

SAMPLE MENU

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	£5.9	£7.9	£29
El Maestro Sierra Fino	£8.5	£11.5	£42

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	£6.5	£8.9	£33
Equipo Navazos I THINK Manzanilla en Rama	£8.5	£11.5	£42

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)
El Maestro Sierra Amontillado	£8.9	£12	£44

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	£8.9	£12	£44

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)
Colección Roberto Amillo Palo Cortado	£12.5	£16.5	£62

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	£8.5	£11.5	£42

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	375ml (carafe)
Guitérrez-Colosia Pedro Ximénez	£9.9	£49
Don PX Toro Albala Pedro Ximénez 2019	£12.5	£62

All wines in **green ink** are organic, certified organic or biodynamic. Words in **bold ink** are grape varieties

SPARKLING





	125ml	Bottle
Bodegas Sumarroca Brut Reserva '20	£9.9	£55
Bodegas Sumarroca Brut Rosé '20	£9.9	£55
Raventos Blanc de Blanc '19		£75
Recaredo '18		£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 '21 (soft)	£6.9	£20	£39	
Izadi Garnacha/Maturana Blanca '21 (creamy)	£9.5	£28	£55	
Amaren Viura/Malvasia/Tempranillo Blanco '19 (sublime)			£75	
Abel Mendoza Malvasia '19 (complex)			£89	




Elegant minerality

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

Aguazul Verdejo '21 (super fresh)	£6.9	£20	£39	
Merayo Godello D.O. Bierzo '22 (crisp)			£45	
Bengoetxe Hondurrabi Zuri D.O. Getariako '22 (light spritz)			£55	
El Muelle de Olaso Palomino D.O. Jerez '21 (elegant)	£9.9	£30	£59	
Cantalapiedra Cantayano Verdejo VdT Castilla y Leon '21 (pure)	£11.2	£33	£65	
Principia Mathematica Xarel-Lo D.O. Penedès '21 (refined)			£75	
Louro Do Bolo Godello D.O. Valdeorras '21 (soft, rich, ripe)			£75	




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.

El Camarón D.O. Rías Baixas '22 (super fresh)	£9.5	£28	£55	
Ponte da Boga D.O. Rías Baixas '21 (4 months oak)	£11.2	£33	£65	
Eulogio Pomares Sal de Terra D.O. Rías Baixas '21 (textured)			£99	

Luscious fruit

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

Campo Flores Viura/Verdejo '21 (peachy)	£6.2	£18.5	£36	
Alto Landon Doña Leo Muscat '20 (orange peel)	£8.5	£25	£49	
Dido Garnacha/Xarel-lo/Macabeo '19 (complex)	£11.2	£33	£65	
Dominio do Bibei Lapola Treixadura/ Godello '19 (charming)			£75	









ROSÉ WINE

Clavellina Syrah D.O. Alicante '22 (fruity)	£7.2	£21	£41	
Alto Landon 'Enrosado' Garnacha Gris '21 (ORANGE WINE)	£7.2	£21	£41	
Izadi Larrosa Garnacha D.O. Rioja '21	£9.5	£33	£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.

Familia Pacheco Monastrell D.O. Jumilla '21 (smooth)	£6.9	£20	£39	
Cala No.1 Tempranillo/Cab Sav/Syrah VdT Castilla '21 (berries)	£7.9	£23	£45	
13 Cantaros Cencibel D.O.Cigales '20 (juicy)			£45	
La Planta Tinta del Pais D.O. Ribera del Duero '20 (opulent)	£7.9	£23	£45	
Elias Mora Tinta de Toro D.O. Toro '20 (lightly oaked)	£8.5	£25	£49	
Enrique Mendoza Pinot Noir D.O. Alicante '19 (cherry)			£49	
Viña Zorzal Graciano D.O. Navarra '19 (strawberry)	£8.5	£25	£49	
12 Lunas Tempranillo/Cab Sav/Syrah D.O. Somontano '19 (lush)			£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.

Luis Cañas Crianza '19	£9.9	£30	£59	
Izadi Reserva '19	£11.9	£35	£69	
Señorio de Cuzcurrita Reserva '18			£69	
Finca Manzanos Gran Reserva '01			£75	







7 heavenly Garnacha wines

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

Aurkitu D.O. Navarra '19 (bright & youthful)	£6.9	£20	£39	
Mas Donis D.O. Montsant '21 (optimum ripeness)			£45	
Garganta del Aguila D.O. Cebreros '21 (savoury)	£7.9	£23	£45	
El Primero D.O. Rioja '20 (fruit forward)			£49	
Dido D.O. Montsant '21 (terroir centric)	£9.9	£30	£59	
Cuevas de Arom 'Altas Parcelas' D.O. Calatayud '20 (classy)			£59	
Mas Dels Frares D.O. Priorat '21 (sumptuous)			£65	







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 '21 (harmonious)			£45	
Pago Florentino Cencibel D.O. La Mancha '18 (intense)	£9.5	£28	£55	
Dominio do Bibej Lalama Mencia D.O. Ribeira Sacra '21 (elegant)			£69	
Pepe Mendoza Giró de Abargues D.O. Alicante '20 (perfect balance)	£13.5	£40	£79	
Casa Castillo 'Las Gravas' Monastrell D.O. Jumilla '19 (ripe & rounded)			£89	
Clos i Terrasses Laurel Garnacha/Syrah/ Cab Sav D.O. Priorat (wow!)			£119	

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 '20 (pure fruit)	£6.5	£18.5	£37	
La Tribuna Syrah/Garnacha/Bobal D.O. Valencia '21 (crunchy fruit)			£42	
Pago Valdoneje Mencia D.O. Bierzo '21 (juicy)	£7.9	£23	£45	
Cien y Pico Bobal D.O. Manchuela '21 (concentrated fruit)	£8.5	£25	£49	
Flor de Vetus Tinta de Toro D.O. TORO '18 (robust)			£55	
Arzuaga Crianza Tinta del Pais D.O. Ribera del Duero '18 (vanilla oak)			£69	

DESSERT WINE

75ml

Dolç Mataró **Monastrell** '19 (sweet red)

£11.9

Cesar Florido **Moscatel** '20

£11.9

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

50ml

Hierbas, Clear, Coffee or Crema

£6.9

BOURBON

50ml

Jack Daniels

£6.9

Knob Creek 9yr Old

£9.9

MALT WHISKEY

50ml

Highland Park 12yr Old – Orkney

£10.5

Laphroaig 10yr Old – Islay

£12.5

Talisker 10yr Old – Skye

£12.5

Glenlivet 12yr Old – Speyside

£12.5

Oban 14yr Old – Highlands

£16.5

Glenfiddich 18yr Old – Speyside

£22

SPANISH BRANDY

50ml

Torres Imperial 20yr Old

£12.5

Gran Duque D'Alba

£14

Torres Jaime 1 Reserva

£22

RUM

50ml

Bacardi

£5.9

Bacardi Spiced

£6.9

Havana Club 7yr Old

£7.9

Zacapa Centenario 23yr Old

£17

TEQUILA

50ml

Cuervo Reposado

£6

Cazcabel Coffee

£6.5

Patron Tequila Silver

£9

LIQUEURS

Crema Catalana	50ml	£5.9
Kahlua		£5.9
Disaronno Amaretto		£5.9
Licor 43		£6.9
Anis del Mono		£7.5
Rives Sloe Gin		£7.5
Ingwerer (Fermented organic ginger and apple)		£8.5

SCOTCH WHISKEY

Ballantines	50ml	£7.5
Johnny Walker Black Label		£8.9

VODKA

Absolut Blue	50ml	£5.5
Tovaritch		£5.5
Chilli Vodka & Pepinillo		£6.5
Grey Goose		£10.5

VERMOUTH

Yzaguirre Tinto	100ml	£7.9
Martini Bianco/Extra Dry/Rosso/Fiero		£7.9
Dimobe (Made with PX grapes)		£8.9

BITTERS

Campari	50ml	£5.5
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BEER

Mahou / Estrella Galicia	330ml	75cl
Alhambra Reserva (Premium – full bodied)	£5.9	
Estrella INEDIT (El Bulli inspired lager)	£6.9	
Estrella Daura (Gluten free lager)		£13
San Miguel 00 (0% alcohol)	£5.5	
	£4.9	

CIDER

Mayador	330ml	£5.9
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PAGO JUICES

Orange/Cloudy Apple/Cranberry/Mango/Pineapple	200ml	£3.9
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MIXERS

Ginger Ale/Soda Water/Grapefruit Soda	200ml	£2.9
Fever Tree Tonic Water/Lemonade		£2.9
Coke/Diet Coke		£2.9

SOFT DRINKS

Coke/Diet Coke/Coke Zero/Fanta/Appletiser	330ml	£3.95
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MOCKTAILS

Bitter Spritz with Orange	£5.9
Pressed Apple, Lemon, Forest Fruits & Fizzy Grapefruit	£6.5

MINERAL WATER

Belu Still/Sparkling	500ml	£3.5
Vichy Catalan sparkling (exceptional minerality)		£4

TEA/COFFEE

Breakfast Tea/ Earl Grey/Green/Fresh Mint/Camomille/Lemon, Ginger & Honey	£3
Espresso/Americano	£3
Double Espresso/Cortado/White Americano/Latte/Flat White/Cappuccino	£3.5
Iced Espresso	£3.5
Iced Latte	£3.9

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