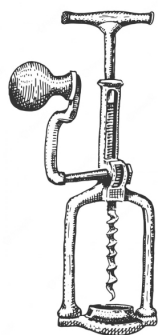

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MONDAY WINE CLUB



On Mondays, we encourage you to bring your own bottle of wine and we'll cork it for only €5.

There's no tricky initiation test to join the club, just come armed with a bottle (or two or three...) and you're in.

For maximum value bring a Nebuchadnezzar of Champagne or a Balthazar of Burgundy – there will still only be a €5 corkage fee on each.

DESSERT

FORTIFIED



70 ML BTL

Banyuls Rimage, 'Mademoiselle O', Domaine Piètri-Géraud, 2023 <i>Collioure, France</i>	7.50	70.00
Late Bottled Vintage Port, Quinta de la Rosa, 2019 <i>Porto, Portugal</i>	9.50	86.00
Rutherglen Muscat, 'Rosewood', Chambers, 375ml, NV <i>Victoria, Australia</i>	12.00	60.00
10 Year Old Tawny Port, Quinta de la Rosa, 500ml, NV <i>Porto, Portugal</i>	12.50	80.00
Vintage Port, Dow's, Quinta do Bomfim, 2013 <i>Porto, Portugal</i>	14.00	120.00
Colheita, Niepoort, 2003 <i>Porto, Portugal</i>	20.00	185.00

DESSERT

SWEET



70 ML BTL

Sauternes, Château Laville, 2022 <i>Bordeaux, France</i>	13.00	120.00
Riesling, 'Cordon Cut' Clare Valley, Mount Horrocks, 375ml, 2023 <i>South Australia, Australia</i>	16.00	78.00
Château Climens, Barsac 1er Cru Classé, 2004 <i>Bordeaux, France</i>	19.00	200.00
Tokaji Aszú, 6 Puttonyos, Dobogó, 500ml, 2018 <i>Tokaji, Hungary</i>	23.00	166.00
Vin Santo del Chianti Classico, Isole e Olena, 375ml, 2010 <i>Tuscany, Italy</i>	28.00	150.00
Château d'Yquem, Sauternes 1er Cru Classé, 375ml, 2004 <i>Bordeaux, France</i>		480.00

WINES BY THE GLASS

SPARKLING



125 ML BTL

Durello Spumante, Cantina di Gambellara, 2025 <i>Veneto, Italy</i>	15.00	72.00
Sparkling Rosé, 'de Nit', Raventós i Blanc, 2023 <i>Catalunya, Spain</i>	17.00	98.00
Classic Cuvée Brut, 'Culver', Langham Wine Estate, NV <i>Dorset, England</i>	19.00	113.00
Champagne Brut Réserve, Charles Heidsieck, NV <i>Champagne, France</i>	23.00	135.00

WHITE



150 ML BTL

Soave Classico, Terre di Monteforte, 2025 <i>Veneto, Italy</i>	10.50	48.00
Vinho Verde, Loureiro/Alvarinho, Quinta de Azevedo, 2025 <i>Minho, Portugal</i>	11.50	57.00
Sauvignon Blanc, Trinity Hill, 2025 <i>Hawke's Bay, New Zealand</i>	15.00	71.00
Gewürztraminer, Cave de Hunawihir, 2023 <i>Alsace, France</i>	15.00	70.00
Riesling Feinherb, 'Generations', Axel Pauly, 2025 <i>Mosel, Germany</i>	17.00	78.00
Albariño, Lagar de Pintos, 2024 <i>Rias Baixas, Spain</i>	18.00	84.00
Sancerre, Domaine Sautereau, 2024 <i>Loire, France</i>	21.00	101.00
Chablis, Les Hauts le Milly, 2023 <i>Bourgogne, France</i>	22.00	103.00
Ribeiro Blanco, 'Lalume', Dominio do Bibei, 2022 <i>Galicia, Spain</i>	22.00	108.00
Chardonnay, Russian River Valley, De Loach, 2023 <i>California, USA</i>	24.00	117.00

WINES BY THE GLASS

RED 150 ML BTL

Carignan IGP Côtes de Thau, Baron de Badassière, 2024 <i>Languedoc, France</i>	10.50	49.00
Douro Tinto, 'Hawksmoor Blend', Quinta de la Rosa, 2023 <i>Douro, Portugal</i>	13.50	65.00
Malbec, 'Ultra', Kaiken Estate, 2022 <i>Mendoza, Argentina</i>	16.00	78.00
Ribera del Duero, Hawksmoor x Telmo Rodruquez, 2024 <i>Ribera, Spain</i>	17.50	82.00
Cabernet Sauvignon, 'H', Hartenberg Estate x Hawksmoor, 2024 <i>Stellenbosch, South Africa</i>	18.50	89.00
Xinomavro, 'Ramnista', Estate Kir - Yianni, 2021 <i>Naoussa, Greece</i>	19.00	93.00
Bourgogne Pinot Noir Vieilles Vignes, Philippe le Hardi, 2023 <i>Bourgogne, France</i>	21.00	102.00
Cabernet Sauvignon, Fog Mountain, 2023 <i>California, USA</i>	21.00	104.00
Shiraz blend, 'Plexus', John Duval, 2021 <i>Barossa Valley, South Australia</i>	23.00	112.00
Rioja Gran Reserva, Bodegas Lan, 2017 <i>Rioja Alavesa, Spain</i>	23.50	115.00
Saint-Julien, 'M de Moulin Riche', Château Moulin Riche, 2018 <i>Bordeaux, France</i>	27.00	132.00
Barolo La Morra, Corino Giovanni di Corino Giuliano, 2021 <i>Piemonte, Italy</i>	32.00	157.00
Châteauneuf-du-Pape, 'Télégramme', Family Brunier 2023 <i>Rhône, France</i>	34.00	165.00

LARGE FORMAT

RED BTL

Douro Tinto, 'Sásta', Niepoort, Magnum, 2022 <i>Douro, Portugal</i>	120.00
Valpolicella Ripasso, 'San Rocco', Tedeschi, Magnum, 2022 <i>Veneto, Italy</i>	152.00
Bordeaux Supérieur, Château Tayet, Magnum, 2020 <i>Bordeaux, France</i>	160.00
Malbec, Château du Cèdre, Magnum, 2022 <i>Cahors, France</i>	170.00
Haut-Medoc, Cru Bourgeois, Château Beaumont, Magnum, 2014 <i>Bordeaux, France</i>	182.00
Morgon, 'Côte du Py', Jean Foillard, Magnum, 2023 <i>Beaujolais, France</i>	217.00
Barbaresco, Produttori del Barbaresco, Magnum, 2021 <i>Piemonte, Italy</i>	228.00
Roda Reserva, Bodegas Roda, Magnum, 2021 <i>Rioja, Spain</i>	246.00
St Julien, La Reserve de Leoville Barton, Magnum, 2019 <i>Bordeaux, France</i>	248.00
Amarone della Valpolicella, 'Vigna Garzon', Pieropan, Magnum, 2019 <i>Veneto, Italy</i>	330.00
Barolo, 'Camilla', Bruna Grimaldi, Jeroboam (3 litre) 2021 <i>Piemonte, Italy</i>	430.00
Nuits-St-Georges 1er Cru, 'Clos de Thorey', Vougeraie, Magnum, 2021 <i>Bourgogne, France</i>	445.00
Flaccianello della Pieve, Fontodi, Magnum, 2019 <i>Tuscany, Italy</i>	500.00
Côte-Rôtie, Domaine Jamet, Magnum, 2020 <i>Rhône, France</i>	950.00
Brunello di Montalcino, Biondi-Santi, Magnum, 2015 <i>Tuscany, Italy</i>	995.00
Roda 1 Reserva, Bodegas Roda, Imperial (6 litre), 2016 <i>Rioja, Spain</i>	900.00

LARGE FORMAT

SPARKLING

☞ ————— ☞ BTL

Imperial Brut, Corpinnat, Gramona, Magnum, 2017 <i>Catalunya, Spain</i>	245.00
Champagne 'Reflets de Rivière', Goutorbe-Bouillot, Magnum, NV <i>Champagne, France</i>	250.00
Champagne Essentiel Cuvée, Piper-Heidsieck, Magnum, NV <i>Champagne, France</i>	290.00

WHITE

☞ ————— ☞ BTL

Alvarinho, 'Contacto', Anselmo Mendes, 2024 <i>Vinho Verde, Portugal</i>	135.00
Saint-Joseph Blanc, 'Lyseras', Yves Cuilleron, Magnum, 2020 <i>Rhône, France</i>	195.00
Chardonnay, 'M3', Shaw + Smith, Magnum, 2021 <i>Adelaide Hills, South Australia</i>	230.00
Meursault 1er Cru, 'Blagny', Matrot, 3 litre, 2020 <i>Bourgogne, France</i>	950.00
Puligny-Montrachet 1er Cru, 'Les Chalumeaux', Matrot, 3 litre, 2020 <i>Bourgogne, France</i>	1,100.00

WINES BY THE GLASS

ROSE

☞ ————— ☞ 150 ML BTL

Luberon Rosé, Famille Perrin, 2025 <i>Southern Rhône, France</i>	13.00	58.00
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ORANGE

☞ ————— ☞ 150 ML BTL

Pinot Grigio Ramato, Specogna, 2024 <i>Friuli-Venezia Giulia, Italy</i>	17.00	80.00
Rioja Blanco, 'Phinca Hapa', Bodegas Bhilar, 2022 <i>Rioja, Spain</i>	19.00	95.00

SHERRY

☞ ————— ☞ 70 ML BTL

Manzanilla, 'La Riva', Bodegas de la Riva, Miraflores Baja, NV <i>Jerez, Spain</i>	7.00	72.00
Amontillado, 'Tio Diego', Pago de Macharnudo, Valdespino, NV <i>Jerez, Spain</i>	7.00	70.00

ALCOHOL FREE

☞ ————— ☞ 150 ML BTL

Riesling, Kolonne Null, 2024 <i>Bernkastelerland, Germany</i>	10.50	47.00
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SPARKLING



1 2 5 M L B T L

Durello Spumante, Cantina di Gambellara, 2025 <i>Veneto, Italy</i>	15.00	72.00
Ancestral Montònega, Can Sumoi, 2024 <i>Catalunya, Spain</i>		75.00
Vouvray Brut, Château Moncontour, NV <i>Loire, France</i>		94.00
Sparkling Rosé, 'de Nit', Raventós i Blanc, 2023 <i>Catalunya, Spain</i>	17.00	98.00
Extra Brut Reserve, Loimer, NV <i>Lower Austria, Austria</i>		95.00
Imperial Brut, Corpinnat, Gramona, 2018 <i>Catalunya, Spain</i>		105.00
Classic Cuvée Brut, 'Culver', Langham Wine Estate, NV <i>Dorset, England</i>	19.00	113.00
Champagne Brut Réserve, Charles Heidsieck, NV <i>Champagne, France</i>	23.00	135.00
Brut Rosé, 'Mosaique', Jacquart, NV <i>Champagne, France</i>		165.00
Brut Réserve, Bérèche & Fils, NV <i>Champagne, France</i>		175.00
Blanc de Blancs, 'Éloquence', Marie Courtin, 2018 <i>Champagne, France</i>		185.00
Champagne 'Essentiel' Blanc de Noir, Piper-Heidsieck, NV <i>Champagne, France</i>		195.00
Brut Rosé, Billecart-Salmon, NV <i>Champagne, France</i>		224.00
Blanc de Blancs, Ruinart, NV <i>Champagne, France</i>		265.00
Rare Millésime Champagne, 2013 <i>Champagne, France</i>		335.00
Blanc des Millénaires, Charles Heidsieck, 2007 <i>Champagne, France</i>		350.00

ROSE



1 5 0 M L B T L

Luberon Rosé, Famille Perrin, 2025 <i>Southern Rhône, France</i>	13.00	58.00
Rosé, 'Chant de Lune', Guy Allion, 2024 <i>Loire, France</i>		56.00
Nebbiolo Rosato, 'Rosa del Rosa', Proprietà Sperino, 2024 <i>Piemonte, Italy</i>		72.00
Coteaux d'Aix-en-Provence, 'Cuvée Alexandre', Ch Beaulieu, 2024 <i>Provence, France</i>		78.00
Rosé, 'Mart', Gramona, 2024 <i>Catalunya, Spain</i>		80.00
Rose-Marie, le Puy, 2022 <i>Bordeaux, France</i>		135.00

ORANGE



1 5 0 M L B T L

Fratelli Felix Bianco, Vigneti Tardis, 2024 <i>Campania, Italy</i>		65.00
Pinot Grigio Ramato, Specogna, 2024 <i>Friuli-Venezia Giulia, Italy</i>	17.00	80.00
Occhipinti, SP68 Bianco, 2022 <i>Sicily, Italy</i>		90.00
Rioja Blanco, 'Phinca Hapa', Bodegas Bhilar, 2019 <i>Rioja, Spain</i>	19.00	94.00

ALCOHOL FREE



1 5 0 M L B T L

Riesling, Kolonne Null, 2024 <i>Bernkastelerland, Germany</i>	10.50	47.00
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REDS



150 ML

BTL

Amarone della Valpolicella, 'Stropa', Monte Dall'Ora, 2015 <i>Veneto, Italy</i>	249.00
Château Montelena, 2019 <i>Napa Valley, California</i>	250.00
Siepi, Mazzei, 2020 <i>Tuscany, Italy</i>	250.00
Hirsch, Reserve Pinot Noir, 2021 <i>Sonoma Coast, California</i>	250.00
Gevrey-Chambertin, 'Les Seuvrees', Hubert Lignier, 2016 <i>Bourgogne, France</i>	255.00
Château Léoville Barton, Saint Julien, 2008 <i>Bordeaux, France</i>	310.00
Domaine Clape, Cornas, 2022 <i>Rhône, France</i>	310.00
Hermitage, Domaine Emmanuel Darnaud, 2022 <i>Rhône, France</i>	310.00
Château Kirwan, Margaux, 2001 <i>Bordeaux, France</i>	325.00
Rioja Gran Reserva, 'Viña Tondonia', Lopez de Heredia, 2004 <i>Rioja, Spain</i>	360.00
Vega Sicilia, Tinto Valbuena 5º, 2020 <i>Ribera del Duero, Spain</i>	365.00
Château Lynch-Bages, Pauillac, 2009 <i>Bordeaux, France</i>	445.00
Château La Fleur-Pétrus, Pomerol, 2016 <i>Bordeaux, France</i>	610.00
Château Figeac, 2010 <i>Bordeaux, France</i>	790.00
Monte Bello, Ridge, 2010 <i>Santa Cruz, California</i>	790.00
Côte-Rôtie, Domaine Jamet, 1999 <i>Rhône, France</i>	800.00
Opus One, 2019 <i>Napa Valley, California</i>	950.00
Château Haut-Brion, Pessac Leognan, 2016 <i>Bordeaux, France</i>	1480.00

WHITES



150 ML

BTL

Macabeo, Molinoco Loco, 2025 <i>Murcia, Spain</i>		41.00
Soave Classico, Terre di Monteforte, 2025 <i>Veneto, Italy</i>	10.50	48.00
Pays d'Oc Blanc, Tapisserie, Domaine Lamy 2024 <i>Languedoc, France</i>		53.00
Verdicchio di Matelica, 'Terre di Valbona', Cantine Belisario, 2025 <i>Marche, Italy</i>		53.00
Viognier IGP Côtes de Thau, Baron de Badassière, 2025 <i>Languedoc, France</i>		55.00
Vinho Verde, Loureiro/Alvarinho, Quinta de Azevedo, 2025 <i>Minho, Portugal</i>	11.50	57.00
Piquepoul, Le Caves de Richemer, 2024 <i>Languedoc, France</i>		59.00
Falanghina, Vesevo, 2024 <i>Campania, Italy</i>		56.00
Grüner Veltliner, Loimer, 2024 <i>Kamptal, Lower Austria</i>		69.00
Torrontés, 'Estate Series', Bodega Colomé, 2024 <i>Salta, Argentina</i>		67.00
Verdejo, 'Flor de Vetus', Vetus, 2025 <i>Rueda, Spain</i>		68.00
Gewürztraminer, Cave de Hunawihl, 2023 <i>Alsace, France</i>	15.00	70.00
Sauvignon Blanc, Trinity Hill, 2025 <i>Hawke's Bay, New Zealand</i>	15.00	71.00
Malagousia, High Altitude Vines, Kanakaris, 2024 <i>Peloponnese, Greece</i>		75.00
Riesling Feinherb, 'Generations', Axel Pauly, 2025 <i>Mosel, Germany</i>	17.00	78.00
Chenin Blanc, Old Vines, Kloof Street, 2024 <i>Swartland, South Africa</i>		77.00
Chardonnay, Beaujolais-Villages Blanc, Dominique Morel, 2024 <i>Beaujolais, France</i>		79.00
Gavi di Gavi, 'Lugarara', La Giustiniana, 2024 <i>Piemonte, Italy</i>		80.00

WHITES



150 ML BTL

Albariño, Lagar de Pintos, 2024 <i>Rias Baixas, Spain</i>	18.00	84.00
Aligoté, 'Raisins Dorés', Domaine Lafarge, 2020 <i>Bourgogne, France</i>		90.00
Lugana, 'Brolettino', Cà dei Frati, 2023 <i>Lombardy, Italy</i>		90.00
Pouilly-Fumé, Domaine de Bel Air, 2024 <i>Loire, France</i>		93.00
Hautes-Côte de Nuits Blanc, Domaine Bertrand Ambroise, 2020 <i>Bourgogne, France</i>		95.00
Semillon, 'Elizabeth Cellar Aged', Mount Pleasant, 2018 <i>Hunter Valley, Australia</i>		100.00
Sancerre, Domaine Sautereau, 2024 <i>Loire, France</i>	21.00	101.00
Chablis, Les Hauts le Milly, 2023 <i>Bourgogne, France</i>	22.00	103.00
Ribeiro Blanco, 'Lalume', Dominio do Bibei, 2022 <i>Galicía, Spain</i>	22.00	108.00
Bourgogne Blanc, 'Les Sétilles', Olivier Leflaive, 2023 <i>Bourgogne, France</i>		115.00
Chardonnay, Russian River Valley, De Loach, 2023 <i>California, USA</i>	24.00	117.00
Vidonia, Suertes del Marques, 2021 <i>Tenerife, Spain</i>		118.00
Chablis 1er Cru, 'Côte de Léchet', Gérard Tremblay, 2023 <i>Bourgogne, France</i>		118.00
Assyrtiko, 'Familia', Hatzidakis, 2022 <i>Santorini, Greece</i>		120.00
Châteauneuf-du-Pape Blanc, Château de Vaudieu, 2022 <i>Rhône, France</i>		145.00
Savennieres, 'Roche Aux Moines', Domaine Aux Moines, 2021 <i>Loire, France</i>		150.00
Saint-Aubin 1er Cru, 'Murgers des Dents de Chien', Domaine Larue, 2021 <i>Bourgogne, France</i>		172.00
Condrieu, 'Vernillon', Domaine Jamet, 2019 <i>Rhône, France</i>		180.00

REDS



150 ML BTL

Barolo La Morra, Corino Giovanni di Corino Giuliano, 2021 <i>Piemonte, Italy</i>	32.00	157.00
Châteauneuf-du-Pape, 'Télégramme', Family Brunier 2023 <i>Rhône, France</i>	34.00	165.00
Barolo, 'Gianetto', Guido Porro, 2022 <i>Piemonte, Italy</i>		170.00
Priorat, Clos Mogador, 2021 <i>Catalunya, Spain</i>		172.00
Ridge, Lytton Springs, 2022 <i>Sonoma, California</i>		176.00
Fixin, 'Champ Pedrix', Domaine Bruno Clair, 2021 <i>Bourgogne, France</i>		178.00
Pomerol, Château Lagrange, 2019 <i>Bordeaux, France</i>		179.00
Pinot Noir, 'Statera', Domaine de Bellevue, 2023 <i>Muscadet, France</i>		180.00
Saint Emilion Grand Cru Classé, Château Quinault L'Enclos, 2016 <i>Bordeaux, France</i>		190.00
Volnay, Domaine Pierrick Bouley, 2023 <i>Bourgogne, France</i>		195.00
Paulliac, Echo de Lynch Bages, Château Lynch-Bages, 2019 <i>Bordeaux, France</i>		195.00
Barolo, 'Ravera', Elvio Cogno, 2020 <i>Piemonte, Italy</i>		202.00
Rioja Gran Reserva, Remelluri, 2011 <i>Rioja, Spain</i>		205.00
Brunello di Montalcino, Mastrojanni, 2020 <i>Tuscany, Italy</i>		209.00
Barolo, 'Bussia', Prunotto, 2021 <i>Piemonte, Italy</i>		210.00
Barolo, 'Baudana', Luigi Baudana, 2020 <i>Piemonte, Italy</i>		210.00
Saint-Estèphe, Château Phélan Ségur, 2015 <i>Bordeaux, France</i>		206.00
Margaux, Château Du Tertre, 2005 <i>Bordeaux, France</i>		222.00

REDS 150 ML BTL

Cabernet Sauvignon, Fog Mountain, 2023 <i>California, USA</i>	21.00	104.00
Shiraz blend, 'Plexus', John Duval, 2021 <i>Barossa Valley, South Australia</i>	23.00	112.00
Shiraz, 'Hilltops', Clonakilla, 2023 <i>New South Wales, Australia</i>		112.00
Rioja Gran Reserva, Bodegas Lan, 2017 <i>Rioja Alavesa, Spain</i>	23.50	115.00
Pinot Noir, Wild Earth, 2021 <i>Central Otago, New Zealand</i>		119.00
Saint-Julien, 'M de Moulin Riche', Château Moulin Riche, 2018 <i>Bordeaux, France</i>	27.00	132.00
Trousseau, Domaine de Montbourgeau, 2022 <i>Côtes du Jura, France</i>		138.00
Bandol, 'Lulu & Lucien', Domaine Tempier, 2023 <i>Provance, France</i>		140.00
Bolgheri DOC, 'Il Seggio', Poggio al Tesoro, 2023 <i>Tuscany, Italy</i>		140.00
Tinto Pesquera Reserva, Alejandro Fernandez, 2020 <i>Ribera del Duero, Spain</i>		143.00
Pinot Noir, The Four Graces, 2019 <i>Willamete Valley, Oregon</i>		145.00
Saint-Joseph, Domaine Bernard Grippa, 2022 <i>Rhône, France</i>		145.00
Pessac Léognan, Château de Fieuzal, 2012 <i>Bordeaux, France</i>		148.00
Cabernet Sauvignon blend, Rutherford Ranch, 2019 <i>Napa Valley, California</i>		150.00
Chianti Classico Gran Selezione, 'Castello di Fonterutoli', Mazzei, 2019 <i>Tuscany, Italy</i>		150.00
Gigondas Réserve, Domaine des Bosquet, 2022 <i>Rhône, France</i>		156.00
Pauillac, Château Montgrand Milon, 2019 <i>Bordeaux, France</i>		159.00
Margaux, 'Les Plantes', Château Durfort Vivens, 2019 <i>Bordeaux, France</i>		172.00

WHITES 150 ML BTL

Maranges 1er Cru, 'La Fussière', Domaine Chevrot, 2019 <i>Bourgogne, France</i>	192.00
Grüner Veltliner, 'Ried Lamm', Schloss Gobelsburg, 2022 <i>Kamptal, Austria</i>	195.00
Chardonnay, 'La Tartufaia', Giulia Negri, 2021 <i>Langhe, Piemonte</i>	210.00
Puligny-Montrachet, Domaine de la Vougeraie, 2022 <i>Bourgogne, France</i>	230.00
Meursault, 'La Barre', Armand Heitz, 2022 <i>Bourgogne, France</i>	245.00
Beaune 1er Cru, 'Clos des Mouches', Domaine du Pavillon, 2016 <i>Bourgogne, France</i>	300.00
Bienvenues-Bâtard-Montrachet Grand Cru, Dom de la Vougeraie, 2022 <i>Bourgogne, France</i>	950.00

REDS 150 ML BTL

Monastrell, Molinoco Loco, 2024 <i>Murcia, Spain</i>		46.00
Carignan IGP Côtes de Thau, Baron de Badassière, 2024 <i>Languedoc, France</i>	10.50	49.00
Corvina, 'Torre del Falasco', Cantina Valpantena, 2024 <i>Veneto, Italy</i>		57.00
Vieilles Vignes Corbières Rouge, Château Fontarèche, 2023 <i>Languedoc, France</i>		58.00
Montepulciano d'Abruzzo, Gran Sasso, 2025 <i>Abruzzo, Italy</i>		60.00
Bonarda Clasica, 'Colonia Las Liebres', Altos Las Hormigas, 2025 <i>Mendoza, Argentina</i>		62.00
Douro Tinto, 'Hawksmoor Blend', Quinta de la Rosa, 2023 <i>Douro, Portugal</i>	13.50	65.00
Nero d'Avola, 'Il Passo Verde', Vigneti Zabù, 2024 <i>Sicily, Italy</i>		66.00
Primitivo di Puglia, A Mano, 2023 <i>Puglia, Italy</i>		72.00
Côtes-du-Rhône, Maison Les Alexandrins, 2023 <i>Rhône, France</i>		73.00
Blaufränkisch/St. Laurent, 'Junge Löwen', Heidi Schröck & Söhne, 2023 <i>Burgenland, Austria</i>		75.00
Moulin-à-Vent, Domaine Lucien Lardy, 2023 <i>Beaujolais, France</i>		75.00
Saint-Georges-Saint-Emilion, Chateau Macquin, 2023 <i>Bordeaux, France</i>		76.00
Carignan/Cabernet, 'Cote Obscur - The Dark Side', Gravillas, 2024 <i>Minervois, France</i>		77.00
Malbec, 'Ultra', Kaiken Estate, 2022 <i>Mendoza, Argentina</i>	16.00	78.00
Valpolicella, Allegrini, 2025 <i>Veneto, Italy</i>		79.00
Beaujolais Lantignié, Jean-Marc Burgaud, 2024 <i>Beaujolais, France</i>		80.00
Saperavi, Bedoba, 2023 <i>Kakheti, Georgia</i>		80.00

REDS 150 ML BTL

Ribera del Duero, Hawksmoor x Telmo Rodruguez, 2024 <i>Ribera, Spain</i>	17.50	82.00
Bobal / Syrah, 'Fundamentalista', Finca Sandoval, 2024 <i>Castilla-La Mancha, Spain</i>		82.00
Saumur-Champigny, Domaine des Roches Neuves, 2025 <i>Loire, France</i>		86.00
Etna Rosso, 'Carusu', Terrazze dell'Etna, 2022 <i>Sicily, Italy</i>		87.00
Cabernet Sauvignon, 'H', Hartenberg Estate x Hawksmoor, 2024 <i>Stellenbosch, South, Africa</i>	18.50	89.00
Xinomavro, 'Ramnista', Estate Kir - Yianni 2021 <i>Naoussa, Greece</i>	19.00	93.00
Chianti Classico, 'Terre di Cresci', Poggiotondo, 2024 <i>Tuscany, Italy</i>		94.00
Langhe Nebbiolo, 'Mercuzio', Mura Mura, 2024 <i>Piemonte, Italy</i>		95.00
Aglianico del Vulture, Piano del Cerro, 2021 <i>Basilicata, Italy</i>		96.00
Touriga Nacional, Quinta dos Carvalhais, 2021 <i>Dão, Portugal</i>		96.00
Cinsault, 'Imaginador', Pedro Parra, 2021 <i>Itata, Chile</i>		97.00
Mencia, 'El Rapolao', Raúl Pérez, 2023 <i>Bierzo, Spain</i>		99.00
Grenache, 'Trott Vineyard', Blewitt Springs, Willunga 100, 2022 <i>McLaren Vale, South Australia</i>		99.00
Rasteau, Domaine de Bressy-Masson, 2022 <i>Rhône, France</i>		101.00
Bourgogne Pinot Noir Vieilles Vignes, Philippe le Hardy, 2023 <i>Bourgogne, France</i>	21.00	102.00
Malbec, 'Terroir', Uco Valley, Altos Las Hormigas, 2023 <i>Mendoza, Argentina</i>		103.00
Garnacha, 'Zeta', Pegaso, 2021 <i>Sierra de Gredos, Spain</i>		102.00
Syrah, 'No Wine's Land', Domaine du Coulet, 2022 <i>Northern Rhône, France</i>		106.00
Barbera d'Alba, Massolino, 2025 <i>Piemonte, Italy</i>		107.00