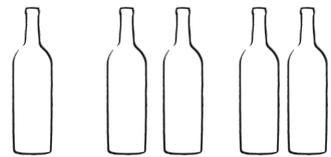




**TAKE ME HOME!**

**WINE SHOP LIST**

**SPRING / SUMMER 19**





	<b>Take out</b>
<b>House white</b> <i>Cantina Frentana, Trebbiano, 2017, Abruzzo, Italy, 12.5%</i> A crisp, dry all-round crowd-pleaser, great and pluggable with food or without. Fill her up!	<b>10.5</b>
<b>Sauvignon Blanc (BIB, biodynamic, vegan)</b> <i>Domaine Guy Allion, Sauvignon Blanc, 2016, Loire, France, 12%</i> Green apples and citrus notes, this 100% Sauvignon Blanc from the Loire is perfect paired with seafood or flying solo. Served straight from the box; a treat for the environment too.	
<b>Picpoul de Pinet</b> <i>Domaine de Morin Langaran, Picpoul, 2016, Languedoc, France, 13.5%</i> Crisp, limey, salty and clean. A flirty little French number — you'll be back for more.	<b>12</b>
<b>Ciello Bianco (natural, vegan)</b> <i>Ciello, Cataratto, 2017, Sicily, Italy, 12.5%</i> Cloudy, funky and just a little bit wild. This place organic Italian number is light, dry and loud. Embrace your inner teenager! A Farmyard fave.	<b>13</b>
<b>Chenin Blanc (vegan)</b> <i>Winery of Good Hope, 2017, Stellenbosch, South Africa, 12%</i> A lively, fruity, creamy and perfectly balanced dry Chenin Blanc, this is great value wine, made using traditional methods with the local environment and community in mind. It's more than good grapes—it's karma in a bottle!	<b>14</b>
<b>Grüner Veltliner (vegan)</b> <i>Hirtl, Grüner Veltliner, 2016, Poysdorf, Austria, 11.5%</i> Ripe pears and spice make this grassy green Grüner dry and fresh with a savoury finish. Classic simple beauty.	<b>14.5</b>
<b>Vinho Verde</b> <i>Márcio Lopes, Pequenos Rebentos, Loureiro, 2016, Vinho Verde, Portugal, 11.5%</i> Crisp fresh orchard flavours perfect for watching the world go by. Kermit-green wine from sunny climes — you might have to fight Miss Piggy for it!	<b>15</b>
<b>New Zealand Sauvignon Blanc (natural, vegan)</b> <i>Pebble Dew, Sauvignon Blanc, 2017, Marlborough, New Zealand 12.5%</i> Pear, peach and a spritz of citrus come together in this classy and classic New Zealand Sauvignon that does everything you want it to. Light, fresh, crisp and dry. It's sustainably made too.	<b>16.5</b>

- Screaming Betty (natural, vegan)** **17**  
*Delinquente Wine Co, Vermentino, 2017, Riverland, Australia, 10%*  
 This wine had us at hello. Naughty and natural; Sardinian Vermentino grapes Down Under. Wine run amok, as nature intended.
- Flower & The Bee (biodynamic, vegan)** **17.5**  
*Coto de Gomariz, Treixadura, 2016, Ribeiro, Spain, 13.5%*  
 Rich fruit flavours and a creamy full finish, this Spanish icon is as perfect as its name; gorgeous but to be taken seriously. Not just a pretty face.
- Retsina (biodynamic, vegan)** **18**  
*Georga's Family, Savatiano, 2017, Mesogia, Greece, 12.5%*  
 Made from native grapes and infused with pine resin in the traditional way, this modern retsina tingles with aromatics and spice. Natural and rugged with quinine and honey notes, it exudes Greek charm. A glass of temporary madness.
- Dajoar Riesling (vegan)** **18.5**  
*Andreas Bender, Riesling, 2015, Mosel, Germany, 11%*  
 Slip into the days of Mosel gone by. Apricots and lively fruits make this off-dry white the epitome of classic.
- Holly's Garden (biodynamic, vegan)** **19.5**  
*Holly's Garden, Pinot Gris, 2016, Victoria, Australia, 12.5%*  
 Apples, spice and all things nice make this gorgeous wine a staple sip for any lady (or gent's) garden. Notes of pears and apples have a dreamy quality, balanced with tangerine acidity and perfect roundness. Bangin' wine from Down Under.
- Saint Mont '11 year old' (vegan)** **20**  
*St Mont Blanc d'Exception, Producteurs Plaimont, 2007, France, 13%*  
 A seriously special white wine from south west France. Over eleven years old, but still with a hit of fresh acidity to cut through its floral honey-sweet flavours. Great with cheeses and charcuterie, or even puddings. Or on its own.
- Vouvray (biodynamic, vegan)** **21**  
*Domaine Champalou, Chenin Blanc, 2016, Loire, France, 12.5%*  
 Vouvray with a little extra va va voom; the darling of the Loire on top form. Late summer fruits in their prime, with a lemony dry finish. Come fall in love.
- Petit Chablis (organic, vegan)** **22**  
*Gérard Tremblay, Chardonnay, 2016, Burgundy, France, 12.5%*  
 Full of fresh citrus notes and hints of grapefruit peel, this unoaked Chardonnay is lovingly crafted with minimal intervention by Gerard Tremblay and his wife, 5th generation winemakers. Light but rich, it's a delight. As for the petit part, think of it as Chablis' cooler, younger sister. It's not Hastings... it's St Leonards.

- Sancerre** **23**  
*Domaine Sylvian Bailly, Sauvignon Blanc, 2016, Loire, France, 12.5%*  
 Ever the picture of style and sophistication, fresh green fruits meet high minerality to create this timeless classic. This husband and wife team have created perfect equilibrium in the eastern Loire Valley. Wine bliss.
- Tillingham Ortega (natural, vegan) - very limited** **28**  
*Tillingham Wines, Ortega, 2017, Peasmarsh, East Sussex, England, 10.5%*  
 From Ben Walgate's groundbreaking winery near Rye comes this full and creamy wine boasting rich flavours of ripe peach and honeyed quince. The grapes are grown at the foot of Kent's North Downs, protected by trees in one of the driest regions in England. Half the wine is aged in Burgundy barrels, and there are hints to the region in the end product. A slice of Europe on our doorstep, sheltered from the brewing Brexit storm.
- Guinevere English Chardonnay (organic, vegan)** **28**  
*Gusbourne, Chardonnay, 2014, Ashford, Kent, 12%*  
 This fantastic Kent number is as sophisticated as many of the Chablis the French can chuck across the Channel. Searingly fresh and citrusy, yet smooth and balanced. I think she's got it!
- Bourgogne Blanc** **28.5**  
*Domaine Francois Carillon, Chardonnay, 2015, Burgundy, France, 13%*  
 If you're NBC (nothing but Chardonnay) then this classic Bourgogne Blanc won't disappoint. Citrusy, creamy with an oaky finish. A Chardonnay lover's booty call.
- Jumpin' Juice (biodynamic, vegan)** **29**  
*Patrick Sullivan, Semillon, 2018, Yarra Valley, Australia, 12.8%*  
 Crisp, clean and complex, a pick-me-up in a bottle. Bright and sunny with high acidity and flavours of pear and citrus that jump around in the glass. Fun and refreshing, but also serious stuff.
- "The Farm" Jambalaia Blanc (biodynamic, vegan)** **29**  
*Clarine Farm, Viognier / Marsanne / Albarino / Petit Manseng, 2015, Sierra Foothills, California, USA, 13.5%*  
 A rare blend of grapes producing intense aromas and vegetal flavours. Herbal with striking fruits and spice, but beautifully balanced. Farmyard in a bottle.
- Rhein Riesling (natural, vegan)** **30**  
*Maro Wines, Riesling, 2017, Landwein Rhein, Germany, 11.5%*  
 Saline and juicy, with lip-licking white peach and an allure of oysters and ocean, this sensational stand-out Riesling is almost dry, but made all the more seductive by a subtle slick of sweet floral freshness. Pair with seafood for seaside bliss.

**Selves Blanc (natural, vegan) 30**

*Domaine Nicolas Carmarans, Chenin Blanc, 2015, Aveyron, Languedoc-Roussillon, 11.8%*

These gorgeous grapes were made by former Parisian wine bar owner, Nicolas Carmarans, who decided to make the wine he wanted to drink but couldn't find. Elegant but robust, it bursts with flavours of melon and tropical fruit, with notes of smoke and salty minerality. A bracing wine that leaves an impression on the palate and on the mind. Here's to second careers!

**Jura Chardonnay (biodynamic, vegan) 31**

*Domaine Les Bottes Rouge, Chardonnay, 2015, Arbois, Jura, France, 12.5%*

Nutty and robust, this Chardonnay from Jura lives up to the region's hipster hype. Partially aged under flor, it's full of sherry-like characteristics along with touches of peach and the Chardonnay grape's trademark creaminess.

**Rully premier cru Gresigny 33**

*Domaine Paul et Marie Jacqueson Rully, Chardonnay, 2016, Burgundy, France 13%*

A father and daughter team are behind this stunning Bourgogne blanc at its very best, hand-picked from 60-year-old vines. Creamy and buttery with flavours of peach and green apple, take one sip to be seduced by its voluptuous charm.



**Blanga Blanco (biodynamic, vegan) 19**

*Casa De-si, Garnacha, 2017, Spain, 11%*

Nowhere does oranges like central Spain, so where better to produce this 'orange' skin contact wine? Ripe plums, cherries and citrus combine to create a refreshing but complex number that we could drink all night.



- Château Mourgues du Grès Rosé** **16**  
*Château Mourgues du Grès, Grenache / Syrah / Mourvèdre, 2017, Rhône, France, 13.5%*  
Fresh and crisp with rose petal hues, this is the perfect rosé for sipping way after the summer has departed. Cherry, strawberry and spiced notes with a mineral finish makes this a great pairing for Sussex's show-stopping autumnal produce. Good time grapes!
- La Galaxia (natural, vegan)** **18.5**  
*Eulogio Pomares, Alfrocheiro / Jaen / Baga, 2017, Dao, Portugal, 12.5%*  
Pale and interesting there's more to this coy little Portuguese number than meets the eye. Citrus and floral on the nose with a strong, balanced salted caramel finish. Dry, with just the right dose of bitter.
- L'apostrophe Rosé de Provence (biodynamic, vegan)** **21.5**  
*Domaine Les Terre Promises, Grenache / Carignan / Cinsault, 2017, Provence, France, 13.5%*  
An elegant Provencal blend made from 25-year-old vines, it embodies everything that makes the region such a stand-out one when it comes to pink wine. Expect flavours of ripe peach, apricot, and red raspberry along with orange blossom, spice and a little effervescence.
- Stalisma (semi-sparkling, biodynamic, vegan)** **21.5**  
*Kamara estate, Xinomavro, 2017, Oraikastro Thessaloniki, Greece, 13%*  
Alluring aromas of sundried tomatoes and black olives make way for stonking fruit flavours in this bubbling and wild wine with good acidity and a residual sugar finish. Off-dry but on point, feast your mouth on these feisty Greek pink grapes.
- Shirley Rose (natural, vegan)** **28.5**  
*Xavier Goodridge, Cab Sauvignon, 2017, Yarra Valley, Australia, 13%*  
Dry but never dull, this vibrant Aussie sunshine juice is pure smashed strawberries and cream - sip and watch the world go by. A taste of the summer, whatever the weather.



	<b>Take out</b>
<p><b>House red</b> <i>Labastide de Levis, Braucoul / Duras / Merlot, 2018, Gaillac, France, 12%</i> A ripe and fruity all-round crowd-pleaser, great and gluggable with food or without.</p>	<b>10.5</b>
<p><b>Cuvée des Galets (BIB, biodynamic, vegan)</b> <i>Les Vignerons D'Estezargues, Grenache / Syrah / Carignan, 2016, Rhone, France, 14%</i> Violets, herbs and aromatic red fruits mingle in this fun and friendly red that's made with minimal intervention and plenty of love.</p>	
<p><b>Pig Wine (natural, vegan)</b> <i>Gonzalo Grijalba, Tempranillo, 2017, Rioja, Spain, 2017, 13.5%</i> Feed your inner anarchist with these smooth and slightly earthy grapes dedicated to the Greedy Pig Bankers that refused to support these growers when they were starting out, during the last recession. Pour a glass of this delicious wine and join them in sticking two fingers up. Oink, Oink!</p>	<b>12</b>
<p><b>Primeros Pasos (vegan)</b> <i>Elisio, Monastrell, 2017, Alicante, Spain, 13.5%</i> Rich, full-bodied and meaty with black fruit flavours and a hit of tannin, this is a robust wine that's at it best matched with red meats and rich dishes. If you like Cabernet Sauvignon, give this a go.</p>	<b>13</b>
<p><b>Saperavi (vegan)</b> <i>Tbilvino, Saperavi, 2015, Khaketi, Georgia, 13%</i> A true Eastern delight. This Georgian wine is crafted by Tbilvino, which originated as a wine factory for the USSR but has started to focus on quality rather than quantity since the fall of the Iron Curtain. With flavours of vanilla and ripe red cherries, it's a big, interesting wine and a real bargain.</p>	<b>13.5</b>
<p><b>'De Gino' (biodynamic, vegan)</b> <i>Fattoria San Lorenzo, Montepulciano / Sangiovese, 2016, Marche, Italy, 13%</i> Plums, cherries, cinnamon and bitter chocolate notes — packed full of flavour, yet there never seems quite enough left in the bottle! From one of the oldest DOCs in Italy dating back to pre-Roman times. Great value grapes and a Farmyard favourite.</p>	<b>14</b>
<p><b>Soplo (vegan)</b> <i>Rafael Cambra, Garnacha, 2015, Valencia, Spain, 13.5%</i> From cherries through to plums with an aromatic wet-leaves finish, this is a woodland walk in a glass. One for lovers of hedgehogs and summer's end. Glorious.</p>	<b>14.5</b>

- Les Trois Fontaines (biodynamic, vegan)** **15**  
*Vignerons Recoltants, Merlot / Cabernet Sauvignon / Tannat, 2016, Côtes de Gascogne, France, 12%*  
 Smooth and rich with deep red fruit flavours, this is a Merlot blend that's full of the grape's characteristic easy-drinking fruitiness but with added liveliness and energy. Gorgeous grapes with a gorgeous price tag!
- Le Roc Classique (vegan)** **16**  
*Le Roc, Negrette, 2014, Fronton, South-West France, 13%*  
 Dark fruits, toast and spice, with a smooth round long finish give this intense dramatic red an endearing air of independence. Perfect with almost anything you want to eat or don't. Wine made for long-winded conversations and losing track of time.
- Malbec** **16**  
*Bodega Ruca Malen, Malbec, 2015, Mendoza, Argentina, 13.5%*  
 Argentina's favourite grape is in full force in this wine, made in the Upper Mendoza Valley from vines grow at high altitude. Cherries, plum, spice and liquorice combine to moreish effect.
- Rioja Reserva (vegan)** **16.5**  
*Ramirez De La Piscina, Tempranillo, 2012, La Rioja, Spain, 14%*  
 This nicely aged and multiple award-winning Rioja made from old vines is a mouth-hugging treat that's every bit as convivial as a lock-in at a Spanish bar. A stonking wine.
- Baga (vegan)** **16.5**  
*Ataide Semedo, Baga / Touriga Nacional, 2016, Bairrada, Portugal, 12.5%*  
 This wine is earthy yet fresh and zesty, with ripe black fruit, liquorice and vanilla flavours. Made in super-small batches using simple, organic techniques it is a true labour of love. A good choice for fans of the Bordeaux style, but at a really great price.
- Ink (biodynamic, vegan)** **17**  
*Judith Beck, Zweigelt / St Laurent, 2016, Burgenland, Austria, 12.5%*  
 Ink by colour, ink by name - a creative and spontaneous wine to get the creative juices flowing. Medium-bodied and juicy with a mineral finish, this biodynamic belter is great paired with food or without.
- Beaujolais (biodynamic, vegan) - good served chilled** **18**  
*Domaine Marcel Lapierre, Gamay, 2017, Beaujolais, France, 12%*  
 A young and fresh Beaujolais that's perfect served chilled on a hot summer's day. Red fruits tingle on the palate making a seriously fun wine that's as ideal for a seaside picnic as it is for drinking in.
- Chianti (organic, vegan)** **18.5**  
*Fattoria di Sannontana, Sangiovese, 2016, Tuscany, Italy, 13%*  
 Fruit-forward, elegant and fresh with a clean crunch. It's not oak-aged so its natural fruity flavours and aromas shine through. An organic, family-run affair made from Tuscan terroir. Bellissimo!

**The Terroirists (biodynamic, vegan) 19.5**

*Domaine Plageoles, Mauzac Noir, 2016, Gaillac, France, 11.5%*

From 30-year-old vines comes this peppery, juicy and complex natural wine full of earthy, gamey flavours and a touch of wildness.

A legend in its own lunchtime, and an addictive one at that. A bit fruity, with a lot of a wild side - not unlike King's Road.

**illaj Pinot Noir (biodynamic, vegan) 19.5**

*Jamsheed, Pinot Noir, 2017, Yarra Valley, Australia, 11.5%*

Intensely citrusy and searingly fresh, this terroir-driven, unfiltered high-altitude Pinot is a delight of a sharp, wild red. If you're a fan of natural flavours then this is a highly drinkable tour de force of a light but intense red.

**Saumur-Champigny (biodynamic, vegan) 19.5**

*Thierry Germain, Cabernet Franc, 2016, Loire, France, 12.5%*

Rich, earthy and full of the 'farmyard flavours' that inspired our name, this red Loire made from 100% Cab Franc pulls together all the flavours of a country walk in Autumn... with a touch of truffle for good measure.

**Grande SOS (biodynamic, vegan) - perfect chilled 19.5**

*Pol Opuesto, Criolla Grande / indigenous field blend, 2016, Valle de Uco, Mendoza, Argentina, 11%*

Mendoza: CHECK; Malbec? Not so much. Cloudy and light in body with smokey, herbal notes, this wine is all grape stems and good times. Just how we like it.

**B.I.G. Pipeno (volcanic, biodynamic, vegan) 20**

*A Los Viñateros Bravos A Los, Cinsault/ Pais, 2018, Itata, Chile, 12.5%. Litre bottle.*

Big flavours, Big bottle. These fiery volcanic grapes are smokey and wild. Light in body but big in flavour, this is perfect plonked on a table full of hungry mouths tucking in to all kinds of flavours. Robust yet delicate and fresh, you'll soon need a second one...

**Chateau Noaillac 21**

*Chateau Noaillac Medoc Cru Bourgeois, Merlot / Cabernet Sauvignon / Petit Verdot, 2012, Bordeaux, France, 13%*

Pencil shavings and vanilla, we are either back to school or cracking into a decent bottle of Bordeaux. Rich, rounded and full-bodied with plenty of fruits this is textbook Left Bank Bordeaux and excellent value in a region where bargains are few and far between.

**La Source (vegan) 20**

*Yannick Amirault, Cabernet Franc, 2017, Saint Nicolas De Bourgueil, Loire, France, 13%*

A new addition to our Loire Valley line-up, this weightier Cab Franc is about as full and earthy as they come. Big, ripe autumnal flavours abound with a characteristic earthiness. Great value Cab Franc at its best.

- 7 Fuentes (organic, volcanic) 22**  
*Suertes Del Marqués, Listan Negro, 2015, Tenerife, Spain, 13.5%*  
 Smashed strawberries with a savoury smokey finish, this energetic wine is smokin' hot and a great introduction to volcanic wine. Tenerife is having a food and wine resurgence — you can taste why!
- Eradus Pinot Noir (vegan) 23**  
*Eradus, Pinot Noir, 2016, Marlborough, New Zealand, 14%*  
 Lovely pinot raspberry flavours followed up with savoury tobacco. Laid-back Kiwi grapes done really, really well.
- Pompois (biodynamic, vegan) 25**  
*Nicolas Réau, Cabernet Franc, 2015, Anjou, France, 12%*  
 A true reflection of the terroir it grows in, this complex Cab Franc is juicy and farmy yet smooth, with a long tannin finish. For lovers of Loire who want something to really get their teeth into, or for those with a taste for earthiness, but have yet to go full farmyard on the nose - yet.
- Kindeli (biodynamic, vegan) 26**  
*Kindeli, Tinto, Pinot Noir / Syrah, 2017, Nelson, New Zealand, 12%*  
 A wild and exciting wine that's as enchanting on the palate as its label is on the eyes. Made by one of the most exciting young winemakers in New Zealand, it fizzles with flavours of cherries, pepper and candied citrus - a fairground ride well worth a try if you're in the market for something different and delicious.
- Jura (biodynamic, vegan) 27**  
*Domaine de la Renardière, Ploussard, 2016, Arbois-Pupillin, Jura, France, 12.5%*  
 Ripe strawberries, wet leaves and earthy flavours abound in this light and natural red Jura that is energising and exciting with plenty of acidity. Like strawberry fields in a thunderstorm, it's a walk on the wild side through untamed forest flavours and bubbling berries. The darling of Parisian wine bars, right at home in St Leonards.
- Chinon (biodynamic, vegan) 27**  
*Catherine & Pierre Breton, Cabernet Franc, 2016, Loire, France, 12%*  
 As our name suggests, we're fans of farmyard characteristics; give us a Cab Franc from the Loire and we're like pigs in muck. Earthy, yet elegant this beautiful biodynamic Chinon is bloody marvellous.
- Château Picque Caillou 28**  
*Château Picque Caillou, Cabernet Sauvignon / Merlot, 2014, Pessac-Leognan, Bordeaux, France, 13.5%*  
 An outstanding Left Bank Bordeaux which benefits from 12 months ageing in French oak. Aromas include black cherries and enchanting notes of graphite, liquorice and smoke.

- Hedonism** **28**  
*Domaine Lionel Faury, Syrah, 2016, Saint-Joseph, Northern Rhone, France,*  
 Chocolates, cigars, stewed fruits, crushed berries and a soft velvety texture - it's easy to see how this wine got its name. Leave your inhibitions at the door and sink into this sultry, hedonistic wine. The bad influence you can't resist.
- Château Lanessan (organic, vegan)** **29**  
*Cru Bourgeois, Cabernet Sauvignon / Merlot / Petit Verdot, 2012, Haut-Médoc, Bordeaux France, 13%*  
 This elegant Left Bank Bordeaux is a graceful beauty. Effervescent, herbaceous with soft, chalky tannins. Delicate but powerful.
- EI Bandito - The Dark Side (natural, vegan)** **30**  
*Testalonga, Syrah, 2016, Swartland, Western Cape, South Africa, 12.5%*  
 A heavyweight Syrah that's big on black fruit, teeming with tannin and stacked full of spice, with acidity and backbone to match. Take a trip to the dark side with this brooding wine that doesn't do anything by halves. A glass to get your teeth stuck into. The nordic noir of wines.
- Syrah (biodynamic, vegan)** **30**  
*Domaine des Miquettes, Syrah, 2016, Cheminas, France, 11.5%*  
 Rich and intense with bold black fruit flavours and black pepper spice, this is Syrah at its best. Made with minimal intervention, it is a lively, funky wine that likes to linger. The memory will last too.
- “Super” Chinon (biodynamic, vegan)** **31**  
*Patrick Corbineau, Cabernet Franc, 2013, Chinon, Loire, France, 12.5%*  
 Farmyard characteristics wrapped up in velvety elegance; just when you thought all of the allure and earthiness of this magnificent region couldn't get any better. A keen eye will notice that the label is incorrect, this is a grower that is all about what's inside the bottle. Glam grapes keeping it real.
- Volnay (organic, vegan)** **36**  
*Domaine Jean Javillier, Pinot Noir, 2015, Côte d'Or, Burgundy, 12.5%*  
 Light and bright with ripe raspberry flavours, rosemary herb notes and a touch of earthiness, this biodynamic beauty has everything you want from a Burgundy Pinot Noir, plus a little extra.
- Marsannay (organic)** **38**  
*Domaine René Bouvier, Pinot Noir, 2015, Gevrey-Chambertin, Burgundy, France 13%*  
 A low-yield organic Burgundy made by one of Marsannay's top wine makers, Bernard Bouvier. The grapes come from 50-year-old vines grown on shale and gravel, adding extra finesse and minerality. Blackcurrant, strawberry, a touch of oak and a lick of vanilla. Classic but exciting.

- Blue Cheer (biodynamic, vegan)** **38**  
*Clos Saron, Carignan / Cinsault, 2014, California, USA, 13%*  
With ancient vines dating back to the 1800s, foot-stomped grapes and minimal intervention, this is a must-try for serious wine lovers. Full, spicy, aromatic and smooth. With only a couple of thousand of these knocking around, you better get in quick.
- New-wave Rioja (natural, vegan)** **45**  
*Roberto Olivan, Tempranillo / Viura, 2016, Rioja, Spain, 13.5%*  
One of the world's most famous wine regions, but not as you know it. This Tempranillo and Viura is produced using limited sulphur to produce forest fruits and high tannins, paired with a lively elegance that only the Spanish can get away with. Leave your preconceptions at the door, this is not the classic you have had before. Rioja, with the bass turned up.
- Gevrey-Chambertin "Clos Village"** **52**  
*Domaine Philippe Livera, Pinot Noir, 2015, Gevrey-Chambertin, Burgundy, France 13%*  
Powerful yet delicate, this exceptional Pinot Noir is full of ripe raspberry flavours with a robust backbone and long lingering finish. Bright, light with a deep sensual earthiness balanced with an elegance arguably only the French can possess. A Burgundian beauty. Absolutely Fucking Gorgeous!



	<b>Take out</b>
<b>Frassinelli Prosecco</b> <i>Frassinelli, Glera, NV, Prosecco de Treviso, Italy, 11%</i> This is party fizz as only the Italians know how - but seriously good party fizz at that.	<b>15</b>
<b>Garg 'N' Go Pet Nat (biodynamic, vegan)</b> <i>La Biancara di Angiolino Maule, Garganega, 2017, Veneto, Italy, 11.5%</i> This naturally fizzy biodynamic wine is a new Farmyard Favourite. Biscuity and fresh with orchard and citrus flavours and a hint of creaminess. A perfect aperitif.	<b>20</b>
<b>Stalisma (semi-sparkling, biodynamic, vegan)</b> <i>Kamara estate, xinomavro, 2017, Oraikastro Thessaloniki, Greece, 13%</i> Alluring aromas of sundried tomatoes and black olives make way for stonking fruit flavours in this bubbling and wild wine with good acidity and a residual sugar finish. Off-dry but on point, feast your mouth on these feisty Greek pink grapes.	<b>21.5</b>
<b>Tillingham Pet Nat Rosé (natural, vegan)</b> <i>Tillingham Wines, Ortega / Muller Thurgau / Dornfelder / Rondo / Pinot Noir, 2018, Peasmarsh, East Sussex, England, 10.5%</i> Lively, complex and sour with a bittersweet finish, a biodynamic English beauty from down the road. Fruity rhubarb cream soda.	<b>27</b>
<b>Tillingham Colfondo '17 Pet Nat (natural, vegan)</b> <i>Tillingham Wines, Pinot Noir / Chardonnay / Pinot Meunier, 2017, Peasmarsh, East Sussex, England, 10%</i> Made near Rye with grapes from a handful of select growers in Kent and East Sussex, which are foot-stomped and partially aged in Burgundy barrels, this gently sparkling wine is not only an elegant, biscuity tasting beauty, but a pioneer.	<b>34</b>
<b>Champagne Guy de Chassey</b> <i>Guy de Chassey, Pinot Noir / Pinot Meunier / Chardonnay, NV, Champagne, 12%</i> Biscuity, bold, rich and celebratory, this classic Champagne par excellence is made at the foot of the Montagne de Reims in the village of Louvois, one of only 17 villages in Champagne to have 100% Grand Cru status. Despite its name, it's made by a woman: Marie-Odile de Chassey.	<b>35</b>
<b>Gusbourne English Sparkling Brut Reserve (organic, vegan)</b> <i>Chardonnay, NV, Ashford, Kent, 12%</i> Take that Champagne. This 100% Chardonnay wine made in Kent using the Méthode Traditionelle so revered in the flagship French region. Biscuity, complex and big on flavour, when it comes to a celebration the only way is Sussex.	<b>35</b>

**Gusbourne English Sparkling Brut Reserve Rosé (organic, vegan) 38.5**

*Pinot Noir / Pinot Meunier / Chardonnay, NV, Ashford, Kent, England, 12%*

Another beauty from Gusbourne. This delicately pink sparkling is summer in a glass, with strawberries, fresh cherries, honeysuckle and redcurrants along with a touch of cream. All you need is the tennis.

**Gusbourne English Sparkling Blanc de Blanc 2013 (organic, vegan) 41**

*Chardonnay, 2013, Ashford, Kent, England, 12%*

Top of the pops! A selection of the finest Chardonnay grapes create this stunning English fizz. Classic aromas of green apples and citrus with a buttery finish. Perfect for tucking into fresh, local fish and seafood, or a portion of cockle popcorn (or two!).

**Nyetimber 43**

*Pinot Noir / Pinot Meunier / Chardonnay, NV, West Sussex, England 12%*

Flying the flag for English wine for more than 25 years, this now-classic English cuvée is every bit the Champagne, from grapes to name, this premium fizz is as exciting as its French counterparts in every way. Creamy, rich with a generous dollop of brioche and a refreshing citrus finish. A great choice for those still to be enlightened away from Champagne.



	<b><u>Bottle</u></b>
<b>Monbazillac</b>	<b>11</b>
<i>Château Septy, Sauvignon Blanc / Sémillon, 2013, Monbazillac, France, 12.5%</i>	
Made from vines averaging 40 years old, this darling of the French sweet wine world is brilliantly balanced so as to be sweet and rich but not cloying, with seductive flavours of honey and blossom.	
<b>Moscatel Dorado Sherry (vegan)</b>	<b>25</b>
<i>Bodegas Cesar Florido, Muscat, NV, Jerez, Spain, 17.5%</i>	
A Farmyard favourite, this sticky sweet sherry spends two years in chestnut barrels which give it a lovely nutty flavour, along with hints of orange blossom and caramel.	
<b>Saint Mont '11 year old' (vegan)</b>	<b>20</b>
<i>St Mont Blanc d'Exception, Producteurs Plaimont, 2007, France, 13%</i>	
A seriously special white wine from south west France. Over eleven years old, but still with a hit of fresh acidity to cut through its floral honey-sweet flavours. Great with cheeses and charcuterie, or even puddings. Or on its own.	
<b>Brumaire</b>	<b>30</b>
<i>Domaines Alain Brumont, Petit Manseng / Petit Courbu, 2011, Maumusson, France</i>	
A truly special dessert wine which is sweet but not sticky, with sumptuous flavours of orange blossom, pollen and honey spread on brown toast.	



<b>Ruby Dum</b>	<b>28</b>
<i>Niepoort, NV, Porto, Portugal, 19.5%</i>	
Rich and rounded with big black fruit flavours, plus a touch of minerality for good measure. Ideal with cheese, or even a chicken liver pâté.	
<b>Dry White</b>	<b>28</b>
<i>Niepoort, NV, Porto, Portugal, 20%</i>	
Elegant and refreshing with notes of almonds and light herbal flavours, this is a refreshing and complex spritz-like sip.	



- El Maestro Sierra Fino** **16**  
*José Antonio Sierra, Fino, Jerez, Spain, 15%*  
This nutty, bone dry sherry from one of the oldest Bodegas in Jerez is a treat for the palate. Pair with hams, cheeses and olives.
- Gabriela Manzanilla** **23**  
*M. Sanchez Ayala, Fino, Jerez, Spain, 15%*  
Made in one of the sherry region's oldest bodegas (dating back to 1789) this seductively salty sherry is soft and fruity but with incredible depth - think salty almonds meets freshly baked bread. But better. Pair with our Spanish almonds for the full effect.
- Moscatel Dorado Sherry** **25**  
*Bodegas Cesar Florido, Muscat, NV, Jerez, Spain, 17.5%*  
A Farmyard favourite, this sticky sweet sherry spends two years in chestnut barrels which give it a lovely nutty flavour, along with hints of orange blossom and caramel.