

Our Sherry selection

	75ml	125ml	250ml/carafe	bottle
NV Fino, Gutiérrez Colosía	3.25	5.40	10.80	29.00
NV Manzanilla, San León, Herederos de Argüeso	4.20	7.00	14.00	37.50
NV Amontillado, Gutiérrez Colosía	5.00	8.35	16.70	45.00
NV Palo Cortado Antique, Fernando de Castilla (50cl)	11.50	19.10	38.20	69.00
Flight of dry Sherries £23.50 Salted almonds £1.50				
NV Pedro Ximenez, Triana, Bodegas Hildago (50cl)	5.50	9.15	18.30	33.00

Burgundy wine by the glass

White

	75ml	125ml	250ml/carafe	bottle
2008 Montagny 1 ^{er} Cru, Les Coères, Deux Montille	5.00	8.35	16.70	45.00
2006 Meursault 1 ^{er} Cru, Les Perrières, Bouzeron	7.25	12.00	24.00	69.00
Red				
2009 Gevrey Chambertin, "Etelois", Domaine Duroché	6.60	10.90	21.80	59.00
2009 Chambolle Musigny, Amiot Servelle	8.80	14.60	29.20	79.00

Flight of 4 wines £27.25

Champagne

	glass	bottle
NV Jacques Picard, Brut	7.95	45.00
NV Bollinger, Rosé, Brut	12.00	69.00

White

	75ml	125ml	250ml/carafe	bottle
2011 Fiano, Villa Dei Fiori, Italy	2.20	3.60	7.20	19.50
2011 Viognier Reserve, Tabali, Limari, Chile	2.40	3.90	7.80	21.00
2011 Picpoul De Pinet, Duc de Morny, France	2.60	4.30	8.60	23.00
2011 Côtes Du Rhone, Jaume, France	2.90	4.80	9.60	26.00
2011 Verdejo, K-Naia, Rueda, Spain	2.90	4.80	9.60	26.00
2010 Tokaji Dry, Château Dereszla, Hungary	3.25	5.40	10.80	29.00
2010 Chenin Blanc, Lammerschoek, Swartland	3.25	5.40	10.80	29.00
2010 Riesling, Hochgewachs, Siedelbinger, Pfalz	3.70	6.10	12.20	33.00
2010 Coteaux Du Languedoc, Château De La Negly	3.70	6.10	12.20	33.00
2010 Gruner Veltliner, Brundlmayer, Kamptal	3.70	6.10	12.20	33.00
2010 Sauvignon Blanc, Marlborough, Terravin	4.00	6.65	13.30	36.00
2010 Vermentino, Alzipratu, Corsica	4.00	6.65	13.30	36.00
2010 Pinot Blanc, Barriques, Ostertag, Alsace	4.35	7.25	14.50	39.00
2010 Chablis, Defaix, France	4.35	7.25	14.50	39.00
2010 Sameiras Blanco, Ribeiro, Spain	4.35	7.25	14.50	39.00
2010 Petite Arvine, Grange Des 4 sous, VdT, France	4.70	7.75	15.50	42.00
2011 Kerner, Valle Isarco, Italy	4.70	7.75	15.50	42.00
2010 St Joseph, Pierre Gaillard, France	5.00	8.35	16.70	45.00
2008 Montagny 1 ^{er} Cru, Les Coères, Deux Montille	5.00	8.35	16.70	45.00

Sweet Wine and Fortified Wine

	75ml	125ml	250ml/carafe	bottle
2004 LBV Port Quinta Do Noval, Unfiltered	5.45	9.00	18.00	49.00
2010 Riesling Auslese, Fuder 5, Merkelbach	4.70	7.75	15.50	42.00
2008 Château Cantegril, D.Dubourdieu, Sauternes	6.60	10.90	21.80	59.00
2006 Vin De Constance, Klein Constantia, SA	11.50	19.10	38.20	69.00
2000 Madeira, Boal, Henriques & Henriques	8.80	14.60	29.20	79.00

Rose

	75ml	125ml	250ml/carafe	bottle
2010 Triennes Rosé, VdP du Var	2.90	4.80	9.60	26.00

Red

	75ml	125ml	250ml/carafe	bottle
2010 Nero D'Avola, Ca'di Ponti, Sicilia	2.20	3.60	7.20	19.50
2011 Carmenère, Emiliana, Chile	2.40	3.90	7.80	21.00
2011 Bardolino, Monte Del Fra, Italy	2.60	4.30	8.60	23.00
2009 Côtes du Rhone, Gardettes, France	2.90	4.80	9.60	26.00
2010 Ribera del Duero, Pinna Fidelis, Spain	2.90	4.80	9.60	26.00
2010 Beaujolais, Cuvée Première, Jean-Paul Brun	2.90	4.80	9.60	26.00
2010 Morellino di Scansano, Rinaldone, Italy	3.25	5.40	10.80	29.00
2010 Costieres De Nimes, Mourgues du Grès	3.25	5.40	10.80	29.00
2009 Bergerac, Château Jonc Blanc, South West	3.25	5.40	10.80	29.00
2008 Rioja Crianza, Finca San Martin, Spain	3.70	6.10	12.20	33.00
2009 Cabernet Franc, Single Vineyard, Valdivieso	4.00	6.65	13.30	36.00
2009 Pinot Noir, Palliser Estate, Martinborough	4.35	7.25	14.50	39.00
2010 Langhe Nebbiolo, Reverdito, Italy	4.35	7.25	14.50	39.00
2008 Quinta De La Rosa, Douro, Portugal	4.35	7.25	14.50	39.00
2009 Bourgogne, Amiot Servelle, France	4.70	7.75	15.50	42.00
2009 Syrah, Qupe, Central Coast, USA	4.70	7.75	15.50	42.00
2009 Bierzo, Baltos, Dominio de Tares, Spain	5.00	8.35	16.70	45.00
2009 Gevrey Chambertin, Domaine Duroche	6.60	10.90	21.80	59.00
2009 Chambolle Musigny, Amiot Servelle	8.80	14.60	29.20	79.00

Win a lunch or dinner for two at 28-50 Marylebone or 28-50 Fetter Lane

To win an exclusive dinner for two with matching wines, please answer the following questions:

1. What is the grape use in the production of Vin Jaune _____

2. Who is Peter Gago? _____

3. EMAIL ADDRESS _____

The winner will be randomly selected and notified prior to the opening. Bonne Chance!