



## WEEKLY MENU SPECIALS

Steamed Custard, Cured Pork, Crab, White Asparagus 17

Baked Rice, Red Mullet, Cockles 30

Spring Lamb, Wild Garlic, Sorrel, Pepper Oil 39

## SPECIAL POURS BY GLASS

*A weekly selection of rare and special bottles from growers we admire.*

*Served by glass, with Coravin.*

## WHITE

2022 Sybille Kuntz 'Kabinett Trocken' - Mosel 10

*Tangy lime, blood orange & jasmine*

2021 Kelley Fox 'Freedom Hill Pinot Blanc' - Oregon 15

*Honey notes, smoky undertone, ripe pear & coastal vineyard freshness*

## 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*