

La Bibliothèque

Milk Bread, Butter £6.50



Agedashi Tofu, Umami Broth, Spring Onions £9.5

Tuna Tataki, Sesame Seeds, Caper Tapenade, Yuzu Dressing £13

Parmesan, Tomato and Basil Croquettes, Wasabi Mayo £9.5

Cauliflower Steak, Togarashi, Romesco Sauce, Honey and Ginger Glaze £10.5

Chilli and Garlic Prawns, Focaccia Bread £13.5

Pan Fried Mackerel, Tomato Sauce, Dill Oil £12.5

Aberdeen Angus Fillet Carpaccio, Miso Mayo, Katsuobushi, Mizuna £14

Welsh Rack of Lamb, Root Vegetable Puree, Mint and Garlic £19.5

Teriyaki and Miso Glaze Pork Belly, Asparagus Puree £18.5



Kataifi Nest, Orange Blossom, Mascarpone Mint, Cherry Sorbet £9.5

Black Sesame Ice Cream, Blackberry Wafer, Gel £9.5

*For any allergies please ask our staff
A service charge of 13.5% will be added to the final bill*

La Bibliothèque

Milk Bread, Butter £6.50

Dauphinoise Potatoes £6.50



Agedashi Tofu, Umami Broth, Spring Onions £9.50

Tuna Tataki, Sesame Seeds, Caper Tapenade, Yuzu Dressing £14

Yakitori Chicken, Shichimi Mayo, Pickles, Chilli Nut Sauce £12.50

Parmesan, Tomato and Basil Croquettes, Wasabi Mayo £9.50

Cauliflower Steak, Togarashi, Romesco Sauce, Honey and Ginger Glaze £10.50

Chilli and Garlic Prawns, Focaccia Bread £13.50

Panko Seabream, Creamy Curry Sauce, Dill Oil, Nori Powder £12.50

Aberdeen Angus Fillet Carpaccio, Miso Mayo, Katsuobushi, Mizuna £14

Welsh Rack of Lamb, Root Vegetable Puree, Mint and Garlic £19.50

Teriyaki and Miso Glaze Pork Belly, Asparagus Puree £18.5

Pan Fried Stone Bass, Cep Puree, Cockles Veloute, Braised Shallots £23.00

Pulled Beef, Red Wine Sriracha Reduction, Crispy Kale £15.50



Kataifi Nest, Orange Blossom, Mascarpone Mint, Cherry Sorbet £9.50

Black Sesame Ice Cream, Blackberry Wafer, Caramel £9.50

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BY THE GLASS

White

150ml

286. Carlos Sánchez , <i>Old-Vine Macabeo</i> , La Mancha, Spain	2023	£9
302. Villa di Mare , <i>Pinot Grigio</i> , Sicily, Italy	2022	£10
208. Mas de D Gassac , <i>Occitan Blanc</i> , Languedoc, France	2022	£10.50
212. Babylonstoren , <i>Candide Blend</i> , Franschhoek, South Africa	2022	£11
140. Fondo Antico , <i>Grillo Parlante</i> , Sicily, Italy	2022	£12.50
89. Petite Roubie , <i>Esprit de Roubié</i> , Picpoul de Pinet, Languedoc, France	2023	£13.5
104. Durand , <i>Domaine Treilles</i> , Menetou-Salon, Loire, France	2023	£17
146. HJ Wiemer , <i>Dry Riesling</i> , Finger Lakes NY, USA	2020	£17

Red

150ml

17. Carlos Sánchez , <i>Old-Vine Garnacha</i> , La Mancha, Spain	2023	£9
290. Fondo Antico , <i>Sicilian Red</i> , Sicily, Italy.	2022	£10
284. Rouxvale , <i>Merlot</i> , Robertson, Western Cape, South Africa	2023	£10.50
5. Domaine du Seminaire , <i>"Tradition"</i> , Cotes du Rhone, France	2023	£11
118. Pierres Dorees , <i>Pinot Noir</i> , Languedoc, France	2023	£12
305. Molmenti & Celot , <i>Cabernet Franc</i> , Friuli, Italy	2022	£13
165. Chamans , <i>"Les Matelas" Mourvedre</i> , Minervois, France	2020	£17
136. Oliver's Taranga , <i>Shiraz</i> , McLaren Vale, Australia	2021	£18

Rose

150ml

152. Mas de D Gassac , <i>Occitan Rosé</i> , Languedoc, France	2022	£10
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Champagne

125ml

160. Francois Lavergne , <i>Brut Reserve</i> , France	NV	£15
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Sweet and Fortified

60ml

295. Niepoort Dao Nat Cool , <i>Dao</i> , Portugal	2020	£8
92. HJ Wiemer , <i>Late Harvest Riesling</i> , Finger Lakes, NY	2022	£10
272. Ramos Pinto , <i>10yo Tawny Port Quinta de Ervadoria</i> , Douro, Portugal	NV	£10
270. Ramos Pinto , <i>Port Vintage</i> , Douro, Portugal	2011	£16

*125ml glass available upon request.

WHITE

France

750ml

Tropical and Balanced

208. Mas de D Gassac , <i>Occitan Blanc, Languedoc</i>	2022	£55
Refreshing, aromas of tropical fruits. Good acidity to balance out the fruit and minerality. Pairs well with fish, rich meats and spicy dishes.		
107. Dauvergne Ranvier , <i>Côtes du Rhône Blanc, Rhône, Viognier/Grenache Blanc</i>	2023	£65
Notes of apricot and peach, round palate with a fresh finish. Perfect aperitif or with fish, goat cheese and gazpacho.		
96. Delas Frères , <i>Les Launes Crozes-Hermitage Blanc, Marsanne</i>	2021	£60
Floral aromas of hawthorn, lemon verbena, linden, mingled with hints of exotic fruits. An excellent partner to chicken or any type of rinded cheese.		
90. Albert Bichot , <i>Horizon de Bichot, Limoux, Languedoc, Chardonnay</i>	2022	£70
Dry, notes of citrus, white flowers, nutty with hints of vanilla on the finish. Great as an aperitif or with chicken, mushrooms and various cheeses.		
141. Delas Frères , <i>Condrieu Clos Boucher, Rhône, Viognier</i>	2020	£105
Concentrated wine with lots of intense, ripe flavours. Smooth and distinctive. Enjoy with asparagus, fish and chicken.		
138. Domaine de Bellivière , <i>Coteaux du Loir Vieilles Vignes Éparses, Chenin Blanc</i>	2016	£105
Notes of pear, confit lemon, quince and green tea. Excellent with oysters and other seafood.		
139. Delas Frères , <i>Condrieu La Galopine, Rhône, Viognier</i>	2019	£105
Violets, apricots, peaches, honey and dried fruit. Exuberant and powerful. Pair with steamed fish, vegetables and chicken.		
144. Yves Cuilleron , <i>Condrieu La Petite Cote, Rhône, Viognier</i>	2021	£135
Gingerbread, lemongrass, ripe peach and a beautiful creamy texture. Delicious wine for pairing with Asian and spicy food.		

Green and Flinty

86. Chemin des Dames , <i>Picpoul De Pinet, Languedoc</i>	2022	£50
Full of juicy lemon fruit and mineral freshness. Elegant with excellent acid structure. Perfect with seafood, fish and antipasti.		
89. Petite Roubie , <i>Esprit de Roubié, Picpoul de Pinet, Languedoc</i>	2023	£65
Refreshing, citrus, green apples and Picpoul's signature, marine acidity. Enjoy on its own or with grilled fish and seafood.		
105. Pascal Jolivet , <i>Blanc Fumé, Loire</i>	2022	£70
Perfectly balanced: complex, powerful, with great length and body. A wine ideal to accompany sushi, grilled fish and chicken.		

110. Pascal Jolivet , <i>Pouilly-Fumé 'Les Terres Blanches', Loire</i> Notes of wet stones, citrus and peach flavours. Pair with delicate fish or vegetable dishes, salads or goats' cheese.	2022	£80
111. Pascal Jolivet , <i>Sancerre Blanc 'Les Caillottes', Loire</i> Rich, elegant, smooth. Classic purity of citrus and nettle fruit. Enjoy with trout or salmon, goats cheese or white meats.	2022	£80
104. Durand , <i>Domaine Treilles, Menetou-Salon, Loire</i> White flowers, exotic fruits, elegant and refreshing with keen acidity and lengthy finish. Pairs especially well with meaty or oily fish.	2023	£85
112. Marc Tempe , <i>Pinot Blanc AmZelle, Alsace</i> Honey, marzipan and ripe melon; gorgeous velvety fruit and freshly cut lemon basil. A wine that was designed for Asian food but will pair equally well with pasta.	2019	£85
299. Antoine de la Farge , <i>Pouilly Fume, Loire</i> Hints of gooseberries, citrus fruits and cool minerality; a very fine and high-class Loire-Sauvignon. Pairs well with fish, seafood and cheese.	2023	£85
121. Domaine Beck-Hartweg , <i>Riesling Frankstein GC, Alsace</i> Delicate, floral wine. Goes well with white meat and seafood.	2019	£90
124. Domaine Jean Collet , <i>Chablis 1er Cru Montée de Tonnerre, Bourgogne</i> Aromas of abundant apricots, pineapple and wood. Pairs well with fish, shellfish, poultry and white meats.	2022	£90
125. Gerard Boulay , <i>Sancerre Chavignol, Loire</i> Notes of pink grapefruit, kaffir lime and ripe apricots. Ideal match with cured mackerel or fish pie.	2022	£90
126. Adrien Defaix , <i>Chablis 1er Cru Côté de Léchet, Bourgogne</i> Organic wine that exhibits great power with elegant and floral mineral notes. Enjoy with fish or chicken served with butter or cream sauces.	2021	£90
127. Lucien Crochet , <i>Sancerre Les Calcaires, Loire</i> Citrus, yuzu and lemongrass. Pair with fish and goats' cheese.	2020	£90
128. Vincent Gaudry , <i>Sancerre Melodie de Vieilles Vignes, Loire</i> Notes of summer fruits, white flowers and almonds. Superb food wine with anything from oysters to grilled fish and chicken.	2020	£90
130. Nathalie et Gilles Fevre , <i>Chablis 1er Cru Vaulorent, Bourgogne</i> Made exclusively from Chardonnay grapes, it offers lightly toasted and round aromas. Pairs well with seafood, mushrooms and goat cheese.	2020	£90
143. Billaud-Simon , <i>Chablis 1er Cru Montée de Tonnerre, Bourgogne</i> Fresh wild flowers, jasmine, ripe citrus fruits and a touch of fresh yoghurt. Perfect with Grilled lobster, gambas or chicken.	2021	£115

298. **Georges Deschamps**, *Chablis 'Les Vaupulans' 1er Cru, Bourgogne* 2022 £135
Notes of lemon, almond oil, golden apples, local honey and Chablis acidity and structure.
Pairs well with rich fish, pork and mild and soft cheeses.

149. **Henri Gouges**, *Nuits-St-Georges 1er Cru La Perrière Blanc, Bourgogne* 2019 £180
Ripe apple and toasted brioche with a lifted freshness.
Enjoy with pasta, rich fish, shellfish, mild and soft cheese and cured meat.

150. **Billaud-Simon**, *Chablis Grand Cru Vaudesir, Bourgogne* 2021 £205
Subtle notes of acacia and limes blossom.
Pairs perfectly with lobster and white fish.

Aromatic and Floral

187. **Domaine des Marnes Blanches**, *Savagnin en Quatre Vis* 2020 £130
Fruity, tangy with aromas of apple and white balsamic.
Pairs well with duck and monkfish.

Buttery and Complex

135. **Maison en Belles Lies**, *Santenay, Bourgogne* 2019 £95
Biodynamic, notes of toasty fruit, autumn leaves, and baked pear.
Enjoy with fish, poultry, mushrooms and mild cheeses.

148. **Philippe Colin**, *Chassagne-Montrachet 1er Cru Les Chenevottes, Bourgogne* 2021 £180
This is a beautifully floral expression with a zesty freshness.
Pairs with St-Jacques, lobster, paella, chicken and soft cheese.

210. **Antoine Jobard**, *Meursault En La Barre, Bourgogne* 2019 £210
Green apples, citrus and white blossoms.
Pair well with seabags and turkey.

Italy

Green and Flinty

302. Villa di Mare , <i>Pinot Grigio, Sicily</i> Organic with with aromas of pear, lemon zest, and yellow apple. Crisp and clean. Enjoy as an aperitif or with fish, chicken and mild creamy cheeses.	2022	£50
140. Fondo Antico , <i>Grillo Parlante, Sicily</i> Bright aromas of grapefruit, thyme, and white flowers. Bright acidity with a fresh long saline finish. Pair with fish, seafood or white meat	2022	£65
83. Villadoria , <i>Gavi di Gavi, Piedmont</i> A nose of hawthorn, red apples and citrus. Balanced, marine acidity, hints of almonds. Excellent as a pre-dinner drink or with white meat, fish and seafood.	2023	£75
100. Tenute Pieralsi , <i>Nativo, Verdicchio dei Castelli di Jesi, Marche</i> Citrus aroma, palate balanced by hints of grapefruit and pineapple, crisp finish. Enjoy with chicken, truffle, cheese, pasta, fish and rice dishes.	2021	£90
117. Umani Ronchi , <i>Verdicchio Castelli di Jesi Vecchie Vigne Cl. Sup., Marche</i> Elegant, crisp and fresh with balanced acidity. A long, sapid and salty finish. Ideal with roast white meat, roasted fish and pasta.	2020	£90
145. Broglia , <i>Gavi di Gavi Vecchia Annata, Piedmont</i> Soft and well balanced with deep fruity notes. Pairs well with seafood dishes, light pasta dishes, and appetizers.	2015	£135

Tropical and Balanced

91. Mazzei , <i>Belguardo Vermentino, Tuscany</i> Aromas of yellow plums and white peaches. Medium bodied, minerality and acidity. Pairs well with seafood, risotto and grilled fish.	2022	£55
196. Fattoria Mancini , <i>Impero Blanc de Pinot Noir, Marche</i> 100% Pinot Noir. Wood spice and bright red apple/peach aromas. Well balanced. Great with seafood, pasta and appetisers.	2021	£115

Spain

Tropical and Balanced

286. **Carlos Sánchez**, *Old-Vine Macabeo, La Mancha* 2023 £45
Fresh white peach, green apple and a touch of grass. Delicate body with soft stone fruit and a dash of minerality. Pairs well with fish, goat's cheese and salads.

Green and Flinty

93. **Pazo de Villarei**, *Albarino, Rias Baixas* 2023 £80
Tangy, citrusy, notes of peaches, lemons and apples, a refreshing medium-bodied palate. Enjoy with seafood, salads and roast chicken.

120. **Pazo de Barrantes**, *La Comtesse Albariño, Rias Baixas* 2017 £90
Lychee, quince fruit, lemon peel, acacia flowers, fennel and eucalyptus. Pairs with crayfish, lobster and prawns.

131. **Pazo de Barrantes**, *Albariño, Rias Baixas* 2020 £95
Nuanced with ripe yellow plum and medlar fruit and notes of bergamot. Pair well with shrimps, white asparagus, and scallops.

Buttery and Complex

201. **Conde Valdemar**, *Rioja Blanco Finca Alto Cantabria, Rioja Alta* 2021 £85
Lemony, smoke- and vanilla-scented, with subtle aromas of peaches and apricot. Ideal match for grilled fish, salads and vegetables, as well as pastas and shellfish.

129. **Marqués de Murrieta**, *Rioja Blanco Reserva 'Capellania', Rioja Alta* 2018 £90
White fruit, fine pastry, fennel, laurel and cedar aromas in harmony. Enjoy with sea bream, smoked fish, crab linguini, roast chicken, and cheese.

Portugal

Tropical and Balanced

211. **Luis Seabra**, *Xisto Ilimitado Branco, Douro* 2021 £80
Balanced. Lemon, green apple, pear flavors comingle. Pairs beautifully with roast poultry, white fish and seafood.

204. **Niepoort**, *Conciso Branco, Dão* 2018 £85
Ripe, creamy with crisp fruit. Pair with all kinds of fish dishes - whether salmon, tuna or halibut.

200. **Luis Seabra**, *Xisto Cru Branco, Duoro* 2021 £115
Peach, citrus zest and fennel, with white pepper and floral tones. Pairs with oysters, clams, mussels. Also a terrific pair with bright cheese like chevre.

Germany and Austria

Green and Flinty

101. **Corvers-Kauter**, *R3 Riesling Remastered, Rheingau* 2022 £70
Fruity, earthy and mineral with hints of green apples, pears and citrus.
Try pairing this wine with spicy food, shellfish or cured meats.
102. **Balthasar Ress**, *Von Unserm Riesling Trocken, Rheingau* 2022 £70
Notes of rose petal, lime zest and lemongrass which leads to a tart, dry finish.
Enjoy with salads or appetisers.
106. **Domäne Wachau**, *Grüner Veltliner Terrassen Smaragd, Wachau* 2021 £75
Aromas of ripe apples, white pepper, delicate citrus and smoky tobacco.
Pairs well with fish, shellfish, pork and ham.

Aromatic and Floral

209. **Framingham**, *Classic Riesling, Marlborough, New Zealand* 2021 £65
Vibrant, intense, notes of orange, Meyer lemon, and stone fruit flavours.
Pair with tuna, pork and soft cheeses

Slovenia

Green and Flinty

205. **Edi Simcic**, *Rebula, Goriska Brda* 2021 £75
Notes of lemon, grapefruit, and green apple.
Pairs well with light appetizers, seafood, and chicken dishes.

Australia and New Zealand

Buttery and Complex

142. **Cloudy Bay**, *Te Koko Sauvignon Blanc, Marlborough, New Zealand* 2019 £115
Citrus and passionfruit flavours, a slightly honeyed and barrel-influenced texture,
Enjoy with shellfish, Asian dishes and seafood.

Tropical and Balanced

297. **Oliver's Taranga**, *Fiano, McLaren Vale, Australia* 2020 £75
Packed with flavours of granny smith apple, lively grapefruit and a lemon zest edge.
Pairs with creamy chicken, pork, pasta, tomatoes and mascarpone.

USA

Buttery and Complex

289. Presqu'ile , Chardonnay, <i>California</i>	2021	£85
Citrus, white flowers, pear, green apple, acidity, chalky minerality. Creamy lemon finish. Pairs well with prawns, meaty white fish, pasta, chicken and smoked appetisers.		
119. Au Bon Climat , Wild Boy Chardonnay, <i>California</i>	2020	£90
Burgundy-style, tropical stone fruit and toasty notes. Very classy. Pair with pork, vegetarian and poultry.		
123. Domaine Anderson , Estate Chardonnay, <i>California</i>	2019	£90
Crisp with flavours of tangerine and verbena and thyme herbal savoury notes. Pairs with grilled cod, whole lobster, roasted lemon chicken and pasta.		
137. Merry Edwards , Sauvignon Blanc, <i>California</i>	2022	£105
Notes of white blossoms and marzipan. Balanced and crisp. Pairs with Kaffir lime, cod and coconut soup.		

Green and Flinty

115. Birichino , Malvasia Bianca, <i>California</i>	2021	£85
Dry and complex with notes of orange, blossom, apricot, jasmine and elderflower. Pair with fish, shellfish, poultry and fresh cheeses.		

Tropical and Balanced

146. HJ Wiemer , Dry Riesling, <i>Finger Lakes, NY</i>	2020	£85
Intense fruit; lemon, pear, peach, lime, pineapple - balanced by refreshing crispiness. Pairs well with Asian dishes, chicken and pork.		

Argentina

Aromatic and Floral

214. Matias Riccitelli , <i>The Apple Doesn't Fall Far from The Tree Torrontes, Argentina</i>	2022	£65
Notes of green apple with floral roses and spicy mango, fresh and full of flavour. Enjoy as an aperitif or pair with white fish or rice.		

South Africa

Buttery and Complex

203. **Kara Tara**, *Chardonnay, Western Cape* 2022 £85
Notes of pear, lemon and grapefruit, with hints of pineapple and almond marzipan.
Pairs well with salmon, fennel & herb crust.
114. **Lismore Estate**, *The Age of Grace Viognier, Western Cape* 2021 £85
Velvet-smooth with a beautiful lift of jasmine tea on the finish.
Enjoy with tuna, duck or cheese.
202. **Mullineux**, *Signature Old Vines White Blend, Swartland* 2022 £90
Vibrant acidity, sumptuous nectarines and yellow grapefruit.
Pairs well with Mediterranean and spicy cuisine.

Green and Flinty

288. **Rouxvale Family**, *Sauvignon Blanc, Robertson, Western Cape* 2023 £45
Delicious, flavour-packed with notes of apple, kiwi fruits, lemon and lime and subtle elderflower. Pairs well with salads, shellfish and goat's cheese.
212. **Babylonstoren**, *Candide Blend, Franschhoek* 2022 £55
Light, refreshing yet complex with hints of mango, green apple and orange.
A perfect partner with spring vegetables, chicken or stone fruit.

England

Green and Flinty

213. **Tickerage**, *Chardonnay, East Sussex* 2018 £90
Unoaked, flavours of lime, lemon, pineapple, green herbs & zesty bitterness.
A fine aperitif or pair with pickled fish or vegetables or lighter fish dishes.

Japan

222. **Grace Hishiyama**, *Private Reserve, Koshu, Yamanashi* 2021 £90
A delicate white wine made with pale pink Koshu grapes.
The palate is crisp and mineral, with fresh herbs and a hint of grapefruit.
An excellent accompaniment for crab or sashimi.

CHAMPAGNE

750ml

Montagne de Reims

162. Veuve Clicquot , <i>Yellow Label</i>	NV	£155
164. Veuve Clicquot , <i>Rosé</i>	NV	£155
166. Ruinart , <i>R de Ruinart</i>	NV	£170
174. Ruinart , <i>Blanc de Blancs</i>	NV	£225
175. Ruinart , <i>Rosé</i>	NV	£225
183. Ruinart , <i>Dom Ruinart Blanc De Blanc</i>	2010	£550
180. Krug , <i>Grande Cuvée</i>	NV	£450
304. Krug , <i>Rosé</i>	NV	£585
169. Louis Roederer , <i>Rosé Vintage</i>	2016	£210
170. Louis Roederer , <i>Vintage</i>	2014	£210
176. Louis Roederer , <i>Blanc de Blancs</i>	2015	£300
134. Bruno Paillard , <i>Blanc de Noirs Grand Cru</i>	NV	£170
81. Billecart Salmon , <i>Sous Bois</i>	NV	£170

Épernay and Côte des Blancs

171. Bertrand Senecourt , <i>Beau Joie</i>	NV	£210
173. Agrapart & Fils , <i>Complanteé Grand Cru</i>	NV	£245
178. Perrier-Jouët , <i>Belle Epoque</i>	2014	£350
181. Perrier-Jouët , <i>Belle Epoque Rosé</i>	2013	£550
184. Dom Perignon , <i>Vintage Rosé</i>	2008	£750

Aÿ and Vallée de la Marne

160. Francois Lavergne , <i>Brut Reserve</i>	NV	£90
163. Bollinger , <i>Special Cuvée</i>	NV	£125
167. Bollinger , <i>Rosé</i>	NV	£170
172. Bollinger , <i>PN TX</i>	2017	£225

177. Bollinger , <i>La Grande Année</i>	2014	£350
179. Bollinger , <i>La Grande Année Rosé</i>	2014	£400
168. Laurent-Perrier , <i>Cuvée Rosé</i>	NV	£185
306. Jacquesson , <i>Cuvée 746</i>	NV	£210

Côte des Bar and The South

161. Drappier , <i>Carte d'Or Brut NV Champagne</i>	NV	£155
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SPARKLING WINE

Green and Flinty

348. Coates & Seely , <i>Britagne Brut, New Hampshire, England</i>	NV	£90
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Aromas of apple orchards, elderflowers. Very dry, palate of lemon and mineral notes.
Pairs well with white fish.

Berries & Cream

349. Raventós I Blanc , <i>De Nit Rosé, Catalonia, Spain</i>	2021	£85
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Citrus, white fruit and hints of fennel follow through to the palate.
Enjoy with aperitifs, poultry and grilled fish.

347. Coates & Seely , <i>Britagne Rosé Brut, New Hampshire, England</i>	NV	£95
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Beautiful, pale in colour with scents of rose-hips and strawberry.
Pairs well with oily and meaty fish.

ROSÉ

France

Crisp and Dry

152. Mas de D Gassac , <i>Occitan Rosé, Languedoc</i>	2022	£50
Notes of fresh strawberries, cranberries, melon and white flowers. Well balanced. Enjoy on its own or with salmon.		
154. Chateau Minuty , <i>M de Minuty, Provence</i>	2022	£70
Notes of strawberry with a gentle touch of peach, that leads to a light and fresh palate. Pair with tapas or mozzarella salad.		
156. Chateau d'Esclans , <i>Whispering Angel, Provence</i>	2022	£75
Light pink tint, concealing notes of fresh and ripe red berry fruits and floral nuances. A great partner for shellfish, cream chicken pasta or veal.		
30. Mirabeau , <i>Classic Cotes de Provence</i>	2023	£80
Pale peach colour, elegant with hints of cherry, peach, orange and strawberries. Ideal pairing with grilled seafood.		
155. Chateau d'Esclans , <i>Rock Angel, Provence</i>	2021	£80
Notes of grapefruit, lemon and strawberry. Good structure with a long finish. Enjoy on its own or pair with grilled chicken dishes, white fish and seafood of all types.		
158. Chateau d'Esclans , <i>Les Clans, Provence</i>	2021	£95
Full style rosé with a smooth and creamy texture that is rich and long on the palate. Enjoy with salad, shellfish or curries		
198. Chateau Minuty , <i>Cuvée 281, Provence</i>	2022	£180
Notes of citrus, exotic fruit, whitecurrant notes and peaches. Pair with grilled lobster, spicy dishes (veal curry, grilled yakitori) or elegant red fruit desserts.		
159. Chateau d'Esclans , <i>Garrus, Provence</i>	2021	£250
Red berry fruits mingle with firm lemon and ripe apple. It's a superb match for grilled salmon with roasted Mediterranean vegetables.		

Italy

Rich and Fruity

28. A'Vita , <i>Rosato, Calabria</i>	2020	£90
Rosehip, orange peel with a hint of blood orange. If you like Negronis, this is the wine version. Best matched with fresh tomato recipes and rich seafood dishes.		

RED

France

750ml

Rich and Intense

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| 79. Moulin de Gassac , <i>Famille Guibert</i> , Syrah, Pay D'OC
Lush dark berry flavours, a hint of black pepper and smooth tannins.
Pair with grilled red meat and stews. | 2022 | £55 |
| 165. Chamans , "Les Matelas" Mourvedre, Minervois
A full-bodied wine, with fine tannins and a long finish of ripe red fruits.
Fantastic with pizza, grilled meat and oily fish as well as vegetables. | 2020 | £85 |
| 36. Delas Frères , <i>Domaine des Grands Chemins Crozes-Hermitage</i> , N. Rhône
Notes of black fruit and liquorice. Silky tannins and excellent complexity.
Delicious with red meat, game lamb and roasted vegetables. | 2019 | £105 |
| 46. Delas Frères , <i>Chateauneuf-du-Pape Haute Pierre</i> , Southern Rhône
Spicy aromas, rich and unctuous, revealing intense liquorice-like flavors.
Ideal with the traditional Mediterranean type-stews and meats. | 2019 | £145 |
| 55. Biscarelle , <i>Chateauneuf Du Pape</i> , Southern Rhône
Spicy notes of black pepper and clove, concentrated palate of blackcurrants and cherries.
An excellent pairing for game dishes or braised short rib. | 2019 | £145 |

Bold and Structured

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| 265. Delas Frères , <i>Hermitage Domaine des Tourette</i> , Northern Rhône
Blackberries, spices and leather. Silky, with a tightly-knit tannic structure.
Pair with games, marinated meats and spicy stews. | 2015 | £175 |
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Savoury and Classic

- | | | |
|--|------|------|
| 147. Château Grand Français , <i>Bordeaux Superior</i> , Le Petite Français
Black fruits with an earthy undertone complement a juicy and silky texture.
Accompany with game meats, lamb, leeks and cabbage. | 2019 | £60 |
| 24. Château Méjean , <i>Graves</i> , Bordeaux
Spicy with juicy black fruits. Tannins and licorice are prominent.
Pair with beef and venison. | 2019 | £85 |
| 26. Château Belles-Graves , <i>Lalande de Pomerol</i> , Libournais, Bordeaux
Plum, red berries, herbal notes, mild oak and violet. Young but ripe tannins.
Enjoy with beef and venison. | 2016 | £90 |
| 34. Château Gaudin , <i>Pauillac</i> , Medoc, Bordeaux
Woody spice with notes of liquorice, fennel, juicy blackberries and redcurrants.
Pair with braised beef dishes, stews, lamb, duck, and game. | 2018 | £105 |
| 39. Château La Bridane , <i>Saint-Julien</i> , Medoc, Bordeaux
Notes of cassis, boysenberry, raspberry with hints of vanilla and chocolate.
Enjoy with beef and venison. | 2015 | £115 |

40. Frank Phelan , <i>Saint Estephe, Medoc, Bordeaux</i> Red fruits, dark fruits and spices. Long and complex finish. Red meat, poultry, game, mushrooms and cheese.	2017	£115
45. Château Kirwan , <i>Charmes de Kirwan, Margaux, Medoc, Bordeaux</i> Blackcurrant, nutmeg, plum, coffee, cedar and dark cherry. Soft, smooth tannins. Pair with beef and venison.	2018	£145
52. Famille J-M Cazes , <i>Pauillac de Lynch Bages, Medoc, Bordeaux</i> Rich dark chocolate, rosemary and spices throughout the palate. Try with lamb dishes.	2018	£145
54. Charles Audoin , <i>Marsannay Les Favieres, Côtes de Nuits, Bourgogne</i> A fruity, aromatic wine with notes of black cherries, red berries and warm spices. Enjoy this wine with cured meats, hard cheeses or roast lamb.	2019	£145
62. Domaine Arlaud Pere et Fils , <i>Morey-st-Denis, Côtes de Nuits, Bourgogne</i> Notes of dark berries, plums and delicate florals that linger on the finish. Pairs well with beef, game, parmesan cheese, and vegetables.	2019	£155
63. Domaine Confuron-Gindre , <i>Gevrey-Chambertin, Côtes de Nuits, Bourgogne</i> Notes of blackberries, redcurrants, black pepper, violets and rich tannins. Pair with duck, game meats, truffle and mushroom dishes.	2019	£155
67. Domaine Chicotot , <i>Nuits-St-Georges Aux Allots, Côtes de Nuits, Bourgogne</i> Notes of black tea, nori with strawberry and cherry, jasmine tea and soft spices. Pairs well with duck and game.	2018	£160
69. Domaine Faiveley , <i>Nuits-Saint-Georges 1^{er} Cru Les Porêts St-Georges, Bourgogne</i> Black fruit notes and woody, spicy aromas. Well-balanced and of high quality. Pair with game, roast or grilled red meats.	2017	£160
70. David Duband , <i>Gevrey Chambertin, Côtes de Nuits, Bourgogne</i> Biodynamic. Aromas of rich red fruits with notes of cranberry, lavender and nutmeg. Pairs with meat, game, pork and cheese.	2020	£180
71. Domaine Faiveley , <i>Volnay 1^{er} Cru Fremiets, Côte de Beaune, Bourgogne</i> Aromas of small red and black fruits with spicy notes and a touch of oak. Rich and silky. Pair with braised veal and roast partridge.	2017	£180
72. Château Cherubin , <i>St Emilion, Libournais, Bordeaux</i> Aromas of plums, soft spice, blackcurrant and liquorice, hints of tobacco and cherry. Excellent with Entrecôte à la Bordelaise, rib of beef, red wine and shallot sauce.	2015	£210
73. Confuron-Cotetidot , <i>Gevery-Chambertin 1^{er} Cru Lavaux St-Jacques, Bourgogne</i> Notes of blackcurrants, red cherries, liquorice and elegant oak throughout the palate. Pairs well with duck and game.	2018	£260
258. Château Pontet-Canet , <i>Pauillac</i> Red fruit, smooth texture, silky, energy, vitality, raspberry, redcurrant. Pairs well with all meat, chicken and grilled dishes.	2017	£350

Light and Perfumed

118. Pierres Dorees , <i>Pinot Noir, Languedoc</i> Medium bodied. Red fruit and berries that carries through to the finish. Perfect aperitif or with mackerel, tuna, roast and poultry.	2023	£55
5. Domaine du Seminaire , <i>"Tradition", Cotes du Rhone</i> Fresh and vibrant red fruits on the nose, a touch of candied strawberries on the palate. The finish is rather light and is lovely on its own but it pairs well with white fish and poultry.	2023	£55
292. Saint Olive Gamay 812 , <i>Bourgogne and Rhone</i> Complex with savoury notes, balanced with silky tannins and acidity. Pairs well with beef, venison, white fish and tomatoes.	2021	£85
43. Chamonard , <i>Fleurie La Madone, Beaujolais, Bourgogne</i> Notes of redcurrant, cocoa, citrus, blackberry and earthy spice. Pair with grilled pork, steak, roast lamb or full-flavoured cheeses.	2019	£130
49. Guy Breton , <i>Morgon Vieilles Vignes, Beaujolais, Bourgogne</i> Rosemary, raspberry. Notes of wild strawberry, bay leaves and crunchy cranberries. A wine perfect for light meat dishes or richer fish dishes.	2021	£145
57. David Duband , <i>Bourgogne Rouge, Côtes de Nuits</i> Light floral bright red berry fruits, fresh raspberries, cranberry and nutmeg. Pairs well with a light fish dish.	2020	£145

Italy

Bold and Structured

255. Chiara Condello , <i>Predappio Sangiovese, Emilia-Romagna</i> Cherry, sage, violet, roasted tomato. Enjoy with pizza or pasta.	2020	£75
291. Lenzini 'Casa e Chiesa' , <i>Merlot, Tuscany</i> Cherry, plum, red and black berries, underpinned by earthy, balsamic spicy notes. Pair with cured meat, pasta dishes, red meat and vegetables.	2022	£70
56. Conti Costanti , <i>Rosso di Montalcino, Tuscany</i> Bright fruits, hints of dark chocolate and blackcurrant. Elegant with silky tannins. Pair with grilled vegetables, cured meat and mature cheeses.	2019	£145
66. Castello Romitorio , <i>Brunello di Montalcino Riserva, Tuscany</i> Velvety-smooth, full of tobacco and dark berries. Pair with beef and venison.	2015	£160
75. Castello di Ama , <i>L'Apparita, Tuscany</i> Red berries, blackberries; spice reminiscent of vanilla, black peppercorns and juniper. Pair with antipasti, pasta, mushrooms, risotto, game and hard cheese.	2017	£500

Rich and Intense

290. Fondo Antico , <i>Sicilian Red, Sicily</i> Aromas of red berries, spices, and flint fill the nose. Pairs well with beef, lamb and short ribs.	2022	£45
296. Cantina Sorres , <i>Cannonau, Sardinia</i> Raspberries and sweet cranberries and in its long aftertaste, dark fruits and bramble. Pairs particularly well with lamb.	2021	£90
41. Bonavita , <i>Faro, Sicily</i> Cherry, liquorice and cranberry with hints of blackcurrant leaf and black olives. This works beautifully with charcuterie and roasted meats.	2018	£130
44. Sergio Arcuri , <i>Cirò Riserva Più Vite, Calabria</i> Aged Nebbiolo, matured cherry compote, figs, crushed roses, tar, cigar box, and leather. Well suited to red meat dishes, roasts, braised cheese, semi-hard cheese and cold cuts.	2015	£145
50. La Giarretta , <i>Amarone della Valpolicella Classico, Veneto</i> Spicy, sassy with a delicate prune-like aftertaste. Intense cherry notes. Matches well with beef and mature cheese.	2018	£145
194. Masi , <i>Amarone della Valpolicella Classico Costasera, Veneto</i> Bold, luscious wine with flavors of dark fruit, chocolate, and hints of spice. Perfect for pairing with hearty dishes such as roasted meats and powerful cheeses.	2018	£145
195. Masi , <i>Amarone della Valpolicella Classico Costasera Riserva, Veneto</i> Aromas of black cherry, dark chocolate dried herbs, ripe black fruit, vanilla, and spice. This wine pairs perfectly with hearty meat dishes and aged cheeses.	2017	£160

Savoury and Classic

305. Molmenti & Celot , <i>Cabernet Franc, Friuli</i>	2022	£65
Cherries, fresh blackberries, redcurrants, strawberry alongside thyme, rosemary and sage. Fantastically enjoyed with food especially cold meats and roast lamb.		
274. Sobrero Francesco , <i>Langhe Nebbiolo, Piedmont</i>	2021	£70
Beautifully balanced; raspberries, cherries, currants, clove, pepper, nutmeg and liquorice. Versatile but try with meats, poultry, pizza, pasta, cured meats and cheese.		
38. Castello di Monsanto , <i>Chianti Classico, Tuscany</i>	2020	£115
Cherry, leather, roasted meats, silky elegant tannins, soft spices, potpourri and black cherry. Pair with pasta or roasted lamb.		
58. Luigi Scavino , <i>Barolo Azelia, Piedmont</i>	2014	£145
Black cherry, red plum, curry leaf and lovely crunchy tannins. Perfect with roasted meats.		
250. Tenuta Tascante , <i>Etna Rosso Contrada Rampante</i>	2019	£155
Wild cherry, rosemary or Mediterranean herb and pressed violet. Enjoy with pork, lamb, beef and pasta		
68. Boroli , <i>Barolo Classico, Piedmont</i>	2004	£160
Classic Barolo with structured tannins, big fruit with a lovely figgy, prune finish. Pairs well with lamb.		
74. Castello di Ama , <i>Chianti Classico La Casuccia Gran Selezione, Tuscany</i>	2018	£400
Notes of old leather armchairs, black cherry, and a hint of rosemary. Pair with pasta, mushrooms, hard cheese, beef and game.		

Spain & Portugal

Savoury and Classic

254. Finca Valpiedra , <i>Rioja Reserva, Rioja, Spain</i>	2014	£90
Aromas of raspberries and black cherries with undertones of leather and spice. Pair with lamb, rib, tomato stews, or lentil-based dishes.		

Rich and Intense

16. 4 Monos Viticultores , <i>GR10, Vinos de Madrid, Spain</i>	2017	£65
Black cherry, wild blackberries, tobacco leaves and violets that linger in the finish. Try pairing this wine with a vegetable tagine or traditional kedgeree.		
251. Luis Seabra , <i>INDIE Xisto, Douro, Portugal</i>	2019	£105
Rosy perfume, blue and black fruit with black pepper and violet notes. Pair with lamb, goat, aged meat on the grill, wild game, partridge and wild boar.		

Bold and Structured

17. Carlos Sànchez , <i>Old-Vine Garnacha, La Mancha, Spain</i>	2023	£45
Juicy, mouth-watering with bags of layered blackcurrant, sweet cherry and fruits of the forest. Pairs well with pasta, beef, lamb and charcuteries.		
25. Marco Abella , <i>Priorat Loidana, Priorat, Spain</i>	2020	£85
Notes of blackberries, red fruit, liquorice and soft spices. Great option for pairing with red meats and rich, creamy pastas.		
33. RAR , <i>Priorat Vins Singulars Essència, Priorat, Spain</i>	2021	£105
Red cherry and lush blackberry fruit burst with silky tannins and an elegant acidity. Pair with grilled meat, lamb and rich foods.		

Australia & New Zealand

Rich and Intense

20. Larry Cherubino Wines , <i>Apostrophe Possessive Reds, Western Australia</i>	2020	£70
Crunchy red fruits, cranberry, raspberry and wild strawberry. Dry elegant finish. A good match with a variety of foods from roasted monkfish to a hearty lasagne.		
271. Smalltown Vineyards , <i>'The Good Luck Club', Cabernet, Barossa Valley, Australia</i>	2021	£70
Blackcurrant, chocolate and kirsch soaked plums. Ripe sweet tannins. Pair with steak tartare, seared tuna, roast Mediterranean veg and matured hard cheese.		
136. Oliver's Taranga , <i>Shiraz, McLaren Vale, Australia</i>	2021	£90
Intense but balanced. Fruit driven finish with well-integrated tannins. Pairs well with steak, pork, hearty pasta dishes and cheeses.		
260. Glaetzer Bishop , <i>Shiraz, Barossa Valley, South Australia</i>	2020	£105
Cassis and coffee bean hints. Dark plum, blackberry, with dark chocolate and dried spice. Pairs beautifully with hearty meats and cheeses.		

Light and Perfumed

261. Larry Cherubino Wines , <i>Pinot Noir Ad Hoc Cruel Mistress, Western Australia</i>	2021	£70
Aromas of red cherries, raspberry with a touch of smoky oak and notes of black tea. Pairs beautifully with asian foods, salmon and game		
53. Cloudy Bay , <i>Pinot Noir, Marlborough, New Zealand</i>	2021	£145
Fragrant, generous and velvety. Pairs well with meaty and oily fish.		

USA

Rich and Intense

37. **Qupé**, *Syrah, Central Coast, California* 2019 £115
Legendary winemaker, Qupé's flagship. Rhone-like Syrah, dark, silky fruit notes.
Pairs well with lamb.
253. **Radio-Coteau**, *Timbervine Syrah, Russian River Valley, California* 2013 £155
Rich and sumptuous, filled with flavors of dark fruit, espresso, and black pepper.
It pairs well with grilled meats and hearty dishes.

Light and Perfumed

35. **Domaine Drouhin**, *Cloudline Pinot Noir, Willamette Valley, Oregon* brekmann 2021 £105
Red cherry, red plum, and light warm spice characters.
Pair with poultry, beef, fish, ham, lamb and pork.
47. **Cuvaison**, *Pinot Noir, Napa Valley, California* 2018 £145
Red-berry character, sweet spices and soft supple tannins.
Enjoy this with pork belly or salmon.
51. **Domaine Anderson**, *Estate Pinot Noir, Anderson Valley, Mendocino, California* 2017 £145
Notes of bay leaf and toasted anise compliment the savoury quality of this wine.
Ideal with pasta dishes, roast chicken and charcuterie.

Savoury and Classic

61. **Merry Edwards**, *Pinot Noir, Sonoma Coast, California* 2018 £155
Red cherries, berry fruits, cocoa nibs, cola, white candied violets and crème brûlée.
A before-dinner treat or paired with a starter.
64. **Merry Edwards**, *Pinot Noir, Russian River Valley, California* 2020 £160
Cherry, strawberry fruit leather, brambleberry, blueberry with earthy notes.
Pairs beautifully with eggs, potato and mushrooms.
65. **Domaine Drouhin**, *Laurène Pinot Noir, Dundee Hill, Oregon* 2019 £160
Aromas of pretty red fruit, baking spices, orange peel and velvety flower petals.
Enjoy this wine with goose, cabbage and marjoram, stuffed peppers or veal.

Bold and Structured

281. **Sebastiani**, *Cabernet Sauvignon, Sonoma, California* 2021 £60
Notes of red and black currant, plum, cherry, vanilla, clove, nutmeg and toasted wood.
Pairs well with grilled meats, lamb and rich dishes.

Argentina & Chile

Rich and Intense

42. Cruz Alta , <i>Grand Reserve Malbec, Mendoza, Argentina</i>	2022	£70
Serious, luscious wine, full-bodied with strong tannins and excellent depth of aromas. Ideal pairing with beef, lamb and poultry.		
31. Bodega Benegas , <i>Single Vineyard Sangiovese, Mendoza, Argentina</i>	2019	£105
The palate offers notes of dark berries, plums, cocoa and vanilla. Try pairing this wine with hard cheeses, lamb or beef.		
32. Bodega Benegas , <i>Single Vineyard Malbec, Mendoza, Argentina</i>	2018	£105
Blueberry fruit, blackcurrant, violet, raspberry chocolate, cinnamon and nutmeg. Pair with roasted red meats.		
257. Pulenta , <i>XI Gran Cabernet Franc, Mendoza, Argentina</i>	2020	£115
Sweet and smooth, blue fruits continue to develop with well integrated spice notes. Excellent companion for rich red meats or strong cheese.		

Bold and Structured

264. Clos des Fous , <i>Grillos Cantores Cabernet Sauvignon, Rapel Valley, Chile</i>	2015	£65
Full-bodied, with bold tannins and a long, lingering finish. Pair with steak, lamb, or other bold and hearty meals.		
266. Matetic Vineyards , <i>Syrah, San Antonio Valley, Chile</i>	2018	£130
Full bodied with notes of pepper, spices, chocolate, smooth tannins and great depth. Pair with meats, rich and warming dishes, even some spice.		

Rich and Fruity

22. Altos Las Hormigas , <i>Terroir Malbec, Mendoza, Argentina</i>	2019	£70
A deep ruby Malbec offering a nose of plum, boysenberry and cherry, The palate is round and smooth with added raspberry, nut and chocolate nuances.		

South Africa

Rich and Intense

284. Rouxvale Family , <i>Merlot, Robertson, Western Cape</i> Medium-bodied, fruit-forward, moreish and quaffable. Balanced with a touch of well-integrated oak. Lovely to drink on its own or pair with bold spicy dishes.	2023	£50
60. The Ahrens Family , <i>Black, Swartland</i> Notes of blackberries, leather, dark plums, liquorice and soft spices. Rich and velvety. Pair with grilled steak, slow-cooked lamb dishes and aged cheeses with strong flavours.	2019	£155

Bold and Structured

48. Tokara , <i>Director's Reserve Red, Stellenbosch</i> black cherries, plum and hints of vanilla and cedar. Excellent with rich, hearty dishes.	2018	£145
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SWEET & FORTIFIED

Dessert

Lush and Balanced

	60ml	Bottle
185. Pujol-Busquets , <i>Alta Alella Dolç Mataró, Alella, Spain</i> Notes of violets, liquorice, figs blackberry with grapes, cherry blossom and sweet chocolate. Pairs well with fruit based desserts.	2020 -	£60
189. Donnafugata , <i>Passito di Pantelleria Ben Ryé, Sicily, Italy</i> Dried apricot, acacia honey, and hints of figs and raisins. This is a luscious sweet wine. Pairs wonderfully with a strong cheese or a fruit-based dessert.	2020 -	£120
92. HJ Wiemer , <i>Late Harvest Riesling, Finger Lakes, NY</i> Intense aromas of honey, tropical fruits and ripe peaches. Very mineral and fresh finish. Pairs perfectly with fruit based desserts and cheese.	2022 £10	£115

Caramelised and Sticky

186. Castellare di Castellina , <i>V. Santo d. Chianti Classico S. Niccoló, Tuscany, Italy</i> Malvasia Bianca and Trebbiano Toscano grapes, which makes for a rich and sweet wine. Try pairing with tart Tatin or a pecan pie.	2017 -	£80
191. Chateau Suduiraut , <i>Sauternes 1er Cru Classe, Bordeaux, France</i> Hints of tropical fruit honey and marzipan, fresh, rich and luscious. Pairs well with rich desserts like Satin, toffee and sweet styles.	2011 -	£200

Rich and Warming

272. Ramos Pinto , <i>10 Years Old Tawny Port Quinta de Ervamosa, Douro, Portugal</i> Well-rounded, generous aroma with fruit aromas include orange, apricot and plum. Enjoy with tomato salads and desserts made with dried fruit and nuts, orange marmalade and eggs.	NV £10	£96
270. Ramos Pinto , <i>Port Vintage, Douro, Portugal</i> A fragrant aroma of well ripened fruit; supple, polished tannins give structure and length. A classic Vintage Port, to be enjoyed with strong creamy cheeses, mild fruit, or just savoured by itself.	2011 £16	£155
295. Niepoort Dao Nat Cool , <i>Dao, Portugal (1000ml)</i> Fruity aromas like blackberry and currant, balsamic nuances typical of the Tinta Pinheira grape variety. The palate reveals its lively and elegant side. It makes for a very versatile food wine, pair with most foods.	2020 £8	£105

SAKE BY THE GLASS グラスで日本酒

Sparkling

60ml

4.1 **Awashizuku**, *Junmai Shusake Sparkling*

£12

A delightful sweet sparkling sake from the Kuichi Brewery, with a nice acidity that balances out the sake's natural sweetness, perfect for dessert. The colour comes from adding hops which brings notes of pine and rose petals.

Cold

4.9 **Ninja**, *Junmai Ginjo, Unfiltered Sake*

£9.5

Expressive and bold unfiletered sake made from Miyamanishiki rice. Oaky nose with vanilla and caramel notes, hint of cashew nuts. Creamy yet refreshing finish with herbal flavours.

4.5 **Choya Sake**

£8.5

A smooth yet dry sake made by the famous Japanese producer Choya. Very easy-drinking, versatile rice wine notes of fresh fruit and citrus. An excellent accompaniment to most foods.

4.6 **Larmes Levant**, *Junmai Yamadanishiki, 2018*

£15

A fruity Sake with a nutty edge from Larmes Du Levent, Made with Yamadanishinki rice and offers aromas of candied peaches, dates and almonds on the nose. The palate offers notes of white peaches and hints of lemon that pair well with white fish, creamy desserts.

Room Temperature

4.8 **Bunraku**, *Karakuchi Oniwaka Honjozo*

£9.5

Bunraki Oniwaka is a dry sake that is rich and crisp, yet full-bodied with a slight umami flavour that makes it an excellent pairing to many food dishes.

4.4 **Fujii Shuzo**, *The Night Emperor, Tokubetsu Junmai*

£8.5

This sake pairs wonderfully with any food, it's a classic-style sake that is brewed using three rice varieties. Delicate green nose for a clean and versatile sake with a dry finish.

4.7 **Imayo**, *Tsukasa Junmai Ginjo*

£10.5

A smooth sake in which the typical aroma of the ginjo style is more gentle, but that unveils rich flavours and a distinct rice umami. Pairs well with soy, spinach, sesame and hummous.

Dessert

5.1 **Akashi-Tai**, *Shiraume Ginjo Umesu*

£9

Japanese plum liqueur macerated in Ginjo sake for 6 months and aged for 2 years. Notes of cherries and plums is followed by a sweetness in the mouth, with fresh, lingering finish.

5.2 **Ume No Yado**, *Yuzu*

£9.50

Bright and pronounced citrus aromas. It has a tangy acidity typical of rich lemon and yuzu flavours, with grapefruits skin on the finish. Enjoy as a palate cleanser, with fried calamari or karaage (fried chicken).

SAKE BY THE BOTTLE ボトル日本酒

Sparkling

720ml

4.1 **Awashizuku**, *Junmai Shusake Sparkling* (300ml)

£60

A delightful sweet sparkling sake from the Kuichi Brewery, with a nice acidity that balances out the sake's natural sweetness, perfect for dessert. The colour comes from adding hops which brings notes of pine and rose petals.

771. **Ichido**, *Junmai Ginjo Dry Sparkling Rose* (720ml bottle)

£130

An incredibly smooth and refreshing sparkling rosé, with a delicate sweetness and a rich aroma of strawberry. The pink colour is 100% natural and given by the black rice, which is full of anthocyanins (a plant-based pigment). The bubbles are natural coming from a second fermentation, like Champagne.

661. **Ichido**, *Junmai Ginjo Dry Sparkling* (720ml bottle)

£160

The perfect bottle for wine drinkers. The tickling bubbles are natural and come from a second bottle fermentation (like that of Champagne). This sake greatly combines a silky texture with depth of flavour and a crisp dryness. Delicate aroma of green pear and honeysuckle with hints of rice flour.

Cold

720ml

4.9 **Ninja**, *Junmai Ginjo, Unfiltered Sake*

£95

Expressive and bold unfiltered sake made from Miyamanishiki rice. Oaky nose with vanilla and caramel notes, hint of cashew nuts. Creamy yet refreshing finish with herbal flavours.

4.6 **Larmes Levant**, *Junmai Yamadanishiki, 2018*

£150

A fruity Sake with a nutty edge from Larmes Du Levent, Made with Yamadanishiki rice and offers aromas of candied peaches, dates and almonds on the nose. The palate offers notes of white peaches and hints of lemon that pair well with white fish, creamy desserts.

551. **Sohomare**, *Junmai Ginjo 'Indigo'*

£145

Robustly clean with rich, elegant flavour hues. Indigo dyes strive for vivid, deep colour. Delicate nose with notes of green banana, wildflowers and a hint of pear drops. The palate is silky and elegant with a cool vibrant finish and a gentle minerality.

4.5 **Choya Sake**

£70

A smooth yet dry sake made by the famous Japanese producer Choya. Very easy-drinking, versatile rice wine notes of fresh fruit and citrus. An excellent accompaniment to most foods.

Room Temperature

720ml

4.8 **Bunraku**, *Karakuchi Oniwaka Honjozo*

£105

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4.7 **Imayo**, *Tsukasa Junmai Ginjo*

£115

A smooth sake in which the typical aroma of the ginjo style is more gentle, but that unveils rich flavours and a distinct rice umami. Pairs well with soy, spinach, sesame and hummus.



"The journey"

大波
神奈川
江ノ島

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江ノ島

大波
神奈川
江ノ島



大日本
神皇正統記
卷之八

旅

百歌三十八景
神皇正統記
卷之八

大日本
神皇正統記
卷之八



Tokinoka

JAPANESE WHISKY

COCONUT WATER

GINGER POWDER

14.50 £





Okinawa

VODKA INFUSED WITH CACAO

OKINAWA LIQUER

PLUM

14.50 £





Hoshin

BOURBON WHISKY

AMARO MONTENEGRO

SWEET VERMOUTH

15£





Kintsugi

PREMIUM GIN

SAKE

BASIL OIL

15£





Memories

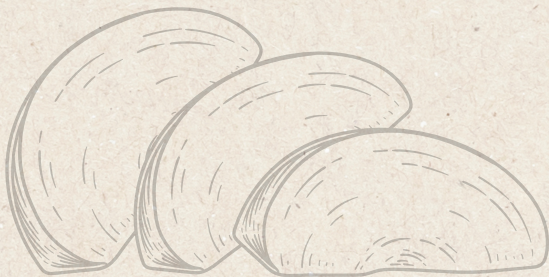
HOMEMADE
GRAPEFRUIT & THYME SORBET
CHAMPAGNE
16.50 £



Ume



KAY SAKE
JAPANESE WHISKY
CHOCOLATE SYRUP
PLUM
PEYCHAUD'S BITTER
£16.50





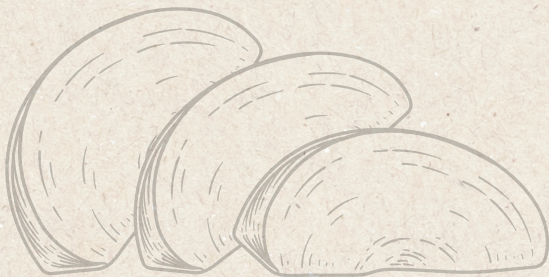
Mokutero

REDBERRY & HIBISCUS SYRUP

CITRUS

PINEAPPLE ROASTED SODA

£10.50



Momo

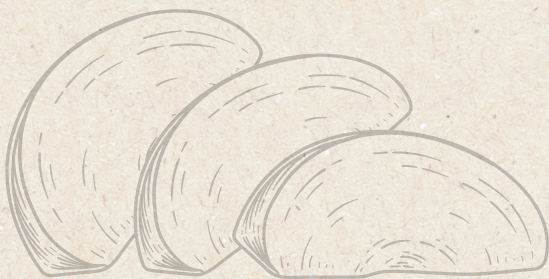


ROSE & CARDAMOM SHRUB

CITRUS

PEACH & JASMINE SODA

£10.50



Classic cocktails

BOURBON OLD FASHIONED

BUFFALO TRACE, BROWN SUGAR , ANGOSTURA BITTERS
£13.00

NEGRONI

GIN - CAMPARI - SWEET VERMOUTH
£13.00

ESPRESSO MARTINI

ABSOLUT VODKA - KAHLUA- ESPRESSO
£13.00

MIZUWARI

SUNTORY TOKI WHISKY- SODA WATER - LEMON TWIST
£14.50

LAST WORD

GIN-LEMON -MARASCHINO-GREEN CHARTREUSE
£14.50

PENICILLIN

SCOTCH WHISKY- FRESH GINGER - LEMON- LAPHROAIG MIST
£14.50

SAKE BY THE GLASS グラスで日本酒

Sparkling

60ml

4.1 **Awashizuku**, *Junmai Shusake Sparkling*

£12

A delightful sweet sparkling sake from the Kuichi Brewery, with a pleasant acidity that balances out the sake's natural sweetness, creating a refreshing and complex sparkling drink.

Cold

4.9 **Ninja**, *Junmai Ginjo, Unfiltered Sake*

£9.5

Expressive and bold unfiltered sake made from Miyamanishiki rice. Oaky nose with vanilla and caramel notes, hint of cashew nuts. Creamy yet refreshing finish with herbal flavours.

4.3 **Heavensake**, *Junmai 12*

£10.5

Salted caramel notes with a bright, fresh finish Pairs well with risotto, grilled vegetables.

4.5 **Akashi-Tai**, *Daiginjo Genshu*

£14

This undiluted daiginjo sake is rich and full-bodied with sweet honey, delicate orchard fruit notes. An excellent accompaniment to most foods.

4.6 **Larmes Levant**, *Junmai Yamadanishiki, 2018*

£15

A fruity Sake with a nutty edge from Larmes Du Levent, Made with Yamadanishiki rice and offers aromas of candied peaches, dates and almonds on the nose. The palate offers notes of white peaches and hints of lemon that pair well with white fish, creamy desserts.

Room Temperature

4.8 **Bunraku**, *Karakuchi Oniwaka Honjoso*

£9.5

Bunraki Oniwaka is a dry sake that is rich and crisp, yet full-bodied with a slight umami flavour that makes it an excellent pairing to many food dishes.

4.4 **Fujii Shuzo**, *The Night Emperor, Tokubetsu Junmai*

£8.5

This sake pairs wonderfully with any food, it's a classic-style sake that is brewed using three rice varieties. Delicate green nose for a clean and versatile sake with a dry finish.

4.7 **Imayo**, *Tsukasa Junmai Ginjo*

£10.5

A smooth sake in which the typical aroma of the ginjo style is more gentle, but that unveils rich flavours and a distinct rice umami. Pairs well with soy, spinach, sesame and hummous.

Dessert

5.1 **Akashi-Tai**, *Shiraume Ginjo Umesu*

£9

Japanese plum liqueur macerated in Ginjo sake for 6 months and aged for 2 years. Notes of cherries and plums is followed by a sweetness in the mouth, with fresh, lingering finish.

5.2 **Chiyomusubi**, *Ultra Yuzu*

£8.50

Bright and pronounced citrus aromas. It has a tangy acidity typical of rich lemon and yuzu flavours, with grapefruits skin on the finish. Enjoy as a palate cleanser, with fried calamari or karaage (fried chicken).

SAKE BY THE BOTTLE ボトル日本酒

Sparkling

720ml

4.1 **Awashizuku**, *Junmai Shusake Sparkling*

£60

A delightful sweet sparkling sake from the Kuichi Brewery, with a pleasant acidity that balances out the sake's natural sweetness, creating a refreshing and complex sparkling drink.

300ml

771. **Ichido**, *Junmai Ginjo Dry Sparkling Rose* (720ml bottle)

£130

An incredibly smooth and refreshing sparkling rosé, with a delicate sweetness and a rich aroma of strawberry. The pink colour is 100% natural and given by the black rice, which is full of anthocyanins (a plant-based pigment). The bubbles are natural coming from a second fermentation, like Champagne.

661. **Ichido**, *Junmai Ginjo Dry Sparkling* (720ml bottle)

£160

The perfect bottle for wine drinkers. The tickling bubbles are natural and come from a second bottle fermentation (like that of Champagne). This sake greatly combines a silky texture with depth of flavour and a crisp dryness. Delicate aroma of green pear and honeysuckle with hints of rice flour.

Cold

720ml

4.9 **Ninja**, *Junmai Ginjo, Unfiltered Sake*

£95

Expressive and bold unfiltered sake made from Miyamanishiki rice. Oaky nose with vanilla and caramel notes, hint of cashew nuts. Creamy yet refreshing finish with herbal flavours.

4.3 **Heavensake**, *Junmai 12*

£115

Salted caramel notes with a bright, fresh finish Pairs well with risotto, grilled vegetables.

4.6 **Larmes Levant**, *Junmai Yamadanishiki, 2018*

£150

A fruity Sake with a nutty edge from Larmes Du Levent, Made with Yamadanishinki rice and offers aromas of candied peaches, dates and almonds on the nose. The palate offers notes of white peaches and hints of lemon that pair well with white fish, creamy desserts.

551. **Sohomare**, *Junmai Ginjo 'Indigo'*

£145

Robustly clean with rich, elegant flavour hues. Indigo dyers strive for vivid, deep colour. Delicate nose with notes of green banana, wildflowers and a hint of pear drops. The palate is silky and elegant with a cool vibrant finish and a gentle minerality.

4.5 **Akashi-Tai**, *Daiginjo Genshu Yamadanishiki*

£175

This undiluted daiginjo sake is rich and full-bodied with sweet honey, delicate orchard fruit notes. An excellent accompaniment to most foods.

Room Temperature

720ml

4.8 **Bunraku**, *Karakuchi Oniwaka Honjoso*

£105

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4.4 **Fujii Shuzo**, *The Night Emperor, Tokubetsu Junmai*

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