



Wine Pairing Menu

Mint Summer Cooler

Our house made cocktail with vodka, cucumber, mint, lime and basil. Light, fresh and zesty full of summer notes.

125ml Riesling Beblenheim Domaine Trapet, 2018

Pale with straw colour, crisp acidity balanced by rich apricot and zesty citrus fruit, leading into a long spicy finish.

125ml Chassagne-Montrachet Abbaye de Morgeot 1er Cru Olivier Leflaive, 2018

The Abbaye de Morgeot vineyard is arguably the jewel in the crown of Chassagne-Montrachet, one of the of ripe orchard fruits and creamy notes with excellent balance of acidity.

125ml Gevrey-Chambertin Domaine Trapet Burgundy, 2017

Tremendous old vine fruit intensity, magical purity of fruit and a distinctive drive and focus throughout. Harmonious throughout supported by ripe, well-integrated tannins and earthy minerals.

Honey & Ginger Sour

Our house made cocktail with Derbyshire honey, ginger and egg white. A twist on the classic Amaretto sour. Sweet with a slight peppery and spicy finish.

50ml Royal Tokaji, Hungary

A medium amber colour with a nose of orange peel, figs and cinnamon. The sugar on the palate is well-balanced by the fine acidity, leading to a clean, refreshing finish.