



## WEEKLY MENU SPECIALS

- Chalkstream Trout, Pickled Radish, Kombucha 16  
Chawanmushi, White Crab, Trout Roe 17  
Baked Rice, Red Mullet, Cockles 30  
Spring Lamb, Wild Garlic, Pepper Oil 32

## SPECIAL POURS BY GLASS

*A weekly selection of rare and special bottles from growers we admire.  
Served by glass, with Coravin.*

### WHITE

- 2021 Sylvain Pataille, Aligoté - Bourgogne 13  
*Staff favourite! An underrated variety! Pure & elegant*
- 2022 Eva Fricke 'Riesling Trocken' - Rheingau 13.5  
*Nectarine, white peach & refreshing lime*
- 2022 Alice & Olivier de Moor 'Plantation 1902 Aligoté' - Bourgogne 18  
*We are very excited about this Domaine. Pure, energetic, tart kumquat & whey*

### RED

- 2019 Markovitis 'Xinomavro' - Naoussa 11  
*Big name in Greek winemaking, third generation. Dried sage, earth & sweet spice*
- 2015 R. López de Heredia 'Viña Cubillo Tinto- Rioja 11  
*Tempranillo/Garnacha. Ripe cherry, cassia, licorice & spices*
- 2020 Rollin Père & Fils - Pernand-Vergelesses 14.5  
*2nd generation. Sour cherry, cranberry and violet.*
- 2018 Flâneur 'Cuvée Constantin' Pinot Noir - Willamette Valley 19  
*Earth, mushrooms & heaps of juicy, red fruit*