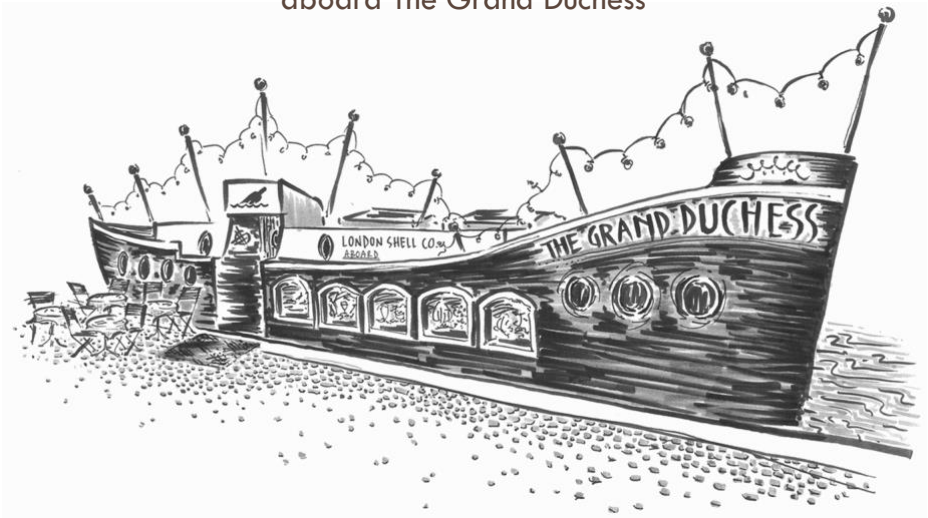


# GRAND WINES

aboard The Grand Duchess



## Sea Fever

I must go down to the seas again, to the lonely sea and the sky,  
And all I ask is a tall ship and a star to steer her by;  
And the wheel's kick and the wind's song and the white sail's shaking,  
And a grey mist on the sea's face, and a grey dawn breaking.

I must go down to the seas again, for the call of the running tide  
Is a wild call and a clear call that may not be denied;  
And all I ask is a windy day with the white clouds flying,  
And the flung spray and the blown spume, and the sea-gulls crying.

I must go down to the seas again, to the vagrant gypsy life,  
To the gull's way and the whale's way where the wind's like a whetted knife;  
And all I ask is a merry yarn from a laughing fellow-rover,  
And quiet sleep and a sweet dream when the long trick's over.

John Masfield, 1902

## THE GRAND DUCHESS

The wines on this list are organised by style and categorised by fish. We're mad about wine and nuts about fish. Bringing the two together for this wine list has been really enjoyable. We would like you to use your imagination and enjoy it too.

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## ARRIVALS

- Manzanilla En Rama**, 'I Think' Equipo Navazos, Jerez, Spain, 75ml - £5  
**Cristallier & Tonic**, cider vermouth from Mont Blanc - £5.50  
**Rhubarb Negroni** Kamm & Sons, Rhubarb Liqueur & Gin - £9  
**Kingston Black Aperitif**, somerset cider brandy co. 50ml - £5 / £27  
**Ramona** sparkling grapefruit flavour wine spritz in a can, 7%ABV - £8  
**Marsala Secco, Vecchio Samperi**, Marco de Bartoli, Sicily, 20yrs+ 75ml - £14

## BY THE GLASS

### bubbles

- The Grand Duchess**, Bacchus/Pinot Gris, Hattingley Valley, Hampshire, UK, 2018 - £9  
**Crement d'Alsace**, Remy Gresser, Alsace, France, NV - £12  
Blanc de Noir, Ancre Hill Wine Estates, **Monmouth, Wales**, NV - £15  
-  
**Sparkling Tea, Bla**, Copenhagen Sparkling Tea Company - £7 *0% ABV*

### white

- Branco **Field Blend**, Lacrau, Douro Valley, Portugal, 2018 - £7  
**Mád Dry Furmint**, Tokaji, István Szepsy, Hungary, 2016 - £8.50  
**Sauvignon Blanc, Skin Fermented**, The Hermit Ram, Cantebruy, **New Zealand** - £10  
**Bourgogne Blanc**, Dom. Chateau de Grand Pré, Fleurie, France, 2017 - £12  
**Muscadet Sèvre-et-Maine**, Monnières-st. Fiacre, V. Caillé, **Loire, 2012** - £15

### red

- Dado e Tratto Rosso**, Cantina Cortecchia, **Emilia-Romagna**, Italy, 2018 - £6.50  
**La Maldicion, Tempranillo**, Tinto de Valdilecha, Madrid, **Spain**, 2018 - £8  
**Xinomavraw**, Xinomavro, Oenops, Drama, Greece, 2016 - £11  
Bow & Arrow, **Air Guitar**, Willamette Valley, **Oregon**, 2017 - £13

### rose

- Txakoli Rosato**, Ameztoi, Getariako Txakolina, Spain, 2018 - £9

## BEER / CIDER

**Keller Pils**, Lost & Grounded, Bristol, ½ pint - £3 5.2% ABV

**India Pale Ale**, Quintet, Wiper & True - £6 330ml – 6.5% ABV

**Calypso** Hopped Sour, Siren Brewery, Berkshire, £5 330ml – 4% ABV

**Medium Perry**, Burrow Hill Cider, Somerset - £6 500ml – 6.3% ABV

Stoke Red **Cider**, Burrow Hill, Somerset, England, NV - £30 750ml – 8% ABV

*Stoke Red Apples, dry cider made in the Champagne method*

Perfect Strangers, **Charlie Herring**, Lymington - £35 750ml 7.5% ABV

*Dessert Apples mixed with a drop of South African red wine for tannin and structure*

## SOFT DRINKS

Homemade Lemonade, made to order - £2.50

Elderflower Fizz - £3

Blackberry & Lavender Cordial, Urban Cordial - £3

Rhubarb Shrub, served with soda & lime - £4

Turmeric Kombucha, Boo Chi - £7

Sparkling Tea, Bla, Copenhagen Sparkling Tea Company, 750ml - £30

*Jasmin, White Tea & Darjeeling, Delicious*

## Jing Tea Selection

Assam Breakfast Tea, Black Tea, India - £3

Lemongrass & Ginger - £3.50

Ali Shan Oolong Tea, Taiwan - £4.50

Sencha Green Teas, Shizuoka Japan - £5



## BUBBLES

Escapism in a bottle. Pop the cork and break the waves;  
charge your glass and liberate the stars. Happiness is blowing bubbles.

### traditional

*Secondary fermentations for your libation, fresh bread aromas & exuberant mouthfeels*

**The Grand Duchess**, Hattingley Valley, Hampshire, England, 2018 - £46  
*Our own label, 5 grams dosage **picked by us**. Fresh a meadow in the springtime.*

**Cremant d'Alsace**, Remy Gresser, Alsace, France, NV- £52  
***Pinot Blanc, biodynamic aperif-style cremant***

**Blanc de Noir**, Krasna Hora, Moravia, **Czech Republic**, 2017 - £53  
***Pinot Noir, zero dosage, no added sulphur. Crisp & bright as a button***

**Contadino Spumante**, Ciro Picariello, Campania, Italy, 2014 - £58  
***Fiano, Italian Chenin 18 months on lees***

**Xarel-lo Extra Brut Cava**, Colet-Navazos, Penedes, Spain, 2014 - £60  
*Cava of the highest grade. 100% Xarel-lo, with Pedro Ximenez sherry as dosage & **30 months on lees***

Terrers **Gran Reserva Cava**, Recaredo, Penedes, Spain, 2013 - £65  
*Xarel-lo, Macabeo, Paradella, **48 months on lees***

Blanc de Noir, Ancre Hill Wine Estates, **Monmouth, Wales**, NV - £77  
***10% ABV, Zero Dosage & 24 months on lees***

**Gusbourne Brut Reserve**, Appledore, Kent, 2014 - £82  
*53% Chardonnay, 40% Pinot Noir, 7% Pinot Meunier, 8g dosage & **36 months on lees***

**Brut Nature**, Jacques Picard, Berru, Champagne, France, NV - £92  
***Zero Dosage, Montagnes de Reims, drier than a frolic through the wheat fields with Theresa May***

**Jacquesson**, Cuvée 742, Champagne, France, NV - £130  
*57% Chardonnay, 22% Pinot Meunier, 21% Pinot Noir*

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**Rose Sekt**, Griesel & Compagnie, Baden, Germany, 2014 - £60  
*Spatburgunder (Pinot Noir), Blassrosa (pale pink), **champagne quality without the price tag***

**Cremant du Jura, Rose**, Dom. Overnoy, France, 2014 - £64  
*Chardonnay, Pinot Noir & Plousard. **48 months on lees, flor and oxidativelt. Saline.***

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La Pamelita, Lobban Wines, **Catalunya**, Spain, NV - £45

**Sparkling Red.** 95% Syrah, 5% Grenache, red with 7 days contact and 36 months on lees

**Stoke Red Cider**, Burrow Hill, Somerset, England, NV - £30

*Stoke Red Apples, dry cider made in the Champagne method*

## untraditional

*Fermentations in tank, concrete and bottle; wild ferments, wilder flavour*

**Naturalist**, Cambridge Road, Martinborough, New Zealand, 2018 - £39

**Sauvignon Blanc & Pinot Gris Pet Nat.** *A new world naughty, grassy, tropical & clean*

**Prosecco Sottoriva**, Malbrian, **Valdobianne**, Veneto, Italy, 2018 - £40

*Glera, Col Fondo method, 11% ABV, Unfiltered*

**I Wish I Was A Ninja**, Testalonga, Swartland, South Africa, 2019 - £47

*Colombard. New vintage fresh out of the traps. A truly remarkable 8% abv.*

**Prosecco 5 Grami**, Malibran, Valdobianne, Italy, 2016 - £50

*Glera, Tank Method, 5 grams residual, Dry as a bone!, 11% ABV*

**PN19 Rosé**, Tillingham Wines, Rye, East Sussex, UK, 2019 - £55

*22% Dornfelder, 52% reicheinsteiner, 16% Regent, 10% Muller Thurgau, 100% Juicy.*

Promised Land, **Riesling**, Charlie Herring Wines, Lymington, New Forest, UK, 2014 - £60

*Grapes grown in a walled garden in the New Forest. Tim works it by himself and doesn't like selling to restaurants*

**Birichino Malvasia** Pet Nat, California, USA, 2016 - £64

*Malvasia, Petillant Naturelle, 13% ABV*

**Col'17, Tillingham**, Rye, East Sussex, England - £65

**Champagne varietals:** Chardonnay, Pinot Noir, Pinot Munier, 'Col Fondo' method

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Solco **Lambrusco**, Paltinieri, Emilia-Romagna, Italy, 2018 - £39

*Lambrusco di Salamino, red & off dry with 15g residual sugar*

Leclise **Rose Lambrusco**, Paltinieri, Emilia-Romagna, Italy, 2017 - £50

*Lambrusco di Salamino, pink. Subtle & elegant modern lambrusco.*

## OYSTER

Only the purest expressions of the water and what lies within.  
Clean, clear, salty, lean, mineral-led direct routes to the seaside.

**Muscadet**, La Roche Blanche, Grandlieu, Dom. Herbauges, Loire, France 2018 - £29  
*Melon de Bourgogne. Slight Spirtz, refreshing.*

**Chardonnay/Rebula**, Gâsper, Goriška Brda, Slovenia, 2018 - £32  
*Chard & Ribolla Gialla Blend. 5% in oak to flesh it out a bit..*

**Riesling**, Terroir de Roche, Maison Moritz-Prado, **Alsace**, France, 2018 - £44  
*First vintage from a very exciting new property, dry and racy*

**Le Fay d'Homme, Muscadet** Sevre-et-Maine, Vincent Caille, Loire, France, 2018- £44  
*Melon de Bourgogne, is there a better wine to match with fish? Gneiss soils. Floral. Fruity. Long.*

“Marc” White, Renegade London Wine, **Bethnal Green**, UK, NV - £52  
**Riesling**. *Ever wanted to taste a 42 year old editor from Tower Hamlets? Thought not... Just try his wine.*

**La Pente**, Dom. des côtes Rousses, Vin de Savoie, France, 2018 - £54  
*100% Jacquère, a perfect example of Alpine wines. Limestone soils.*

**Assyrtiko**, Estate Argyros, Santorini, Greece, 2017 - £55  
*120 year old vines, sandy soils, weather beaten wine*

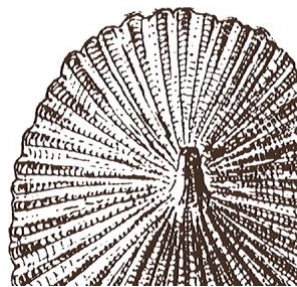
Big Salt, Ovum, **Oregon**, USA, 2018 - £58  
**Riesling & Gewurztraminer**, *with a dash of Muscat, Melon, Savagnin Rose & Pinot Noir. Banger.*

**Taganan Blanco**, Envinat, **Tenerife**, Spain, 2018 - £59  
*Marmajuelo, Malvasia, Palomino & more. Pure salt & smoke; a volcanic island gem.*

**Post Flirtation White**, M. Stoumen, Sebastopol, USA, 2018 - £60 **10%ABV**  
*Rousanne, Colombard, Marsanne & Muscat. A wine that shys away from the obvious. Elegant & Subtle.*

**Albarino**, colección, Pazo Senorans, Val do Salnés, Galicia, Spain, **2015** - £60  
*Mineral style Albarino, ancient vines, granite soils, excellent with all seafood*

**Muscadet Sèvre-et-Maine**, Monnières-st. Fiacre, V. Caillé, Loire, 2012 - £70  
*8 year old melon de bourgogne. Gabbro soil, concrete fermentation. 18 months on lees.*



## WHITEBAIT

Wines to drink by the fistful. Wines for stolen afternoons and barbecues;  
fruity juicy corks to pop without the need for occasion.

Branco **Field Blend**, Lacrau, Douro Valley, Portugal, 2018 - £27

*A co-fermentation of 5 different native & international varietals. Fruity & **easy-drinking**.*

**Sylvaner**, Arthur Metz, **Alsace**, France, 2017 - £35

*As somewhat overlooked variety from Alsace, great length, incredible value*

**Verdicchio**, C. di Jesi, **Classico Superiore**, Accadia, Marche, Italy, 2017 - £38

*A typically verdant Marche delight. Lots of citrus, walnut and a touch of bitterness on the finish.*

**Pinot Blanc**, Weingut Frey, Rheinhessen, Germany, 2018 - £40

*Zippy freshness with granny smith bite & a touch of residual sugar. Perfect with raw fish.*

Miss Terre, Mark Pesnot, **Loire**, vin de France, 2016 - £45

*Old vine Melon de Bourgogne, Malolactic & declassified. Biodynamic. **Burgundian in style***

Palmento Bianco, Vino di Anna, **Sicily**, Italy, 2017 - £46

*Cataratto & Grecianico, unfiltered with 8 days skin contact from the north side of Mt. Etna 10.5% ABV*

Sur le Fil, Dom. Petit Août, **Hautes-Alpes**, France 2016 - £47

*Rousanne & Clairette Blanche Blend, Vines are some of the highest in France. 11.5%*

**Sauvignon Blanc**, Skin Fermented, The Hermit Ram, Cantebruy, **New Zealand**, 2018 - £48

*Probably the **coolest NZ Savvy B** on the market.. Fresh, Green, Textured,*

**Malagouzia** Natura, Dom. Zafeirakis, Tirnavos, Greece, 2017 - £50

*Macon like **Malagouzia**, 12 months in oak.*

**Pinot Grigio**, Busek, Puklavec Family Wines, Styria, Slovenia, 2017 - £55

*Single Vineyard **Pinot Grigio**, slightly pink in colour due to the varietal.*

**Riesling**, Ota Seveck, Moravia, **Czech Republic**, 2017 - £59

*Brief Skin Contact **Riesling**. Spikey, Fruity, Delicious. We wouldn't be here without a bit of skin contact.*

**Savagnin**, En Quatre Vis, Dom. Des Marnes Blanches, **Cotes du Jura**, France 2016 - £68

*This is a superb wine for sub £70. An excellent intro into Jura wines and Savagnin, It really doesn't get much better.*

**Chardonnay**, Robert Foley, Red Hook, **New York**, USA, 2014 - £70

*Chardonnay from Macari Vineyard, Long Island, **Vinified in Brooklyn***

**Le Feu**, Domaine Belluard, **Haute-Savoie**, France, 2016 - £95

***Gringet**, a grape only found in Savoie. Glacially elegant, A true mountain wine.*



## MACKEREL

Only the very freshest will do. Smokey from oak or herbaceous from place.  
Textured wines with balance and poise.

**Tempranillo Blanco**, Finca Manzanos, Rioja, Spain, 2018 - £26  
*Tempranillo Blanco, green & stalky bargain white rioja*

Vinho Branco, Mariposa, **Dão DOC**, Portugal, 2017 - £35  
**Encruzado based.** *Unoaked.. Granite soils.Complex and Interesting, like your date.*

**Bellotti Bianco**, Cascina degli Ulivi, Piedmont, Italy, 2018 - £44  
**Cortese from Gavi.** *Not as you know it. Skin contact. Fleshy. Get in decanted and get it drunk..*

**Sauvignon Blanc**, Clos Margeurite, Marlborough, **New Zealand**, 2018 - £46  
*New world classic from old world hands: One year on the lees, made by a Belgian couple.*

**Vidiano**, Oenops, Drama, Greece, 2017 - £48  
*Vidiano vinified in oak, amphora & stainless steel. **Rich, Mineral, Fresh.** Tasting unbelievable at the moment*

**Wonderwall, Chardonnay**, Edna Valley, Paso Robles, **California, USA** 2018 - £50  
*Chardonnay in a similar vein to Jim Cledeney's Wild Boy. Nervy, toasty and great with shellfish.*

**Rueda**, Bodegas Menade, Nosso, Castilla y León, Spain, 2017 - £52  
**Verdejo.** *A different side to Rueda. Textural, rich, waxy. Not the lean tasteless stuff you might have tried*

**Petit Manseng**, Symphonia, King Valley, Victoria, Australia, **2008** - £55  
*Savennières in style. Herbaceous, full of flavour from a grape originally from the South West of France.*

Fontanasanta **Manzoni Bianco**, Foradori, Trentino, Italy 2017 - £59  
*Riesling & Pinot Blanc cross breed, 3 days on skins, 8 months aging in acacia, concrete & clay*

**Gerwurztraminer**, Domaine Zinck, Alsace, France **2015** - £60  
*Fermented to dryness. This is **tropical fruits and spice.** Slap bang in the middle of its drinking window*

Renner **Gruner Veltliner**, Schloss Gobelsburg, Austria, 2017 - £66  
**Gruner Veltliner** *from one of the oldest wineries in the world*

**Hibernal**, Petr Kočarík, Moravia, Czech Republic, 2017 - £67  
*Similar in style to Pouilly Fume, Sauvignon Blanc. **Essence to Daganeau***

**Krimiso, Catarratto, Aldo Viola**, Alcamo, Sicily, 2017 - £70  
**A skin contact wine.** *Destemmed. Delicious. Floral & alive. Aldo doesn't make wines, he makes fairytales. **Decant!***

**Semillon**, Ancient Vine, Long Gully Road, D. Franz, Barossa, Aus., 2015 - £82  
*Legendary Semillon w/. great aging potential. Iridescent*

## TURBOT

Wines to have roasted whole, drenched in butter and talked about for years.  
Decadent wines, rich, full & bulging. The main course. The Body. Mister Maserati.

Dona Leo, **Muscat**, Altolandon, Manchuela, Spain, 2016 - £33  
*Moscatel, classically grapey, aromatic & attractive*

**Chenin Blanc**, Abbotsdale, Malmesbury, **Swartland**, South Africa, 2016 - £35  
*Rich honey baked apricots and apples. This is superb value from the region that made Eben Sadie a super star.*

**Dry Furmint**, Mád, Tokaji, István Szepsy, Hungary, 2016 - £40  
*From a grape & region most famous for its sweet wines. Great structure, mad value.*

Cuvee Lais Blanc, Olivier Pithon, **Roussillon, France**, 2017 - £50  
*Macabeo, **Grenache Blanc**, Grenache Gris, named after a cow. 10 months in old oak, perfectly integrated*

**Bourgogne Blanc**, Dom. Chateau de Grand Pré, Fleurie, France, 2017 - £58  
*Chardonnay from Beaujolais. Quite a riche style with a mermaid on the label.*

Disdit, Anybos, Swartriverpad, Botriver, **South Africa**, 2017 - £68  
*Chenin Blanc, Roussanne, & Grenache Blanc, a super South African blend in a Swartland style.*

**Das Sakrilig Riesling**, La Violetta, Porongurup, Australia, 2018 - £70  
*Hyper-textured Riesling that eschews convention. Barrel-fermented, slightly oxidative, full malolactic fermentation*

**Chardonnay**, La Chaux, Cotes du **Jura**, Les Dolomies, Vin de France, 2017 - £72  
*Super small production from Celine and Steve Gormally. **Julien Labet** has a huge influence here.*

**Grüner Veltliner**, Rainer Wess, Loibenberg, Wachau, Austria, 2015 - £74  
*Loibenberg, one of the great wine districts of the Wachau. 1 year on lees in stainless steel.*

**Coastview Chardonnay**, **Big Basin** Vineyards, Boulder Creek, California, USA, 2016 - £85  
*Chardonnay. Distinctly Californian and unsubtle up-front but with a gentle sea breeze to cool off.*

**Condrieu**, Terrasses de l'Empire, Dom. George Vernay, France, 2015 - £90  
*Viogner, 45 year old vines, a classic example from a stellar vintage*

**Anjou Blanc**, Le Coteau de Treilles, Pithon-Paillé, Loire France, 2013 - £125  
*Chenin Blanc, one year in oak. Volcanic Soils. Nervy & Luxurious*

**Domaine de Chevalier**, Pessac-Leognan, Bordeaux, France, 2010 - £130

85% Sauvignon Blanc, 15% Semillon. 18 months in new oak with battonage. One of the greatest whites of all time

## OCTOPUS

Mysterious creatures of the deep. Strange, smart wines.  
Living wines that can solve puzzles and predict the football scores.

**Sketta**, Cantina Marilina, San Lorenzo, Sicily, Italy, 2018 - £38  
**Grecanio. 30 days on the skins then 6 months in concrete. Bargain!**

**Moscatel**, El Carro de la Mata, Alicante, Spain, 2018 - £44  
Formerly owned by Rafa Bernabe. Vineyard in a natural park sand dune. Reclaimed from the sea.  
Decant!

**Milerka**, Jaroslav Osicka, Velké Bilovice, Moravia, Czech Republic, 2018 - £48  
**Müller Thurgau & Neuburger: Everyone's favourite! Small 3 hectare site on the Austrian border**

La Bota de **Manzanilla**, 82, Florpower, Equipo Navazos, Jerez - £49  
**Palomino. Single barrel Manzanilla. So much salt and citrus.**

Les Clous, Dom. L'Aigle a Deux Tetes, **Jura**, France, 2015 - £55  
**Savagnin, 15.8% abv. Very high in alcohol. Ouillé: From topped-up barrels, not oxidative.**

**Amber Dry Wine**, Dakishvili Family Selection, Telavi, **Georgia**, 2017 - £56  
**Kisi, Vineyards planted in the 30s. Fermented in Qvevri. Stone fruits, Almonds & Spice.**

Mash Pitt, Pittnauer Wines, Burgenland, **Austria**, 2015 - £59  
**20 days on skins 42% Sauvignon Blanc, 37% Gruner Veltliner, 21% Chardonnay, Clay Soils, Orange.**  
Decant!

Bianchdudui, Alessandra Bera, **Asti**, Piedmont, Italy, 2000 - £60  
**Moscato, 17 years under flor, born from an accident**

Steinertal, **Abe Schoener**, Red Hook Winery, **New York**, USA, 2013 - £62  
**Sauvignon Blanc & Pinot Blanc from Long Island, fermented in Brooklyn**

**Vioigner Chasselas**, Dom. De Miquettes, Rhone, France, 2018 - £64  
**Declassified St. Joseph. 50/50 blend, 10 days on skins. Fermented in Amphora**

Peaux, Sylvie Augereau, **Anjou, Loire**, France, 2015 - £64  
**Chenin Blanc with one year on the skins in quevri. Decant & Shake**

Blue Dragonfly, **Andreas Tscheppe**, Südsteiermark, Austria, 2017 - £78

***Sauvignon Blanc** in large wood. Blueberries on the nose. Develops spirit-like intensity over time.*

La Coulee d'Ambrosia L'02 Vigne, J-F Chene, **Layon, Loire**, VdF, 2010 - £90  
***Chenin Blanc** aged under flor for 36 months. Vin Jaune style. As crazy as a soup sandwich. **Decant!***

## ROE

Pink and flavoursome; equally for dips and picnics or something more serious.  
Lighthearted and decadent, just like us.

**Txakoli Rosato**, Ameztoi, Getariako Txakolina, Spain, 2018 - £38

*Everybody's favourite grapes: **Hondarrabi Zuri & Hondarrabi Beltza**. The make daily battle with the sea.*

Westwell Pink, Westwell Wines, **Kent**, England, 2018 - £42 (1 left)

***Pinot Noir & Pinot Munier**, garish gemstone pink*

Gaglioppo Rosato, A Vita, **Calabria**, Italy, 2017 - £54

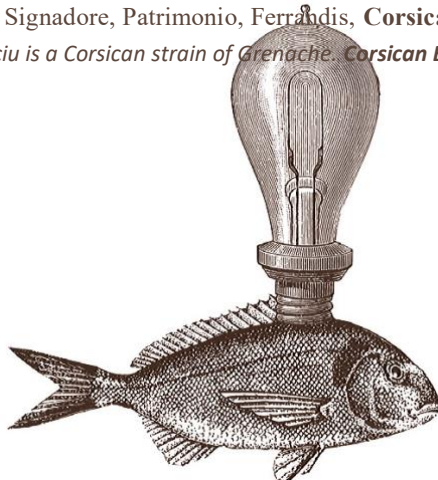
*Old Vine **Gaglioppo**, deep in colour, dry, floral, powerful. Decant!*

Jumpin' Juice Sunset, **Patrick Sullivan**, Margaret River, Australia, 2018 - £56

***Cabernet Sauv & Sauv Blanc** co-ferment. Does what its says in the lid. Will make you jump up and slip the rigging*

A Mandria di Signadore, Patrimonio, Ferrandis, **Corsica**, France, 2016 - £70

*Niellucciu is a Corsican strain of **Grenache**. **Corsican Bandol**. Decant!*



## A PINT OF PRAWNS

A thin shell with juicy flesh underneath. Peel them back and knock it back.

Light reds for passing by or passing the time.

**Dado e Tratto Rosso**, Cantina Cortecchia, **Emilia-Romagna**, Italy, 2018 - £27  
*Sangiovese, Merlot & Cilieggiolo. Classic **pizza wine**, will satisfy on any day of the week.*

Triomphe, Ancre Hill Estates, **Monmouth**, **Wales**, 2013 - £32 10%ABV  
***Triomphe is the grape.** Biodynamic farming on a 12 hectare estate in Wales. JUICY!*

**Blaufänkisch**, Heideboden, Pittnauer Burgenland, Austria, 2017 - £38  
*Cherries, currants & spice. **A proper winter slurper***

La Petite Soeur, Dom. Benastra, Côtes Catalanes, France, 2018 - £40  
***Carignan, Syrah & Ilandoner pellut.** Made by big Joe Paillé formerly of Loire valley and part of the Python clan*

**Tendu**, Matthiasson Family, **Napa**, California, USA, 2018 - £46  
***Aglianico, Montepulciano, Barbera.** This is bistrot wine from the US.*

Les Dentelles, A&JF **Ganevat**, **Jura/Beaujolais**, France, 2017 - £48  
***Syrah & Grenache**, barely pressed. Wine making with a light touch.*

La Rina, **Iuli**, Montaldo di Cerrina, **Piedmont**, Italy, 2018 - £49 11.5% ABV  
*Grape: **Slarina.** Wine Makers Idols: Maradona & Jeff Bridges. Style: **Rebellious with a gentle hand***

**Carboniq**, Magula Family, Malokarpatská, **Slovakia**, 2018 - £50  
*Blauer Portugaiser. Full carboniq, biodynamic **Carpathian Beaujolais.***

Quintessence de **Mondeuse**, Dom. De Orchis, **Vin de Savoie**, France, **2016** - £58  
*Mondeuse with real backdown. High tannins, intense minerality. This is a real tour de force and excellent value.*

**Patapon Rouge**, Dom. Le Briseau, Coteaux de Loire, France, 2018 - £66  
***Pineau d'Aunis**, full cherries, herbs and spices. Fresh & Full. High acid.*

**Beaujolais**, Madame Placard, Yvonn Metras, France, 2017 - £74  
***Gamay. 6 hectares.** Biodynamic. Meaty & Gamey. Fleurie vines.*

**Mirabai Pinot Noir**, Kelley Fox Wines, Willamette V., Oregon, US 2017 - £80  
***Pinot Noir.** Elegance in a bottle. Silky Tannins. Almost Pink.*

**Schioppettino**, Bressan, Friuli-Venezia Giulia, Italy, 2012 - £80  
*Native grape variety from Veneto. **Light, agile and aromatic.** Like a single, whole, red peppercorn in a glass*

**Trousseau**, Ruzard/Rosiere, Lucien Aviet, **Arbois**, **Jura**, 2017 - £84

Two separate vineyard stes blended together. Supple with a beautifully pronounced nose

## RED LOBSTER

Wines with gripping claws and sweet meat. Weighty bottles for big meals and long nights, or particularly good Tuesday afternoons.

La Tribuna, Bodega El Angosto, **Valencia**, Spain, 2018 - £28

**Monastrell, Garnacha & Syrah.** Natural fermentation. Crunchy & Clean

**Coupe de Sang**, Maison Ventenac, Cabardes, Languedoc-Roussillon, France, 2018 - £32

**Cabernets Franc & Sauvignon.** The wine you're looking for in every Parisian bistro but never quite find.

**Vinho Verde Tinto**, Anselmo Mendes, Vinho Verde, Portugal, 2018- £34

**Vinhao.** Dark in colour but light in tannins, undervalued wine from a region famous for its whites.

**St. John Claret, Bordeaux** Superieur, France, 2017 - £34

**Merlot, Cabernet Sauvignon, Cabernet Franc,** made for our friends in Smithfields,.

**La Maldicion, Tempranillo**, Tinto de Valdilecha, Madrid, **Spain**, 2018 - £35

**Tempranillo**, loads of cherry, touch of spice. Noice!

Safra, Celler del Roure, **Valencia**, Spain, 2017 - £40

**Mando.** Indigenous grape variety from Valencia. Very Bright, Would definitely pass a spelling test.

**Carignan Noir**, Boulevard Napoléon, Herault, Occitanie, France, 2013 - £46

**A full bodied beast**, made by our friends at St. John's in Farringdon..

Guiry, **Sangiovese** Rubicone IGT, Tenuta Mara, Emilia-Romagna, Italy, 2017 - £54

**Biodynamic.** "Taste it in its full splendour, don't postpone it," proclaims the bottle. Who are we to argue?

**Xinomavraw**, Xinomavro, Oenops, Drama, **Greece**, 2016

The **Greek Nebbiolo...** this wine has nas gone through spontaneous fermentation in amphora.

Schistes, Coume del Mas, **Collioure**, Pyrenees, France, 2018 - £60

**Grenache.** Concentrated and elegant, intense minerality and dark brambly fruit.

Ciro, Avita, **Gaglioppo**, Classico Superiore, Calabria, Italy, 2015 - £64

A tannic and rustic grape variety from **Calabria**. An elegant beast.

Bow & Arrow, **Air Guitar**, Willamette Valley, **Oregon**, USA, 2017 - £68

**Loire Style Cabernet Franc & Cab Sauv.** Dust off that air guitar and thrash out with the new wines

**Barolo 'Albe'**, Guiseppe Vajra, Piemonte, Italy, 2015 - £93

A "**Barolo for drinking.**" Delivers all those rose & leather hits without the need to wait a decade.

**Améthyste, Dom. Des Ardoisières**, IGP Vins de Allobroges, Cevins, France, 2016 - £115

*This isn't the biggest lobster in the pot. It's actually more of a Langoustine. **60% Persan 40% Mondeuse***

## WHALE

Wines that swim too close to shoreline and beach themselves for the rest of the day. Monoliths designed to push the boat out, make the other guests jealous and block out the sun. Large format beauties.

## bubbles

Roc Ambulle, Chateau Le Roc, Fronton, France 150cl - £70

*Fronton Pet Nat. Pink, 9.5% abv. Low alcohol, a touch of residual sugar, no added SO2. Gets the party started.*

Hattingley Valley Classic Cuveé, **Hampshire, UK, NV**, 150cl - £110

*Pinot Noir, Chardonnay, Pinot Meunier, a British Classiqué*

Larmandier – Bernier, Longitude, **1er Cru**, Vertus, **Champagne** 150cl - £180

**100% Chardonnay** from excellent sites in the cotes de blanc. Biodynamic 33 year old vines

Laherte Freres, Blanc de Blanc, Chavot, **Champagne 300cl** - £300

**100% Chardonnay**, Brut Nature, 7<sup>th</sup> generation family owned. Biodynamic vineyards. Elegance encapsulated in glass

## white

**Muscadet Sèvre et Maine**, La Verger, Dom. Luneau Papin, Loire, 2018 - £78

**Melon de Bourgogne**, Saline, Briney, Crisp & Refreshing. Bargain price for a mag!

**Fiano**, Don Chisciotte, Zampaglione, Campania, Italy, 2015, 150cl - £115

*Biodynamic, slightly oxidative, this wine is everything you imagined and more*

**Muscadet Sèvre et Maine**, Métaireau, Grand Mouton, Loire, 2014 - £120

*The perfect accompaniment to fish*

Druida Branco, Mira do O, Dao, Portugal, 2017, 150cl - £120

*Old Vine Encruzado, Barrel Fermented, **White Burgundy in style***

## rose

Tibouren, Clos Cibonne, **Cru Classe Provence**, France, 2016 150cl - £120  
*Single varietal rose, onion skin in colour, saline and peachy in the mouth*

## red

**Cuvée Laïs Rouge**, Calcé, Roussillon, France, 2014, 150cl - £120  
*Grenache, Carignan, Mouvedre, Biodynamic, Natty Wine*

The Dark Side, Baby Bandito, Testalonga, **Swartland**, RSA, 150cl 2017 - £130  
*Syrah, Whole bunch pressed, small production*

**St. Laurent**, Reserve, Gobelsberg, Kamptal, Austria, 2013, 150cl - £146  
*Smokey, Seductive, Black fruits*





## DEPARTURES Glasses at 75ml

**Banyuls Blanc**, Coume del Mas, SW France, 2018 - £8gls / £48btl  
*Grenache Gris, Fortified to 15% abv*

**Sauternes**, Famille Sichel, Bordeaux, France, 2017 - £7gls / £40btl  
*85% Semillon, 10% Muscadelle, 5% Sauvignon Blanc, 114g residual sugar*

**Sonnenuhr Auslese**, Henrichschof, Mosel, Germany, 2017 - £40btl  
*Handpicked botrytised riesling*

**Moscato D'Asti**, Moncucco, Frontanafredda, Italy, 2018 - £27btl  
*The perfect end to a long lunch. 5.5%, lightly fizzy, lively sweetness.*

**Banyuls Rouge**, Galateo, Coume del Mas, France, 2017 - £9gls / £53btl  
*The wine Francois Hollande & Barack Obama finished lunch on.*

**Coteaux du Layon**, Moulin Touchais, Loire, France, 1996 - £10gls / £109btl

**Chenin Blanc**, *off dry, semi sweet, dry, nutty, moody, discreet, long finsh, the list goes on, and on, and on!*

**Beerenauslese, Umathum**, Burgenland, Austria, 2017 - £11gls / £45btl  
*Chardonnay & Traminer, a beautiful refreshing sticky icky to make your heart melt.*

**Vinsanto**, Estate Argyros, 12yr barrel aged, Santorini, 2002 - £22gls / £149btl  
**Assyrtiko**, *dried on matts, pressed and aged for over a decade. Acidity is the key with this one!!!*

**Sweet Madeira 5 yr**, H.M. Borges, Funchal, Madeira, Portugal - £5gls / £50btl  
*100% Tinta Negra. Sweet but not sickly, a bargain treat. Welcome to Madeira club.*

**Sercial, Dry Madeira 10 yr**, H.M. Borges, Funchal, Portugal - £8gls / £80btl  
*Unlike whisky, Madeira takes its age statement from the average age of its contents, not the youngest.*

Verdelho, **Medium Dry Madeira 15 yr**, H.M. Borges, Funchal, Portugal - £9gls / £90btl  
*One of the most exciting wines in the world. Like drinking history.*

## LOST SOLES & SPIRITS OF THE DEEP

**Shipwreck**, 8 Years, Somerset **Cider Brandy** - £10 50ml

*Single cask bottling from barrels "salvaged" from the beached MSC Napoli in Branscombe, Devon*

**10 Year Old**, Somerset **Cider Brandy** - £9 50ml

*The purest and smoothest expression of Julian Temperley's apple magic.*

**Tidal Rum**, Shorts Boy Distillery, Jersey, UK - £10 50ml

*Aged Caribbean Rum blended in Jersey with smoked Pepper Dulse foraged at low tide.*

**Mezcal Joven**, Papadiablo, **Espadin**, Miahuatlan, Oaxaca, Mexico - £12 50ml

*The Pope Devil. A twitsed fire starter*

**Buichladdich**, Islay Barley Single Malt, 6 Years, Scotland, 2011 - £14 50ml

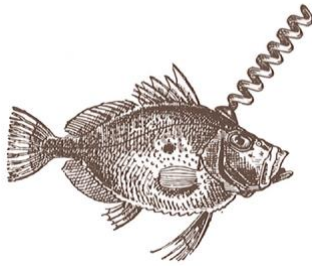
*Unpeated but has some smokiness through terroir as all its barley is from the island's peat soil.*

Michter's Single Barrel, **Straight Rye, Kentucky**, USA - £14 50ml

*As smooth and delicious as George Clooney levitating over a tear shaped swimming pool.*

**Tequila Blanco w/. Honey**, Cazcabel, Mexico - £5 35ml

*Tequila. Blended with honey. Equally perfect for tequila lovers or anyone who hasn't realised they love tequila yet.*





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