



SPECIAL POURS

*A weekly selection of rare and special bottles from growers we admire.
Served with coravin and used for staff trainings.*

APERITIF

Suñer, 'Macabeu Vermouth' - Tarragona 8
Spice, blueberry & coffee notes. Served on ice or straight up. 60ml serve.

NV Bénédicte et Stéphane Tissot 'Indigène' - Cremant du Jura 16
Baked apple, toast, gentle oxidative notes & minerality. A delight!

BY GLASS

WHITE

2019 Domaine de Montille 'Les Duresses' 1er Cru - Monthélie 21
Textbook Burgundy. A touch of cream, citrus & apricot.

RED

2020 Domaine du Clair 'Les Aubuzes' - Maranges 16
Barrel fermented. Elegant, black cherry, spice & earth.

2019 Domaine Tempier, 'Cuveé Classique' - Bandol 18
*Majority of Mourvedre with Grenache Noir, Cinsault and Carignan.
Depth & structural backbone. Heaps of Black fruits, violet & tobacco.*