

# Wild Flot

*Glass 125ml*

Catherine & Pierre Breton "La Dilletante" Vouvray NV £9  
Wiston Estate Blanc de Blancs 2011 £12  
Champagne Edouard Brun Vintage 2008 £14

*Glass 100ml / Carafe 375ml*

Bodegas Yuste Manzanilla £7 / £25  
Lustau Palo Cortado De Jerez 'Cayetano' £10 / £38  
El Maestro Sierra 15yr Oloroso £8 / £30  
Bera & Figli Bianchdudui 2000 £12 / £46

*White 125ml / Carafe 375ml / Bottle 750ml*

Muscadet "Seleccion De Cognettes" Domaine de Cognettes, Clisson 2018 £5 / £14 / £28  
Gruner Veltliner, Rainer Wess, Wachau 2017 £5.50 / £17 / £32  
Soave Classico, Pieropan, Veneto 2017 £7 / £20 / £38  
Riesling 'Von Der Fels', Weingut Keller, Rheinhessen 2016 £8.50 / £25 / £46  
Assyrtiko, Estate Argyros, Santorini 2016 £9 / £25 / £48  
Macon-Bussieres, 'Le Monsard' Les Heritiers du Comte Lafon, 2014 £9 / £25 / £48

Chateau Latour-Martillac Blanc 1999 £12  
Condrieu, Francois Dumas, 2015 £13  
Riesling Spatlese 'Kreuznacher Krottenpfhul', Donhoff 2010 £13  
Chardonnay, Flowers, Sonoma Coast 2008 £14  
Chassagne Montrachet, Jean-Claude Ramonet 2013 £24

*Red 125ml / Carafe 375ml / Bottle 750ml*

Rosso Piceno, Saladini Pilastris, Marche 2017 £5 / £14 / £25  
'Vinha Paz', Antonio Moniz, Dao 2015 £7 / £20 / £38  
Cotes De Brouilly, Guy Breton 2017 £7 / £21 / £40  
Nebbiolo d'Alba, Tibaldi, 2016 £7 / £21 / £40  
Syrah '69.999%', Blank Bottle Winery, Voor Paarderburg, 2016 £7.50 / £22 / £85 (*Magnum*)  
Merlot, Keermont Estate, Stellenbosch 2015 £8.50 / £25 / £46

Chateau Poujeaux, Moulis En Medoc 1996 £14  
Barolo 'Sarmassa', Giacomo Brezza 2011 £15  
Gevrey-Chambertin 'La Justice', Hubert Lignier 2012 £16  
Roc de Cambes, Cotes De Bourg 2003 £22

*Bottles 33cl*

Augustina Helles Lager (50cl) £6 / Brasserie De La Senne 'Taras Boulba' Pale Ale £5 / BDLS 'Stouterik' £6  
Burning Sky Petit Saison £6 / Roquefort 6 Trappist £7 / Big Drop Low Alcohol Pale Ale £4

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## *Sparkling*

Catherine & Pierre Breton, 'La Dilettante' Vouvray NV £42  
1701 Franciacorta 'Saten' 2014, Lombardy £63  
Wiston Estate, Blanc de Blancs 2011, Sussex £70  
Cava Gramona 'Ill Lustrós' 2011, Penedes £71  
Reserve Deutscher Sekt, Weingut Peter Lauer, 1988 £77  
Champagne Jacquesson Cuvee 736 (2008) Disgorgement Tardive £130

## *White*

Vinho Verde, Adega De Moncao, Moncao 2018 £22  
Falerio, Saladini Pilastris, Marche 2018 £25  
Muscadet 'Seleccion de Cognettes', Clisson 2018 £28  
Gruner Veltliner, Rainer Wess, Wachau 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  
Riesling, Weingut Wittmann, Rheinhessen, 2017 £37  
Soave Classico, Pieropan, Veneto 2017 £38  
Clairette, Craven Wines, Stellenbosch 2017 £38  
Roero Arneis, 'Bricco delle Passere' Tibaldi, Piemonte £38  
Pinot Blanc / Pinot Gris, Au Bon Climat, Santa Barbara 2017 £40  
Chenin Blanc, Craven Wines, Stellenbosch 2016 £42  
Palomino 'Mirabras', Bodegas Barbadillo, Andalucia 2016 £45  
Vernaccia Di San Gimignano, Montenedoli 2017 £45  
Cotes du Rhone Blanc, 'Couzou' Jean-Luc Jamet 2014 £46  
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  
Macon-Bussieres, 'Le Monsard' Les Heritiers du Comte Lafon, 2014 £48  
Chardonnay 'Terre Du Lias' Domaine De La Borde 2016 £49  
Rully, Domaine Dureuil-Janthial 2014 £52

## *Whites from the cellar*

R. Lopez De Heredia, Vina Gravonia 2006 £48  
Chablis, Laurent Tribut 2013 £50  
Chateau Latour-Martillac Blanc 1999 £60  
Condrieu, Francois Dumas, 2015 £68  
Riesling Spatlese 'Kreuznacher Krotenpfuhl', Donhoff 2010 £70  
Sancerre 'Les Mont Dammes', Francois Cotat 2014 £82  
Meursault, Benjamin Leroux 2014 £90  
Puligny-Montrachet 1er Cru 'Les Referts', Jean-Marc Boillot 2013 £120

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## *Rose*

Reserve de Gassac, Herault 2018 £28  
Zweigelt, Eschenhof Holzer 'Wagram' 2018 £7 / £38  
Sancerre, Francois Cotat 2016 £57

## *Red*

Vasco and the Explorers, Stellenbosch, 2015 £24  
Rosso Piceno, Saladini Pilastris, Marche 2017 £25  
Tinto, Herdade De Portocarro 2014 £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  
Cotes De Brouilly, Guy Breton 2017 £40  
Nebbiolo d'Alba, Tibaldi, 2016 £40  
Graves, Chateau De Cardaillan 2014 £42  
Mercrey 1er 'Les Vasees', Francois Raquillet 2012 £46  
Dogliani, Pechenino, Piemonte 2016 £44  
Merlot, Keermont Estate, Stellenbosch 2015 £46  
Plexus, John Duval, Barossa Valley 2015 £50  
Pinot Noir, Talley Estate 2012, Santa Barbara £55  
Macchiona, La Stoppa, Emilia Romagna 2011 £55  
Morgon 'Cotes Du Py', Jean Foillard 2017 £57

## *Reds from the cellar*

Valpiculata 1999, Toro £38  
Le Soula Rouge 2003 £38  
Bourgogne Rouge, Gilbert & Christine Felletig 2015 £45  
Chateau Cissac, Haut-Medoc 2005 £48  
Cornas 'Patou', Dumien-Serette 2012 £52  
Cotes du Nuits Villages 'Rue des Foins' Didier Fornerol, 2011 £55  
Pinot Noir, 'Lumiere' J. Christopher Wines, Oregon, 2010 £65  
Meursault Rouge, 'Clos de Marezay', Jacques Prieur 2006 £70  
Barolo 'Sarmassa', Giacomo Brezza 2011 £72  
Gevrey-Chambertin 'La Justice', Hubert Lignier 2012 £90  
Bandol, Chateau de Pibarnon, 2007 £90  
Cote-Rotie 'Brune et Blonde', J. Vidal-Fleury 1996 £90  
Chateau Batailley, Pauillac 2001 £92  
Roc de Cambes, Cotes de Bourg 2003 £110  
Barolo 'Perno', Giuseppe Mascarello 2011 £120  
Nuits Saint Georges 1er Cru 'Clos des Forets Saint Georges' Domaine de l'Arlot 2008 £120  
Chateau Grand-Puy Lacoste, Pauillac 1999 £125  
Estate Cabernet Sauvignon, Chateau Montelena, Napa 2003 £140  
Chateau Rauzan-Segla, Margaux 1996 £170

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