

Wild Flor

Glass 125ml

Catherine & Pierre Breton "La Dilletante" Vouvray NV £9
Gramona 'Illustros' Gran Reserva 2011 £12

Glass 100ml

Bodegas Yuste Manzanilla £7 / Lustau Palo Cortado De Jerez £10 / El Maestro Sierra 15yr Oloroso £8
Daniel Dugois Vin Jaune 2009 £12 / Bera & Figli Bianchdudui 2000 £12

White 125ml / Bottle 750ml

Muscadet "Seleccion De Cognettes" Domaine de Cognettes 2018, Clisson £5 / £28
Gruner Veltliner, Rainer Wess, Kamptal 2017 £5.50 / £32
Bical / Arinto, Filipa Pato, Bairrada 2017 £6 / £34
Pinot Gris / Pinot Blanc, Au Bon Climat, Santa Barbara 2016 £7 / £40
Timorasso 'Derthona', Walter Massa, Piemonte 2016 £8.50 / £46
Riesling 'Von Der Fels', Weingut Keller 2016 £8.50 / £46

Chateau Latour-Martillac Blanc 1999 £12
Riesling Spatlese 'Kreuznacher Krottenpfhul', Donhoff 2010 £13
Chardonnay, Flowers, Sonoma Coast 2008 £14
Puligny-Montrachet 1er Cru 'Les Perrieres', Pernot-Belicard 2014 £15
Chassagne Montrachet, Jean-Claude Ramonet 2013 £24

Red 125ml / Bottle 750ml

Rosso Piceno, Saladini Pilastris, Marche 2017 £5 / £25
Saperavi, Schuchmann, Georgia 2016 £6 / £32
Syrah 'Valine', Jean-Luc Jamet, Northern Rhone 2017 £7 / £40
Cotes De Brouilly, Guy Breton 2017 £7 / £40
Dogliani, Pechenino, Piemonte 2016 £7.50 / £44
Rioja, R. Lopez de Heredia Reserva 2005 £10 / £58

Chateau Poujeaux, Moulis 1996 £14
Gevrey-Chambertin 'La Justice', Hubert Lignier 2012 £16
St Joseph 'Le Vignes Du Hospice', Guigal 2006 £16
Roc de Cambes, Cotes De Bourg 2003 £22

Glass 100ml

La Stoppa 'Vigna e Volta' 2008 £9 / Cypres De Climens 2010 £8 / Yuste 'Pico Plata' Moscatel £7
Krohn Colheita 1982 £11 / Chateau Mosse Rivesaltes 1946 £24

Short 50ml

Chateau de Lacquy VSOP £8

Please inform us of your allergies. We always have both non-gluten & non-dairy containing menus & a vegan menu readily available.

A discretionary 10% service charge will be added to your bill.

Our kitchen does contain nuts & therefore we cannot guarantee a nut-free environment. Game dishes may contain shot.

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Sparkling

Catherine & Pierre Breton, 'La Dilettante' Vouvray NV £45
1701 Franciacorta 'Saten' 2014, Lombardy £63
Wiston Estate, Blanc de Blancs 2011, Sussex £70
Cava Gramona 'Illustros' 2011, Penedes £71
Champagne Minière 'Influence' 2009/10 £75
Champagne Jacquesson Cuvee 736 (2008) Disgorgement Tardive £130

Rose

Reserve de Gassac, Pays D'Herault 2018 £26
Zweigelt, Eschenhof Holzer 'Wagram' 2018 £38
Sancerre, Francois Cotat 2016 £57

White

Vinho Verde, Adega De Moncao, Moncao 2018 £22
Falerio, Saladini Pilastrri, Marche 2018 £25
Muscadet "Seleccion de Cognettes", Clisson 2018 £28
Gruner Veltliner, Rainer Wess, Kamptal 2017 £32
Bical / Arinto, Filipa Pato, Bairrada 2017 £34
Lugana, Nunzo Ghiraldi, Garda 2017 £36
Riesling 'Fass 16', Saar, Peter Lauer 2017 £36
St Bris. Sauvignon Blanc, Goisot 2015 £37
Soave Classico, Pieropan, Veneto 2017 £38
Clairette, Craven Wines, Swartland 2018 £38
Pinot Blanc / Pinot Gris, Au Bon Climat, Santa Barbara 2016 £40
Chenin Blanc, Craven Wines, Swartland 2016 £42
Palomino 'Mirabras', Bodegas Barbadillo, Andalucia 2016 £45
Vernaccia Di San Gimignano, Montenedoli 2017 £45
Timorasso 'Derthona', Walter Massa, Piemonte 2016 £46
Riesling 'Von Der Fels', Rheinhessen, Weingut Keller 2016 £46
Chardonnay 'Guinevere', Gusbourne, Kent 2014 £48
Assyrtiko, Estate Argyros, Santorini 2016 £48
Chardonnay 'Terre Du Lias' Domaine De La Borde 2016 £49
Rully 1er Cru 'Vauvry', Dureuil-Janthial 2014 £54

Whites from the cellar

Gauby, Calcinaires Blanc 2004 £30
R. Lopez De Heredia, Vina Gravonia 2006 £48
Chateau Latour-Martillac Blanc 1999 £60
Chardonnay, Flowers, Sonoma Coast 2008 £70
Riesling Spatlese 'Kreuznacher Krotenpfuhl', Donhoff 2010 £70
Sancerre 'Les Mont Dammes', Francois Cotat 2014 £82
Pernot-Belcard, Puligny-Montrachet 1er Cru 'Les Perrieres' 2014 £87
Jean-Claude Ramonet, Chassagne-Montrachet 2013 £120

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Red

Rosso Piceno, Saladini Pilastris, Marche 2017 £25
Tinto, Herdade De Portocarro 2016 £28
Chateau De Durfort, Corbieres 2015 £29
Saperavi, Schuchmann, Georgia 2016 £32
Mencia, Verdes Matas, Ribeira Sacra 2016 £36
Dao Tinto, Vinha Paz, Portugal 2015 £38
Syrah 'Valine', Jean-Luc Jamet, Northern Rhone 2017 £40
Cotes De Brouilly, Guy Breton 2017 £40
Graves, Chateau De Cardaillan 2014 £42
Mercrey 1er Cru 'Clos de Montaignus', Celine & Vincent Dureil 2012 £46
Dogliani, Pechenino, Piemonte 2016 £44
Merlot, Keermont Estate, Stellenbosch 2015 £46
Pinot Noir, Talley Estate 2012, Santa Barbara £48
Plexus, John Duval, Barossa Valley 2015 £50
Macchiona, La Stoppa, Emilia Romagna 2011 £55
Morgon 'Cotes Du Py', Jean Foillard 2017 £57
Rioja 'Vina Tondonia', R. Lopez de Heredia Reserva 2005 £58

Reds from the cellar

Valpiculata 1999, Toro £38
Le Soula Rouge 2003 £38
Cornas 'Patou', Dumien-Serette 2012 £52
Chinon 'St Louans', Catherine & Pierre Breton 2007 £68
Chateau Poujeaux, Moulis 1996 £70
Meursault Rouge, 'Clos de Marezay', Jacques Prieur 2006 £70
Barolo 'Sarmassa', Giacomo Brezza 2011 £72
Volnay, Comte-Armand 2009 £75
Chinon, Couly-Dutheil 1983 £80
Zinfandel, Pedroncelli Vineyards, Napa Valley 1989 £80
St Joseph 'Les Vignes Du Hospice', E. Guigal 2006 £82
Gevrey-Chambertin 'La Justice', Hubert Lignier 2012 £90
Roc de Cambes, Cotes de Bourg 2003 £110
Barolo 'Perno', Giuseppe Mascarello 2011 £120

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