

the parlour

bar • kitchen • cocktail lounge

wine flights

(served in 125ml glasses)

flight one - apéritifs, aperitivo, aperitivos 10.75

muscadet, cote de grandlieu, sur lie, clos de la
senaigeri,
loire, france 2008

prosecco don gallo nv
italy

la gitana manzanilla
spain

flight two - zesty, refreshing, aromatic whites 10.95

sancerre, expression terroirs, jean claude
chatelain,
loire, france 2009

sauvignon blanc, ochagavia,
santiago, chile 2009

verdejo, quintaluna, ossian,
rueda, spain 2010

flight three - soft, buttery, mellow whites 9.75

chardonnay, moon harvest,
south eastern australia 2009

chardonnay, finca la florencía,
argentina 2010

macon-uchizy, domaine talmard,
burgundy, france 2009

flight four - silky, fruit-driven, supple reds 11.50

malbec, finca la florencía,
argentina 2009

cabernet sauvignon, ochagavia 1851 reserva,
santiago, chile 2009

cabernet sauvignon, delaire estate,
south africa 2008

flight five - rustic, spicy, warming reds 10.95

shiraz, moon harvest,
south eastern australia 2009

crozes hermitage, etienne pochon,
france 2007

shiraz, mountadam, barossa valley,
margaret river, western australia 2007

flight six - perfect pudding partners 11.25

châteaux petit vedrines, sauternes,
bordeaux, france 2007

pinot noir - loma larga,
casablanca, chile 2009

rubis rouge, bouvet ladubay brut nv,
france

all wines are subject to availability. vintages may differ
from those listed. vat is included in all prices.