

## CHAMPAGNE

	125ml	Bottle
TAITTINGER, BRUT, NV (V) Reims, France	£18.50	£96.00
TAITTINGER, ROSÉ, NV (V) Reims, France	£20.00	£105.00

## ITALIAN SPARKLING

	125ml	Bottle
PROSECCO, TERRE DI SANT'ALBERTO, NV (V) Veneto, Italy	£10.00	£45.00
PROSECCO, ROSÉ, TERRE DI SANT'ALBERTO, NV (V) Veneto, Italy	£11.00	£46.00

## ENGLISH SPARKLING

	125ml	Bottle
NYETIMBER, CLASSIC CUVÉE, NV (V) Kent, England	£16.00	£90.00
NYETIMBER, CUVÉE CHÉRIE DEMI-SEC, NV (V) Kent, England	£17.50	£95.00
NYETIMBER, ROSÉ, NV (V) Kent, England	£18.50	£98.00

## NON-ALCOHOLIC SPARKLING

	125ml	Bottle
ALT, NV (V) Southern Spain	£8.50	£45.00
ALT, ROSÉ, NV (V) Southern Spain	£8.50	£45.00

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## WHITE WINE

### LIGHT BODIED

175ml

250ml

Bottle

#### 002. VIOGNIER-GRENACHE, 2025 | LES LAURIERS (V)

£12.50

£16.00

£46.00

Coteaux de Bézières, France

Harvested from 1200 hectares of vines belonging to the 200 members of Cers Portiragnes co-operative, this bright, elegant wine provides notes of violet and apricot, leading to a rich palate of stone fruit and papayas, lifted by a refreshing, zesty finish.

#### 001. CORTESE, 2024 | BROGLIA, 'LA CONTESSA' GAVI DI GAVI (V)

£14.00

£18.00

£51.00

Piedmont, Italy

Extended ageing creates a balanced freshness of green apple, peach and soft floral tones; a classic style of Gavi from one of the oldest winemaking estates in Piedmont.

#### 013. GRÜNER VELTLINER, 2024 | PETER SCHWEIGER, ZÖBINGER GAISBERG (V)

£19.50

£25.50

£74.00

Kamptal, Austria

Produced by Peter Schweiger and his son, Peter Junior, who is now the fourth-generation winemaker of the Schweiger family. This is a traditionally crisp and mineral Grüner, providing citrus, green apple and pepper, and leading to a softly textured finish.

### MEDIUM BODIED

175ml

250ml

Bottle

#### 004. ROLLE-ROUSSANE, 2023 | CHÂTEAU PUECH-HAUT, LES BÉLIERS D'OC

£14.00

£18.50

£52.00

Languedoc-Roussillon, France

A quietly-confident example of the modern style of wines coming out of the Languedoc, particularly from Château Puech-Haut; attractive notes of lemon, green apple and pear, with refreshing acidity.

#### 007. SAUVIGNON BLANC, 2025 | BABICH, FAMILY RESERVE (V)

£14.50

£19.50

£55.00

Marlborough, New Zealand

New Zealand's most experienced family-owned winery, dating back to 1916. Restrained classic fruits and spice compliment this premium estate wine's rounded style, provided by lees contact.

#### 010. CHARDONNAY, 2024 | DOMAINE TALMARD

£16.00

£21.00

£60.00

Mâcon-Uchizy, Burgundy, France

Floral overtones, and aromas of ripe apple and pear; creamy and rounded in texture, with bright, linear acidity that leads through to an exotic core of peach, apricot, nectarine and white pepper.

#### 012. ALVARINHO, 2022 | QUINTA DA PEDRA, GRAÇA DA PEDRA (V)

£18.50

£24.50

£70.00

Vinho Verde, Portugal

Dating back to the 17<sup>th</sup> century, Quinta da Pedra is one of the most historical properties in the Alto Minho region, and is now under the ownership of the Taylor's Port estate. A great alternative to Chablis, boasting balanced texture, stone fruit freshness and a peppery finish.

#### 011. SAUVIGNON BLANC-POUILLY FUMÉ, 2024 | DOMAINE CHATELAIN, 'LES CHAILLOUX', SILEX (V)

£18.50

£23.50

£72.00

Loire Valley, France

A great Domaine, founded in 1630 and now a twelfth-generation family estate. This blend is from a single plot vineyard, with Silex soil giving smoky entry notes, before leading into grapefruit, tropical fruits and pepper on the finish.

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**FULL BODIED / AROMATIC****175ml****250ml****Bottle****006. VIOGNIER, 2023 | TABALI,  
PEDREGOSO GRAN RESERVA**

£14.50

£19.50

£55.00

**Limari Valley, Chile**

One of the northernmost vineyard regions of Chile, situated on the edge of the Atacama Desert. Rich, honeyed aromas of citrus, orange peel and dried apricot, alongside fresh pear, white peach and hints of candied fruit.

**008. GRENACHE NOIR, 2024 | DOMAINE DE PIAUGIER,  
'LE GRANGE DE PIAUGIER'**

£15.50

£20.00

£57.00

**Rhône Valley, France**

Fantastic structure and body, complemented by fresh tropical fruit, soft red fruit and spice. Domaine de Piaugier exudes the sort of rustic French charm that you'd expect from a small family-owned winery.

**005. CHARDONNAY, 2024 | ROBERT OATLEY, SIGNATURE**

£16.50

£22.00

£63.00

**Margaret River, Australia**

Soft, buttery character pinned down by the bright acidity of stone fruits, produced by a family winery founded in 2006.

**009. GARGANEGA, 2024 | MASI,  
COLBARACA SOAVE CLASSICO SUPERIORE (V)**

£18.50

£24.50

£70.00

**Veneto, Italy**

Intense nose of ripe pears and sweet spices followed by a creamy, well-balanced palate offering good acidity and a long finish of pear and almond. An iconic Venetian estate, mainly based in Valpolicella.

**014. FIANO, 2021 | UNICO ZELO,  
RIVER SAND SINGLE VINEYARD**

£19.50

£25.50

£74.00

**Lower Murray, Australia**

An innovative winery established by Brendan and Laura Carter, who are committed to a minimal-intervention approach to winemaking. Ripe nectarine and pineapple, balanced by bright acidity and a zippy, saline streak at the finish.

**003. PINOT GRIS, 2023 | MURÉ, PIERRES SÈCHES (V)**

£19.50

£25.50

£75.00

**Alsace, France**

An eleventh-generation family winery established in 1648. This Pinot Gris is rich yet balanced, with a silky texture that leads to a fresh finish; ripe pear, apricot, honeyed notes, gentle spice and smoky mineral accents.

**015. RIESLING, 2021 | GREYWACKE**

£24.50

£32.00

£95.00

**Marlborough, New Zealand**

Greywacke (pronounced 'Greywacky') is the Marlborough label of the Judd family, and the name of New Zealand's most abundant bedrock. A combination of stainless steel and French oak give this wine complexity and depth, leading into an off-dry flavour profile of zingy green apple and lemon.

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## RED WINE

### LIGHT BODIED

175ml

250ml

Bottle

#### 019. CARIGNAN, 2024 | COQUILLE DE FLEUR (V)

£12.50

£16.00

£46.00

Languedoc-Roussillon, France

Produced by Marilyn Lasserre, a genuine pioneer who has significantly contributed to the renewed success of Languedoc's wines. Intense and velvety aromas of blackberry, vanilla and red berries.

#### 026. CORVINA-RONDINELLA-MOLINARA, 2024 | MASI, BARDOLINO, CLASSICO FRESCARIPA (V)

£13.00

£16.00

£50.00

Veneto, Italy

A beautiful summer red, fresh from the influence of Lake Garda; aromatic red fruits with hints of pepper on the finish. An iconic Venetian estate, mainly based in Valpolicella.

#### 034. COUNOISE, 2023 | DOMAINE DE PIAUGIERS, CÔTES DU RHÔNE, SABLET

£23.00

£30.00

£88.00

Rhône Valley, France

A unique style of wine from a relatively unknown grape, with the freshness and aromatics of black fruits, white pepper and mocha. Domaine de Piaugier exudes the sort of rustic French charm that you'd expect from a small family-owned winery.

### MEDIUM BODIED

175ml

250ml

Bottle

#### 020. MALBEC, 2025 | NORTON, PUNTA DE VACAS (V)

£13.50

£17.50

£49.00

Mendoza, Argentina

With roots dating back to 1895, when English railway engineer Edmund Palmer Norton arrived in Argentina; a soft, unoaked style of Malbec with tones of dark fruits, leading to a velvety finish.

#### 023. TINTA RORIZ, JAEN, 2021 | PRUNUS, TINTO (V)

£14.00

£18.50

£52.00

Dão, Portugal

Lightly oaked, giving tones of plum, black cherry, mulberry, anise and creamy chocolate. Distributed as part of Gota's private collection, which expresses the unique personality of each Portuguese region.

#### 021. SYRAH-GRENACHE, 2023 | CHÂTEAU PUECH-HAUT, LES BÉLIERS D'OC

£14.50

£19.50

£55.00

Languedoc-Roussillon, France

A quietly-confident example of the modern style of wines coming out of the Languedoc, particularly from Château Puech-Haut; dry, fresh red and black fruits which are rounded off by a soft, silky finish.

#### 025. PRIMITIVO, 2024 | TORMARESCA, NÈPRICA

£15.00

£19.50

£56.00

Puglia, Italy

Founded in 1998 by the iconic winemaking Marchesi Antinori family; predominantly savoury notes of red fruit, black cherries, plums and candied oranges.

#### 028. SANGIOVESE-MERLOT-SYRAH, 2024 | SANTA CRISTINA, LE MAESTRELLE (V)

£16.00

£21.00

£60.00

Tuscany, Italy

Intense and complex; tones of black fruits and coffee, with a fresh, minty acidity. The Santa Cristina winery sits high on a Tuscan hillside, and was established in 2006 to strengthen and renew the tradition of crafting its eponymous wine, over 60 years after its first vintage.

#### 037. PINOT NOIR, 2022 | DOG POINT

£25.00

£32.00

£96.00

Marlborough, New Zealand

One of our Head Sommelier's favourite estates, it is also one of the oldest in New Zealand. A combination of stainless steel and oak give a core of rose and violet, and a silky, herbaceous finish.

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## FULL BODIED

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<b>024. SHIRAZ, 2023   KINGSTON ESTATE (V)</b> Clare Valley, Australia Founded by Nina and Steve, who are both Greek immigrants to Australia and met each other while picking grapes in the Riverland. Elegant, ripe plum with spicy pepper and a hint of smoky oak.	£14.50	£19.50	£55.00
<b>032. CABERNET FRANC, 2023   ZUCCARDI, REGIONES (V)</b> Cuyo, Argentina Firm tannins from a leading grape in Argentina; mountain herbs, fresh acidity, blue and red fruits. One of the country's pioneering wineries, now in its third generation with Sebastián Zuccardi.	£19.50	£25.00	£76.00
<b>033. SYRAH-CARIGNAN-GRENACHE, 2019   DOMAINE SAINTE CROIX, 'MAGNERIC' (V)</b> Languedoc-Roussillon, France Owned and run by the English husband and wife team of Jon and Elizabeth Bowen. Intense fig, cassis, ripe blackberries and wild raspberries, giving a full and harmonious mouthfeel to complement a long, aromatic finish of floral notes and damson.	£20.50	£27.00	£78.00
<b>035. CABERNET SAUVIGNON, 2022   CLINE (V)</b> North Coast, USA Dark and rich, ripe black fruits with rounded, silky tannins on the finish; from a family-owned winery.	£23.00	£31.00	£90.00
<b>036. MALBEC-CORVINA, 2020   MASI, PASSO DOBLE (V)</b> Uco Valley, Argentina A different take on Malbec produced by Masi, one of the best estates in Valpolicella, Italy. Powerful dark fruits with a core of spice, showcasing the best that the Amarone style has to offer.	£23.00	£31.00	£90.00
<b>029. TEMPRANILLO-GARNACHA-GRACIANO-MANZUELO, 2020   MARQUES DE MURRIETA, RIOJA RESERVA</b> Rioja, Spain A complex, intense and impressive nose of dark plum, red cherry and sweet clove spice; powerful and bold on the palate, yet silky-smooth on the finish from lingering fine tannins. From one of the oldest and most respected bodegas of Rioja, with almost 300 hectares of vines.	£25.00	£32.00	£96.00

## ROSÉ BY THE GLASS

	175ml	250ml	Bottle
<b>039. VINHO VERDE BLUSH, NV   LAGOS, VINHO VERDE (V)</b> Vinho Verde, Portugal Abundance of summer berries with added strawberries filling the glass.	£12.00	£15.50	£44.00
<b>040. CINSAULT, 2024   COQUILLE DE FLEUR (V)</b> Languedoc-Roussillon, France A soft, fresh wine with raspberries and strawberries, and a rounded, almost sweet texture.	£12.50	£16.00	£46.00
<b>041. GRENACHE-CINSAULT, 2025   SAINT-ROCH LES VIGNES, LES MAÎTRES VIGNERONS (V)</b> Côtes de Provence, France Crunchy redcurrants and hints of white flowers before a fresh, dry palate.	£14.00	£18.00	£50.00
<b>042. NEGROAMARO, 2025   TORMARESCA CALAFURIA (V)</b> Puglia, Italy Soft orange tones, leading to an aromatic hint of grapefruit and peaches; great with food.	£17.00	£22.50	£65.00
<b>043. GRENACHE-CINSAULT-ROLLE, 2025   CHÂTEAU SAINTE MARGUERITE SYMPHONIE</b> Côtes de Provence, France From one of only 18 Cru Classé estates; aromatic freshness, delicate fruit and grapefruit zest to finish.	£19.50	£25.50	£75.00

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## DESSERT BY THE GLASS

75ml

CHÂTEAU PETIT VEDRINES, SAUTERNES, 2016 Bordeaux, France	£10.00
LUIS FELIPE EDWARDS, LATE HARVEST, VIOGNIER-SAUVIGNON BLANC, 2024 Colchagua Valley, Chile	£10.00
DISNOKO, LATE HARVEST TOKAJI, 2020 (V) Tokaji, Hungary	£18.00

## FORTIFIED BY THE GLASS

75ml

FONSECA, LBV, 2019 Douro Valley, Portugal	£9.50
ZUCCARDI, MALAMADO FORTIFIED MALBEC, NV Mendoza, Argentina	£10.00
TAYLOR'S, 10 YEAR TAWNY PORT, NV (V) Douro, Portugal	£11.50
FONSECA GUIMARAENS, 2018 Douro Valley, Portugal	£14.50
DANDELION VINEYARDS, 30YO PEDRO XIMÉNEZ, NV Barossa Valley, Australia	£18.00
QUINTA DO NOVAL, 20 YEAR TAWNY PORT, NV (V) Douro, Portugal	£24.00

## SHERRY BY THE GLASS

75ml

GONZALEZ BYASS, TIO PEPE FINO, NV	£9.00
GONZALEZ BYASS, NECTAR PEDRO XIMÉNEZ, NV	£9.00
GONZALEZ BYASS, ALFONSO OLOROSO, NV	£9.00
GONZALEZ BYASS, VINA AB AMONTILLADO, NV	£9.00

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## FINE WINES

A selection of expertly chosen premium wines, perfectly aged and ready for drinking.  
Our full, extensive fine wine list is available upon request.

		175ml	250ml	Bottle
L031	<b>MONTAGNY, 2022   LOUIS LATOUR, 1ER CRU 'LA GRANDE ROCHE'</b> <b>Burgundy, France</b> Ample and rounded on the mid-palate, supported by bright, vibrant acidity that adds focus and direction; a further core of citrus fruit and white pepper spice on the long, lingering finish.	£22.50	£31.00	£90.00
L004	<b>SAVIGNY-LES-BEAUNE, 2024   DOMAINE JEAN JACQUES GIRARD (V)</b> <b>Burgundy, France</b> Sourced from the 'Les Godeaux' vineyards, nestled between two 1er Cru vineyards. A medium bodied, creamy Chardonnay with tones of green apple, mango and pineapple, and fresh acidity on the finish.	£24.50	£34.00	£99.00
L084	<b>GRENACHE BLANC, 2024   RIDGE (V)</b> <b>Paso Robles, USA</b> A recent addition to Ridge, an iconic winery based in California - fresh and medium bodied, with pineapple, pear and candied fruit, leading to a dry, mineral-driven acidity.	£27.00	£36.00	£105.00
L211	<b>CHABLIS, 2023   DOMAINE SEGUINOT-BORDET, 1ER CRU 'VAILLONS'</b> <b>Burgundy, France</b> One of the best Premier crus; rich and focused with a superbly fresh mineral finish.	£28.00	£37.00	£110.00
L256	<b>GEWÜRZTRAMINER, 2019   DOPFF &amp; IRION, GRAND CRU 'SPOREN'</b> <b>Alsace, France</b> Complex, rich and aromatic, with tones of ginger, leading to a sweeter finish.	£30.00	£40.00	£120.00
L052	<b>CHARDONNAY, 2020   ROBERT OATLEY, THE PENNANT</b> <b>Margaret River, Australia</b> Offering a pale gold hue and notes of apricot preserves, pineapple paste and honey-drizzled toast, plus suggestions of ginger and almonds; savoury, exhibiting a satiny texture which finishes with plenty of vivacity.	£30.00	£40.00	£120.00
L058	<b>CONDRIEU, 2018   DOMAINE LIONEL FAURY</b> <b>Northern Rhone, France</b> A viognier, with notes of apricot and peach intermingled with fragrant violet, bergamot and subtle nutty tones. The full bodied palate is elevated by a delicate minerality, imparted by the unique granite terroir.	£33.00	£43.00	£130.00
L062	<b>RIESLING, 2015   HUGEL, GROSSI LAÛE GRAND CRU</b> <b>Alsace, France</b> A dry Riesling with the personality and excellent finish of a wonderful, authentic wine of truly great origin; exploding as it hits the mouth, built on grounding freshness and minerality.	£35.00	£44.00	£145.00
L154	<b>GRAN RESERVA CAPELLANIA, 2018   MARQUES DE MURRIETA</b> <b>Rioja, Spain</b> Smoky and nutty on the nose with aromas of fresh quince, pear, almonds and toasted notes; the palate showcases touches of oak, almonds, chamomile, pear, dried apricots and has a creamy feel.	£40.00	£57.00	£170.00

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RED	175ml	250ml	Bottle	
L152	<b>ZINFANDEL-CARIGNANE-PETIT SYRAH-MATARO, 2021   RIDGE, 3 VALLEYS (V)</b> <b>Sonoma County, USA</b> Rich, full bodied and bursting with black fruit, baking spices and cedar, as well as soft tannins.	£27.00	£36.00	£105.00
L078	<b>CORVINA-RONDINELLA-MOLINARA, 2020   MASI, COSTASERA AMARONE CLASSICO (V)</b> <b>Veneto, Italy</b> One of Valpolicella's leading lights; a family estate with a long heritage. Complex and powerful, with baked maraschino cherry, plum, a hint of cinnamon and bitter chocolate.	£28.50	£43.00	£110.00
L132	<b>BAROLO 'CASTAGNI', 2019   MICHELE REVERDITO</b> <b>Piedmont, Italy</b> Charming aromas of morello cherry, strawberry and orange peel fuse with clove and cinnamon spice overtones; compact and complex with impressive structure.	£24.00	£32.00	£95.00
L069	<b>CHÂTEAU MUSAR, 2018</b> <b>Bekaa Valley, Lebanon</b> A big, developed nose of matured stone fruits, plums and figs with liquorice and spicy notes; bold flavour profiles of juicy black fruits plus mocha and leather, lingering on the finish.	£30.00	£39.00	£118.00
L208	<b>SANGIOVESE-BRUNELLO DI MONTALCINO, 2019   CASTELLO BANFI</b> <b>Tuscany, Italy</b> On the palate it is full, soft, velvety and intense, with notes of liquorice, black fruit and spices.	£30.00	£40.00	£120.00
L238	<b>CHÂTEAU CORBIN, 2016   SAINT-EMILION, GRAND CRU CLASSÉ</b> <b>Bordeaux, France</b> Medium bodied, soft and elegant; black fruits and sandalwood from an outstanding vintage.	£31.00	£40.00	£120.00
L155	<b>PINOT NOIR, 2006   GEVREY-CHAMBERTIN, DOMAINE NICOLAS POTEL (V)</b> <b>Burgundy, France</b> Medium bodied wine showing lovely complexity with age, finishing on a soft warmth.	£33.00	£44.00	£130.00
L237	<b>CABERNET FRANC-CABERNET SAUVIGNON-MALBEC-MERLOT, 2021   GRAN RESERVA, EL ENEMIGO (V)</b> <b>Uco Valley, Argentina</b> Flagship wine from an outstanding estate, showcasing soft velvety tannins and savoury undertones, with black and blue fruits coming through on the finish.	£34.50	£45.00	£135.00
L169	<b>PAULLIAC, 2017   CHÂTEAU BATAILLEY, 5ÈME CRU CLASSÉ</b> <b>Bordeaux, France</b> Blackcurrant, cassis and black plum on the nose, with notes of cedar and tobacco; medium bodied with rounded and integrated tannins that support further bramble and hedgerow fruit.	£35.00	£47.00	£140.00
L105	<b>CABERNET SAUVIGNON, 2017   JORDAN ESTATE</b> <b>Alexander Valley, Sonoma Valley, USA</b> Black cherry, raspberry and clove aromas mingle beautifully with subtle vanilla; the palate has a velvety richness that coats the mouth in concentrated blackberries with a hint of nutmeg.	£38.00	£50.00	£150.00

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## CHAMPAGNE

### NON-VINTAGE

Bottle

106	MOËT & CHANDON, IMPERIAL, BRUT (V) Reims, France	NV	£90.00
107	TAITTINGER, BRUT (V) Reims, France	NV	£96.00
105	TAITTINGER, NOCTURNE (V) Reims, France	NV	£99.00
108	BOLLINGER, SPECIAL CUVÉE, BRUT Aÿ, France	NV	£100.00
111	VEUVE CLICQUOT, YELLOW LABEL, BRUT Reims, France	NV	£120.00
131	BILLECART-SALMON Aÿ, France	NV	£120.00
132	POL ROGER, WHITE FOIL Aÿ, France	NV	£120.00
109	RUINART, BRUT Reims, France	NV	£125.00
134	GOSSET, BLANC DE BLANC Épernay, France	NV	£140.00
110	RUINART, BLANC DE BLANCS, BRUT Reims, France	NV	£150.00
114	ARMAND DE BRIGNAC, ACE OF SPADES, BRUT Chigny-les-Roses, France	NV	£430.00

### ROSÉ

Bottle

124	TAITTINGER, BRUT Reims, France	NV	£105.00
126	VEUVE CLICQUOT, BRUT Reims, France	NV	£105.00
127	LAURENT PERRIER, CUVÉE, BRUT (V) Tours-sur-Marne, France	NV	£128.00
125	RUINART, BRUT Reims, France	NV	£140.00
139	BOLLINGER Aÿ, France	NV	£140.00
144	GARDET, 1ER CRU, BRUT (V) Chigny-les-Roses, France	2012	£155.00

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## VINTAGE

Bottle

130	TAITTINGER, MILLÉSIMÉ, BRUT (V) Reims, France	2016	£140.00
128	POL ROGER, BRUT Aÿ, France	2018	£180.00
145	GARDET PRESTIGE, BRUT (V) Chigny-les-Roses, France	2008	£200.00
135	DRAPPIER, RESERVE DE L'OENOTHÈQUE Urville, France	2005	£250.00
137	DRAPPIER, RESERVE DE L'OENOTHÈQUE Urville, France	2004	£260.00
118	DOM PERIGNON, BRUT Épernay, France	2015	£260.00
120	TAITTINGER, COMTES DE CHAMPAGNE Reims, France	2011	£355.00
121	GOSSET, CELEBRIS Épernay, France	2008	£355.00
138	GOSSET, CELEBRIS Épernay, France	2007	£355.00

## SPARKLING

Bottle

101	PROSECCO, TERRE DI SANT'ALBERTO Veneto, Italy	NV	£45.00
146	PROSECCO, ROSÉ, TERRE DI SANT'ALBERTO (V) Veneto, Italy	NV	£46.00
103	NYETIMBER, CLASSIC CUVÉE (V) Kent, England	NV	£90.00
104	NYETIMBER, CUVÉE CHÉRIE DEMI-SEC (V) Kent, England	NV	£95.00
105	NYETIMBER, ROSÉ (V) Kent, England	NV	£98.00
106	DOMAINE EVREMOND / TAITTINGER, BRUT Kent, England	NV	£105.00

## NON-ALCOHOLIC SPARKLING

Bottle

142	ALT SPARKLING (V) Germany	NV	£45.00
143	ALT SPARKLING, ROSÉ (V) Germany	NV	£45.00

Vintages are subject to change.

Please inform a team member of any allergies or intolerances before placing your order. Although we take the utmost care in preparing our food and handling allergens, we cannot guarantee the complete absence of allergen traces in our preparation areas or ingredients. Our food and drinks are prepared in environments where cross-contamination with allergens may occur, and our menu descriptions do not list all ingredients. If you have any questions or need assistance with our allergen information, please ask a team member.

A discretionary service charge of 12.5% will be added to the total bill.