



wine selection

Wine of the Month

Terra Mater Vineyard Reserve, Cabernet Sauvignon
CHILE, 2018

Fruit driven style, lightly oaked. Intense red colour with some violets hints. Attractive and complex nose, fruitiness well assembled by spice notes and balsamic touches. In the mouth is round, soft and with a great structure. Tasty with a full and long aftertaste. It will improve in the bottle.

€38.00

All wines on our list are subject
to vintage availability & change.

WHITE

	<i>Glass 150ml</i>	<i>Bottle 750ml</i>
Il Bucco, Pinot Grigio ITALY, 2018	€10.00	€42.00
Albariño, Vizconde De Barrantes SPAIN, 2019	€11.00	€42.00
Louis Latour, Ardeche, Chardonnay FRANCE, 2018	€12.00	€45.00
Wooly Sheep Sauvignon Blanc NEW ZEALAND, 2017	€12.50	€19.00

RED

D 'Abruzzo Il Bucco, Montepulciano ITALY, 2017	€10.00	€42.00
Les Deux Cols, Alizé Grenache/Syrah/Cinsault FRANCE, 2020	€15.50	€62.00
Domaine Bousquet, Malbec ARGENTINA, 2019	€11.00	€42.00
Baron De Ley, Rioja Reserva SPAIN	€10.50	€42.00

ROSE

Pinot Grigio Rose San Giorgio ITALY, 2019	€9.50	€38.00
Croix des Vents, Syrah, Rose FRANCE, 2019	€9.25	€36.00
Chateau Sainte-Croix Magnolia Rose FRANCE, 2019		€52.00

by the glass

FRANCE

Terres des Treize Vents, Picpoul de Pinet, Languedoc €40.00
FRANCE, 2020

Gustave Lorentz Riesling Reserve €48.00
ALSACE, FRANCE

Louis Latour, Ardeche, Chardonnay €45.00
FRANCE, 2018

Eugene Blanc, Macon-Lugny, Burgundy €48.00
FRANCE, 2020

Sancerre, Domaine Thomas et Fils €76.00
FRANCE, 2017

Condrieu, Les Grandes Chaillées Domaine du Monteillet €125.00
RHONE, FRANCE, 2016

Pouilly-Fuisse 'Les Crays', Vins Auvigue Burgundy €92.00
BURGUNDY, FRANCE 2019

Jacques Carillon, Chassagne-Montrachet Burgundy €156.00
BURGUNDY, FRANCE, 2018

Tourbillon de la Vie Blanc, Jean-Phillippe Padie Maccabeu €62.00
ROUSSILLON FRANCE

Gewürztraminer, Les Princes Abbés, Domaines Schlumberger €73.00
ALSACE FRANCE

Chablis, Domaine William Fevre €96.00
FRANCE, 2018

ITALY

Janare Falanghina del Sannio €46.00
LA GUARDIENSE, ITALY

Principessa Gavi Docg Cortese Banfi €47.00
GAVI, ITALY

white wines

SPAIN

Rioja Blanco Joven, Luis Cañas, Rioja €44.00
SPAIN

El Escoces Volante, Cup & Rings Godello Galicia €48.00
SPAIN

Albariño, Vizconde De Barrantes €42.00
SPAIN, 2019

GERMANY

Lay Purus, Natural Riesling, Weingut Rudolf Trossen Mosel €95.00
GERMANY, 2018

SOUTH AFRICA

Missionvale Chardonnay, Bouchard Finlayson, Walker Bay €95.00
HEMEL-EN-AARDE VALLEY, SOUTH AFRICA, 2019

Cederberg Collection Chenin Blanc €52.00
WESTERN CAPE, SOUTH AFRICA

SWITZERLAND

Petite Arvine, Grande Année St Pierre Domaine René Favre & Fils €105.00
SWITZERLAND, 2012

AUSTRIA

Gruner Veltliner, Sepp Moser €46.00
AUSTRIA, 2019

AMERICA

Sequoia Grove, Chardonnay €86.00
NAPA VALLEY, CALIFORNIA, 2018

white wines

FRANCE

Malbec du Clos AOC Cahors €65.00
FRANCE, 2015

Chateau Haut Les Greniere, St. Emilion €52.00
BORDEAUX, FRANCE, 2014

Chateau Fontareche, Cuvee Pierre Mignard, Corbieres, Languedoc €42.00
FRANCE, 2019

Delas Cotes du Rhone, E. Guigal €45.00
FRANCE, 2015

Chateau Chantemerle Medoc, Bordeaux €60.00
BORDEAUX, FRANCE, 2014

Reserve de Léoville-Barton, Bordeaux €140.00
BORDEAUX, FRANCE, 2015

Monthélie 1er Cru Champs Fulliot Bouchard Père et Fils €120.00
BURGUNDY, FRANCE, 2015

Châteauneuf du Pape, Mas St Louis €110.00
SOUTHERN RHÔNE, FRANCE, 2015

Givry Rouge Vieilles Vignes, Domaine Ragot €106.00
BURGUNDY, FRANCE, 2019

Côte-Rôtie 'Le Village', Domaine Stéphane Ogier €165.00
NORTHERN RHÔNE, FRANCE, 2018

Beaujolais Villages, Domaine Lardy €46.00
BEAUJOLAIS, FRANCE

St Nicolas de Bourgueil Les Quarterons €62.00
LOIRE VALLEY, FRANCE

SOUTH AFRICA

Hannibal, Bouchard Finlayson, €95.00
Sangiovese/Pinot Noir/Nebbiolo
WALKER BAY, SOUTH AFRICA, 2017

AUSTRIA

Zweigelt, Weingut Malat Kremstal €59.00
AUSTRIA, 2015

PORTUGAL

Esporoa Reserva Tinto, Alentejo €65.00
PORTUGAL, 2018

red wines

SPAIN

Baron De Ley, Rioja Reserva €42.00
SPAIN, 2016

Conde Valdermar Tempranillo €35.00
SPAIN, 2016

Luis Cañas, Rioja, Crianza €52.00
RIOJA, SPAIN, 2016

Rioja Reserva, Luis Cañas Magnum €140.00
SPAIN, 2013

Oludeo 'Sueños Olivdados' Garnacha Sierra de Gredos €49.00
SPAIN

ITALY

Tormaresca Neprica Primitivo €48.00
PUGLIA, ITALY, 2019

Linteo, Nero D'Avola €35.00
SICILY, ITALY, 2017

Banfi Brunello di Montalcino €140.00
ITALY, 2013

Tignanello Toscana IGT €290.00
TUSCANY, ITALY, 2018

Ripassa della Valpolicella Superiore Zenato €80.00
TUSCANY, ITALY 2013

Amarone della Valpolicella, Classico, Zenato €160.00
VENETO, ITALY, 2011

Prunotto Barbera d'Alba Piemonte €60.00
ITALY

AMERICA

The Four Grace's, Pinot Noir €109.00
OREGON, 2016

GREECE

Nemea Reserve, Oak Aged Agiorgitiko €40.00
ARGOLIDA, GREECE, 2015

AUSTRALIA

Chalk Hill, Cabernet Sauvignon €48.00
AUSTRALIA, 2016

red wines

SPARKLING & CHAMPAGNE

Cava Brut Seleccion, Villa Conchi	€12.00	€60.00
Valdo Marco Oro Prosecco Superiore	€11.00	€54.00
Valdo Marco Oro Prosecco Superiore Rose	€12.00	€56.00
Taittinger Brut Reserve N/V	€25.00	€125.00
Taittinger Prestige Rosé N/V		€165.00
Albourne Estate Blanc de Blancs Sussex England		€120.00
Taittinger Nocturne Sec N/V		€150.00
Taittinger, Comtes de Champagne, Blanc de Blanc, 2008		€450.00
Dom Perignon, 2010		€560.00
St. Pierre Zero Sparkling	€7.50	€35.00
Pierre Zero Prosecco		€35.00

DESSERT

La Pastourelle Muscat de Beaumes de Venise FRANCE	€9.50
Dow's Fine White Port, Douro Valley, Portugal PORTUGAL	€6.40

SIGNATURE COCKTAILS

Los Granada <i>Tequila, Pomegranate Liquor, Lime Juice, Agave Syrup, Pomegranate Seeds, Elderflower Tonic</i> Sweet, All Day Cocktail	€18.00
The Mob <i>Green Spot, Amaretto, Orange Essential Oils, Chocolate Bitters</i> Sweet, After Dinner Cocktail	€20.00
G Point <i>Vodka Absolut, Mango Puree, Carrot Juice, Sugar Syrup, Ginger Beer</i> Sour, All Day Cocktail	€16.00
1838 <i>Yellow Chartreuse, Monin Cucumber Syrup, Lime Juice, Grapefruit Bitters, White Lemonade</i> Sweet, All Day Cocktail	€15.00
Cloud Nine <i>Absolut Raspberry Vodka, Elderflower Syrup, Lemon Ice, Pineapple Juice, Mint, Rose Water, Rosé Wine.</i> Sweet, All Day Cocktail	€17.00
Connemartini <i>Micil Poitin, Micil Irish Cream, Shot of Espresso</i> Sweet, After Dinner Cocktail	€17.00
U'lung <i>Malfi Gin, Orange Spiced Triple Sec, Kirsch, Lemon Juice, Cranberry Juice, Blood Orange Syrup</i> Sweet & Sour, All Day Cocktail	€18.00
The Spring <i>Raspberry Vodka, Chambord, Lavander Syrup, Lime, Citron Tonic, Rose Water</i> Sweet, Pre-Dinner Cocktail	€17.00
Garden Of Eden <i>Absolut Vodka, St. Germain, Lemon Juice, Peach Puree, Orgeat Syrup, Grapefruit Bitters, Orange Bitters</i> Sweet, Pre-Dinner Cocktail	€18.00
G Fashioned <i>Jameson, Maple Syrup Black Walnut Bitters</i> Sweet, After Dinner Cocktail	€17.00
After 8 In The G <i>Almond Milk, Crème De Menthe, Frangelico, Chocolate Bitters,</i> Sweet, After Dinner Cocktail	€17.00
Tiki Taka <i>Bacardi Spiced, Falernum, Yuzu, Ginger Ale</i> Sweet, All Day Cocktail	€18.00
Sexy Colada <i>Soya Milk, Passion Fruit Puree, Galliano, Havana 7</i> Sweet, All Day Cocktail	€16.00
Pornstar Martini <i>Vodka Vanilla, Passion Fruit Puree, Passion Fruit Syrup, Vanilla Syrup, Lime Juice</i> Sweet & Sour, All Day Cocktail	€18.00

MOCKTAILS

G8 <i>Almond Milk, Menthe Syrup, Cocoa Powder</i> Sweet & Minty, After Dinner Cocktail	€7.00	Il Greco <i>Greek Yogurt, Strawberry, Vanilla Syrup, Strawberry Syrup, Amaretto Cookies, Tonka Powder</i> Sour, After Dinner Cocktail	€7.00
Nutellino <i>Coconut Milk, Hazelnut Syrup, Nutella</i> Sweet, All Day Cocktail	€7.00	In A Shell <i>Pineapple Juice, Orange Juice, Strawberry Purée, Coconut Syrup, Lemon Juice.</i> Sweet, All Day Cocktail	€7.00
La Violette <i>Yuzu, Ceders, Violet Syrup, Rose Water</i> Dry, After Dinner Cocktail	€10.00		

BIN ENDS

Gisborne Pinot Gris New Zealand, 2020 NEW ZEALAND, 2020	€32.00
Batard Montrachet Grand Cru Burgundy FRANCE, 2001	€480.00
Galathea, Pinot Grigio ITALY	€24.00
Savigny Les Beaumes Premier Cru Les Serpentiers- FRANCE, 2015	€220.00
Chameleon Chenin Blanc Jordan SOUTH AFRICA	€42.00
Mercurey Les Vugnes Blanches FRANCE, 2013	€89.00
Nimbus Single Vineyard Cabernet Sauvignon CHILE	€52.00
Massaya Terrasses De Baalbeck 2012	€58.00

THESE WINES ARE AVAILABLE FROM OUR CELLAR ONLY

bin ends