

N.B. PLEASE ASK THE TEAM FOR OUR CELLAR/CORAVIN WINE BOOK FOR RARE WINES

SHERRY

Fino sherries are the driest, palest and freshest of the traditional varieties of sherry, perfect with cured meats, almonds, olives, asparagus, anchovies, sardines and shellfish. Made from Palomino grapes.

	75ml	100ml	375ml (carafe)
Gutiérrez-Colosia Fino	£6.9	£9.2	£34

Manzanilla is a variety of Fino sherry made from grapes grown around the port of Sanlúcar de Barrameda. The layer of flor (yeast) protecting the wine is thicker here than in Jerez so the wines are arguably even fresher. Great with the same foods as above. Made from Palomino grapes.

	75ml	100ml	375ml (carafe)
Bodegas de la Riva Manzanilla Fina Miraflores	£7.5	£9.9	£38
Equipo Navazos THINK Manzanilla UNFILTERED	£8.9	£11.9	£44

Amontillado has been aged first under a cap of flor (yeast), and then is exposed to oxygen, which produces a result darker than Fino but lighter than Oloroso. Great with our Jamón Bellota and light meat dishes. Made from Palomino grapes.

	75ml	100ml	375ml (carafe)
Gutiérrez-Colosia Amontillado	£9.9	£12.9	£49

Oloroso has not been aged under flor but only aged oxidatively, producing a darker and richer wine than an Amontillado. Great with a mix of tapas especially hard cheeses, charcoal-grilled game or red meat. Made from Palomino grapes.

	75ml	100ml	375ml (carafe)
Gutierrez-Colosia Oloroso	£9.9	£12.9	£49

Palo Cortado is a very rare variety that is initially aged under flor like an Amontillado, but develops a character similar to Oloroso. Made from Palomino grapes.

	75ml	100ml	375ml (carafe)
Equipo Navazos La Bota No.118 'Pata de Gallina' Palo Cortado	£15	£20	£75

Amoroso is an Oloroso made from Palomino Fino and sweetened with Pedro Ximénez. This is a sweet and extremely smooth sherry that possesses a nutty, almost crème brûlée taste. Great with cheese and/or dessert. Made from Palomino grapes.

	75ml	100ml	375ml (carafe)
El Maestro Sierra Amoroso (Oloroso/PX)	£9.9	£12.9	£49

Pedro Ximénez is a full-bodied, intense and sweet sherry with great complexity of flavours. Typical tastes include raisins, dried apricot, caramel, vanilla and nuts. They are great with cheeses and desserts, especially ice-cream and (bitter) chocolate. Made from Pedro Ximénez grapes.

	75ml	100ml	375ml (carafe)
Guitérrez-Colosia Pedro Ximénez	£13.9	£18.5	£69

All wines in **bold ink** are organic, certified organic or biodynamic.

SPARKLING





	125ml	Bottle
Perelada Stars Brut Reserva '21	£9.9	£55
Bodegas Sumarroca Brut Rosé '21	£9.9	£55
AA Laieta Brut Nature Gran Reserva '19		£75

WHITE WINE

125ml Carafe Bottle Body

Rioja

The wines in this section are rounded, full-flavoured and substantial in the mouth. They are more suited to seafood with a hint of spice or light meats such as chicken and pork. Don't forget, Rioja was first and foremost famous for whites!

Finca Manzanos Tempranillo Blanco '23 (soft)	£7.5	£21.5	£42	
Izadi 'Selección' Viura/Garnacha Blanca '23 (creamy)	£10.5	£30	£59	
Bodegas Amaren Viura/Malvasia/Tempranillo Blanco '20 (sublime)			£69	
Viña Tondonia Gravonia Crianza Malvasía '14/15 (od skool classic)			£79	

Elegant minerality

These wines are blessed with a degree of minerality that translates to a real elegance in the mouth.

Costa da Borneira 'Galician White' NV			£39	
Viña Senra Palomino Fino D.O. Ribeiro '24 (10% ABV)	£7	£20	£39	
Lulo 1915 Treixadura D.O. Ribeiro '24 (unctuous)	£7.5	£21.5	£42	
Bodegas Pisuerga Aguazul Verdejo D.O. Rueda '23 (super fresh)	£7.5	£21.5	£42	
El Muelle de Olaso Palomino Fino D.O. Jerez '23 (elegant)	£10.5	£30	£59	
Cantalapiedra Cantayano Verdejo VdT Castilla y Leon '23 (pure)			£59	
Habla del Mar Secret Grapes VdT Extremadura '23 (saline)	£12	£35	£69	
Principia Mathematica Xarel-lo D.O. Penedès '23 (refined)			£69	
Dominio do Bibeí Lalume Treixadura D.O. Ribeiro '20 (exquisite)	£12	£35	£69	

Albariño

The indigenous **Albariño** grape produces aromatic white wines that are great when drunk alone but also a perfect match for seafood. These wines are all from the same small area in Galicia, north-west Spain.

Pazo as Barrias D.O. Rías Baixas '24 (super fresh)	£8.5	£25	£49	
Fento Bico de Ran D.O. Rías Baixas '24 (mineral)			£59	
Zárate Tras da Viña D.O. Rías Baixas '23 (opulent)			£89	

Luscious fruit

These wines are for those with an appetite to try something a little different.

Paso a Paso Macabeo VdT Castilla y Leon '24 (peachy)	£7	£20	£39	
Merayo Godello D.O. Bierzo '24 (soft and rounded)			£49	
Alto Landon Doña Leo Muscat D.O. Manchuela '22 (orange peel)	£9.9	£28	£55	
Dido Garnacha/Xarel-lo/Macabeo D.O. Montsant '22 (complex)	£12	£35	£69	
Finca Sandoval 'Aurora' Macabeo/Marisancho D.O. Manchuela '23 (tropical)			£69	

ROSÉ WINE / ORANGE

Inurrieta Coral Garnacha/Cab Sav D.O. Navarra '24 (fruity)	£7	£20	£39	
Finca Museum Tempranillo/Verdejo D.O. Cigales '23 (elegant)	£8.5	£25	£49	
Enrosado Garnacha Gris D.O. Manchuela '22 (ORANGE)	£9.9	£28	£55	
Izadi Larrosa Garnacha D.O. Rioja '23 (luscious)			£55	

RED WINE

Juicy & Vibrant

Great wines to enjoy with the cured meats. They have enough juicy intensity to combat spice. We would also suggest these wines as a match for hard cheeses.

Paso a Paso Tempranillo D.O. VdT Castilla y Leon '23 (juicy)			£36	
Inurrieta Norte Cab Sav/Merlot D.O. Navarra '22 (lush)	£7	£20	£39	
Familia Pacheco Monastrell D.O. Jumilla '23 (smooth)	£7.9	£23	£45	
La Planta Tinta del Pais D.O. Ribera del Duero '23 (opulent)	£8.5	£25	£49	
13 Cantaros Cencibel D.O.Cigales '21 (polished fruit)			£49	
Cala No.1 Tempranillo/Cab Sav/Syrah VdT Castilla '19 (berries)	£8.5	£25	£49	
Elias Mora Tinta de Toro D.O. Toro '22 (lightly oaked)			£49	
Viña Zorzal Graciano D.O. Navarra '22 (strawberry)	£9.9	£28	£55	








Rioja

Turbulent times for this top-quality region with many producers going against long-standing tradition but no doubt still producing wines that live long in the memory.

Cerro Añon Crianza '21	£7.9	£23	£45	
Izadi Reserva '20	£10.5	£30	£59	
Bodegas Lanzaga LZ '22 (NO OAK)	£10.5	£30	£59	
Señorio de Cuzcurrita Reserva '19			£69	
Finca Manzanos Gran Reserva '15			£69	






7 heavenly Garnacha wines

We are of the belief that Garnacha is the star red variety of the moment...enjoy!

Aurkitu D.O. Navarra '20 (bright & youthful)	£8.5	£25	£49	
Celler de Capçañes Mas Donis D.O. Montsant '22 (fruit bomb)			£49	
Gallina de Piel 'Mimetic' D.O. Calatayud '23 (succulent)	£9.9	£28	£55	
Vinicola del Priorat Mas Dels Frares D.O. Priorat '21 (sumptuous)			£65	
Cuevas de Arom 'Altas Parcelas' D.O. Calatayud '21 (classy)			£65	
Pegaso 'Zeta' D.O. Sierra de Gredos '21/22 (sublime)	£12	£35	£69	
Clos i Terrasses Laurel D.O. Montsant '21 (firecracker!)			£99	







Classy & Complex

The wines in this section are immensely rewarding. Some of the wines are established classics and others are still forging a name for themselves. All are hugely rewarding. Stock of these wines is limited.

El Castro de Valtuille Mencia D.O. Bierzo '23 (harmonious)			£49	
Pago Florentino Tempranillo D.O. La Mancha '20 (intense)	£9.9	£28	£55	
Casa Castillo Monastrell D.O. Jumilla '22 (savoury deliciousness)	£10.5	£30	£59	
Finca Sandoval 'Fundamentalista' Bobal D.O. Manchuela '23 (smoky black cherry)			£59	
Dominio do Bibeí Lalama Mencia D.O. Ribeira Sacra '20 (elegant)			£69	

Full Bodied & Concentrated

These are bold but elegant and benefit from the integration of oak. Great with charcoal grilled meats.

Magnifico Tempranillo D.O. Cariñena '23 (pure fruit)	£7	£20	£39	
La Tribuna Monastrell/Garnacha/Syrah D.O. Valencia '22 (crunchy fruit)			£42	
Pago Valdoneje Mencia D.O. Bierzo '23 (juicy)	£7.9	£23	£45	
Trus Roble Tinta del Pais D.O. Ribera del Duero '19 (integrated oak)			£49	
Cien y Pico 'En Vaso' Bobal D.O. Manchuela '21 (concentrated fruit)	£8.5	£25	£49	
Flor de Vetus Tinta de Toro D.O. Toro '20 (robust)			£55	

DESSERT WINE

75ml

AA Dolç Mataró Monastrell '21/22 (sweet red)

£11.9

Cellers Pallarades Macabeo '22

£13.9

ORUJO (equivalent of Grappa, Orujo is distilled grape spirit)

50ml

Hierbas, Clear, Coffee or Crema

£7.9

BOURBON

50ml

Jack Daniels

£7.9

Knob Creek 9yr Old

£9.9

MALT WHISKEY

50ml

Highland Park 12yr Old – Orkney

£12.5

Laphroaig 10yr Old – Islay

£12.5

Talisker 10yr Old – Skye

£14.5

SPANISH BRANDY

50ml

Gran Duque D'Alba

£14

Torres Imperial 20yr Old

£15

Jaime 1

£22

RUM

50ml

Bacardi

£5.9

Bacardi Spiced

£6.9

Havana Club 7yr Old

£7.9

Zacapa Centenario 23yr Old

£17

TEQUILA

50ml

José Cuervo Reposado/Cuervo Silver/Rose

£6.9

Cazcabel Coffee/ Cazcabel Honey

£7.9

Patrón Silver

£14.5

LIQUEURS

	50ml
Crema Catalana	£5.9
Kahlua	£5.9
Disaronno Amaretto	£5.9
Frangelico	£5.9
Licor 43	£6.9
Rives Sloe Gin	£6.9
Anís del Mono	£7.5
Hierbas de Mallorca	£7.5
Baines Reserva Pacharán	£7.5

SCOTCH WHISKEY

	50ml
Ballantines	£7.9
Johnny Walker Black Label	£9.5

VODKA

	50ml
Absolut Blue	£5.9
Tovaritch	£5.9
Chilli Vodka & caperberry	£7.5
Grey Goose	£11.9

VERMOUTH

	100ml
Yzaguirre Tinto	£7.9
Martini Bianco/Extra Dry/Rosso/Fiero	£7.9

BITTERS

	50ml
Campari	£5.5
Aperol	£5.5

BEER

Mahou / Estrella Galicia	330ml	75cl
Alhambra Reserva (Premium – full bodied)	£5.9	
Estrella INEDIT (El Bulli inspired lager)	£6.9	
Estrella Galicia Gluten Free		£13
Estrella Galicia Sin 0.0%	£6.9	
San Miguel 00 (0% alcohol)	£5.5	

CIDER

Mayador	330ml
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MIXERS

Ginger beer/Soda Water/Lemonade/Grapefruit Soda/Cherry Soda	200ml
Fever Tree Tonic Water: Indian, Light, Aromatic, Mediterranean & Elderflower	£3.5
Coke/Diet Coke	£3.5

SOFT DRINKS

Coke/Diet Coke/Coke Zero/Fanta	330ml
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MOCKTAILS

Bitter Spritz with Orange	£6.5
Pressed Apple, Lemon, Forest Fruits & Fizzy Grapefruit	£6.5
Raspberry and pineapple sours	£6.5

MINERAL WATER

Hildon Still/Sparkling	750ml
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TEA/COFFEE

Breakfast Tea/ Earl Grey/Green/Fresh Mint/Camomille/Lemon, Ginger & Honey	£3.5
Espresso/Americano	£3.5
Double Espresso/Cortado/White Americano/Latte/Flat White/Cappuccino	£4
Iced Espresso	£4
Iced Latte	£4

*All spirits are available in a 25ml measure on request