

GRAND WINES

aboard The Grand Duchess



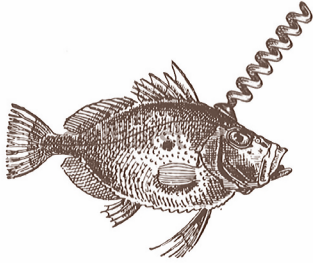
Sea Fever

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 Masefield, 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

Kingston Black Aperitif Somerset Cider Brandy Co. 50ml - £5

Cristallier & Tonic, Maley Cider Vermouth from the Alps w/. splash of Tonic - £5

Londinio Aperitivo & Soda, Herbal & Fruit Liqueur, Grapefruit Bitters - £6.50

Ramona Spritz sparkling grapefruit flavour wine spritz in a can, 7% abv - £8

Fishers Gin & Tonic Fishers Sea Botanical Gin (50ml), Tonic, Grapefruit - £9.50

Tarquin's Cornish Pastis Anise aperitif from Cornwall, served with ice & water - £6.50

Temperley Cocktail The Grand Duchess, Somerset Pomona & a boozy cherry - £10

"I Think" Manzanilla en Rama, Equipo Navazos, Sanlucar, Spain, 75ml - £6

Fino Ecologico, Bodegas Robles, Montilla-Moriles, Spain, 100ml - £9

wine by the glass

bubbles

The Grand Duchess, Bacchus/Pinot Gris, Hattingley Valley, Hampshire, UK, 2018 - £9

Brut Reserve, Chardonnay/Pinot Noir/Meunier, **Gusbourne**, Kent, UK, 2016 - £14

white

Trebbiano, Dado e Tratto, Rubicone, Emilia-Romagna, Italy, 2019 £6

'Botis' **Ribolla** Gialla, Stocco, Venezia Giulia, Italy, 2017 - £7.50

Bourgogne Aligote, Dom. C & F Gueguen, **Chablis**, Burgundy, **France**, 2018 - £9

Albarino, Ferdinand Wines, Lodi, **California**, USA, 2018 - £11

Finca Buenavista, Pagos de Villavendimia, V. Soblechero, Spain, **2012** - £13

rose

Tibouren, Clos Cibonne, **Côtes de Provence**, France, 2018 - £11

red

Alceo **Tempranillo**, Familla Bastida, La Mancha, Spain, 2018 - £7

Ciro, Avita, **Gaglioppo**, Classico Superiore, Calabria, Italy, 2015 - £12

BEER / CIDER

Keller Pils, Lost & Grounded, Bristol - £3 / £6 – 4.8% ABV

Running With Sceptres, **India Pale Lager**, Bristol - £6.50 5.2% ABV

Export **Stout**, The Kernel, London - £6 7.5% ABV

Elderberry & Almond **Sour**, Brick Brewery, London - £6 3.9% ABV

Medium Perry, Burrow Hill, Somerset - £6 - 6% 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, England - £35 750ml 7.5% ABV

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

SOFT DRINKS

Homemade Lemonade - £2.50

Apple, Lemon & Fennel Fizz - £3

Raspberry and Rosemary Cordial, Urban Cordial - £3

Strawberry Kombucha, Boo Chi - £6

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 **picked by us**. 5 grams dosage. 60% Bacchus 40% Pinot Gris*

Blanc de Blanc, Griesel & Compagnie, Baden Germany, 2015 - £60
***Pinot Blanc**, Matured in new barriques. Rich and fruity*

Terrers **Gran Reserva Cava**, Recaredo, Penedes, Spain, 2013 - £65
*Xarel-lo, Macabeo, Paradella, **48 months on lees**. Pound for pound the best trad method fizz out there.*

Gusbourne Estate, Brut Reserve, Appledore, Kent, UK, 2016 - £72
The standard-bearer for English Sparkling Wine. 200 hectare estate near Romney Marsh

Blanc de Blancs, Schloss Gobelsburg, Niederösterreich Sekt, Austria, NV - £75
*Blend of **Gruner Veltliner**, Chardonnay, & Welschriesling. **36 months on less**. Hand riddled.*

Jacquesson, Cuvée 742, **Champagne**, France, NV - £130
57% Chardonnay, 22% Pinot Meunier, 21% Pinot Noir. Mostly 2014, a low-yield vintage with high quality

traditional rosé & red bubbles

Franciacorta, Rose Demi Sec, La Montina, Italy NV - £70
Very rare and difficult to find. Off dry or semi sweet this is a wonderful way to close a meal.

La Pamelita, Lobban Wines, **Catalunya**, Spain, NV - £45
***Sparkling Red**. 95% Syrah, 5% Grenache, red with 7 days contact and 36 months on lees*

untraditional

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

Prosecco Sottoriva, Malbrian, **Valdobianne**, Veneto, Italy, 2018 - £38

Glera, Col Fondo method (bottle fermented), 11% ABV, Unfiltered

Muller Thurgau, Ancestral Method, The Hermit Ram, New Zealand, 2019 - £45
Proper Pet Nat. Cloudy and hazy. Insanely delicious, low in alcohol.

I am the Ninja, Testalonga, Swartland, South Africa, 2019 - £47
Chenin blanc, bottled mid-fermentation. Essentially a soft drink.

Prosecco 5 Grami, Malibrán, Valdobianne, Italy, 2016 - £50
Glera, Tank Method, 5 grams residual, Dry as a bone!, 11% ABV

X Bulles, Vincent Caille, Pays Nantais, Loire, France, NV - £56
Chardonnay & Grolleau in Ancestral Method. This is an Oyster pairing tap-in

Col'18, Tillingham, Rye, East Sussex, England, 2018 - £70
Champagne varietals: Chardonnay, Pinot Noir, Pinot Munier, 'Col Fondo' method

untraditional rosé & red bubbles

Solco **Lambrusco**, Paltinieri, Emilia-Romagna, Italy, 2018 - £39
Lambrusco di Salamino, red & off dry with 15g residual sugar

"No Toxic" Les Reves Oublies, Loire, France, 2019 - £48
Made from whole bunch Gamay and nothing else. Lightly sparkling, no added sulphur

PN19 Rosé, Tillingham Wines, Rye, East Sussex, UK, 2019 - £55
22% Dornfelder, 52% reichensteiner, 16% Regent, 10% Muller Thurgau, 100% Juicy

OYSTER

The purest expressions of the water and what lies within.

Clean, clear, salty, lean, mineral-led direct routes to the seaside.

Terres Basses Blanc, **Chateau Laballe**, Gascony, France, 2019 - £28
Gros Manseng, Colombard, Ugni Blanc. Fresh & Floral. A top drawer seafood wine.

Soli, Eduardo Miroglio, Thracian Valley, **Bulgaria**, 2019 - £35
Chardonnay, Riesling & Pinot Gris. Winery established & run by a Piemontese textile entrepreneur.

“Apla” White, Oenops, Drama, Greece, 2018 - £43

*Assyrtiko, Malagouzia & Roditis. Nikos uses **indigenous greek varieties** & works from an old pie factory.*

Muscadet Sèvre et Maine, Manuel Landron, Loire, France, 2019 - £44

*Melon de Bourgogne from the son of **Muscadet** legend Jo Landron*

Bourgogne Aligote, Dom. C & F Gueguen, Chablis, France, 2018 - £45

The second white of Burgundy demonstrating Chablis minerality and precision.

Alvarinho Contacto, Anselmo Mendes, **Vinho Verde**, Portugal, 2019 - £46

Alvarinho with skin contact & three months on the lees. It is a full blown expression with a long finish

La Pente, Dom. des Côtes Rousses, Vin de Savoie, France, 2018 - £54

*100% **Jacquère**, a perfect example of Alpine wines. Limestone soils.*

Albarino, Pazo Señorans, Val do Salnes, Rias Baixas, Galicia, Spain, 2018 - £58

*Pazo Senorans are perhaps the most **heralded Albarino producer** in Galicia. Lean, mean & dry*

Vitae, **Pouilly-Fumé**, Domaine du Bouchot, Burgundy, France, 2019 - £63

*Sauvignon Blanc. Spicy minerality with peachy ripeness. One of the world's **classic shellfish** pairings.*

Guinevere, Boot Hill Vineyard, Gusbourne, Appledore, Kent, UK, 2018 - £64

***Chardonnay** in a Jura style. Lean, elegant & fresh.*

Bourgogne Blanc, Dom de Roseraie, Corpeau, Côtes de Beaune, France, 2017 - £66

*100% **Chardonnay**, from a hamlet in **Puligny-Montrachet**. 3.5 hectares. **Decant to free the dissolved CO2***

Muscadet Sèvre-et-Maine, Gorges, V. Caillé, Loire, France, 2015 - £70

*5 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.

Trebbiano, Dado e Tratto, Rubicone, Emilia-Romagna, Italy, 2018 - £26

*Sustainably farmed grapes. White fruit & floral tones. Textured. **Smashable.***

Barbera “Bianca” Oltrepo Pavese, Castello di Cigognola, Piemonte, Italy, 2019 - £36

*Barbera: a **blanc de noirs** – all the fruit of a red with the fresh drinkability of a white.*

La Blanca, Krasna Hora, Moravia, **Czech Republic**, 2019 - £40

*Riesling, Sauvignon Blanc, Pinot Blanc, Gewurztraminer, Neuburger **co-ferment**. A **breakfast wine.***

Pinot Gris, Maison Moritz-Prado, Terroir de Roche, **Alsace**, France, 2019 - £45

Trained in Romania & Portugal, Ghislaine & Angela are really hitting their stride with their second vintage

Finco Ecológico, Piedra Luenga, Bodegas Robles, Montilla-Moriels, NV - £48
Bone dry Pedro Ximinez, two years in a solera. Fresh, Spicy, Smokey

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

The coolest NZ Savvy B on the market. Fresh, Green, Textured, Passionfruit seeds & herbs.

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.

Chardonnay, Westwell Wines, Kent, **England**, 2018 - £65

Lean yet nutty English Chard. Cold-fermented, 12 months in old Burg barrels. 11.5% abv.

Bouzeron, “Les Clous” Les Champs de Thémis, Côte Chalonnaise, France, 2018 -
£65

Aligote from the only region in Burgundy where it can be. Xavier Moissenet, one to watch

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

*A superb wine for sub £70 & excellent intro to **Jurassic** Savagnin. It doesn't get much better.*

Das Sakrileg Riesling, La Violetta, Porongurup, Australia, 2018 - £70

*Hyper-textured **Riesling** that eschews convention. Barrel-fermented, full malolactic fermentation*

Hibernal, Petr Kočarík, Moravia, Czech Republic, 2017 - £75

Elements of Didier Dagueneau. Rich, expressive and long.

MACKEREL

Only the very freshest will do. Smokey from oak or herbaceous from place.

Textured wines with balance and poise.

‘Botis’ **Ribolla Gialla**, Stocco, Venezia Giulia, Italy, 2017 - £36

Ribolla Gialla. A faintly medicinal grape, but with bags of lemon zest to twist on your molluscs.

Pinot Blanc, Weingut Frey, Rheinhessen, Germany, 2019 - £38

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

Grillo, Pianogrillo, Chiaramonte, Gulfi, Sicily, 2019 - £44

Gulfi is the only DOCG in Sicily and Lorenzo makes some of the best value wines on the Island

Arzur, Nicolas Suteau, Pays Nantais, Loire, France - £50

*Melon de Bourgogne, harvested late for riper fruit & silky texture alongside the classic **muscadet** acidity*

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

Albarino, Ferdinand Wines, Lodi, **California**, USA, 2018 - £56

Galician grapes grown on the West Coast! A rich and full expression of this fish friendly grape

Tresaille, Domaine des Béroles, **Saint Pourçain**, Loire, France, 2019 - £58

Tressallier, typically a blending grape. Low on the acid and high on the spice, sandalwood & pepper

A Fermament, **Charlie Herring** Wines, Lymington, **Hampshire**, UK, 2017 - £60

Sauvignon Blanc, extended skin contact. Grapes grown in a walled Victorian garden over looking the sea

Terre du Lais, Domaine de la Borde, Arbois Pupillin, **Jura**, France, 2018 - £65

Razor sharp Jurassic Chardonnay. 10 months on the lees, clay & limestone soil.

Riesling, Ota Ševčík, Moravia, **Czech Republic**, 2019 - £66

100% Riesling, a minimal amount of skin contact, long lingering finish, à la Karel Poborsky

Vinujancu, I Custodi, Terre Siciliane, **IGT, Sicily**, Italy, 2014 - £75

Riesling, Gewürztraminer, Chenin Blanc, Grecanico, Minnella. All grown at 1000m on Etna

Riesling Spätlese, Oberhäser Brücke, Dönnhoff, **Nahe**, Germany, 2016 - £85

8.5% Riesling. At the sweeter end of off dry. Dynamite with shellfish!

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.

Bodegas Manzanos, '**Finca Manzanos**', Rioja DOCa, Spain, 2019 - £27 (1 left)

Tempranillo Blanco, lightly oaked, floral and spicy.

Chenin Blanc, Abbotsdale, Malmesbury, Swartland, **South Africa**, 2016 - £35

Honey baked apricots and apples. Superb value from the region that made Eben Sadie a superstar.

Grüner Veltliner, Ried Sandgrube, Rainer Wess, Kremstal, Austria, 2019 - £38

All grapes are domaine owned & farmed by the Wess family. Fantastic food wine

Wonderwall Chardonnay, Edna Valley, Paso Robles, California, USA, 2018 - £55 (1 left)

Cali chards are like seeing Robbie Williams in concert. Often chubby, rarely lean, but always entertaining

Viognier, Jean-Baptiste Souillard, Rhone, **Vin de France**, 2018 - £58

Rich and Exotic. An excellent foil for fish from the Rhone's hottest new micro-negotiant.

Krimiso, Catarratto, Aldo Viola, Alcamo, Sicily, Italy, 2017 - £70

skin contact wine. Destemmed. Floral & alive. Aldo doesn't make wines, he makes fairytales. Decant!

Chardonnay, La Chau, **Cotes du Jura**, Les Dolomies, Vin de France, 2018 - £72

An undiscovered gem fo the Jura. Fresh, lemony and rich

Terre de Gabbro, **Muscadet Sevre et Maine**, C. Guilbert & V. Caillé, France, 2015 - £72

Melon de Bourgogne. A super group pairing of journalist & winemaker. Full yet elegant. (1 left)

Finca Buenavista, Pagos de Villavendimia, V. Soblechero, Spain, **2012** - £78
Verdejo. Only 650 bottles made. Single vineyard on sandy soils. Oaked. Tastes nothing like Rueda

Saumur Blanc, Chateau Yvonne, Mathieu Vallée, Loire, France, 2017 - £80 (1 left)
Chenin Blanc. At the heart of this estate is a 16th century chateau surrounded by biodynamic vines.

Les Gryphées Vieilles Vignes, JF Ganevat, Cotes du Jura, France, 2015 - £96
A Jurassic master. This electrifying wine is tense, nervy & full. Ask for the big glasses & get ready to freak

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

OCTOPUS

Mysterious creatures of the deep. Strange, smart wines.

Living, thinking wines that can solve puzzles and predict the football scores.

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

La Bota de **Manzanilla**, 82, Florpower, Equipo Navazos, Sanlucar, Spain, NV - £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

Perfect Day, Pittnauer, Burgenland, Austria, 2018 - £56
Chardonnay, Muscat, Gruner & Traminer – Skin contact, unfiltered and delish.

Favonio, Tenuta Foresto, Vino Bianco, Piedemonte, Italy, 2018 - £58
Moscato Bianco grown on Limestone, 5 days on skins, stone fruit salads.

Steinertal, **Abe Schoener**, Red Hook Winery, **New York**, USA, 2013 - £62 (1 left)
Sauvignon Blanc & Pinot Blanc from Long Island, fermented in Brooklyn

Peaux, Sylvie Augereau, **Anjou, Loire**, France, 2015 - £64 (1 left)
Chenin Blanc with one year on the skins in quevri. Decant & Shake

Malvazija, Skerk, Venezia Giulia, IGT, Italy, 2016 - £68

*Malvasia grown 500 metres away from the **Solvenian border**. Long skin contact and **high tannins***

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

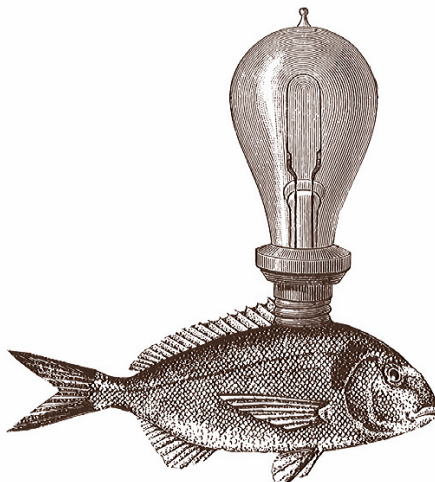
Pink and flavoursome; equally for dips and picnics or something more serious.
Lighthearted and decadent, just like us.

Palmento Rosso non rosso, Caravaglio, Salina, Italy, 2018 - £52

What's a "red not red"? A rosé, we suppose. Right on the cusp of being a light red, crunchy and savoury.

Tibouren, Clos Cibonne, **Côtes de Provence**, France, 2018 - £54

The best Provence rose you are yet to drink. Single varietal, white peach in colour, deep in flavour, long finish with the clean minerality of a chalk stream trout.



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.

Refosco, Le Pianure, Agricola Stocco di Stocco, Venezia Giulia, Italy, 2018 - £29

Refosco, an ancient native grape of North East Italy cultivated by the Romans.

Secateurs, Badenhorst Family Wines, Swartland, South Africa- £34

Cinsault, Grenache & Shiraz. Southern Rhone-style autumn drinker.

Heuss*, La Vinyeta, Emporda, **Catalunya**, Spain, 2018 - £40

Crunchy Garnacha & Carignan blend. Minerality to compliment oily fish, and fruit for anytime drinking.

Frappato, Pianogrillo, Chiaramonte, Gulfi, Sicily, 2019 - £44

Frappato, Sicily's answer to Gamay. Italian Beaujolais with a hint of barbecue smoke.

Pousse Cailloux, Romain Le Bars, Vin de France, 2019 - £54

Syrah & Grenache, This wine comes with a warning! It's way too easy to drink!

Tibouren Rouge, Clos Cibonne, Cotes de **Provence Cru Classe**, France, 2018 - £56

Low-tannin wine from the region's finest rosé producer.

Quintessence de **Mondeuse**, Dom. De Orchis, **Vin de Savoie**, France, **2016** - £58

Mondeuse with real backbone. High tannins, intense minerality. This is a real tour de force

Sang Neuf, Cyrille Vuillod, Beaujolais, France, 2018 - £58

Gamay. Meaty and a bit volatile. Very appealing.

Pinot Meunier, Yount Mill Vineyard, Keep Wines, **Napa**, California, USA, 2019 - £64

Pinot Meunier, a grape rarely seen outside of Champagne blends. 20% whole bunch, pale & earthy.

Pinot Noir, La Cabane, Les Dolomies, Jura, Vin de France, 2018 - £74

Earthy pinot that carries the fossil-filled Jurassic soil. Reveals lively tart cherries over time in the glass.

Schioppettino, Bressan, Friuli-Venezia Giulia, Italy, 2012 - £80

Native grape variety from Veneto. Light, agile and aromatic. Like a single red peppercorn in a glass

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

Two separate vineyard sites 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.

Alceo **Tempranillo**, Familla Bastida, La Mancha, Spain, 2018 - £32
Tempranillo. Baked plums, vanilla and a bit of texture – warming like a crumble.

Brich Barbera, Agricola Gaia, Piemonte, Italy, 2019 - £35 (1 left)
Juicy barbera. Made by Jeff Bridges enthusiast Fabrizio Iuli & wine trade grand fromage Eric Narioo.

Mod'Amour Rouge, Domaine Modat, Cotes Catalanes, France, 2018 - £46
Syrah & Grenache. *Silky tannins and a hint of smoke. One for chowders, stews & chilly afternoons.*

The Confluence, Aphelion, **Mclaren Vale**, Australia, 2018 - £57
100% whole bunch grenache. Silky in texture, Pinot in style

First Flight Syrah, Graeme & Julie Bott, Northern Rhone, France, 2018 - £59
Syrah from Côte Rôtie. Graeme is a New Zealander; Julie a Rhone native. A big bott from the Botts!

El Modesto, Vinadores de Gredos, Gredos, **Madrid**, Spain, 2011 - £60
Gamey Garnacha. A collaboration between Ruben Diaz & importer Alex Percy. BIG: 15% abv & oxidative

Ciro, Avita, **Gaglioppo**, Classico Superiore, Calabria, Italy, 2015 - £64
A tannic and rustic grape variety from Calabria. An elegant beast.

Cunto, Fattoria Alois, Campania IGT, Italy, 2016 - £66
Pallagrello Nero. Only to be ordered after the watershed. Floral with spicy tannins.

Cabernet Sauvignon, Matthiasson Family, Napa, California, USA, 2015 - £72
Nuanced Napa Cab Sauv the way it used to be. Don't expect a rich chocolate box.

Lirac, Romain Le Bars, Rhone, France, 2019 - £73
Grenache & Syrah blend. A young wine maker stepping out of the shadows of his master. 1.5 hectares

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

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

*Prosecco Sottoriva, Col Fondo, Malibran, Veneto, Italy, 150cl £95 11%ABV
Glera, how prosecco should taste, in a format designed for consumption*

Hattingley Valley, Classic, Cuvee **Hampshire, UK**, NV, 150cl - £120
Award winning rose from Hampshire. Aged in bottle now and really singing

Hattingley Valley, Sparkling Rosé, **Hampshire, UK**, 2013, 150cl - £170
Award winning rose from Hampshire. Aged in bottle now and really singing

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!

rose

Chateau Cibon, **Cuvee Marius Rose**, Clos Cibonne, Cotes de Provence, 2017 - £180
Tibouren Single varietal rose with the quality to age. This is a real treat and very rare

red

A **Bright Red Blend**, Rasa, Barossa Valley, South Australia, 2018 - £65
67% Cinsault & 33% Grenache. Light, fresh & slightly cloudy. Chill it down.

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

Morgon, 'Ch. Gaillard' Clos de Mez, Beaujolais, France, **2014** - £145
Gamay from old vines. Starting to really come into itself.

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. Equally suited to fruit or as a dessert in itself.

Beerenauslese, Umathum, Burgenland, Austria, 2017 - £11gls / £45btl

Botritised Chardonnay & Traminer, harvested in late October. Sugar, acidity & aromatics all in harmony.

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.

LOST SOLES & SPIRITS OF THE DEEP

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

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

Shipwreck, 8 year Somerset Cider Brandy - £10 50ml

Apples grown in Somerset, American Oak Barrels salvaged from a beach. A cargo ship run-a-ground

Port Charlotte, Heavily Peated Islay Barley, Bruichladdich, Scotland, 2008 - £14 50ml

Heavily peated single malt from 6 different farms across the isle of Islay. Very focused saline smoke, not billowing bonfires.

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

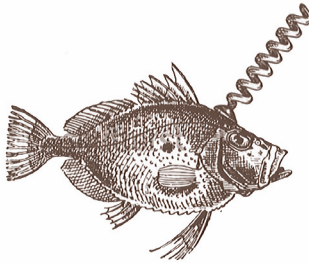
As smooth and delicious as George Clooney levitating over a tear shaped swimming pool.

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.

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

It's absolutely nothing like Malibu, honestly. We won't tell if you don't.





THE GRAND DUCHESS