

## Bar Menu

### Rosé Wine

Gls Btl

<b>Capdevielle et Ginter</b> <i>'Elegance'</i>	
<i>Provence 2022 13%</i> .....	£9 .. £32
<b>Chateau Minuty</b> <i>Provence 2021/22 12%</i> .....	£12. £44
<b>Whispering Angel</b> <i>Provence 2021/22 13%</i> .....	£65
<b>Bandol</b> <i>Château du Pibarnon 2022 13.5%</i> .....	£80

### White Wine

#### Côtes de Gascogne

<i>Menard 'Cuvée Marine' 2021 11%</i> .....	£8 .. £29
<b>Rías Baixas</b> <i>Lusco, Albariño 2022 13%</i> .....	£9 .. £35
<b>Sancerre</b> <i>Domaine Millerioux 2021 12.5%</i> .....	£12 £42
<b>Chablis</b> <i>Domaine Tremblay 2021 13%</i> .....	£55
<b>Rully</b> <i>Domaine Ponsot 'En Bas de Vauvry' 2021 13%</i> .....	£72

### Red Wine

#### Côtes de Gascogne Rouge 2020,

<i>Plaimont 'Les Trois Fontaines' 12%</i> .....	£8 .. £29
<b>Mendoza</b> <i>Cecchin 'Malbec' 2021 14%</i> .....	£11. £36
<b>Chinon</b> <i>Domaine de la Marinière 2021 13%</i> .....	£12. £45
<b>Haut-Médoc</b> <i>Chateau Lanessan 2023 12%</i> .....	£65
<b>St.Aubin Premier Cru</b>	
<i>Domaine Miolane 'Les Perrières' 13%</i> .....	£72
<b>Châteauneuf-du-Pape</b> <i>Clos Saint-Miche</i>	
<i>'Cuvée Speciale' 2017 14.5%</i> .....	£90

### Champagne & Sparkling Wine

<b>Prosecco</b> <i>Cantina Bernardi Spumante Bio 11%</i> ...	£8 .. £34
<b>Vouvray Brut, Breton</b> <i>'La Dilettante' 13%</i> .....	£12 £55
<b>Champagne Deutz</b> <i>Brut Classic NV 12%</i> .....	£15 £75
<b>Champagne Deutz</b> <i>Brut Rosé NV 12%</i> .....	£16 £85

### Cocktails & Aperitifs

<b>Pimm's Cup N°1</b> .....	£10
<b>Aperol Spritz</b> 11% .....	£12
<b>123V Strawberry Spritz</b> .....	£14
<b>Henri Bardouin Pastis</b> 45%.....	£12
<b>Kir / Kir Royale</b> .....	£12/ £18

*We have a selection of seasonal House Cocktails -  
- please ask your server*

### Beer & Cider

Half/ Pint

<b>Sambrooks</b> <i>Session IPA 4.2%</i> .....	£3 .. £6
<b>Sambrooks</b> <i>Pagoda Pilsner Lager 4.8%</i> .....	£3 .. £6
<b>House Cider</b> 7.5% .....	£6

## Studio Bar Snacks

<b>Mixed Olives</b>	£5
<small>160 kcal \$02</small>	
<b>French Fries</b>	£5
<small>Ketchup/Mayo/Mustard 160 kcal III</small>	
<b>Chickpea Fries</b>	£6
<small>Grain Mustard Dip 160 kcal III</small>	

<b>Coriander Houmous</b>	£6
<small>Jalapeño oil, Flatbread 160 kcal 6, \$0</small>	
<b>Moroccan Briouats</b>	£7
<small>Crispy Filo Pastry, Spiced Vegetables, Lemon &amp; Pepper, Harissa dip</small>	
<small>220 kcal 6, \$02, \$7</small>	