



## Drinks

### Aperitif

White Port & Tonic, Orange €9  
Vermut Blanco, Lemon, Rosemary, Sparkling Water €8  
Vermut Rojo, Olive, Orange €7  
Poachers Ginger Beer, (Non-Alcoholic) €3.8  
Non-Alcoholic Wine option available – see server

### Fizz

Uivo, PT Nat Rose, Douro, Portugal, Pinot Noir, 2022, €11/55  
Raventos i Blanc, Blanc de Blancs, Spain, 2021, Macabeu Blend €15/75

### White

Franc Beausejour, Bordeaux, France, Sauvignon Blanc/Semillon, 2022 €6/25  
Venture, Rheingau, Germany, Riesling, 2022, €8.5/45  
Castro Valdes, Rias Baixas, Spain, Albarino, 2022, €9/50  
A.D.N, Vinho Verde, Portugal, Alvarinho, 2023, €11/54  
Claus Preisinger, Kalkundkiesel, Austria, Native Blend, 2022 €13/65  
Rijckaert, Arbois, France, Chardonnay, 2021, €15/75

### Skin Contact

Casa di Campagna, Bianco, Campania, Italy, Fiano/Greco, 2019, €14/70

### Rosé

Colomba Bianca, Vitese, Sicily, Italy, Nerello Mascalese, 2022, €7.5/37

### Red

Franc Beausejour, Bordeaux, France, Merlot/Cab Sauvignon, 2022 €6/25  
Le Colombier, Cotes Du Rhone, France, Grenache, 2022, €8/40  
Rompecepas, Madrid, Spain, Garnacha, 2022, €9/45  
Bonnet Cotton, Beaujolais, France, Gamay, 2020, €13.5/67  
Domenico Clerico, Trevigne, Piemonte, Italy, Barbera, 2021, €14.5/72  
Telmo Rodrigues, Lanzaga, Rioja, Spain, Tempranillo, 2019, €15/75  
Envinate, Taganan Tinto, Tenerife, Spain, Native Blend, 2020 €15/75