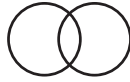


FRENCH CHAMPAGNE & ITALIAN SPARKLING WINE

Region		125ml	Bottle
Champagne, France	1. Paul Drouet Brut Champagne  <i>Apple and brioche lead the way in this medium bodied, fruity and classically biscuity style of Champagne. NV</i>	12.50	59.00
Champagne, France	2. Taittinger Rosé <i>A blend of various Champagne wines from several harvests, with a delightful pink hue in colour and a nose of fresh red berries. It is well balanced, with a fine mousse, and subtle red fruit flavours on the palate. NV</i>	13.20	78.00
Champagne, France	3. Billecart-Salmon 'Brut Réserve', Champagne <i>It showcases flavours of crisp apple and crunchy pear, with delicate hints of fresh fruits and light biscuit aromas. It pairs beautifully with seafood, such as oysters or smoked salmon, where the wine's freshness and delicate bubbles complement the richness of the dish. NV</i>		78.00
Champagne, France	4. Pol Roger Réserve <i>Pol Roger's historic underground cellars are 33m deep and average particularly low temperatures. They thus provide an environment uniquely suited to slow fermentation, and are responsible for this Champagne's famously super-fine mousse. NV</i>	14.70	87.00
Champagne, France	5. Billecart-Salmon Brut Rosé Champagne <i>The wine reveals aromas of red berries and citrus zest, with a floral freshness that adds finesse. Creamy flavours of wild strawberry and raspberry lead to a perfectly balanced finish. NV</i>		110.00
Prosecco, Italy	6. Zarlino Prosecco Asolo DOCG  <i>The flavour is harmoniously balanced with delicate fruity notes, a low acidity and a moderate alcohol content. NV</i>	9.00	38.50

 = Vegan |  = Vegetarian |  = Organic

FLINT VINEYARD



Flint Vineyard, a place dedicated to creating exceptional English wines from the ground up. Known as one of the driest and sunniest parts of the UK, the potential for wines made in East Anglia's climate is undeniable. For founder Ben, the magic of winemaking isn't mystical; it's found in countless small decisions from grape to bottle, each adding to the wine's complexity.

With pioneering techniques and an uncompromising focus on quality, we craft expressive wines that capture the character of our Norfolk terroir and reflect our passion for innovation.

Region

Norfolk,
England

106. Flint Vineyard Charmat

Crisp, bright, and full of fresh citrus and orchard fruits, Charmat is a refreshing, easy-drinking sparkling wine. Lively bubbles, with lemon, pear, green apple and floral notes, with a juicy, mouth-watering finish. 24/25

175ml Bottle

9.50 40.00

Norfolk,
England

107. Flint Vineyard Charmat Rosé

Charmat Rosé is strikingly pink in colour and has the flavours and fun-factor to match. Vibrant and tangy red fruits - strawberry, redcurrant and cherry - energetic fizz, and mouth-watering acidity, with just a hint of creaminess. 24/25

9.50 40.00

Norfolk,
England

108. Flint Vineyard Fumé

A super-crisp, complex Bacchus. Ripe pear, English apple, violets, and Turkish delight on the nose. A soft yet structured palate with pink grapefruit, almonds, and biscuit pastry, balanced by fresh acidity and gentle oak influence. 24/25

10.50 35.00

Norfolk,
England

109. Flint Vineyard Précoce

Précoce is silky, juicy, and packed with fruit and character. Layers of bramble jam and white pepper lead into a super-bright, fruit-forward palate with well integrated tannins, and a gorgeously smooth finish. 24/25

12.50 45.00

WHITE WINES SERVED BY THE GLASS

Region		175ml	Bottle
Pays d'Oc, France	11. Les Garraudes Sauvignon Blanc  <i>Hints of green and lemon hues grace the pale appearance. Subtle fragrances of green fruits and herbal nuances intertwine. The palate showcases pristine crispness, a mineral essence, and a tantalizingly refreshing finish. 24/25</i>	8.00	28.00
Pays d'Oc, France	12. Baron de Baussac Viognier  <i>A richly-textured white, with bright aromas of ripe apricot and peach, hints of grapefruit and fresh pineapple. 24/25</i>	8.50	29.50
Piedmont, Italy	16. Valle Berta Gavi  <i>Subtle traces of honeysuckle with characteristic aromas of lime zest and minerality. It offers a clean and refreshing finish. 24/25</i>	9.90	38.00
Abruzzo Italy	17. Crescendo Pinot Grigio  <i>A clean, fresh and fruity wine with lots of citrus and ripe pear flavours. Dry and crisp with refreshing finish. 24/25</i>	8.50	29.50
Burgundy, France	21. Domaine Passy Le Clou Chablis  <i>Golden colour with an expressive nose of floral notes and green apple. The palate has a classic Chablis minerality, and a long, elegant finish. 23/24</i>	10.50	41.00

ROSE WINE SERVED BY THE GLASS

Region		175ml	Bottle
Provence, France	34. Peyrassol 'Les Papillons Bleus' Organic Provence Rosé    <i>Pale pink with silver highlights. Very open, this wine delivers from the first moment a cocktail of fruits reminiscent of citrus zest. These first impressions are confirmed as soon as the wine hits the palate and continue pleasantly in a set that manages to marry freshness and roundness. 24/25</i>	9.70	39.00

 = Vegan |  = Vegetarian |  = Organic

BISHOP'S BORDEAUX SELECTION

Region

Bottle

Bordeaux,
France

100. Château Grand Faurie La Rose, St-Emilion Grand Cru

70.00

A medium-bodied claret, with a pleasantly spicy and mature nose, with hints of leather and clove against a backdrop of bramble and dried prune fruit, framed by fine-grained tannins on the palate. 22/23

Bordeaux,
France

101. Ch Gazin 2017 Pomerol

72.00

This blend has a velvety texture with layers of dark plum, blackberry, and a hint of truffle. 17/18

Bordeaux,
France

102. Château Batailley 'Lions de Batailley', Pauillac

98.00

Discover intense flavour, great structure and ripe tannins. You'll find it fresh and earthy, with aromas of tobacco, raspberries and red cherry. Silky, smooth tannins make this a perfect pairing for roast lamb. 17/18

Bordeaux,
France

104. BriO de Cantenac Brown, Margaux

77.00

This is a balance between Cabernet Sauvignon and Merlot with a small amount of Cabernet Franc – designed to be enjoyed earlier than their top wine. Expect smooth tannins and a fresh acidity, with ripe red-fruit flavours and spicy hints. 15/16

Bordeaux,
France

105. Xavier Milhade 'XM' Bordeaux Supérieur

38.00

A Deep ruby color, a nose of crisp red fruits. A superb liquorice attack. A concentrated, balanced wine with fine tannins like grilled coffee. 22/23

 = Vegan |  = Vegetarian |  = Organic

RED WINES SERVED BY THE GLASS - ALESSANDRO CONNISSEUR SELECTION

Region

Veneto,
Italy

47. Antica Vigna Amarone della Valpolicella DOCG

*Expect juicy flavours of plum, red cherry and dates with
notes of chocolate and leather. 21/22*

175ml Bottle

19.00 78.00

Piedmont,
Italy

48. Macarini Barolo La Morra

*This wine is a rich, fresh bouquet of violets and roses
and a long, intense finish. 20/21*

19.00 78.00

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RED WINES SERVED BY THE GLASS

Region		175ml	Bottle
Central Valley, Chile	22. Viña Carrasco Merlot  <i>Offers good concentration and depth of fruit, with a soft and plummy texture, and hints of vanilla. 24/25</i>	8.00	27.00
Pays d'Oc, France	24. St Desir Pinot Noir  <i>Showing violets and sweet red berries on the nose, the palate is light, velvety and intricate, with integrated toasted notes. 21/22</i>	8.50	29.50
Puglia, Italy	28. Mozzafiato Primitivo  <i>This Primitivo has a mouth-coating palate of dried prune, date and cherry, with notes of sweet spice and a lick of chocolate. Great structure from the good balance between the soft tannins and acidity. 23/24</i>	9.00	33.00
Tuscany, Italy	60. Valiano Organic Chianti Classico  <i>Enveloping aroma of violets and wild berries. The sip is full and balanced, supported by a superb structure. The velvety tannic texture accompanies towards a soft finish of fruity notes. 21/22</i>	10.50	41.00
Veneto, Italy	61. Cantina del Garda Bardolino DOC <i>Made by fourth-generation winemaker Sebastien Haton, this is incredibly fresh and bright – despite containing no Chardonnay in the blend. 24/25</i>	8.90	28.00

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RED WINES - ALESSANDRO CONNOISSEUR SELECTION

Region

Bottle

Piedmont,
Italy

44. Barbera d'Asti Araldica

40.00

When it comes to lavish, supple reds that partner beautifully with richly-flavoured food you needn't look further than Italy. Indulge in Araldica Barbera's cocoa-and-spice-stroked palate of red cherry and dried fruit. 24/25

Tuscany,
Italy

45. Le Volte dell' Ornellaia

80.00

A rich black fruit core is surrounded by fine-grained tannins, giving a firm structure and a sense of opulence, with concentration and weight lifted by fresh red fruit acidity. 22/23

Lebanon

49. Levantine by Chateau Musar

55.00

It is elegant and vibrant displaying red fruit aromas and flavours. 22/23

Tuscany,
Italy

50. Tignanello Antinori

220.00

Remarkably complex, with aromas of cherry, vanilla, mint and white pepper. Serve with a no-holds-barred special occasion meal. 22/23

Tuscany,
Italy

51. Piccini Brunello di Montalcino DOCG

105.00

Discover intense flavours of black cherry, blueberry, spice and liquorice, with silk-smooth tannins and a long, elegant finish. 19/20

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RED WINES

Region

Bottle

Sicily,
Italy

23. Torre Mora 'Scalunera' Organic Etna Rosso

48.00

An elegant wine that can easily be enjoyed on its own or paired with a vast array of food: oily fish, typical of the Sicilian cuisine, pork, sheep cheese and vegetables such as eggplants and red peppers. 23/24

Beaujolais,
France

25. Fleurie Georges Duboeuf

39.00

Classic Fleurie with fresh cherry fruits and a fragrant, floral perfume. Concentrated fruit and light tannic presence are testament to the cru status of this wine. An attractive wine with a silky texture. 22/23

Rioja,
Spain

27. Conde De Castile Rioja Crianza

31.00

Full of black fruit with hints of cocoa, clove and cinnamon. Supple tannins tempered by lush sweet oak. 24/25

Mendoza,
Argentina

31. Vista Plata Malbec

38.00

This big and bold Malbec leads with intense fruit. The oak gives a vanilla character and provides a serious backbone to this wine with velvety soft tannins. 24/25

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DESSERT WINES

Region		50ml	Bottle
Bordeaux, France	32. Castelnau de Suduiraut, Sauternes (Half Bottle) <i>With seductive aromas of fragrant orange blossom, spices and fudge. The smooth initial taste develops into soft sweetness on the palate backed by the delicate aromas that are found on the nose. 22/23</i>	9.00	36.00
Tokaj, Hungary	35. Royal Tokaji Late Harvest (50cl) <i>Pale green-gold colour. The nose is more delicate than many a Tokaji, with aromas of ripe peach, exotic fruit and blossom. Moderate palate weight, with a fine balance of intense sweetness and acidic lift. 19/20</i>	8.00	32.00
Valpolicella, Italy	36. Domini Veneti Recioto Della Valpolicella <i>A blend of local varieties Corvina & Rondinella. To make Recioto, the grape clusters are left to wither in special wooden crates or frames for 100-200 days - longer than for Amarone. 23/24</i>	10.00	40.00

ITALIAN LAGER BEER

	90. Peroni Beer <i>Peroni Nastro Azzurro is a crisp and refreshing beer crafted with passion and flair to offer a delicate balance of bitterness and subtle citrus aromatic notes</i>	3.80
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WATER

		Bottle 75cl
Italy	Acqua Panna Still Natural Mineral Water <i>Soft, velvety, and balanced taste with a light, luminous, and refreshing quality. It is known for its ability to enhance other flavors and its subtle, pleasant taste, which is attributed to its unique mineral composition from its source in the Tuscan hills.</i>	3.90
Italy	San Pellegrino Sparkling Water <i>San Pellegrino has a fresh, balanced taste with a fine, persistent perlage (bubbles) that provides a tingling sensation on the palate. It features moderate acidity, a slightly salty and mineral-rich aftertaste, and a pleasant finish that can have a slightly bitter note.</i>	3.90

WHITE WINES

Region

Bottle

Loire,
France

13. Domaine Reverdy Ducroux Sancerre

48.00

Light yellow color, floral and fruity notes. Well-balanced on the palate, with good freshness in its youth. More complex aromas develop after few years. Long & fresh finish. 23/24

Burgundy,
France

14. Cave de Lugny 'Les Florières' Mâcon-Villages

38.00

Clear and shiny yellow in colour, this light and aromatic Chardonnay offers a seductive nose of delicate citrus notes and intense minerality. The cuvée perfectly illustrates the fruity and flattering palate of the wines of the Mâcon-Villages appellation. 22/23

Abruzzo,
Italy

15. Pietraia Pecorino

32.00

Pale straw with greenish reflections. On the nose it shows fresh citrus fruits like grapefruit and lemon, floral notes, white peach. On the palate is crisp acidity, lively palate with citrus and stone fruit flavours, refreshing finish. 24/25

Campania
Italy

18. Mozzafiato Falanghina

30.00

Light straw yellow with greenish reflections. It is fresh and fruity to the nose with notes of citrus, pineapple and white flowers. 24/25

Languedoc,
France

19. Ormarine 'Plo de l'Isabelle' Picpoul de Pinet

32.00

A snappy nose of lemon and lime fruit, with vibrant green apple. A racy wine with a lip-tingling finish. 24/25

Marlborough,
New Zealand

20. Jackson Estate 'The Settler' Sauvignon Blanc

39.00

From a top-rated Marlborough winery, showing passionfruit, gooseberry and green apple with signature freshness. 23/24

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WHITE WINES - ALESSANDRO CONNOISSEUR SELECTION

Region

Bottle

Burgundy,
France

37. Vincent Latour 'Clos des Magny' Meursault

95.00

Golden in colour. Ripe stone fruit on the nose with candied peach and lemon zest. Fresh, zesty and bright. Toasty vanilla and oak with a slightly creamy finish. Full bodied, medium acidity and a long finish. 22/23

Burgundy,
France

38. Domaine Bzikot Puligny Montrachet

85.00

A beautiful, harmonious Puligny with ripe, peachy fruit allied to crisp acidity. 22/23

Campania
Italy

40. Triplica Greco di Tufo DOCG

39.00

This wine is perfumed, tropical and refreshing – expect hints of mango, pear and fresh herbs. Delicious with fresh mozzarella. 24/25

Vin de Mesa,
Spain

41. Come Pulpo y Bebe Albariño

38.00

The wine is very fresh and presents aromas of apple, lime or lemon. Very fresh on the palate, easy drinking. 24/25

 = Vegan |  = Vegetarian |  = Organic

AMARO, LIMONCELLO, GIN & CO

The best way to end a good meal is a good espresso coffee and a small glass of a nice Italian digestive. Our fine selection of bottles contain the soul of authentic Italian traditional recipes: from classic grappa and limoncello to amaro, mirto and nocino. You can find the most diversified gin, liqueurs and amaro.

COCKTAILS

BELLINI COCKTAILS 12.50

In 1945, after World War II was over, Giuseppe Cipriani invented a new cocktail in the name of peace and freedom. He mixed Prosecco with fresh white peach puree, creating the Bellini. The cocktail was named after the Italian Renaissance painter Giovanni Bellini, whose works at the time were being exhibited at the Doge's Palace. Giuseppe was inspired by the pink glow in one of Bellini's paintings. Bellini Cipriani is made uniquely of prosecco and white peach puree. The sweetness of the peaches mixed with bubbles makes it a delicate and refreshing cocktail

CHAMPAGNE COCKTAILS 13.00

A champagne cocktail is an alcoholic cocktail made with sugar, Angostura bitters, Champagne and brandy.

KIR ROYALE COCKTAILS 13.00

Kir Royal is a French cocktail, a variation on Kir. It consists of crûme de cassis topped with champagne, rather than the white wine used in traditional Kir.

ESPRESSO MARTINI 12.50

The espresso martini is a cold, coffee-flavored cocktail made with vodka, espresso coffee, and coffee liqueur. It is not a true martini as it contains neither gin nor vermouth, but is one of many drinks that incorporate the term into their names

NEGRONI 12.00

A Negroni is an Italian cocktail, made of one part gin, one part vermouth rosso, and one part Campari, garnished with orange peel. It is considered an apéritif. A traditionally made Negroni is stirred, not shaken, and built over ice in an old-fashioned or rocks glass and garnished with a slice of orange.

MANHATTAN 12.50

A Manhattan is a cocktail made with whiskey, sweet vermouth, and bitters. While rye is the traditional whiskey of choice, other commonly used whiskeys include Canadian whiskey, bourbon, blended whiskey, and Tennessee whiskey.

BLOODY MARY 11.00

A classic cocktail containing Vodka, Tomato Juice, Spices and Worcestershire Sauce. Garnished with Celery, Salt and Black Pepper.