# PIG & GOOSE

RESTAURANT



1

# Summary

Draught & Bottled beer	<i>p.</i> 3
Sparkling wine & Champagne	<i>p.4</i>
Wine by the glass & carafe	<i>p.5</i>
Whites by the bottle	p.6
Reds by the bottle	<b>p</b> .9
Fine & rare wine	p.13
Apperitif, spirits & digestif	p.22

## Draught Beer

	ADV	Pint
Hop House 13	5%	5.50
Dublin, Ireland		

Produced by Guiness, Hop House 13 is a crisp and full-flavoured lager with subtle malty notes and fresh hop aromas with hints of Apricot and Peach.

Camden Hells 4.6% 5.30

Camden Town Brewery, London

Hells Lager usually passes through a filter before we package it to remove the yeast, but Unfiltered Hells is packaged straight from the tank. Where Hells is sharp and clean, this unfiltered version is smoother and more full-bodied.

Beavertown Neck Oil 4.3% 6.25

Tottenham Hill, London

An easy drinking go to IPA, light, crisp & punchy. Extra pale base malts are used to keep it crisp and give the hops a platform to dance on. 8 Different hops are use in this easy IPA

## Bottles

New Zealand

Brewdog Vagabond, Gluten Free Ellon, Scotland	ABV 4.5%	Bottle 4.65
Camden Pils 'Pilsner' Camden Town Brewery, London	4.6%	4.75
Modelo Mexico	4.5%	4.60
Birra Moretti Italy	4.6%	4.45
Sierra Nevada, Pale ale California, United States	5.6%	5.05
Boon Geuze, 2014 & 15, Sour beer Lembeek, Belgium	7%	8.05
Boon Kriek, 2015, Cherry infused beer Lembeek, Belgium	4%	8.05
Bulmers 'Apple Cider' Hereford, England	4.5%	5.50
Old Mount Cider, Kiwi & Lime or Strawberry	4%	5.55

## SPARKLING & CHAMPAGNE

MPCo Prosecco doc Veneto, Italy	125ml 7.00	Bottle 30.00
Taittinger NV Reims	11.00	55.00
<b>Vouvray Brut, Domaine Champalou</b> Loire, France	NV	45.00
Limney Davenport Vineyard 2013 East Sussex, England {organic}		49.50
<b>Pol Roger Brut Reserve</b> NV Epernay		60.00
<b>Bollinger Speciale Cuvee Brut</b> NV Epernay		70.00
<b>Bollinger Rose</b> Epernay		90.00
Pol Roger Vintage 2009 Epernay		100.00
Ruinart, 'R' de Ruinart NV Tours-Sur-Marne		105.00
Ruinart 'Blanc de Blancs' NV Reims		105.00
Dom Pérignon 2006 Epernay  Please note that vintages may vary		175.00

WINES BY THE G	LASS &	CARAFE
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		Carafe	Bottle
White	175ml	500ml	750ml
<b>Sauvignon Blanc, Domaine G.Allion</b> '16 Touraine, France	5.90	16.70	24.00
Picpoul de Pinet, Ormarine 2016 Languedoc, France	6.60	18.70	26.00
Madregale Bianco Abruzzo, Italy	5.20	14.70	19.95
<b>Ara Single Vineyard Pinot Gris</b> 2017 Marlborough, New Zealand	6.90	19.70	27.50
Rioja Blanco 'Pharos', Bodegas 2016 Alavesa	6.20	17.70	24.50
Gavi 'La Fornace', Cinzia Bergaglio '16 Piedmont, Italy	7.20	20.40	28.50
<b>'Crux' Chardonnay, Radford Dale</b> '16 Stellenbosch, South Africa	7.20	20.40	28.50
Rosé			
Piazzi Rosato 2015 Sicily, Italy	5.30	15.00	20.50
Reserve de Gassac 2017 Pays d'Herault, France	6.20	17.70	24.50
<b>Côtes de Provence, Elegance</b> 2017 Provence, France	7.30	20.70	29.00
Red			
'House Claret', Château Deville 2013 Première Cotes du Bordeaux	6.90	19.70	27.50
Merlot, Domaine Nordoc, VdP d'Oc '16 Languedoc	6.10	17.40	24.00
Tempranillo, Vina Mues Alavesa, Spain	5.20	14.70	19.95
Pinot Noir, Moulin de Gassac 2017 Languedoc, France	6.90	19.70	27.50
Rioja Reserva 'Gavanza' 2012 Rioja, Spain	7.40	21.00	29.50
<b>Shiraz Cabernet, Brookford</b> 2017 South Eastern Australia	6.00	17.00	23.50
Malbec, El Abasto 2017 Mendoza, Argentina	7.00	20.00	28.00
All wines by the glass are available in	125ml m	easures	

## Some highlights from the list

## Rioja Blanco 'Pharos', Bodega Classica 2016 - Spain

Rioja can be white as well as red? Absolutamente! Made from the Viura grape and grown at about 500 metres on rocky soil, the wine combines ripeness and freshness with real panache. It has enjoyed some oak aging, but rather than dominate the wine, it enhances it. Ripe, white fruits with a hint of vanilla and spice from the oak. Supple and flavoursome on the palate but with some fresh acidity that balances and refreshes.

#### Sancerre, Etienne Henri 2013 - France

The Loire valley produces the quintessential Sauvignon Blanc — ripe gooseberry aromas, refreshing acidity and flinty-smoke flavours. The use of oak during fermentation adds a structured mineral texture and richness to this wine, allowing it to cope with anything from goat's cheese to chicken, seafood and vinaigrettes.

## Puligny-Montrachet, Domaine Miolane 2015 - Burgundy, France

From a small parcel of Chardonnay grown in the Cotes de Beaune, this is a delightful Burgundy. Although made in the traditional way, the use of oak is restrained and hence the wine has a lightness to it. Generous nose with ripe fruit notes — on the palate it is round, ample and generous but also delicate in texture with a finish that lingers on the palate. Very balanced and elegant.

## WHITE ~ FRANCE

Loire	½ Bottle	Bottle
Sauvignon Blanc, Domaine Guy Allion 2016 Touraine		24.00
Sauvignon Chardonnay, Domaine du Salvard 2016 Cheverny	6	27.50
Sancerre, Domaine Gerard Fiou 2016 Sancerre		36.00
<b>Domaine Laporte 'Roche Blanche'</b> 2016 Pouilly-Fumé {organic}		39.50
Bordeaux, Rhône & South West		
Picpoul de Pinet, Ormarine 2016 Languedoc		26.00
Classic white, Moulin de Gassac 2014 Languedoc		26.00
Burgundy		
<b>Chablis, Domaine Gerard Tremblay</b> 2016 Region de Chablis	20.00	34.00
Macon-Fuisse, Domaine Thibert 2016 Maconnais	90	36.00
Chablis 'Les Fourneux' 1er Cru Domaine Cros 201 Region de Chablis	6	40.00
Puligny-Montrachet, Domaine Miolane 2015 Cote de Beaune		60.00
Puligny-Montrachet 1er Cru, Bzikot 2013 Côte de Beaune	Ty.	85.00
Chassagne-Montrachet, 1er Cru les Fairendes '13 Côte d'Or		85.00

## WHITE

ITALY & SPAIN	½ Bottle	Bottle
Madregale Bianco Abruzzo, Italy		19.95
Gavi 'La Fornace', Cinzia Bergaglio 2016 Piedmont		28.50
Rioja Blanco 'Pharos', Bodegas Classica 2016 Alavesa		24.50
Albarino San Campio, Bodegas Terras Gauda Rias Baixas	18.50	32.50
Samieras Blanco, Adego Samieras 2014 MAGN Ribeiro {organic}	UM	55.00
ENGLAND		
<b>Davenport, Horsmonden, dry</b> 2014 Kent		32.00
AUSTRIA		
Gruner Veltliner/Riesling, Vorgeschmack Niederosterreich		30.00
NEW WORLD		
Chenin Torrontes, Villa Vieja 2017 Mendoza, Argentina		24.50
Ara Single Vineyard Pinot Gris 2017 Marlborough, New Zealand		27.50
The 'Crux' Chardonnay, Radford Dale 2016 Stellenbosch, South Africa		28.50
Sauvignon Blanc, Framingham Estate 2016 Marlborough, New Zealand		31.50
Evolution White, Sokol Blosser 19th Edition Oregon, USA {organic *}		34.00
Two Paddocks Riesling 2015 Central Otago, New Zealand	N	47.50

## Some highlights from the list

#### **Corbieres Cuvee Alice 2016**

Corbieres, France

Corbières is the largest of the appellations in the Languedoc-Roussillon with a large number of cooperatives and hundreds of independent growers. The Cuvée Alice from Cahteau Ollieux Romanis is primarily a blend of Carignan, and Grenache displaying luscious red and blackberry fruit flavours, counterpointed by drier herb flavours and spice. Try with duck, lamb stew and cheeses.

### Rioja Reserva, Gavanza, Bodegas Doninum 2012 - Rioja, Spain

This wine is an archetypal Englishman's Rioja that benefits from a minumum of 12 months in American oak and 24 in bottle. Eight years old this wine is deep, dark and comforting with classic oaky notes and spicy fruit flavours.

## Cabernet Sauvignon, Bodega Cecchin 2015

- Mendoza, Argentina (organic)

Grown on an organic estate in the heat of Mendoza, this wine is set apart from the majority of Argentinian reds in that it in unoaked and as such, displays a certain angularity often absent in wines from this area. Ripe, spicy and herbaceous with some menthol notes, it is generous and mouthfilling but with a fresh finish, which balances the fruit and alcohol perfectly.

## RED ~ FRANCE

Bordeaux and South West	½ Bottle	Bottle
<b>'House Claret', Château Deville</b> 2013 Premiere Cotes du Bordeaux		27.50
'Malbec', Cedre Heritage 2015 Cahors {organic}		28.00
<b>Château Toulouze</b> 2013 Graves de Vayre		32.00
Sarget de Gruaud Larose 2007 Saint-julien		62.25
Château Penin 'Grande Selection' Merlot 2014 Bordeaux Superieur		32.00
<b>Vieux Château Cros Lamarzelle</b> 2014 Saint-Emillion		37.50
<b>Château La Croix Chantecaille</b> 2013 Saint-Emillon Grand Cru	25.00	45.00
Château Paveil du Luze 2013 Margaux		55.00
Château Batailley 2007 Pauillac		75.00
Château des Annereaux 2007 Lalande de Pomerol	)	45.00
Beaujolais and Burgundy		
<b>Brouilly, Domaine Cret des Garanches</b> 2016 CH Beaujolais	IILL	30.00
Morgon 'Cote du Py' 2016 Jean Foillard Beaujolais	1)	45.00
Savigny les Beunes 1 <sup>er</sup> Cru 'Fourneaux', Serpentie Burgundy	eres '14	52.00
<b>Gevrey-Chambertain 1</b> er <b>Cru 'Perriere', Heresztyn</b> Burgundy	<b>1 20</b> 08	90.00

# RED ~ FRANCE

Languedoc and Rhone	½ Bottle	Bottle
Merlot, Domaine Nordoc, VdP d'Oc 2016 Languedoc		24.00
Pinot Noir, Moulin de Gassac 2017 Languedoc		27.50
Cuvée Alice, Corbières 2016 Languedoc		26.50
<b>Côtes du Rhone, Domaine du Chapoton</b> 2016 Rhone		28.00
Vacqueyras, Domaine La Garrique 2014 Rhone		35.00
Crozes-Hermitage 'Les Pierelles', Albert Belle Rhone	22.00	36.50
Chateauneuf-du-Pape 'Cuvee des Sommeliere', Me Rhone	stre '12	48.50

# ITALY, SPAIN & Portugal

Tempranillo, Vina Mues 2016 Alavesa, Spain	19.95
Tempranillo, Gran Cerdo 2016 Alavesa, Spain	24.00
Valpolicella Ripasso Classico, Montigoli - DOC 2015 Veneto, Italy	27.75
Rioja Reserva 'Gavanza', Bodegas Domimum 2012 Rioja, Spain	29.50
Chianti Classico, Fattoria di Rodano - DOCG 2015 Tuscany, Italy	36.00
Barolo, Tenuta Cavalloto 'Bricco Boschis' - DOCG 2012 Piendmont, Italy {organic}	78.00

## **RED**

LEBANON		Bottle
Hochar Père et Fils, Châte Beka'a Valley	eau Musar 2013 {organic*}	34.50
NEW WORLD		
Shiraz Cabernet, Brookfor South Eastern Australia	<b>d</b> 2017	23.50
<b>Malbec, El Abasto</b> Mendoza, Argentina	2017 {organic}	28.00
Cabernet Sauvignon, Bode Mendoza, Argentina	ega Cecchin 2015 {organic}	28.00
Granite Ridge, Cabernet S Stellenbosch, South Africa	Sauvignon & Merlot 2015	24.50

## **MAGNUM**

Château du Cedre 2012
Cahors {organic}

Château des Annereaux 2008
Lalande de Pomerol

Côtes du Rhone, Domaine du Chapoton 2016
Rhone

Please note vintages may vary {organic\* = uncertified}

# Fine and rare



Our fine and rare wines are just that, so please do accept our apologies if we run out of your favourite. We are more than happy to decant wines in advance should you wish, please call and speak to a member of our team to arrange.

## White Wines

	50ml	125ml	Bottle
Condrieu, Domaine du Monteillet 2015			
	5.75	13.6	68

Old or young, that age old Condrieu conundrum. I've gone for young as I love the freshness that balances the peach, apricot and violet nuances in this wine perfectly. Being on the fuller bodied side, this 100% Viognier wine works brilliantly with food, especially lobster, smoked salmon, poultry and goat's cheese.

## Sancerre, Etienne Henri 2013

5.75 13.6 68

The Loire valley produces for me the quintessential Sauvignon Blanc – ripe gooseberry aromas, refreshing acidity and flinty-smoke flavours. The use of oak during fermentation adds a structured mineral texture and richness to this wine, allowing it to cope with anything from goat's cheese to chicken, seafood and vinaigrettes.

## Puligny-Montrachet, 1er Cru 'Les Perrieres', Bzikot 2015

7.5 18 85

A classic Chardonnay from the Côte de Beaune, this wine is supremely refined with honey and flowers on the nose, followed by a lovely mouthfeel and fine structure on the palate. Perfect with poached fish dishes, shellfish, risotto and terrines.

## Puligny-Montrachet, 1er Cru Les Folatieres Etienne Sauzet 2012

na na 175

Sauzet is one of the top 2 address in the village of Côte de Beaune. This amazing chardonnay is aged in 15-20% new oak. With notes of limestone, nut and citrus zest. Hints of melting butter, menthol and minerality. A superb accompaniment with rich fish such as salmon, tuna and shell fish, pasta, cured meats and mild or soft cheeses.

## Chassagne-Montrachet, 1er Cru Les Fairendes', Coffinet 2013

na na 88

Another wonderful Côte de Beaune Chardonnay, this wine has spent 15 months in old and new oak barrels which gives it a rich, intense depth and stunning complexity. Ripe pear and apple give way to mushrooms and earth tones as the wine ages. The '13 is drinking fantastically now but will also age gracefully for many more years, and complements all the same dishes as the Puligny.

#### Meursault, Benjamin Leroux 2014

na na 90

This lovely Mersault from Benjamin Leroux has notes of hazelnut and pear, is medium bodied and has a deliciously long finish. Only around 10% of this wine saw new oak, so although not as creamy as some Meursaults, will still stand up exceptionally well to fish in creamier sauces, gougères, langoustines, prawns and cured salmon.



## **Red Wines**

50ml 125ml Bottle

## Bordeaux

#### Château Chasse Spleen 1989

na na 145

From Moulis-en-Medoc, this Cru Bourgeois Exceptionnel is from the outstanding 1989 vintage and is drinking superbly. Black cherry and herbs on the nose, this wine is crying out for cured meats, game when in season, and truffles. Soft tannins, medium to full body and lovely ripeness and richness on the palate, this is claret at its best.

#### Château Pontet-Canet 2000

18 43 215

Now we're talking. This highly rated 5th Growth wine from Pauillac demonstrates a wonderful concentration and depth, with dark berry and spice flavours. Rich, full bodied and tannic, it's an ideal accompaniment to beef, venison and hard cheeses.

#### Château Brane Cantenac 2000

na na 170

A lovely example of Margaux with it's silky smooth tannins, this  $2^{\rm nd}$  Growth is lighter and fresher than some of its better known neighbours. Can be served with all the classic meat dishes and also pairs very well with Asian dishes, tuna, pasta and mushroom.

## Château Grand-Puy-Lacoste 2005

na / na / 170

An amazing array of aromas such as cassis, mint, cedar, spice and graphite are in evidence on the nose of this outstanding 5th Growth Pauillac from the iconic 2005 vintage. Great with a simply cooked and well seasoned steak, just as good on its own.

#### Château LaFleur-Gazin 2005

na na 90

Situated close to the famous vineyards of Petrus, this classic right bank wine in Pomerol is 80% Merlot and 20% Cabernet Franc. Relatively light bodied with cherry aromas, this wine will pair beautifully with grilled and roast meats including lamb, pork, chicken, duck and beef.

#### Château Batailley 2012

na na 78

Wines from the 2007 vintage are drinking superbly now, and this 5th Growth Pauillac is no exception. With a deep ruby colour, blackberries and blackcurrants on the nose, and cedar and spice on the palate, this would be a great match with red meats and hard cheeses.

#### Château Lynch Bages 2008

na na 215

This 'Flying 5th' Growth from Pauillac has a deep ruby colour, cassis, tobacco and cedar on the nose, and dark berries on the palate. Predominantly Cabernet Sauvignon, Lynch Bages is an opulent wine that works fantastically well with steaks, stews and hard cheeses, This wine will age gracefully for many more years, but who can wait?

#### Château Larcis Ducasse 2009

11.75 28 140

2009 is reckoned to have produced some of the best wines in recent memory, and this St. Emilion Premier Grand Cru classe B proves the point. Being predominantly Merlot, this claret exhibits plums, blackberries and blackcurrants on the nose, with a lovely minerality and tannic structure and great length. Grilled and roast meats are the order of the day.

## Burgundy and Beaujolais

50ml 125ml Bottle

#### Morey St. Denis, 1er Cru, Domaine Heresztyn 2004

9.50 18.70 110

The climat of Les Millandes produces structured and elegant reds with firm tannins which are considered some of the best Premier Cru wines from Morey St. Denis. Fresh herbal flavours and hints of spice, this '04 is great with roast meats, heavier fish dishes, duck and legumes.

## Gevrey-Chambertin, 1er Cru 'Perriere', Heresztyn 2008

na na 90

La Perrier is a Premier Cru climat in the southern part of Gevrey-Chambertin which produces medium bodied wines with soft tannins. The '08 displays earthy yet delicate red fruit characters with some floral and herbal hints. Lamb, duck and game all bring out the best in this wine.

## Savigny les Beaunes 1er Cru 'Fourneaux', Girard 2014

na na

The "Fourneaux" vineyard is situated northwest of Beaune on a gentle slope with an ideal south-west exposure, next to the famous Vergelesses and Lavières vineyards. Vibrant fresh fruit on the nose with touches of pepper and nutmeg, this wine has a lovely structure and elegant tannins. A fantastic match with salmon or other fatty fish, roast chicken or pasta.

## Rhone Valley

50ml 125ml Bottle

#### Hermitage, Marquise de la Tourette, Delas 1998

na na 120

On the lighter side for a Hermitage, this '98 comes from a wonderful vintage and is drinking superbly. Red fruit on the nose gives way to notes of coffee and cedar on the palate. Serving the wine at around 17 degrees gives it more freshness and lift, making for an ideal accompinament to tuna, chicken, duck and lamb as well as Asian cuisine.

## Côte-Rôtie, Seigneur de Maugiron, Delas 2005

9.6 23 115

This fantastic Northern Rhone wine made from 100% Syrah has aromas of black cherries and black currants, is medium to full bodied and has beautifully layered sweet fruit on the palate. Ideal with roast or grilled meats, steaks, hard cheese and game when in season.

## Châteauneuf du Pape, Domaine La Barroche Pure 2011

na na 9

Made from century old 100% Grenache vines located on a tiny parcel of sandy soil, this wine exhibits flavours of strawberries, cherries, liquorice and a hint of dried spice. Using only organic fertilizers and being harvested by hand ticks the environmental boxes as well. Fantastic with stews, casseroles, hard cheese and rabbit.

## Châteauneuf du Pape, Domaine La Barroche Signature 2012

5.75 13.4 67

Predominantly Grenache but with Syrah, Mourvedre and Cinsault to complement, this is a classic wine from the Southern Rhone. Still young, this has well ripened black fruits on the nose with spice and sweet tannins on the palate. Recommended food pairings as with the Pure above.

## Italy and Spain

#### Tenuta San Guido Sassicaia Bolgheri 2008

na na 245

This iconic Super Tuscan from the excellent 2008 vintage is an absolute stunner. Around 85% Cabernet Sauvignon and 15% Cabernet Franc, this youthful wine exhibits fine spice, fruity and floral notes and a hint of eucalyptus. An ideal pairing with game, lamb, duck and strong cheeses. To be honest, I'd drink this with anything.

#### Pian dell'Orino Brunello di Montalcino 2013

9.5 22 110

2013 was a genuine 5 star vintage for Brunellos, producing outstanding wines from the Sangiovese grape. Richly textured dark fruits with balanced acidity and fine, structured tannins. Drink with grilled red meats, especially steak, tomato based dishes and hard cheeses.

#### Amarone della Valpolicella, Rosson 2009

na na 85

Drying the grapes for nearly 4 months before fermentation, and then aging for 48 months in oak gives this wine a wonderful richness and complexity, as well as a punchy 15.5% alcohol. Robust, full and warm with black cherries, liquorice and leather on the nose, this wine is ideal with roasts, game and smelly cheese.

## Rioja Gran Reserva especial, Urbina 1994

4.25 9.50 55

Urbina is renowned for producing wines that pass the test of time and this Gran Reserva Rioja is no exception. Still fresh despite its evolution, it exhibits plum and leather on the nose with sweet fruit and elegant oak on the palate. Milk fed lamb, charcuterie or on it's own, perfect.

APERITIF	50ml
Kamm & Sons London (35ml)	5.70
Cinzano Bianco Italy	4.20
Martini Extra Dry Italy	4.20
Martini Rosso Italy	3.80
Campari Italy	3.85
Aperol Italy	4.60
LIQUER	35ml
Cointreau France	4.40
Grand Marnier France	4.30
Tia Maria Italy	4.60
Frangelico Italy	4.60
Kahlua Mexico	4.60
Baileys Ireland (50ml)	4.20
VODKA	35ml
Chase Hereford	5.30
Chase Marmelade Hereford	7.10
Sipsmith London	5.10
Grey Goose France	5.20
Ketel One Netherlands	4.60
Ketel One Citroen Netherlands	5.50
Zubrowka Poland	4.65
TEQUILA	35ml
Patron Blanco	9.35
Patron XO coffee	5.20
Herradura Reposado	6.75
Ocho Reposado	6.75
Don Julio Añejo	8.00
11	1/)

<sup>&</sup>quot;A perfect martini should be made by filling a glass with gin then waving it in the general direction of Italy." Noel Coward

GIN	35ml
London dry gin	
Beefeater London	4.55
Beefeater London PINK	4.65
Bombay Sapphire Hampshire	4.70
Little Bird London	4.50
Sipsmith London	6.00
Tanqueray London	4.65
Portobello Road London	5.05
Broker's Birmingham	4.90
Half Hitch London	<i>c</i> 00
Hendricks Scotland	6.00 5.40
Martin Millers London	5.40 4.65
Monkey 47 Schwarzwald	5.80
v	5.05
Warner Edwards Rhubarb Northhamptonshire Whitley Neil Liverpool	4.70
Willitey Neil Liverpool	4.70
Schweppes 1783 crisp tonic	2.20
Schweppes 1783 light tonic	2.20
Fever-tree premium indian tonic	2.30
Fever-tree naturally light	2.20
Home made tonic	1.25
- please ask for our current seasonal selections	1

## WHISKY

Single Malt	35ml
Islay	
Laphroaig 10yo	5.20
Lagavulin 16yo	7.80
Speyside	
Glenfarclas 10yo	6.85
Cragganmore 12yo	5.65
Highland & Island	
Highland Park (Orkney) 12yo	5.10
Jura Origins (Jura) 10yo	5.30
Talisker (Skye) 10yo	5.60
Dalwhinnie 15yo	7.00
Oban 14yo	5.80
Lowland	
Glenkinchie 12yo	5.65
DI 11	
Blended	35ml
Jamesons (Ireland)	4.30
Peat Monster Islay/Highlands	6.90
Johnnie Walker Red Label	4.45
American	35ml
Makers Mark	4.80
Buffalo Trace	5.00
Woodford Reserve	5.00
Rittenhouse Rye	4.60
Bulleit	4.60
	9/
Japan	-
Hibiki, Harmony	7.75

<sup>&</sup>quot;Whisky is liquid sunshine." – George Bernard Shaw

BRANDY		35ml
Hennessy XO Cognac		13.10
Hine Rare VSOP Cognac		9.60
Courvoisier VS Cognac		5.20
PORT		100ml
Dow's Late Bottled Vintage		6.40
Dow's Fine Tawny		6.40
Warre's Quinta Da Cavadinha 1998		7.00
Smith Woodhouse Tawny 10yo		8.55
SHERRY		100ml
Pedro Ximènez		6.40
Colosia Amontillado		6.50
Colosia Fino		6.10
DESSERT WINE	100ml	Bottle
Les Clos de Paulilles Banyuls Rimage 2011 (Chocolate/Blue cheese/Red fruit)	6.80	31.00
Chateau Filhot Sauternes Bordeaux 2009 (Cheese/Apple/Pear/Fruit Tarte)	)	40.00
Domaine De L'ancienne Cure Monbazillac a2011 (Sorbet/Citrus/Foie Gras)	7.35	21.00

"In victory, you deserve Champagne. In defeat you need it." — Napoleon Bonaparte