



BREAD

Selection of Artisanal Bread 9
somerset salted butter

STARTERS

Baby Leeks (VE) 19
chickpea, truffle, walnut

Twice Baked Cheese Soufflé (V) 19
montgomery cheese, truffle cream

Dorset Crab 24
potato waffle, hazelnut, thyme

Scottish Langoustine 25
carrot, ginger, shellfish aioli

Lake District Veal Ravioli 23
morels, smoked chicken consommé

Cornish Cod Confit 21
onion, lemon, crisp mushrooms

MAINS

Harlequin Squash (V) 28
wild rice, cabbage, goats' cheese, apple

Beetroot Wellington (VE) 34
beet juice, kale, mushrooms

Shetland Halibut 49
parsley velouté, root vegetable escabeche

Almond Crusted Chalk Stream Trout 40
cuttlefish, white asparagus, jersey royals,
vermouth sauce

Rhug Estate Milk-Fed Lamb Cutlets 48
spring vegetables, shepherd's pie, mint-infused jus

West Country Dry Aged Fillet of Beef 52
braised shin, mushroom, red wine jus

Chateaubriand 120 For Two To Share
thousand layer chips, red wine jus

SIDES

Chips (V) 9
sea salt

Roasted Smashed New Potatoes 9
duck fat, rosemary salt

Cauliflower (V) 10
brie cheese, truffle, leek

Kale Salad 9
caesar dressing, pumpkin seeds

Thousand Leaf Potato 18
oscietra caviar, crème fraîche



BREAD

Selection of Artisanal Bread 9

somerset salted butter 100KCAL

GLUTEN [wheat, oats, rye], MILK, SESAME

STARTERS

Baby Leeks (VE) 19

chickpea, truffle, walnut 218KCAL

NUTS [walnut], SULPHITES

Twice Baked Cheese Soufflé (V) 19

montgomery cheese, truffle cream 469KCAL

GLUTEN [wheat], EGG, MILK, MUSTARD

Dorset Crab 24

potato waffle, hazelnut, thyme 334KCAL

CRUSTACEANS, EGG, GLUTEN [wheat], MILK, NUTS [hazelnut],
SULPHITES

Scottish Langoustine 25

carrot, ginger, shellfish aioli 253KCAL

CRUSTACEANS, EGG, FISH, MILK, MUSTARD

Lake District Veal Ravioli 23

morels, smoked chicken consommé 230KCAL

GLUTEN [wheat], CELERY, EGG, MILK, SULPHITES

Cornish Cod Confit 21

onion, lemon, crisp mushrooms 221KCAL

GLUTEN [barley], FISH, MILK

MAINS

Harlequin Squash (V) 28

wild rice, cabbage, goats' cheese, apple 520KCAL

CELERY, MILK, MUSTARD, SULPHITES

Beetroot Wellington (VE) 34

beet juice, kale, mushrooms 320KCAL

GLUTEN [wheat], NUTS [chestnut, walnut], SULPHITES

Shetland Halibut 49

parsley velouté, root vegetable escabeche 375KCAL

FISH, GLUTEN [wheat], MILK, SULPHITES

Almond Crusted Chalk Stream Trout 40

cuttlefish, white asparagus, jersey royals,

vermouth sauce 409KCAL

EGG, FISH, MILK, NUTS [almond], SULPHITES

Rhug Estate Milk-Fed Lamb Cutlets 48

spring vegetables, shepherd's pie, mint-infused jus 560KCAL

CELERY, EGG, MILK, SULPHITES

West Country Dry Aged Fillet of Beef 52

braised shin, mushroom, red wine jus 320KCAL

CELERY, MILK, SULPHITES

Chateaubriand 120 For Two To Share

thousand layer chips, red wine jus 1502KCAL

EGG, CELERY, MILK, MUSTARD, SULPHITES

SIDES

Chips (V) 9

sea salt 280KCAL

Roasted Smashed New Potatoes 9

duck fat, rosemary salt 360KCAL

Cauliflower (V) 10

brie cheese, truffle, leek 310KCAL

GLUTEN [wheat], MILK, SULPHITES

Kale Salad 9

caesar dressing, pumpkin seeds 288KCAL

EGG, FISH, MILK, MUSTARD

Thousand Leaf Potato 18

oscietra caviar, crème fraîche 285KCAL

FISH, MILK

(V) suitable for vegetarians (VE) suitable for vegans. Adults need around 2000 kcal a day.
Should you have any food allergies or special dietary requirements please inform your waiter.

Please note that allergens are used on our premises. All prices are inclusive of V.A.T. A discretionary service charge of 13.5% will be added to your bill.



CHOOSE A JUICE, SNACK, MAIN AND PUDDING 15

JUICES

PINEAPPLE 100kcal APPLE 90kcal ORANGE 86kcal TOMATO 38kcal CRANBERRY 46kcal



SNACKS

DIP 'N' DIP (VE)
hummus, cucumber, carrot,
pepper, radish

AT THE MOVIES (VE)
sweet and salty popcorn

STRING CHEESE
mozzarella sticks, sriracha mayonnaise

POT STICKERS
vegetable gyoza, sweet chilli

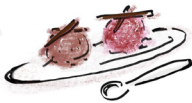


PUDDING

THE ULTIMATE BROWNIE
red velvet cheesecake brownie, chocolate sauce, ice cream

ALWAYS ROOM FOR CAKE (V)
banana cake

WE SCREAM FOR
two scoops of ice cream



THE FEAST

FISH BUTTY
fish fingers, shredded lettuce, ketchup,
soft white bread, French fries

BEEFY BURGER
beef burger, Swiss cheese,
cola BBQ sauce, brioche bun,
French fries

LOADED FRIES
French fries, baked beans, bolognese,
cheddar cheese

SALMON SAYS
salmon, broccoli, new potatoes, honey butter

NO 'MEAT'BALLS (VE)
moving mountains meatballs, linguine,
vegan parmesan, tomato sauce



(V) suitable for vegetarians (VE) suitable for vegans. The daily recommended intake of children aged 7-10 is between 1500 and 2000kcal. Should you have any food allergies or special dietary requirements please inform your waiter.

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CHOOSE A JUICE, SNACK, MAIN AND PUDDING 15

JUICES

PINEAPPLE 100kcal APPLE 90kcal ORANGE 86kcal TOMATO 38kcal CRANBERRY 46kcal

SNACKS

DIP'N DIP (VE)

hummus, cucumber, carrot, pepper, radish 193kcal **SESAME**

AT THE MOVIES (VE)

sweet and salty popcorn 255kcal

STRING CHEESE

mozzarella sticks, sriracha mayonnaise 296kcal
CEREAL CONTAINING GLUTEN [wheat]
EGG, MILK

POT STICKERS

vegetable gyoza, sweet chilli 119kcal
CEREAL CONTAINING GLUTEN [wheat] SOYA,
MAY CONTAIN SESAME AND MOLLUSCS

THE FEAST

FISH BUTTY

fish fingers, shredded lettuce, ketchup, soft white bread, French fries 626kcal **CEREAL CONTAINING GLUTEN [wheat] EGG, FISH, MILK**

BEEFY BURGER

beef burger, Swiss cheese, coco-cola BBQ sauce, brioche bun, French fries 519kcal **CEREAL CONTAINING GLUTEN [wheat, barley] FISH, MILK, SOYA, SULPHITES, EGG [May contain NUTS, SESAME]**

NO 'MEAT'BALLS (VE)

moving mountains meatballs, linguine, vegan parmesan, tomato sauce 347kcal **CEREAL CONTAINING GLUTEN [wheat, barley, oats] CELERY, SOYA, SULPHITES**

SALMON SAYS

salmon, broccoli, new potatoes, honey butter 439kcal **FISH, MILK**

LOADED FRIES

French fries, baked beans, bolognese, cheddar cheese 780kcal **CELERY, EGG, MILK, SULPHITES**

PUDDING

THE ULTIMATE BROWNIE

red velvet cheesecake brownie, chocolate sauce, ice cream 468kcal
CEREAL CONTAINING GLUTEN [wheat] EGG, MILK

ALWAYS ROOM FOR CAKE (V)

banana cake 427kcal
CEREAL CONTAINING GLUTEN [wheat] EGG, MILK

WE SCREAM FOR

two scoops of ice cream 622kcal
CEREAL CONTAINING GLUTEN [wheat] EGG, MILK NUTS [hazelnut]

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****GLUTEN FREE OPTION AVAILABLE**

OXO TOWER RESTAURANT, BAR AND BRASSERIE

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Should you have any food allergies or special dietary requirements please inform your waiter. Please note that wines may contain sulphites, eggs, fish, crustaceans, milk, or gluten used as a fining agent.

Champagne and Sparkling Wine by the Glass

125ml

Rathfinny, Wine Estate, Classic Cuvée, Sussex, England, 2019	15
Rathfinny, Wine Estate, Rosé, Sussex, England, 2019	17
Harvey Nichols, Champagne, Brut, NV	17
Louis Roederer, Collection 246, Brut, NV	21
Moët & Chandon, Rosé Imperial, Brut, NV (Ve)	23
Dom Pérignon, Brut, 2017 (Ve)	58

Alcohol Free Sparkling

Natureo, Torres, Sparkling Muscat, Spain, NV 0.0%	10
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Wine by the Glass

White

125ml

Duas Quintas, Branco, Ramos Pinto, Douro Valley, Portugal, 2022	9
Viognier, Delas Frères, Rhône, France, 2024	10
Martinsancho, Verdejo, Rueda, Spain, 2024	10.5
Gewürztraminer, Hugel & Fils Estate, Alsace, France, 2020	13.5
Chablis, Jean Durup l'Eglantière, Burgundy, France, 2024	15
Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand, 2023	16
Côtes-du-Rhône, Blanc, Coudoulet Beaucastel, Rhône, France, 2021 <i>coravin</i>	19.5
Poggio alle Gazze dell'Ornellaia, Tuscany Italy, 2023 <i>coravin</i>	21
Chassagne-Montrachet, F&L Pilot, Burgundy, France, 2023 <i>coravin</i>	25

Wine by the glass

Red

Duas Quintas, Ramos Pinto, Douro Valley, Portugal, 2022	9
Pio Cesare, Barbera d'Alba, Piedmont, Italy, 2022	11.5
Rioja, Sela, Bodegas Roda, Spain, 2023	13
Heirloom, Pinot Noir, Adelaide Hills, Australia, 2024	13.5
Le Volte dell'Ornellaia, Tuscany, Italy, 2023	14
Château Musar, Beka Valley, Lebanon, 2018 <i>Coravin</i>	22
Volnay, Fernand & Laurent Pillot, Burgundy, France, 2022 <i>Coravin</i>	24
Hermitage, Domaine des Tourettes, Delas Frères, Rhône, France 2013 <i>Coravin</i>	26
Château Phélan Ségur, St Estèphe, Bordeaux, France, 2012 <i>from Magnum Coravin</i>	35
Château Talbot, Saint-Julien, Bordeaux, France, 2015 <i>Coravin</i>	45

Rosé

Minuty, Prestige, Côtes de Provence, France, 2021	13
Domaines'Ott, Bandol, Château Romassan, Provence, France, 2023	19

Fine Wine by the Glass from Coravin

The Coravin System allows us to serve fine wine by the glass without opening the bottle or spoil the remaining wine.

Ask your sommelier for more informations, and suggestions.

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New Arrivals

Fresh on the list, explore our diverse selection featuring both new and old vintages, including some exceptional rare finds. As our list is ever-changing and evolving, be sure to check back often for new discoveries.

Sparkling & Champagne

Gosset, Grande Reserve, Brut, NV	135
Digby, Fine English, Reserve, Brut Rosé, 2009	150
Sugrue, Zodo, Zero Dosage, Kent, MV	160
Taittinger, Comtes de Champagne, Rosé, Brut, 2008 (Ve)	600

Whites

Duas Quintas, Ramos Pinto, Portugal, 2022	53
Sancerre, Terres de Silex, Hubert Brochard, Loire, France, 2023	90
Grüner Veltliner, Ried Klostersatz, F.X. Pichler, Wachau, Austria, 2023	120
Chablis 1er Cru, Les Fourneaux, Lucie Thiéblemont, Burgundy, France, 2022	130
Chassagne-Montrachet, Fernand & Laurent Pillot, Burgundy, France, 2023	145

Rosé

Minuty, Prestige, Côtes de Provence, France, 2021	72
Domaines'Ott, Close Mireille, Côtes de Provence, France, 2023	115

Reds

Duas Quintas, Ramos Pinto, Douro Valley, Portugal, 2022	53
Duas Quintas, Ramos Pinto, Reserva, Douro Valley, Portugal, 2022	110
Quinta de Ervamoira, Ramos Pinto, Douro Valley, Portugal, 2021	185
Vacqueyras, Domaine de la Charbonniere, Rhône, France, 2023	87
Croix Canon, Grand Cru Classé, St Emilion, France, 2019	130
Shafer, One Point Five, Cabernet Sauvignon, Napa, California, USA, 2021	220
Château Talbot, Saint-Julien, Bordeaux, France, 2015	230

English Wines

Sparkling Non Vintage

Sugrue, Zodo, Zero Dosage, East Sussex, MV 160

Sparkling Rosé

Rathfinny, Wine Estate, Rosé, Brut, Sussex, England, 2019 92

Digby, Fine English, Reserve, Brut Rosé, 2009 150

Nyetimber, 1086 Rosé, Prestige Cuvée, Sussex, 2010 260

Sparkling Vintage

Rathfinny, Wine Estate, Classic Cuvée, Brut, Sussex, 2019 75

Rathfinny, Wine Estate, Blanc de Blanc, Brut, Sussex, 2019 105

Busi Jacobsohn, Brut, East Sussex, 2019 92

Chapel Down, Kit's Coty, Blanc de Blanc, Kent, 2016 220

English Wines

White

Cradle Valley, Pinot Gris, East Sussex, 2023 68

Simpsons, Gravel Castel, Chardonnay, Kent, 2023 60

Simpsons, Roman Road, Chardonnay, 2022 89

Red

Wiston Estate, Twenty Six, Pinot Noir, South Downs, 2020 105

Urban Winery, Renegade Syrah, 2017 90

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Sparkling Wines

Cloudy Bay, Pelorus, Marlborough, Brut, New Zealand, NV	72
Domaine Carneros, California, Brut, USA, NV	79

Champagne

Champagne Non Vintage

Bollinger, Special Cuvée, Brut, NV	145
Billecart-Salmon, Demi Sec, NV	135
Gosset, Grande Reserve, Brut, NV	135
Charles Heidsieck, Brut, NV	150
Charles Heidsieck, Blanc de Blancs, NV	180
Henriot, Brut, Souverain, NV	120
Henriot, Brut, Blanc de Blancs, NV	125
Louis Roederer, Collection 246, Brut, NV	130
Laurent Perrier, La Cuvée, Brut, NV (Ve)	135
Laurent-Perrier, Blanc de Blancs, Brut, Nature, NV	260
Moët & Chandon, Brut, Imperial, NV (Ve)	120
Pommery, Brut Apanage, 1874, NV	135
Pommery, Apanage, Blanc de Blanc, NV	175
Pommery, Cuvée 150, Blanc de Blanc, NV	290
Ruinart, Blanc de Blancs, NV	195

Champagne Rosé

Gallimard, Cuvée Rosé, NV	95
Porte Noire, Petit Rosé, Brunt, NV	110
Ayala, Rosé, Majeur, NV	120
Moët & Chandon, Rosé Imperial, Brut, NV (Ve)	150
Bollinger, Rosé, Brut, NV	160
Devaux, Cuvée D, Rosé, NV	160
Billecart-Salmon, Brut, Rosé, NV	160
Laurent-Perrier, Cuvée Rosé, NV	175
Gosset, Rosé, Brut, 2012	235
Perrier Jouët, Brut Rosé, NV (V)	170
Pommery, Brut Rosé, Apanage, NV	150
Armand de Brignac, Ace of Spades, Brut Rosé, NV	1,100

Champagne Vintage Rosé

Gosset, Celebris, Extra Brut, Rosé, 2003	350
Louis Roederer, Brut Rosé, 2017	170
Louis Roederer, Brut Rosé, 2016	190
Louis Roederer, Cristal Rosé, Brut, 2014	990
Louis Roederer, Cristal Rosé, Vinothèque, Brut, 2002	2,800
Henriot, Brut Rosé, 2012	220
Laurent-Perrier, Alexandra, Grande Cuvée, Rosé, 2012	650
Perrier Jouët, Belle Époque, Rosé, 2012 (V)	500
Taittinger, Comtes de Champagne, Rosé, Brut, 2008 (Ve)	600
Veuve Clicquot, La Grande Dame, Brut Rosé, 2004 (Ve)	420

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Champagne Vintage

Ayala, Blanc de Blancs, Brut, 2018	165
Ayala, Blanc de Blancs, Brut, 2012	280
Billecart-Salmon, Cuvée Louis, Blanc de Blancs, 2009	395
Billecart-Salmon, Cuvée Nicolas François, Brut, 2002	260
Bollinger, PN, TX17, 2017	200
Bollinger, PN, VZ19, 2019	200
Bollinger, PN, AYC18, 2018	235
Bollinger, Grande Année, Brut, 2015	300
Bollinger, Grande Année, Brut, 2007	360
Bollinger, R.D., Extra Brut, 2008	550
Dom Pérignon, Brut, 2017	400
Dom Pérignon, Brut, 2015	450
Dom Pérignon, Brut, 2013	460
Dom Pérignon, Brut, Jean-Michel Basquiat Edition, 2015	480
Dom Pérignon, P2, 2002	760
Delamotte, Blanc de Blancs, Brut, 1999	310
Gimonnet, Fleuron, Blanc De Blancs, 2015	126
Louis Roederer, Brut, 2016	165
Louis Roederer, Brut, 2014	175
Louis Roederer, Brut, 2012	230
Louis Roederer, Blanc De Blancs, Brut, 2017	190
Louis Roederer, Cristal, Brut, 2016	490
Louis Roederer, Cristal, Brut, 2014	500
Louis Roederer, Cristal, Brut, 2015	550
Moët & Chandon, Brut, 2016	190
Perrier Jouët, Belle Époque, 2015	315
Perrier Jouët, Belle Époque, 2011	480
Pommery, Grand Cru, Brut, 2009	170
Pommery, Cuvée Louise Millesime, Brut, 2005	370
Rare, Brut, 2008	315
Salon, Blanc de Blanc, Brut, 2013	1,900

Magnums

Champagne & Sparkling

Henriot, Brut, Souverain, NV	220
Moët & Chandon, Brut, Imperial, NV (Ve)	260
Moët & Chandon, Brut Rosé, NV (Ve)	290
Bollinger, Special Cuvée, Brut, NV	320
Billecart-Salmon, Brut Rosé, NV	360
Charles Heidsieck, Rosé, Brut, NV	380
Louis Roederer, Brut, 2015	390
Louis Roederer, Blanc de Blancs, Brut, 2015	550
Bollinger VZ16, Pinot Noir, 2016	430
Bollinger, R.D., Extra Brut, 2008	970
Juvé & Camps, Cava, Reserva Familia, 2019	120
Langlois Château, Cremant de Loire, Rosé, Brut, NV	140
Digby, Fine English, Reserve Brut Rosé, England, 2009	270

Magnums Whites

Contacto Alvarinho, Mendes & Symington, Vinho Verde, Portugal, 2023	140
Meursault, Domaine Ballot-Millot, Les Narvaux, Burgundy, France, 2021	380
Chablis, William Fevre, Burgundy, France, 2022	220
Chablis 1er Cru, Montmains, Jean Goulley, Burgundy, France, 2023	250

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Magnums reds

Simpsons, Q Class, Pinot Noir, Kent, England, 2022	250
Valpolicella Ripasso, Tommasi, 30 years anniversary, Veneto, Italy, 2020	220
Brunello di Montalcino, Tenuta Luce, Tuscany, Italy, 2018	480
Sassicaia, Tenuta San Guido, Bolgheri Superiore, Tuscany, Italy, 2021	900
Redigaffi 7, Tua Rita, Tuscany, Italy, 2018	2,500
Château Phélan Ségur, St Estèphe, Bordeaux, France, 2012	400
Purgatori, Familia Torres, Costers del Segre, Spain, 2018	145
Cloudy Bay, Pinot Noir, Marlborough, New Zealand, 2014	230
Craggy Range, Aroha, Pinot Noir, Hawke's Bay, New Zealand, 2019	300
Craggy Range, Sophia, Merlot, Hawke's Bay, New Zealand, 2019	300
Penfolds Grange, Shiraz, Australia, 2017	2,000
Hamilton Russell, Pinot Noir, Walker Bay, South Africa, 2022	220
Leeu Passant, Cabernet Sauvignon, Cabernet Franc, South Africa, 2017	330

Rosé Wines

Finca Manzanos, 1890, Rosado, Spain, 2024	45
Pio Cesare, Rosy, Rosé, Langhe, Piedmont, Italy, 2022	66
San Greg , Feudi Di san Gregorio, Campania, Italy, 2023	68
Bodegas Arzuaga, Organic Tempranillo, Ribera del Duero Spain, 2024	70

Minuty, Prestige, Côtes de Provence, France, 2021	72
Whispering Angel, Château d'Esclans, Côtes de Provence, France, 2024 (Ve)	80
Domaines'Ott, Close Mireille, Côtes de Provence, France, 2023	115
Château D' Esclans, Côtes de Provence, France, 2022	110
Garrus, Château d'Esclans, Côtes de Provence, France, 2021	200

Large & Small Format Rosé

Whispering Angel, Côtes de Provence, France, (Magnum, 1.5L), (Ve), 2023	160
Domaines'Ott, Bandol, Château Romassan, France, (Magnum, 1.5L), 2023	240
Domaines'Ott Clos Mireille, Côtes de Provence, France (Magnum, 1.5L), 2022	240
Domaines Ott, Clos Mireille, Côtes de Provence, France (Half, 375ml), 2022	70

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French Whites

Burgundy Whites

Bourgogne Blanc, Leflaive et Associes, 2021	210
Bourgogne Blanc, Domaine Leflaive, 2022	300
Bourgogne Blanc, Domaine Leflaive, 2021	310
Chablis, Jean Durup l'Eglantière, 2024	81
Chablis, Domaine Christian Moreau, 2023	95
Chablis, Domaine Billaud-Simon, 2023 (Ve)	105
Chablis 1er Cru, Les Fourneaux, Lucie Thiéblemont, 2022	130
Chablis 1er Cru, Montmains, Domaine Chanson, 2022	135
Chablis Grand Cru, Vaudésir, Gérard Tremblay, 2023	155
Chablis 1er Cru, Vaillons, Domaine Vincent Dauvissat, 2020	370
Corton Charlemagne, Grand Cru, Bonneau du Martray, 2011	820
Corton Charlemagne, Grand Cru, Bonneau du Martray, 2009	850
Meursault, Domaine Latour Giraud, 2023	185
Meursault, Les Narvaux, Domaine Ballot Millot, 2022	200
Meursault, Vieilles Vignes, Vincent Girardin, 2021	220
Meursault, Vieilles Vignes, Vincent Girardin, 2022	230
Meursault 1er Cru, Les Tessions, Domaine Pierre Morey, 2019	390
Meursault 1er Cru, Sous le Dos d'Ane, Domaine Leflaive, 2022	405

Burgundy Whites

Saint-Aubin 1er Cru, Les Combes, Domaine Larue, 2022	125
Puligny-Montrachet, Domaine Bzikot Père et Fils, 2022	170
Puligny-Montrachet, Domaine Leflaive, 2022	350
Puligny-Montrachet, Domaine Leflaive, 2020	450
Puligny-Montrachet, Domaine Leflaive, 2015	580
Puligny-Montrachet 1er Cru, Clavoillon, Domaine Leflaive, 2022	450
Puligny-Montrachet 1er Cru, Clavoillon, Domaine Leflaive, 2021	550
Puligny-Montrachet 1er Cru, Clavoillon, Domaine Leflaive, 2010	750
Chassagne-Montrachet, Fernand & Laurent Pillot, 2023	145
Chassagne-Montrachet, Domaine Chanson, 2022	150
Chassagne-Montrachet, Les Masures, Jean Noel Gagnard, 2021	180
Chassagne Montrachet, 1er Cru, Les Grandes Ruchottes, Louis Jadot, 2018	280
Mercurey, Domaine Chanson, Côte Chalonnaise, 2022	91
Mâcon-Villages, Mémoire du Terroir, Joseph Burrier, Mâconnais, 2023	63
Pouilly-Fuissé, 1er Cru Les Crays, Eric Forest, Mâconnais, 2023	125

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Loire Whites

Sancerre, Domaine Hubert Brochard, 2023	77
Sancerre, Dezat, Firmin, 2024	80
Sancerre, Château de Thauvenay, Terres Blanches, Hubert Brochard, 2023	85
Sancerre, Château de Fontaine-Audon, Terres de Silex, Hubert Brochard, 2023	90
Sancerre, Le Cul de Beaujeu, Domaine Hubert Brochard, 2022	150
Pouilly-Fumé, Jean Pierre Bailly, 2024	82
Pouilly-Fumé, de Ladoucette, 2024	125
Saumur Blanc, Château de Villeneuve, 2023	65
Vouvray, Marc Brédif, Classic, 2024	70

Rhône Whites

Viognier, Delas Frères, 2024	52
Hermitage Blanc, Domaine Jean-Louis Chave, 2011	450
Côtes-du-Rhône, Blanc, Coudoulet Beaucastel, 2021	120

French Country Whites

Reserve de Gassac Blanc, Mas de Daumas Gassac, Languedoc, 2024	45
By.Ott Blanc, Domaines Ott, Côtes de Provence, 2021	69
Corbières, Domaine Py, 3eme Cuvée, Languedoc, 2022	63
Domaines Ott, Clos Mireille, Blanc de Blancs, Côtes de Provence, 2022	105

Alsace Whites

Sylvaner, Domaine Bruno Sorg, 2020	50
Pinot Gris, Domaine Christophe Mittnacht, 2022	70
Gewürztraminer, Hugel & Fils Estate, 2020	78
Riesling, Domaine Rolly Gassmann, 2021	80
Riesling Grand Cru, Clos St Leger, Domaines Schlumberge, 2017	400

German Whites

Riesling, Schloss Johannisberg, Spätlese, Grünlack, Rheingau, 2022	150
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Austrian Whites

Harvey Nichols, Grüner Veltliner, Kamptal, 2023	52
Grüner Veltliner, Ried Klostersatz, F.X. Pichler, Wachau, 2023	120
Riesling, Wiener, Weingut Wieninger, Vienna, 2023	68
Riesling, Weingut Hirsch, Zöbing, Kamptal, 2022	85

Hungarian Whites

Royal Tokaji, Dry Furmint, 2022	47
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Spanish Whites

Albariño, Lagar de Cervera, Rías Baixas, 2024	80
Terras Gauda, Albariño, Caíño, Loureiro, O Rosal, Rías Baixas, 2024	70
Albariño, O Con, Xosé Lois Sebio, 2022	100
The Flower and the Bee, Treixadura, Coto de Gomariz, Ribeiro, 2023	61
Martinsancho, Verdejo, Rueda, 2024	50
Molino Real, Muscat, Mountain Blanco, Málaga, 2022	70
Rioja, Roda 1, Blanco, 2021	155

Portuguese Whites

Altano White, Douro Valley, 2024	38
Duas Quintas, Ramos Pinto, 2022	53
Quinta da Fonte Souto, Alentejo, Douro Valley, 2023	60
Meandro Branco, Quinta do Vale Meão, Douro Valley, 2022	72

Italian Whites

Gavi di Gavi, Terre Antiche, La Giustiniana, Piedmont, 2024	55
Poggio alle Gazze dell'Ornellaia, Tuscany, 2023	135
Pecorino, CIU CIU Di Bartolome, Offida, Marche, 2023	49
Greco di Tufo, Feudi di San Gregorio, Campania, 2023	68
Fiano di Avellino DOC, Cantine Romano, Colli di Lapio, Campania, 2023	87
Vermentino, Telavè, Antichi Poderi Jerzu, Sardinia, 2024	55
Vermentino di Sardegna, Antonella Corda, Sardinia, 2024	73
Zibibbo Secco, Mandrarossa, Sicily, 2024	49

Australian Whites

Penfolds, Reserve Bin 19 A, Chardonnay, Adelaide Hills, 2019	135
Penfolds, Yattarna, Chardonnay, Adelaide Hills & Tasmania, 2015	250
Torbreck, Woodcutters Semillon, Barossa, 2023	75
Penfolds, Bin 51, Riesling, Eden Valley, Barossa, 2020	135
Penfolds, Bin 51, Riesling, Eden Valley, Barossa, 2019	140
Grosset, Springvale, Riesling, Clare Valley, 2022	105
Paringa Estate, Pinot Gris, 'Estate Series', Mornington Peninsula, 2023	70
Paringa Estate, Pinot Gris, 'Estate Series', Mornington Peninsula, 2024	71

New Zealand Whites

Cloudy Bay, Sauvignon Blanc, Marlborough, 2024	88
Greywacke, Wild, Sauvignon Blanc, Marlborough, 2022	100
Cloudy Bay, Tekoko, Sauvignon Blanc, Marlborough, 2020	145
Mahi, The Alias, Barrel Aged, Sauvignon Blanc, Marlborough, 2019	75
Mahi, Pinot Gris, Marlborough, 2022	53
Bilancia, Chardonnay, Hawke's Bay, Auckland, 2022	95
Greywacke, Chardonnay, Marlborough, 2022	125
Picnic, Riesling, Two Paddocks, Central Otago, 2022	63

Chilean Whites

Arboleda, Chardonnay, Aconcagua Valley, 2022	58
Errazuriz, Las Pizarras, Chardonnay, Aconcagua Costa, 2018	135

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Argentinian Whites

Torrontés Risling, Amalaya, Calchaquí Valley, Salta, Argentina, 2025	45
Zuccardi, Las Cuchillas, Chardonnay, Uco Valley, Mendoza, 2021	225
Mendel, Semillon, Mendoza, 2020	68

Uruguayan White

Bodegas Garzón, Reserve, Albariño, Maldonado, 2024	69
Bodegas Garzón, Reserve, Albariño, Maldonado, 2023	72

South African Whites

Hazy View, Chenin Blanc, Cape Coast, 2025	38
Crocodile's Lair, Chardonnay, Bouchard Finlayson, Overberg, 2023	70
Warwick Estate, Professor Black, Sauvignon Blanc, Stellenbosch, 2024	56
Meerlust, Chardonnay, Stellenbosch, 2023	85
Ashbourne Sandstone, Hemel En Aarde Valley, 2022	60
Hamilton Russell, Chardonnay, Hemel-en-Aarde, Walker Bay, 2022	135
Cap Maritime, Chardonnay, Upper Hemel-en-Aarde, Walker Bay, 2022	125

United States Whites

L'Ecole No. 41, Chenin Blanc, Columbia Valley, Washington State, 2021	75
Alban Estate, Viognier, Central Coast, California, 2021	110
Kendall-Jackson, Vintner's Reserve, Chardonnay, California, 2022	74
Kendall-Jackson, Vintner's Reserve, Chardonnay, California, 2023	76
Sanford, Chardonnay, Santa Rita Hills, California, 2021	115
Stags Leap, Karia Chardonnay, Napa Valley, California 2020	160

French Reds

Bordeaux Reds Left Bank

Chateau Carignan, Cadillac Côte de Bordeaux, 2019	60
G dEstournel (2nd wine), Médoc, 2018	110
G dEstournel (2nd wine), Médoc, 2019	120
Ségla (2nd wine of Château Rauzan Ségla), Margaux, 2017	135
Sarget de Gruaud Larose (2nd wine), St Julien, 2019	110
La Reserve de Leoville Barton (2nd wine), St Julien, 2019	115
Les Fiefs de Lagrange (2nd wine), St Julien, 2016	135
Château Gloria, St Julien, 2019	140
Lacoste Borie (2nd wine of Château Grand Puy Lacoste), Pauillac, 2016	115
Chapelle Haut bages Libéral (2nd wine), Pauillac, 2016	130
Les Griffons de Baron de Pichon (2nd wine), Pauillac, 2016	145
Réserve de la Comtesse (2nd wine), Pauillac, 2018	165
2nd Pez, (2nd wine of Château de Pez), 2020	93
Château Mayney, St Estèphe, 2018	115
La Dame de Montrose (2nd wine), St Estèphe, 2019	128
Château Phélan Ségur, St Estèphe, 2018	190
Les Hauts de Smith, (2nd wine of Château Smith Lafitte), Graves, 2019	110
Château la Mission Haut-Brion, Cru Classé, Pessac-Léognan, Graves, 2009	1,300

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Bordeaux Reds 1855 Classification

Premier Cru

Château Margaux, 1996	1,400
Château Margaux, 1990	1,600
Château Mouton-Rothschild, Pauillac, 1982	3,000
Château Latour, Pauillac, 1990	1,600
Château Latour, Pauillac, 1982	3,000
Château Haut-Brion, Graves, 1990	1,700
Château Haut-Brion, Graves, 1989	2,500

Deuxième Cru

Brane Cantenac, Margaux, 2015	275
Brane Cantenac, Margaux, 2018	250
Château Pichon Longueville, Comtesse de Lalande, Pauillac, 2011	330
Château Cos d'Estournel, St Estèphe, 2009	560
Château Cos d'Estournel, St Estèphe, 1982	800
Château Léoville Las Cases, St Julien, 2009	490
Château Léoville Las Cases, St Julien, 1982	800

Troisième Cru

Château Lagrange, St Julien, 2019	140
Château Langoa-Barton, St Julien, 2018	145
Château Palmer, Margaux, 2009	840

Quatrième Cru

Château Talbot, Saint-Julien, 2015	230
Château Beychevelle, St Julien, 2016	255

Cinquième Cru

Château Cos Labory, St Estèphe, 2011	130
Château Batailley, Pauillac, 2017	195

Bordeaux Reds Right Bank

Château Tour Saint Christophe, Grand Cru Classé, St Emilion, 2019	120
Croix Canon, Grand Cru Classé, St Emilion, 2019	130
Château Troplong Mondot, 1er Grand Cru, St Emilion, 2019	350
Château Beauséjour, Duffau-Lagarrosse, 1er Grand Cru, St Emilion, 2010	750
Château Cheval Blanc, 1er Grand Cru Classé A, St Emilion, 1990	1,600
Château Rouget, Pomerol, 2019	135
La Gravette de Certan, (2nd wine), Pomerol, 2019	175
Esperance de Trotanoy (2nd wine), Pomerol, 2019	185
Château L'Évangile, Pomerol, 2009	750
Château La Conseillante, Pomerol, 1990	760
Château Les Cruzelles, Lalande-de-Pomerol, 2019	125
Château Lafleur, Pomerol, 1985	1,300
Château Lafleur, Pomerol, 1990	1,580
Château Lafleur, Pomerol, 2000	3,180
Pétrus, Pomerol, 1995	3,330

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Burgundy Reds

Gevrey-Chambertin, Domaine René Bouvier, 2022	165
Gevrey-Chambertin, 1er Cru Lavaux Saint-Jacques, Dugat-Py, 2020	550
Domaine de la Romanée-Conti, Romanée-Saint-Vivant, 2019	3,000
Côte de Nuits-Village, Domaine Philippe Livera, 2022	120
Nuits-Saint-Georges, Philippe Gagnon, Vielle Vignes, 2023	140
Beaune, 1er Cru Célébration, Louis Jadot, 2020	130
Volnay, Fernand & Laurent Pillot, 2022	115
Volnay, 1er Cru Santenots, Domaine Ballot Millot, 2018	190
Pommard, 1er Cru Pézerolles, Domaine Ballot Millot, 2022	240
Pommard, Les Noizons, Georges Joillot, 2023	130
Rully, Les Chaponnières, P&M Jacqueson, Côte Chalonnaise, 2022	105
Mercurey, 1er Cru, Domaine Chanson, Côte Chalonnaise, 2022	135

Beaujolais Reds

Harvey Nichols, Beaujolais Villages, 2023	37
Morgon, Côte du Py, Laurent Guillot, Domaine de la Chaponne, 2023	60
Fleurie, Clos de la Roilette, Domaine Coudert, 2023	70

Rhône Reds

Northern Rhône

Côte Rotie, Domaine Jamet, 2020	295
Côte Rotie, La Turque, E. Guigal, 2014 (Ve)	430
Côte Rotie, La Mouline, E. Guigal, 2016 (Ve)	550
Côte Rotie, La Landonne, E. Guigal, 2013 (Ve)	485
Côte Rotie, La Landonne, E. Guigal, 2009 (Ve)	750

Crozes-Hermitage, Sens, L Fayolle, 2024	75
Cornas, Granit 30, Domaine Vencent Paris, 2021	120

Southern Rhône

Chateauneuf-du-Pape, Domaine de la Charbonniere, 2022	115
Châteauneuf-du-Pape, Domaine du Vieux Télégraphe, 2019	160
Châteauneuf-du-Pape, Beaucastel, Hommage à Jacques Perrin, 2009	600
Gigondas, Domaine Raspail-Ay, 2022	95
Gigondas, Domaine Raspail-Ay, 2021	110
Gigondas, Chateau de Saint Cosme, 2021	125
Vacqueyras, Domaine de la Charbonniere, 2023	87

Cotes-du-Rhone, Les Deux Albion, Château Saint Cosme, 2021	75
Côtes-du-Rhône, Domaine Chave, 2023	80
Côtes-du-Rhône, Coudoulet de Beaucastel, 2020	100
Château Mourgues du Gres, Les Galets Rouges, 2022	48
Vaste Programme, Les Maoù, 2014	47

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French Country Reds

Henry Nordox, Cabernet Sauvignon, Pays D'Oc, 2024	40
Fleur de Thénac Rouge, Château Thénac, Bergerac, 2016	50
Saumur-Champigny, Château de Villeneuve, Loire, 2022	60
Bandol, Domaines Ott, Château Romassan, Provence, 2020	150
Bandol, Domaines Ott, Château Romassan, Provence, 2017	160
Château Bouscasse, Alain Brumont, Madiran, 2020	83

Portuguese Reds

Duas Quintas, Ramos Pinto, Douro Valley, 2022	53
Duas Quintas, Ramos Pinto, Reserva, Douro Valley, 2022	110
Quinta de Ervamoira, Ramos Pinto, Douro Valley, 2021	185
Altano, Organic Red, Douro Valley, 2022	44
Quinta do Ataíde, Douro Valley, 2018	57
Pombal Do Vesúvio, Quinta do Vesuvio, Douro Valley, 2022	70
Esporão, Reserva, Alentejo, 2022	75
Meandro, Quinta do Vale Meão, Douro Valley, 2022	80
Azamor, Petit Verdot, Alentejo, 2022	83
Post Scriptum, Prats & Symington, Douro Valley, 2023	85

Lebanese Reds

Château Musar, Beka Valley, 2018	130
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Greek Reds

Agiorgitiko by Gaia, Nemea, 2022	64
Agiorgitiko by Gaia, Nemea, 2023	65

Italian Reds

Pio Cesare, Barbera d'Alba, Piedmont, 20225	66
Pio Cesare, Nebbiolo, Langhe, Piedmont, 2022	92
Dolcetto dAlba, Angeli, Roberto Sarotto, Piemonte, 2021	60
Dolcetto D'Alba G.D. Vajra, Piemonte, 2024	68
Barbera D'Alba, Conterno Fantino, Piemonte, 2022	94
Barbaresco, Gaja, Piemonte, 2020	390
Barbaresco, Asili Riserva, Falletto, Bruno Giacosa, Piemonte, 2014	620
Barbaresco, Costa Russi, Gaja, Piemonte, 2013	680
Barbaresco, Sori Tildin, Gaja, Piemonte, 2013	700
Barolo, Albe, G.D. Vajra, Piemonte, 2021	150
Barolo, Le Rocche del Falletto, Bruno Giacosa, Piemonte, 2011	730
Valpolicella, Allegrini, Veneto, 2024	54
Valpolicella Superiore, Peratara, La Collina dei Ciliegi, Veneto, 2019	110
Amarone della Valpolicella Classico, Allegrini, Veneto, 2021	170
Amarone della Valpolicella Classico, Allegrini, Veneto, 2020	185
Amarone della Valpolicella Classico, Meroni, Velluto, 1998	300
Chianti Classico, Riserva, Ser Lapo, Mazzei, Tuscany, 2021	90
Rosso di Montalcino, Ignaccio, Il Marroneto, Tuscany, 2021	145
Brunello di Montalcino, Poggio Alle Mura, Banfi, Tuscany, 2019	195
Brunello di Montalcino, Tenuta Luce, Tuscany, 2017	250
Brunello di Montalcino, Biondi Santi, Tenuta Greppo, Tuscany, 2017	380
Brunello di Montalcino, Riserva, Biondi Santi, Tenuta Greppo, Tuscany, 2015	940

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Italian Reds

Le Difese, Tenuta San Guido, Tuscany, 2023	95
Guidalberto, Tenuta San Guido, Tuscany, 2022	150
Sassicaia, Tenuta San Guido, Bolgheri Superiore, Tuscany, 2020	450
Sassicaia, Tenuta San Guido, Bolgheri Superiore, Tuscany, 2022	420
La Vite Lucente, Merlot, Sangiovese, Tuscany, 2021	105
Luce, Sangiovese, Merlot, Tuscany, 2020	220
Le Volte dell'Ornellaia, Tuscany, 2022	84
Le Serre Nuove dell'Ornellaia, Bolgheri, Tuscany, 2022	140
Marchesi Antinori, Tignanello, Tuscany, 2009	460
Ornellaia, Tenuta del Ornellaia, Bolgheri Superiore, Tuscany, 2019	420
Ornellaia, Il Vogore, Tenuta del Ornellaia, Bolgheri Superiore, Tuscany, 2019	440
Gaja, Ca'Marcanda, Promis, Tuscany, 2021	140
Castello dei Rampolla, Sammarco, Tuscany, 2016	150
Primitivo, Fatalone, Gioia del Colle, Puglia, 2024	74
Curva Minore, Agricola Pianogrillo, Cerasuolo Di Vittoria, (o), Sicily, 2022	88
Cannonau di Sardegna, Antolenna Corda, Sardinia, 2023	89

Spanish Reds

Pétalos, Descendientes Alvaro Palacios, Bierzo, 2022	77
Rioja, Sela, Bodegas Roda, 2023	70
Rioja, Marqués de Murrieta, Reserva, 2020	97
Rioja, Viña Ardanza, La Rioja Alta, Reserva, 2019	115
Rioja, Castillo Ygay, Gran Reserva Especial, Marqués de Murrieta, 2011	360
Museum, Reserva, Finca Museum, Cigales, 2020	73
Bodega Numanthia, Toro, 2020	140
PSI, Dominio de Pingus, Ribera del Duero, 2022	105
Vega Sicilia, Único, Ribera del Duero, 2013	750
Finca Dofí, Álvaro Palacios, Priorat, 2021	160
Electricidad VIII, Bodegas Frontonio, Valdejalón VT, 2019	115
Las Alas de Frontonio, Bodegas Frontonio, Valdejalón VT 2019	145
Bodega Pirineos 3404 Tinto, Somontano, 2022	45
Viña Zorzal, Garnacha, Navarra, 2023	48

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Australian Reds

Kilikanoon, Prodigal, Grenache, Clare Valley, 2019	62
Charming Man, Grenache, Thistledown, McLaen Vale, 2020	115
Mount Langi Ghiran, Shiraz 'Cliff Edge', Grampians, 2021	70
Torbreck, Juveniles, Grenache, Mataro, Shiraz, Barossa, 2021	85
Golden Amrita, Shiraz, Sunshine Hill, Barossa, 2021	78
Harvey Nichols, Shiraz, Clare Valley, 2019	45
Bishop, Shiraz, Ben Glaetzer, Barossa, 2021	100
Lake Breeze, Bernoota, Shiraz, Cabernet Sauvignon, Langhorne Creek, 2022	74
Lake Breeze, Bernoota, Shiraz, Cabernet Sauvignon, Langhorne Creek, 2021	80
Plexus, Shiraz, Grenache, Mourvedre, John Duval Wines, Barossa, 2020	95
Wakefield Master, Cabernet Sauvignon, Shiraz, Clare Valley, 2016	120
Balnaves, Cabernet Sauvignon, Coonawarra, 2019	95
Penfolds, Bin 180, Cabernet Sauvignon, Shiraz, Coonawarra, 2021	900
Heirloom, Pinot Noir, Adelaide Hills, 2024	68
Paringa Estate, Peninsula, Pinot Noir, Mornington Peninsula, 2022	92
Paringa Estate, Peninsula, Pinot Noir, Mornington Peninsula, 2023	92
Tapanappa, Foggy Hill Vineyard, Pinot Noir, Fleurieu, 2017	130
Penfolds, Cellar Reserve Tempranillo, McLaen Vale, 2018	140
Howard Park, Abercrombie, Cabernet Sauvignon, Margaret River, 2016	250

New Zealand Reds

Craggy Range, Pinot Noir, Martinborough, 2023	91
Ata Rangi, Pinot Noir, Martinborough, 2021	150
Ata Rangi, Pinot Noir, Martinborough, 2020	160
Ata Rangi, McCrone, Pinot Noir, Martinborough, 2020	180
Mahi, Pinot Noir, Marlborough, 2023	79
Cloudy Bay, Pinot Noir, Marlborough, 2022	120
Devil's Staircase, Pinot Noir, Rockburn, Central Otago, 2024	79
Felton Road, Pinot Noir, Bannockburn, Central Otago, 2022	160
Trinity Hill, Syrah, Gimblett Gravel, Hawke's Bay, 2020	82
Bilancia, Syrah, Hawke's Bay, 2019	86

South African Reds

Meerlust, Rubicon, Stellenbosch, 2022	115
Meerlust, Rubicon, Stellenbosch, 2021	120
Meerlust Red, Stellenbosch, 2021	59
Vilafonté, Seriously Old Dirt, Cabernet Sauvignon Blend, Paarl, 2022	90
Vilafonté, Series M, Malbec, Merlot, Blend, Paarl, 2020	165
Restless River, Pinot Noir, Hemel-en-Aarde Valley, Walker Bay, 2023	130
Ashbourne Estate, Pinotage, Hemel-en-Aarde Valley, Walker Bay, 2020	125
Ashbourne Estate, Pinotage, Hemel-en-Aarde Valley, Walker Bay, 2017	150

Argentinian Reds

Aventura, Malbec, Kaiken, Valle de Canota, Mendoza, 2021	76
Matias Riccitelli, Malbec, Tinto de la Casa, Mendoza, 2023	95
Catena Zapata, Malbec, River Stones, Adrianna Vineyard, Mendoza, 2021	280

Uruguayan Reds

Bodegas Garzón, Reserve, Tannat, Maldonado, Uruguay, 2022	71
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Chilean Reds

Arboleda, Cabernet Sauvignon, Aconcagua Valley, 2022	58
Undurraga, Carmenère, Central Valley, 2023	45
Undurraga, T.H, Carmenère, Peumo, 2022	75
Viña Los Vascos, Le Dix, Colchagua Valley, 2018	150
Viña Los Vascos, Le Dix, Colchagua Valley, 2010	180
Montes, Folly, Syrah, Apalta Vineyard, Rapel, 2020	165
Almaviva, Cabernet Sauvignon, Maipo Valley, 2017	320

United States Reds

Involuntary Commitment, Andrew Will, Washington State, 2020	96
Kendall-Jackson Vintner's Reserve Zinfandel, California, 2021	78
Ridge, Geyserville Zinfandel Blend, Alexander Valley Estate, California, 2020	160
Shafer, TD-9, Cabernet Sauvignon, Napa Valley, California, 2021	160
Shafer, One Point Five, Cabernet Sauvignon, Napa Valley, California, 2021	220
Far Niente, Cabernet Sauvignon, Napa Valley, California 2019	280
Eisele Vineyards, Cabernet Sauvignon, Napa Valley, California, 2015	780
Bond, St Eden, Cabernet Sauvignon, Napa Valley, California, 2012	900
Bond, Melbury, Cabernet Sauvignon, Napa Valley, California, 2013	1,100
Harlan Estate, Cabernet Sauvignon, Napa Valley, California, 2013 (Ve)	1,570
Cuvaison, Pinot Noir, Los Carneros, Napa Valley, California, 2021	120
Kistler Vineyard, Pinot Noir, Sonoma County, California, 2021	198
Kistler Vineyard, Pinot Noir, Russian River, California, 2021	190
Tollini, Petite Sirah Blend, Mendo Blendo, Mendocino, California, 2020	66
Alban Vineyards, Patrina Syrah, Edna Valley, San Luis Obispo County, 2011	130
Alban Vineyards, Syrah, Reva, Edna Valley, San Luis Obispo County, 2009	245
Alban Vineyards, Syrah, Reva, Edna Valley, San Luis Obispo County, 2010	265

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Half Bottles

Champagne

Bollinger, Rosé, Brut, NV	80
Billecart-Salmon, Brut Rosé, NV	80
Gosset, Grande Rosé, Brut, NV	85
Krug, Grande Cuvée, 166 ème Édition, Brut, NV	250
Krug, Rosé, Brut, NV	250

Whites

Greywacke, Wild Sauvignon, Marlborough, New Zealand, 2022	54
Pinot Grigio, Livio Felluga, Veneto, Italy, 2023	60

Reds

Barolo, Massolino, Serralung, Piedmont, Italy, 2020	95
Luce della Vite, Toscana, Italy, 2014	140
Seña, Aconcagua Valley, Chile, 2019	140

Stickies

Late Harvest

Domaine des Baumard, Côteaux du Layon, Loire, France, 2022 - 375ml	41
Tokaji, Classic Winery, Late Harvest, Hungary, 2018 - 500ml (Ve)	61

Straw wine

Musella, Recioto della Valpolicella, Veneto, Italy, 2016 – 375ml	95
Alfredo Maestro, La Cosa, The Thing, Moscatel, Spain, (Unfiltered) 2019	45

Fortified

Muscat de Beaumes de Venise, Bernardins, France 2024 - 375ml	40
Muscat de Beaumes de Venise, Bernardins, France 2023 - 375ml	42
Muscat de Beaumes de Venise, Bernardins, France 2024 - 750ml	77
Essensia Orange Muscat, Andrew Quady, California, USA, 2021 - 375ml	47

Noble Rot

Greywacke, Botrytis Pinot Gris, Marlborough, New Zealand, 2023 - 375ml	78
Tokaji, Classic Winery, Tokaji Aszu, 5 Puttonyos, Hungary, 2016 - 500ml	155
Château D'Yquem, Sauternes, 1er Cru Supérieur, France, 2007- 375 ml	400
Château D'Yquem, Sauternes, 1er Cru Supérieur, France, 2009 - 375 ml	500

Ice Wine

Inniskillin, Vidal Gold Icewine, Niagara Peninsula, 2021 - 375ml	130
Inniskillin, Cabernet Franc Icewine (Rosé), Niagara Peninsula, 2016 - 375ml	145

33 All prices inclusive of V.A.T. A discretionary service charge of 13.5% will be added to your bill. The service charge for all wines over 200 is capped at 25

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Ports, Madeiras, Sherries, Fortified

Forified

Morris, Rare Liqueur, Rutherglen Muscat Australia - 500ml	185
Penfolds, Grandfather, Grand Tawny, 20 Years Old, Australia	150

Madeira

Blandy's, Verdelho, Colheita, 2000 - 500ml	138
Blandy's, Bual, 1994	380

Ports

Fonseca, Terra Prima, Ruby	56
Fonseca, Bin 27, Reserve	50
Sandeman, Fine Tawny Port, NV	58
Taylor's, Historic Collection, Tawny	120
Ramos Pinto, Late Bottled Vintage, 2019	80
Ramos Pinto, 10 Years Old Tawny	125
Ramos Pinto, 20 Years Old Tawny (Jeroboam -3L)	700
Quinta Da Croft, 2004	100
Quinta de la Rosa, 2019	115
Smith Woodhouse, 2016	130
Quinta de Roriz, 2016	135
Ramos Pinto, 2017	150
Ramos Pinto, 1997	200
Ramos Pinto, 1995	190
Taylor's, 2003	220

Sherries

La Gitana, Manzanilla, Bodega Hidalgo, - 500ml	31
Triana, Pedro Ximenez, Bodega Hidalgo, - 500ml	52
Alameda, Cream, Bodega Hidalgo, - 500ml	46
Lustau, 125 th Aniversario, Manzanilla, Passada Papyrusa - 500ml	95
Lustau, 125 th Aniversario, Añada 1996 - 500ml	95

Dessert Wine By The Glass

Stickies

70ml

Muscat de Beaumes de Venise, Domaine des Bernardins, France, 2023	9
Essensia Orange Muscat, Andrew Quady, California, USA, 2021	10
Tokaji, Classic Winery, Late Harvest, Hungary, 2018	11.5
Tokaji, Classic Winery, Tokaji Aszu, 5 Puttonyos, Hungary, 2016	22
Château D'Yquem, Sauternes, 1er Cru Supérieur, Bordeaux, France, 2009	80

Port

Harvey Nichols, White Port, Extra Dry	9
Ramos Pinto, 20 Years Old Tawny	18.5
Ramos Pinto, 1997	30

Sherry & Madeira

Manzanilla, La Goya, Delgado Zuleta - 375 ml	6
Blandy's 10 Year Old, Bual, Madeira, Portugal	11
Triana, Pedro Ximenez, Bodega Hidalgo	10
Blandy's, Verdelho, Colheita, Madeira, Portugal, 2000	19
Blandy's, Bual, Madeira, Portugal, 1994	40

No & Low Alcohol

Sparkling Wine

Natureo, Torres, Sparkling Muscat, Spain, NV 5.0%	40
OddBird, Rosé, De-alcoholized, France, NV 5.0%	38
Amie, Sparkling Rosé, France, NV 5.0%	36

Sparkling Tea

Grøn, Green Tea, Copenhagen Sparkling Tea Company, NV 5.0%	55
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Rosé

Domaine de la Prade, De-alcoholized, OddBird, South Africa, 0.5%	33
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Red

Domaine de la Prade, De-alcoholized Merlot, Shiraz, OddBird, France 0.5%	33
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