

Kitchen W8

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All our wines contain sulphites

Wine by the Glass and Carafe

White Wine

	Glass 175ml	Carafe 375ml
2017, Garganega, Alpha Zeta. <i>Veneto, Italy</i>	8.00	16.00
2017, Sauvignon de Touraine, Guy Allion	9.00	18.00
2017, Viognier, Domaine des Lauriers, <i>Pays d'Oc</i>	10.00	20.00
2012, Maranoa Verdelho, David Traeger. <i>Victoria</i>	13.50	26.50
2017, Grüner Veltliner 'Rosenberg', Anton Bauer	16.00	29.00
2015, Rully 1er Cru Molesme, Jean-Baptiste Ponsot	17.00	34.00

Rosé Wine

2017, Planeta Rosé, DOC. <i>Sicily</i>	9.00	18.00
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Red Wine

2017, Madregale Rosso, Terre di Chieti. <i>Abruzzo</i>	8.00	16.00
2015, Rioja Crianza, Ortega Ezquerro. <i>Rioja, Spain</i>	10.00	20.00
2013, Château Le Freyche, <i>Saint-Emilion, Bordeaux</i>	13.25	26.50
2017, Pinot Noir, Mount Beautiful. <i>North Canterbury</i>	14.00	28.00
2013, Cabernet Sauvignon, Vergelegen. <i>Stellenbosch</i>	15.00	30.00
2016, Crozes-Hermitage, Aléofane, Natacha Chave	16.00	32.00

125ml glass available on request

Champagne

	Glass 125ml	Bottle 750ml
NV, Billecart-Salmon Brut Réserve. <i>Mareuil sur Ay</i>	12.00	62.00
NV, Pol Roger White Foil. <i>Epernay</i>		79.00
NV, Louis Roederer 'Brut Premier'. <i>Reims</i>		85.00
NV, Jacquesson Cuvée No 739, Extra Brut. <i>Dizy</i>		90.00
NV, Mailly Grand Cru, Blanc de Noirs, Brut. <i>Mailly</i>		96.00
NV, Ruinart Blanc de Blancs. <i>Reims</i>		120.00
2007, Bollinger La Grande Année. <i>Ay</i>		180.00
NV, Krug Grande Cuvée. <i>Reims</i>		210.00

Pink Champagne

NV, Brice Brut Rosé. <i>Bouzy</i>		60.00
NV, Billecart-Salmon Brut Rosé. <i>Mareuil sur Ay</i>		94.00

Sparkling Wine

NV, Prosecco Mimesis, Cuvée Treviso. <i>Veneto, Italy</i>	9.00	39.50
2013, Zwarte Parel Brut, Wijnkasteel Genoels-Elderen. <i>Belgium</i>		53.00

France White

Alsace

2015, Pinot Gris, Domaine Kientzler	49.00
2015, Gewurztraminer, F.E. Trimbach	56.00
2008, Riesling, Cuvée Frederic Emile, F.E. Trimbach	115.00

Loire Valley

2017, Sauvignon de Touraine, Guy Allion	30.00
2017, Muscadet Sèvre et Maine sur Lie, Château Coing St Fiacre	37.00
2017, Pouilly-Fumé, Domaine Seguin	49.00
2017, Sancerre, La Vigne Blanche, Henri Bourgeois	57.00
2015, Vouvray, Le Portail, Champalou	65.00

Burgundy

2016, Macon-Davayé, Domaine G. Saumaize	41.00
2017, Chablis, Colette Gros	49.00
2013, Bourgogne Chardonnay, Pernot Belicard	55.00
2015, Rully 1er Cru Molesme, Jean-Baptiste Ponsot	68.00
2016, Chassagne-Montrachet, Domaine Bertrand Bachelet	95.00
2016, Saint Aubin 1er Cru En Montceau, Marc Colin	110.00
2014, Meursault 1er Cru Blagny, Antoine Jobard	145.00
2011, Puligny-Montrachet 1er Cru Les Referts, J-M Boillot	175.00

Bordeaux White

2016, Château Les Clauzots, <i>Graves</i>	38.00
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Rhône Valley

2017, Côtes du Rhône Blanc, Domaine de la Janasse	49.00
2016, Saint-Joseph, "Sous l'Amandier", Christophe Curtat	95.00

Languedoc & Provence

2017, Picpoul de Pinet, Grange des Rocs	29.00
2017, Viognier, Domaine des Lauriers, <i>Pays d'Oc</i>	36.00
2016, Bandol Blanc, Château de Pibarnon	70.00

Spain White

2017, Abadía de San Campio, Terras Gauda. <i>Rías Baixas</i>	42.00
2014, Rioja Blanco, Allende. <i>Rioja</i>	59.00

Italy White

2017, Garganega, Alpha Zeta. <i>Veneto</i>	25.00
2017, Pinot Grigio, Cantina del Bolzano. <i>Alto Adige</i>	37.00
2017, Soave Classico, Campolungo, Villa Mattielli. <i>Veneto</i>	45.00
2013, Bolgheri Bianco, Donna Olimpia 1898. <i>Tuscany</i>	53.00

Austria & Germany White

2017, Grüner Veltliner 'Rosenberg', Anton Bauer. <i>Wagram</i>	49.00
2017, Riesling Dry, Dönnhoff. <i>Nahe</i>	50.00

South Africa White

2017, Chenin Blanc Reserve, Ken Forrester. <i>Stellenbosch</i>	39.00
2017, Chardonnay, The Agnes, Crystallum. <i>Walker Bay</i>	58.00

Australia White

2012, Maranoa Verdelho, David Traeger. <i>Victoria</i>	44.00
2017, Riesling "Angevin" Plantagenet. <i>Great Southern</i>	48.00
2016, Plexus MRV, John Duval. <i>Barossa Valley</i>	59.00
2013, Chardonnay Art Series, Leeuwin Estate. <i>Margaret River</i>	110.00

New Zealand White

2017, Sauvignon Blanc, Mohua. <i>Marlborough</i>	38.00
2015, Chardonnay, Dog Point. <i>Marlborough</i>	64.00

America White

2013, Marsanne, Qupé Winery. <i>Santa Barbara, California</i>	56.00
2016, Viognier Calera. <i>Central Coast, California</i>	61.00
2016, Chardonnay, Au Bon Climat. <i>Santa Barbara, California</i>	70.00

Argentina & Chile White

2017, Torrontés, Bodega Colomé. <i>Salta</i>	37.00
2017, Sauvignon Blanc, De Martino Estate. <i>Casablanca Valley</i>	29.00

Rosé Wine

2017, Planeta Rosé, DOC. <i>Sicily</i>	35.00
2018, Whispering Angel, Château d'Esclans. <i>Côtes de Provence</i>	59.00

France Red

Burgundy

2015, Bourgogne Pinot Noir, Vincent & Sophie Morey	47.00
2016, Chorey les Beaune, Domaine Maillard	59.00
2015, Pernand-Vergelesses, Domaine Rollin	69.00
2014, Aloxe-Corton, Domaine Follin Arbelet	88.00
2014, Gevrey Chambertin, Domaine Taupenot-Merme	99.00
2013, Morey-St-Denis, Domaine Arlaud	109.00
2014, Vosne-Romanée, Vigneux, Domaine Jean Tardy	122.00
2010, Pommard 1er Cru Les Grands Epenots, Dom de Montille	150.00
2009, Clos de Vougeot Grand Cru, Dom Confuron-Cotetidot	250.00

Beaujolais

2015, Morgon, Flache Sornay	39.00
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Rhône Valley

2016, Syrah les Vignes d'à Coté, Yves Cuilleron	40.00
2016, Crozes-Hermitage, Aléofane, Natacha Chave	58.00
2012, Châteauneuf du Pape, Cuvée des Sommeliers, C. Mestre	69.00
2014, Saint-Joseph, "Nomade" Christopher Curtat	84.00
2014, Côte Rôtie, Les Terrasses, Jean-Luc Jamet	135.00

Languedoc & South West

2016, Moulin de Gassac, Vin de Pays de l'Hérault	26.00
2015, Cahors, Château du Cèdre	50.00
2014, Minervois La Ciaude, Anne Gros & Jean-Paul Tollot	70.00

Bordeaux

2016, Château des Gravières, Graves	39.00
2013, Château Le Freyche, Saint-Emilion	49.00
2012, Clarendelle, Clarence Dillon, Bordeaux	59.00
2012, Château Lamothe-Bergeron, Haut-Médoc	74.00
2012, Prelude a Grand-Puy Ducasse, Pauillac	88.00
2010, Château Clerc Milon, Pauillac, 5 th Growth	117.00
2009, Château Calon Ségur, Saint-Estèphe, 3 rd Growth	155.00
2005, Château Brane-Cantenac, Margaux 2 nd Growth	190.00
2000, Château Léoville Barton, Saint-Julien 2 nd Growth	240.00
2001, Château La Mission Haut-Brion, Pessac-Léognan	320.00

Spain Red

2015, Rioja Crianza, Ortega Ezquerro. Rioja	39.00
2014, Cop de Ma Fort. Priorat	48.00
2013, Mas Irene, Parés Baltà. Penedès	65.00
2015, Finca Villacreces. Ribera del Duero	79.00

Italy Red

2017, Madregale Rosso, Terre di Chieti. Abruzzo	25.00
2015, Chianti Colli Aretini, Mannucci Droandi. Tuscany	44.00
2015, Cannonau di Sardegna, Mamuthone, Sedilesu. Sardinia	52.00
2015, Amarone della Valpolicella, Corte Giara by Allegrini	80.00
2014, Barolo Albe, G.D Varja. Piedmont	92.00
2012, Bolgheri Superiore, Millepassi, Donna Olimpia 1898	105.00

South Africa Red

2013, Cabernet Sauvignon, Vergelegen. <i>Stellenbosch</i>	55.00
2015, Syrah, Mullineux. <i>Swartland</i>	72.00

Australia Red

2016, Shiraz "Jester" Mitolo. <i>McLaren Vale</i>	40.00
2017, Pinot Noir, Over the Shoulder, Oakridge. <i>Yarra Valley</i>	48.00
2013, Grenache "The Tithing", Willunga 100. <i>McLaren Vale</i>	58.00
2012, Merlot the Rivalist, Hickinbotham. <i>McLaren Vale</i>	92.00

New Zealand Red

2017, Pinot Noir, Mount Beautiful. <i>North Canterbury</i>	54.00
2014, Syrah, Elephant Hill. <i>Hawke's Bay</i>	62.00

America Red

2015, Zinfandel Foxglove, Varner. <i>Paso Robles, California</i>	49.00
2014, Estate Syrah, Stolpman. <i>Ballard Canyon, Santa Barbara</i>	71.00
2013, Napanook, Dominus Estate. <i>Napa Valley, California</i>	120.00

Argentina & Chile Red

2017, Malbec, Valdeviña. <i>Famatina Valley</i>	29.00
2016, Cabernet Sauvignon, Pannunzio. <i>Mendoza</i>	45.00
2015, Milamore, Bodega Renacer. <i>Mendoza</i>	60.00
2016, Antu, Cab Sauv, Carmenère, Montgras. <i>Colchagua Valley</i>	37.00

Sweet Wine

	Glass 100ml	Bottle
2016, Sauternes, Clos le Comte, Cuvée Emilie	9.50	59.00 (75cl)
2015, Elysium Black Muscat, Quady Winery. <i>California</i>	11.00	35.00 (37.5cl)
2017, Noble Late Harvest Riesling, Paul Cluver. <i>S.A</i>	12.00	45.00 (37.5cl)
2013, Royal Tokaji Aszú, 5 Puttonyos. <i>Hungary</i>	15.00	65.00 (50cl)
2015, Icewine Vidal, Peller, <i>Niagara Peninsula, Canada</i>		95.00 (37.5cl)
2001, Château Lafaurie-Peyraguey, Sauternes, 1er Cru Classé		110.00 (75cl)
1998, Château d'Yquem, Sauternes, 1er Cru Supérieur		210.00 (37.5cl)

Port

	Glass 100ml	Bottle
NV, White Porto, Caldas, Alves de Sousa (50cl)	8.00	38.00
Taylor's Late Bottled Vintage Port 2013	9.00	55.00
2003, Delaforce Vintage Port	13.00	90.00

Sherry

	Glass 100ml
Puerto Fino, Lustau	7.00
Manzanilla Pasada, Lustau	8.00
Pedro Ximénez, San Emilio, Lustau	8.00

Cocktail List

Kir Imperial Billecart Salmon Champagne, Chambord	13.00
Peach Bellini Peach Purée, Prosecco	9.00
Cosmopolitan Stolichnaya Vodka, Cointreau, Cranberry Juice, Fresh Lime	11.00
Sloe Gin Negroni Sipsmith Gin, Campari, Martini Rosso, Sipsmith Sloe Gin	12.00
Dark and Stormy Havana Club 7, Fever Tree Ginger Beer, Fresh Lime	11.00
Amaretto Sour Disaronno, Gomme Syrup, Fresh Lemon, Maraschino Cherry	11.00
Pineapple and Mint Margarita Tequila Jose Cuervo, Pineapple juice, Fresh Mint, Lime	12.00
Mojito Havana Club 3, Fresh Mint, Golden Caster Sugar, Fresh Lime, Splash of Soda and topped with a dash of Havana Club 7	12.00
Horse's Neck Remy Martin VSOP, Ginger Ale, Angostura Bitters, Lemon Twist	11.00

WHISKY (50ml)

Famous Grouse	8.00
Canadian Club	8.00
Johnnie Walker Black Label	11.00
Johnnie Walker Blue Label	25.00
Laphroaig 10 Years	12.00
Glenlivet Founder's Reserve	12.00
Balvenie 12 Years Double Wood	13.00
Oban 14 Years	13.00
Dalwhinnie 15 Years	14.00
Lagavulin 16 Years	15.00
Macallan 18 Years	24.00
Jack Daniels	8.00
Woodford Reserve	10.00

COGNAC, ARMAGNAC, CALVADOS (50ml)

Remy Martin VSOP	9.00
Cognac Leopold Gourmel Age du Fruit	14.00
Cognac Hennessy XO	23.00
Armagnac Castarede VSOP	11.00
Armagnac Castarede XO	15.00
Armagnac Castarede 1979	19.00
Calvados VSOP Dupont	11.00
Calvados 18 Years Adrien Camut	19.00

EAU DE VIE AND GRAPPA (50ml)

Poire William, Gilbert Miclo	9.50
Vieille Prune, Gilbert Miclo	9.50
Grappa di Chardonnay, Nonino	9.50
Grappa di Moscato, Nonino	9.50

25ml single shot available.