Mercurey, situated in the heart of the Côte Chalonnaise is one of 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. Paired with a board of olives, hummus, padron peppers, croquettes, almonds & cheese.)*

£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 sweet potato and yakitori sauce.)*

£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	PN VZ 16 Bollinger, <i>Brut</i>	£150
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
2012	Dom Pérignon, <i>Brut</i>	£250
2015	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

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## BURGUNDY | Chablis & Côte de Beaune

2019	Chablis 1 <sup>er</sup> 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 <sup>er</sup> 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 <sup>er</sup> Cru “Les Champs Gains” <i>Philippe Bouzereau</i>	£150
2018	Chassagne-Montrachet 1 <sup>er</sup> Cru “Pot Bois” <i>Lamy-Pillot</i>	£120
2019	Saint Aubin “Les Pucelles” <i>Lamy-Pillot</i>	£95

## BURGUNDY | Côte Chalonnaise

2018	Mercurey 1 <sup>er</sup> 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 &amp; 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>Bordeaux</i>	£50

## ALSACE

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

## LOIRE VALLEY

2016	Pouilly-Fumé “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>	£46

## VENETO & FRIULI

2018	Ribolla Gialla, <i>Tenuta RoncAlto</i>	£50
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>	£33

## 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

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2019	Priorat “Terra de Cuques Blanco” <i>Terroir al Limit</i>	£80
2020	Albariño “Tambora” <i>Vina Costera</i>	£39

## WHITE | GERMANY & AUSTRIA

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### 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>	£51

### AUSTRIA

2019	Grüner Veltliner, <i>Nittnaus - Burgenland</i>	£43
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## WHITE | HUNGARY & LEBANON

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### 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

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### 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>	£52

### OREGON

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

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### NEW ZEALAND

2018	Riesling, <i>Peregrine - Central Otago (SWC)</i>	£55
2020	Sauvignon Blanc, <i>Totara - Marlborough</i>	£52

## WHITE | SOUTH AFRICA

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

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### PROVENCE

2021	Aix, <i>Maison Saint Aix (Magnum)</i>	£78
2021	Aix, <i>Maison Saint Aix</i>	£41

### VAUCLUSE

2021	Les Agasses, <i>Château Val Joanis</i>	£36
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# RED | FRANCE

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## BORDEAUX | Pomerol

1986	Pétrus	£2250
2005	Château Beaugard	£190
1989	Château du Domaine de l'Eglise	£120

## BORDEAUX | Saint-Émilion

1989	Château Pavie <i>St-Émilion 1<sup>er</sup> Grand Cru Classé</i>	£340
1995	Château Magdelaine <i>St-Émilion 1<sup>er</sup> Grand Cru Classé</i>	£175
2015	Château Lucas <i>Lussac St-Émilion (Magnum)</i>	£120
2014	Château Fonplégade <i>St-Émilion Grand Cru Classé</i>	£115
2015	Château Figeac "Petit Figeac" <i>St-Émilion Grand Cru</i>	£105
2016	Château Figeac "Petit Figeac" <i>St-Émilion Grand Cru</i>	£95
2011	Château Grand Corbin <i>St-Émilion Grand Cru</i>	£80
2011	Château Lucas <i>Lussac St-Émilion</i>	£65

## BORDEAUX | Saint-Estèphe

2001	Château Montrose <i>2<sup>ème</sup> Grand Cru Classé</i>	£285
2005	Château Haut-Marbuzet <i>Cru Bourgeois</i>	£150
2014	Château le Boscq <i>Cru Bourgeois</i>	£75

## BORDEAUX | Pauillac

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

## BORDEAUX | Saint-Julien

1990	Chateau Leoville Barton <i>2<sup>ème</sup> Grand Cru Classé</i>	£320
1975	Château Léoville Las Cases <i>2<sup>ème</sup> Grand Cru Classé</i>	£300
1989	Château Langoa Barton <i>3<sup>ème</sup> Grand Cru Classé</i>	£220
2002	Château Gloria	£150
2015	Château Gloria	£140

## BORDEAUX | Margaux

1990	Château d'Angludet	£115
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## BORDEAUX | Médoc & Pessac-Léognan

1975	Château La Lagune <i>3<sup>ème</sup> Grand Cru Classé</i>	£175
2014	Château Potensac "Chapelle de Potensac"	£60
2014	Château La Garde	£70

**BURGUNDY | Côte de Nuits**

2014	Chambertin Grand Cru “Clos de Beze” <i>Remoissenet Pere &amp; Fils</i>	£400
2005	Latricières-Chambertin, <i>Louis Remy</i>	£250
2009	Gevrey Chambertin 1 <sup>er</sup> Cru “Vieilles Vignes” <i>Christian Serafin</i>	£155
2016	Gevrey Chambertin, <i>Domaine de Voegeli</i>	£95
1976	Chambolle-Musigny 1 <sup>er</sup> Cru “Les Amoureuses” <i>Comte Georges de Vogue</i>	£950
2005	Chambolle Musigny, <i>Domaine Amiot Servelle</i>	£175
2019	Nuits-Saint-Georges 1 <sup>er</sup> Cru “Les Chaboeufs” <i>Domaine Philippe Gavignet</i>	£125
2017	Nuits-Saint-Georges “Vieilles Vignes” <i>Domaine Philippe Gavignet</i>	£94

**BURGUNDY | Côte de Beaune**

1990	Corton Grand Cru “Pougets” <i>Domaine des Héritières</i>	£180
2006	Volnay 1 <sup>er</sup> Cru “Clos de Ducs” <i>Marquis d’Angerville</i>	£260
2008	Volnay 1 <sup>er</sup> Cru “Taillepieds” <i>Domaine de Montille</i>	£180
2016	Volnay 1 <sup>er</sup> Cru “Les Santenots” <i>Domaine Nudant</i>	£135
2014	Beaune 1 <sup>er</sup> Cru “Cents Vignes” <i>Domaine Loïs Dufouleur</i>	£95
2015	Auxey Duresses 1 <sup>er</sup> Cru “Les Duresses” <i>Philippe Bouzereau</i>	£80

**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	Hermitage “La Chapelle” <i>Paul Jaboulet Aîné</i>	£350
2005	Côte-Rôtie “La Brocarde” <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

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### LOIRE VALLEY

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

## RED | ITALY

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### 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>	£47
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
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

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### 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 Duero Crianza, <i>Semele</i>	£49

### PORTUGAL

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

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### LEBANON

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

## RED | AMERICAS

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### 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>	£57

## RED | OCEANIA

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### NEW ZEALAND

2018 Pinot Noir "A2" Akitu, *Central Otago* £70

## RED | SOUTH AFRICA

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

## SWEET & FORTIFIED

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### FRANCE

2011 Gewürztraminer "Vendange Tardive" *Famille Hugel - Alsace (Half Bottle)* £60  
1989 Château Rieussec, 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

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## 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

