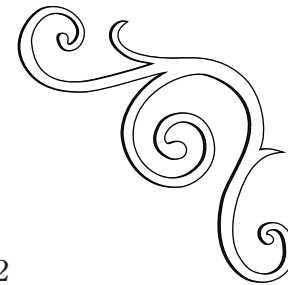


COCKTAILS

- Brunswick House Spritz *Kelley Fox Vermouth, Campari, Cava* 12
 Hibiscus Margarita *Destilado de Agave, Hibiscus, Lime* 12
 Chilli Pisco Sour *Pisco, Chilli, Lemon* 12
 Yuzu Chuhai *Yuzu Sake, Honkaku Rice Shochu, Winter Melon Bitters, Soda* 12
 Apple Boulevardier *Hennessy VS, Calvados, Vermouth di Torino, Campari* 12
 Mezcal Paloma *Mezcal, Amontillado Sherry, Agave, Rectified Grapefruit Juice, Grapefruit Soda* 12
 Cognac Punch *Hennessy VS, Moët & Chandon Brut Imperial, Apple, Lemon* 14
 Brunswick Martini No.3 *Broken Clock Vodka, Dry Vermouth, Fino Sherry, Elderflower, Mint* 13



SPARKLING WINE

- Cava** 'Brut Nature' Pago de Tharsys NV6/36 **Kent Sparkling Wine** Westwell 'Pelegrim' NV16/96
Balance of texture & freshness, alongside ripe stone fruits. *Chardonnay/Pinot. Energetic acidity & stone fruits.*
Crémant de Limoux 'Rosé' Maison Antech 2022....10/58 **Champagne** Ernest Remy 'Blanc de Noir' NV.....19/114
Soft cherry, tart cranberry & brioche like texture. *Small grower Champagne. Mineral, fresh & delicate.*

WHITE

KEG WINE

RED

125ml/ 500ml/ 750ml

- Falanghina**, Campania, Monteleone 2023. 5.5/22/32 **Grenache/Syrah**, South France, Vinexplore '23 . 6/24/36
Fruitiness and softness of apple and quince. *Silky texture, forest fruit compote & spice.*
Viognier, South France, Le Paradou 2022. 6.5/26/39 **Merlot/Cabernet**, Bordeaux, Ch.des Arras 2021 . .7/28/42
Creamy nature, peach & orange blossom. *Lighter Bordeaux style. Acai berry, blackberry & blackcurrant.*
Chardonnay, Pay D'Oc, Tacheron 2022 7.5/30/45 **Pinot Noir**, Pay D'Oc, Tacheron 2023 8/32/48
No oak, lees aging. Coating texture, apricot & lemon skin. *Some oak ageing. Fruit forward Pinot. Raspberry & earth.*

WHITE

BOTTLES

RED

- Macabeo**, La Mancha, Bodega Bodega 2023. 6/35 **Tempranillo**, La Mancha, Bodega Bodega 2023 6/35
Tart mirabelle, lemon verbena & soft body. *Vibrant energy, juicy forest fruits & peppery finish.*
Muscadet Sur Lie, Loire, Dom. de la Quilla 2023 7/43 **Malbec**, Cahors, Château Paillas 2016 6.5/39
Minerality, tree fruits paired with lees texture. *Scents of blackcurrant, blueberry & chocolate.*
Loureiro, Vinho Verde, Márcio Lopes 2023. 7.5/45 **Aglianico**, Campania, Vigneti Tardis 'Martedi' 2021. . .8/48
Slight spritz. Peach, lemon & acidity. *Crunch & juice paired with soft tannin and earthiness.*
Cataratto, Sicily, Feudo Montoni 2022 9/54 **Merlot/Malbec**, Bordeaux, Maison Neuve 2020 9/54
Softness of waxy lemon, melon & bay leaf. *Unoaked. Crowd pleaser. Blackcurrant, floral & medium body.*
Trebbiano, Campania, Vigneti Tardis 'Venerdi' 2020 11.5/69 **Barbera d'Asti**, Cossetti 'La Vigna Vecchia' 2021 . . 10/60
Clean and pure with extra texture from some skin contact. *90 years old vines. Silky texture, blueberries & sweet cherries.*
Roussanne/Grenache, Rhône, Dom.Charvin 2023 . .13/78 **Sangiovese**, Rosso di Montalcino, Canalino 2021. . .13/78
Ripe orchard fruit, buttercup, comforting structure & oak. *Red fruits, sour cherry, savoury tomato & earthiness.*
Chardonnay, Montagny, Clos Salomon 2020 15/98 **Pinot Noir**, Rully, Jean-Baptiste Ponsot 2022. 16.5/99
Coating texture, ripe apricot, freshly churned butter & toast. *Simply a delight! Earth, spiced plum & silky mouthfeel.*

ON SKIN

CHILLED RED

- Sauvignon Blend**, Wagram, Troupe & M.Diwald 2022.14/84 **Monastrell**, Jumilla, Parajes del Valle 2022. 8/48
9 day skin contact blend with Grüner Veltliner & Riesling. *Juicy plum & extremely quaffable. Served chilled.*

OXIDATIVE

BEER/ CIDER

- Savagnin Ouillé**, Jura, Marie Chevassu 2022. 14/84 **Lost & Grounded Keller Pils**. 6
Unfiltered. Soft level of oxidative notes, lemon skin & smoke. **Harbour Brewing Co. 'Daymer Bay' Pale Ale** 7
Grenache/Syrah/Cinsault, Provence, Triennes 7.5/30/45 **The Kernel IPA 330ml bottle** 9
2023. Delicate fruit & pale rose. **Small Beer Brew Co. IPA 330ml can 2.3%**. 7.5
Lucky Saint 330ml bottle <0.5% 7
Townsend Farm Wild Ferment #2 Cider 330ml can. 8

ASK FOR THE SINGLE BOTTLE LIST & WEEKLY POURS BY GLASS

