



WINE LIST

Cocktails

Seasonal cocktails - Check the menu!

GILVIC gimlet (lemon, maraschino cherry, 58gin)	£9
Apple hibiscus 58gin & tonic	£9
Espresso martini	£9

Bubbles

Cidre Royal Guillevic, cuvée prestige, label rouge, Cidrerie Nicol, Bretagne France, 2019, (3.5%) £28
Perfectly balanced, sweet and sharp, fine bubbles, the “Champagne breton”.
The inspiration for our restaurant: GILVIC!

Prosecco Frizzante Col Fondo DOC, Organic, Tenuta Civranetta, Veneto, Italy, NV (11%) £8 / £28
Cloudy in appearance yet refreshing with notes of citrus fruits and bright acidity.

Champagne Rimbaud Brut, France NV, (12.5%) £50
A floral, citrusy nose is matched by mineral notes.

White

Deux Bars Picpoul de Pinet AOC, Cave de l'Ormarine, Languedoc, France 2021, (11%) £8 / £27
Fermented in stainless steel at low temperatures for a fresh, youthful and fruity style with zesty acidity.

Muscadet Sur Lie 'Les Roches Gaudinieres', Domaine Derame, Loire, France 2021, (12%) £8 / £27
Light bodied with fresh green apple, citrus fruit flavours and crisp acidity. Time on lees adds a gentle roundness and extra dimension to the wine.

Marterey Chardonnay, Languedoc Roussillon, Pays d'Oc, France 2021, (13%) £8 / £27
Golden yellow colour with greenish hints. Round and fresh aromas of citrus, green pear and some thyme. Juicy, rich and well balanced on the palate with a vivid finish.

Bolfan Riesling, Zagorje, Croatia 2019, (12.5%) £31
Extremely refreshing, dry and palate cleansing with medium rich, zesty fresh fruit flavours. Crisp, concentrated lime, peach, complemented by well structured acidity.

Tradition Sancerre Blanc, Daniel Chotard, Sancerre, Loire Valley, France 2020, (14%) £55
Fresh and grassy with subtle blossom and stone fruit character, less austere than most Sancerre wines, a long finish and saline notes.

Skin contact / Orange wine

Blanc de Noir, Spatburgunder, Organic, Weingut Seckinger, Rhineland, Germany 2020 £10 / £35
The Seckinger winery's philosophy: "Dealing responsibly and respectfully with nature, the vine and our soil is the essence and soul of our natural wines". Early pinot noir handpicking, whole bunch pressed, spontaneous fermentation in steel over 7 months on the lees, bottled in April. Notes of Juicy grapefruit, a little rhubarb and a lemon finish.

Bolfan Aromano, Biodynamic, Zagorje, Croatia 2016 £12 / £40
The Pinot Gris and the Traminac have had a separate fermentation process in stainless steel tanks where the peels are fermented giving the amber colour of the wine. Afterwards the blend is made in large wooden barrels of Slavonian oak for ten months. Dry and round, with notes of delicate stone fruits apricot, peach, melon, and a full slightly oaky background.

La Socarrada, Macabeu, Organic, Penedes, Catalunya, Spain 2019 (12.5%) £14 / £45
Manual harvesting in mid-September. Cold maceration to extract aromas from the skins. Soft pressing. Fermentation with part of the skins and stems in ceramic amphorae with indigenous yeast. Aroma that reminds us of dry aromatic grass and ripe white fruit. In the mouth it is bulky with memories of ripe pears and lemon confit.

Red

Trois Maisons Rouge, Organic, Bordeaux, France 2019 (13%) £10 / £35
A medium-bodied organic Claret with strong juicy cherry and blackberry flavours, with hints of capsicum. Super easy drinking, great acidity and an elegant finish.

Domaine Les Goubert, Grenache, Côtes du Rhône, Rhône Valley, France 2019 (13%) £11 / £39
A spicy and fruity Cotes du Rhone from top Gigondas producer Domaine les Goubert. Fermented in concrete vats, grapes are destemmed and lightly crushed with 15-day maceration.

Château du Puy Bonnet, Montagne-Saint-Émilion, Bordeaux, France 2018 (14%) £42
Fresh plum and blackberry on the nose with a hint of spice. This is an elegant wine, with silky smooth tannins and a balanced finish.

Pech Sirech, Biodynamic, Cahors, France 2016 (13%) £49
Nose balanced between ripe red fruits and fresh black fruits, juicy dark cherries, blackberries, pepper and some sweet spice lead to a surprisingly fresh finish. Biodynamically farmed in a preserved environment, the wines of Pech Sirech are outstanding examples of the mineral and fine expression Malbec can give.

L'Appel Des Sereines, Francois Villard, Collines Rhodaniennes, Northern Rhone, France 2020 £55
Full, rich and smoky on the nose. Earthy with fragrant blueberry, dark cherry, anise and cracked pepper flavours balance with vibrant acidity on the palate. A portion of the grapes were whole-cluster fermented in neutral, large oak barrels.