



## SPECIAL POURS BY GLASS

### APERITIF

**2022 Naturale**, Nero d'Avola Vermouth - Sicily 8  
*Project of Giusto Occhipinti & his friend Simone Sabaini of COS winery.  
Ripe blackberries, orange peel and mint.*

### FIZZ

**2018 Hundred Hills**, 'Preamble Rosé' - Stonor Valley, Oxford 16.5  
*Ripe strawberry and raspberries with electric freshness.*  
**NV Timothée Stroebel**, 'Tryptique' - Champagne 30  
*Rare & tiny production. Delicious nutty notes compliment peach, pear and toast.*

### WHITE

**2013 Nikolaihof** 'Steiner Hund' Riesling - Austria 26  
*Textbook quality Riesling. A delicate texture brimming with citrus and stone fruit*

### ON SKIN

**2011 Dobra Vinice**, 'Nejedlik Orange' - Czech 16.5  
*A blend of Chardonnay, Pinot Blanc, Riesling & Sauvignon Blanc vinified in quevri.  
Nuttiness & orange marmalade with saline freshness.*

### ROSE

**2017 Domaine Tempier**, Mourvèdre/Grenache/Cinsault - Bandol 16.5  
*Serious rosé. Sour cherry, grapefruit, savoury & complex.*

### RED

**2020 Clos93**, 'L'Exclamació' Syrah - Priorat 15  
*Cooked blackcurrants with juicy tannins, earthiness & chocolate.*  
**2017 Christian Tschida** 'Kapitel I' Cabernet Franc - Burgenland 22  
*Matured in large oak barrels, rich red fruits are balanced by spice and umami complexity.*  
**2010 Domaine Denis Mortet**, Gevrey Chambertin 29  
*18 month in oak. Savoury, dark fruit & soft tannins.*