

RED	125ml	375ml	Bottle
2019 Pinot Noir, Calusari, Viile Timisului, Romania	6.00	13.00	26.00
2019 Pays de Vaucluse, Cuvee Jean-Paul Rouge, Rhone, France			27.00
2018 Merlot, Umbrele, Viile Timisului, Romania	6.50	15.00	30.00
2019 Merlot Mourvèdre, Les Oliviers, Languedoc, France			34.00
2018 Cabernet/Merlot, Quercus, Goriška Brda, Slovenia	8.00	19.00	38.00
2019 Zweigelt, Sepp Moser, Neusiedlersee, Austria	8.50	20.00	40.00
2020 Malbec, Cinco Fincas, Mendoza, Argentina	9.50	22.50	45.00
2018 Rioja, Monte Llano Ramon Bilbao, Rioja, Spain	10.00	23.00	46.00
2019 Pinot Noir, Cave de Turckheim, Alsace, France			46.00
2018 Spatburgunder, Weingut Peth Wetz, Rheinhesen, Germany	11.00	27.00	54.00
2017 Shiraz The Sack, Magpie Estate, Barossa Valley, Australia			55.00
2016 Merlot Blend 'Enira', Bessa Valley, Bulgaria	13.00	30.00	60.00
2012 Rioja Reserva, Valenciso, Rioja, Spain			65.00
2018 Rully La Martelle Domaine Roux, Burgundy, France			69.00
2018 Cabernet Sauvignon Hand of Time, Stag Leaps, California, USA			95.00
2015 Barolo di Serralunga d'Alba, Fontanafredda, Piemonte, Italy			115.00

ROSE	125ml	375ml	Bottle
2020 Pinot Grigio Rosé, Calusari, Viile Timisului, Romania	6.50	14.00	28.00
2020 M de Minuty Côtes de Provence Rosé, France	11.50	27.50	55.00
2020 Château d'Esclans Whispering Angel, Côtes de Provence Rosé, France			59.00
2020 Rose de Léoube Organic, Château Léoube, Côtes de Provence Rosé,			69.00

SWEET		75ml	Bottle
2017 Domaine de Grange Neuve, Monbazillac, France (375ml)		7.50	38.00
2017 Sauternes, Château Lafon, Bordeaux, France (750ml)		9.00	80.00
2013 Tokaji-Aszú 5 Puttonyos, Royal Tokaji, Hungary (500ml)		14.00	90.00
NV Taittinger Nocturne, Champagne, France (750ml)		17.00	95.00

PORT		75ml	Bottle
NV Graham's Fine Ruby, Port reserve, Douro, Portugal (750ml)		8.00	50.00

DRINKS MENU

-COCKTAILS -

London's Garden £12

Sipsmith London Dry gin with elderflower, fresh lime juice, mint and cucumber in a tall glass topped with tonic.

Mango Heat Cooler £12.50

Olmecca Reposado tequila, mango, jasmine cordial, chilli flakes.

Double Strawberry £12

Strawberries two ways, topped up with Spumante.

GermanGym & Tonic £12

Tanqueray gin, tonic & elderflower cordial, clear apple juice and Chardonnay.

Elderflower & Peach £12

Elderflower liqueur & fresh peach purée layered, topped up Spumante

Raspberry and Lemon £12

Raspberry purée & Limoncello layered, topped up with Spumante.

Fresco Ginger £7

With Caleno Dark & Spicy £9

Or Caleno Light & Zesty £9

Cucumber, lemongrass & ginger cordial,

Berry Blast £7

With Caleno Dark & Spicy £9

Or Caleno Light & Zesty £9

Fresh berries, elderflower cordial, cranberry juice. Alco-Free.



-BEERS AND OTHER DRINKS-**SPIRITS LIST****Gin**

Tanqueray £8.50

Hendricks £9.00

Vodka

Ketel One £8.50

Belvedere £9.00

Tequila

Olmeca Blanco £8.50

Olmeca Reposado £8.50

Whiskey

JW Black £8.50

Bulleit £8.50

Rum

Havana Club 3y.o. £8.50

Havana Club Especial £8.50

Black Forest Schnapps

Marder Haselnuss £10,00

Marder Williams Pear £10,00

Marder Kirsch £10,00

Mixers

Fever-Tree £2.50

Coca Cola £3.50

No-Low

Caleno Dark & Spicy £8,00

Caleno Light & Zesty £8,00

Everleaf £8,00

BEER LIST**Draught Pint**

Oechsner Lager (4%) £6,00

Oechsner Schwarz Bier (5.1%) £7,00

Rothaus Pilsner (5.1%) £6,50

Rothaus Hefeweizen (5.4%) £7,25

Maßkrug (Double Pint)

Oechsner Lager (4%) £12,00

Oechsner Schwarz Bier (5.1%) £14,00

Rothaus Pilsner (5.1%) £13,00

Rothaus Hefeweizen (5.4%) £14,50

Bottled**330ml**

Rothaus Pilsner Bier £5,00

Rothaus Weiss Bier £5,00

Rothaus Eis Bier £5,00

Rothaus Alcohol Free £3,50

Bembel Gold (Cider) £6.50

Bembel Kirsche (Cider) £6.50

Noam £6,00

Bottled**500ml**

Schlenkerla Smoked Bier £5,50

Oechsner Schwarz Bier £5,50

Früh Kölsch £5,50

Augustiner Helles £6,00

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Tea & Coffee

Cappuccino £3

Latte £3,20

Espresso £2,20 / £2,75

Americano £2,90

GG hot chocolate £3,75

English breakfast, Earl Grey, Chamomile,

Fresh mint, Green tea, Peppermint £3,20

SEKT & CHAMPAGNE

NV Sekt Patrizier Haus, Weingut Max F. Richter, Mosel, Germany

NV Mayerling Rosé, Crémant d'Alsace, Alsace, France

NV Nyetimber Classic Cuvee, Sussex, England

NV Taittinger Brut Reserve, Champagne, France

NV Laurent Perrier 'La Cuvée', Brut, Champagne, France

NV Nyetimber Rose, Sussex, England

NV Taittinger Prestige Rose, Champagne, France

NV Laurent Perrier Rose, Brut, Champagne, France

2014 Taittinger Vintage, Champagne, France

NV Ruinart 'Blanc de Blancs', Brut, France

2010 Dom Pérignon, Moët & Chandon, Brut, Champagne, France

2007 Comtes de Champagne, Taittinger, Brut, Champagne, France

2012 Perrier Jouët 'Belle Époque', Champagne, France

125ml Bottle

9.00 45.00

9.50 47.00

73.00

14.50 75.00

87.00

90.00

18.50 95.00

97.00

120.00

125.00

210.00

220.00

230.00

WHITE

2020 Pinot Grigio, Calusari, Viile Timisului, Romania

2019 White blend Bombo Leguero White, Mendoza, Argentina

2020 Sauvignon Blanc, Umbrele, Viile Timisului, Romania

2018 Chardonnay, Star Crossed, Victoria, Australia

2018 Loureiro, Vila Nova, Vinho Verde, Portugal

2021 Sauvignon Blanc 'Satyr', Sileni Estate, Marlborough, New Zealand

2018 Pinot Blanc, Caves de Turckheim, Alsace, France

2020 Gavi, La Battistina, Piemonte, Italy

2020 Picpoul de Pinet, Ornezon Vignerons de Florensac, Languedoc, France

2019 Dry Furmint, Kardos, Tokaj, Hungary

2018 Gewurztraminer 'Tradition', Turckheim, Alsace, France

2019 Grüner Veltliner, Funkstille, Neusiedlersee, Austria

2020 Pinot Gris, Weingut Peth-Wetz, Rheinhessen, Germany

2020 Riesling dry Queen of Whites, Weingut Tesch, Nahe, Germany

2019 Bacchus Fume, Baker Street, D&D London Cru, London, England

2019 Chablis, Domaine de la Motte, Burgundy, France

2019 Sancerre Les Chenes Marchands, Francois Millet, Loire Valley, France

2018 Riesling dry, Weingut Robert Weil, Rheingau, Germany

2019 Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand

2018 Chablis 1er Cru 'Montmains Les Manants', J-M Brocard, Burgundy, France

2017 Puligny-Montrachet, Alain Chavy, Burgundy, France

125ml 375ml Bottle

6.00 13.00 26.00

27.00

6.50 14.00 28.00

7.00 16.00 32.00

34.00

36.00

7.50 18.50 37.00

38.00

39.00

8.50 20.00 40.00

40.00

9.00 21.00 42.00

9.50 22.00 44.00

10.00 22.50 45.00

51.00

13.00 32.50 65.00

69.00

71.00

79.00

85.00

125.00

Please ask your waiter for our full wine list

V- Vegetarian/VG - Vegan

If you have any food allergies or intolerances, please speak to your waiter before ordering.

Please be aware that traces of allergens used in our kitchen may be present.

A discretionary 13.5% service charge will be added to your bill. All prices include VAT