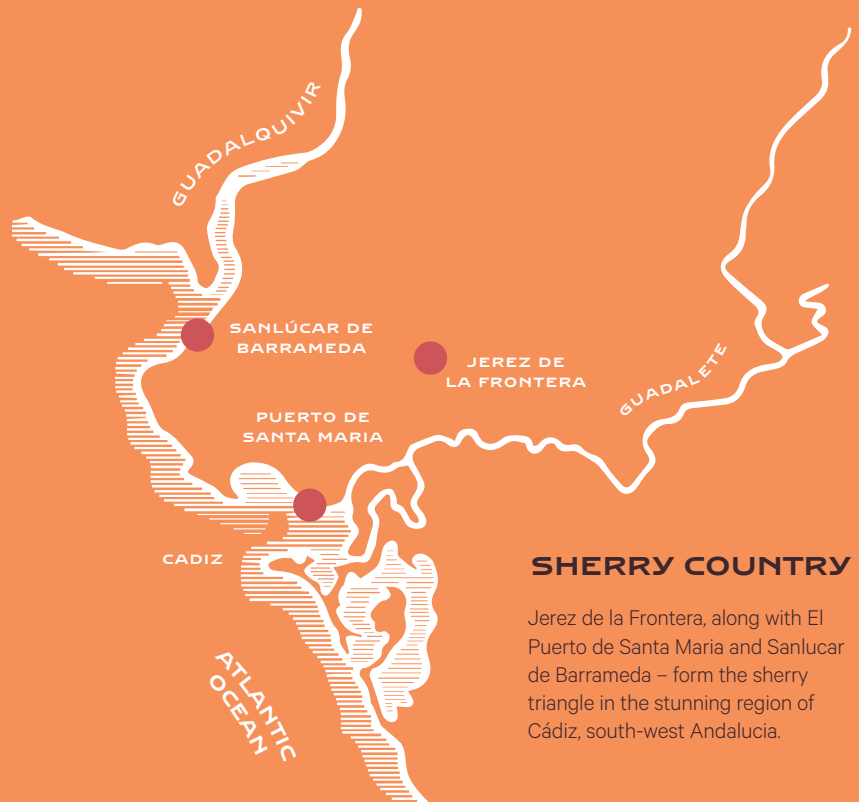




COPAS

SHERRY

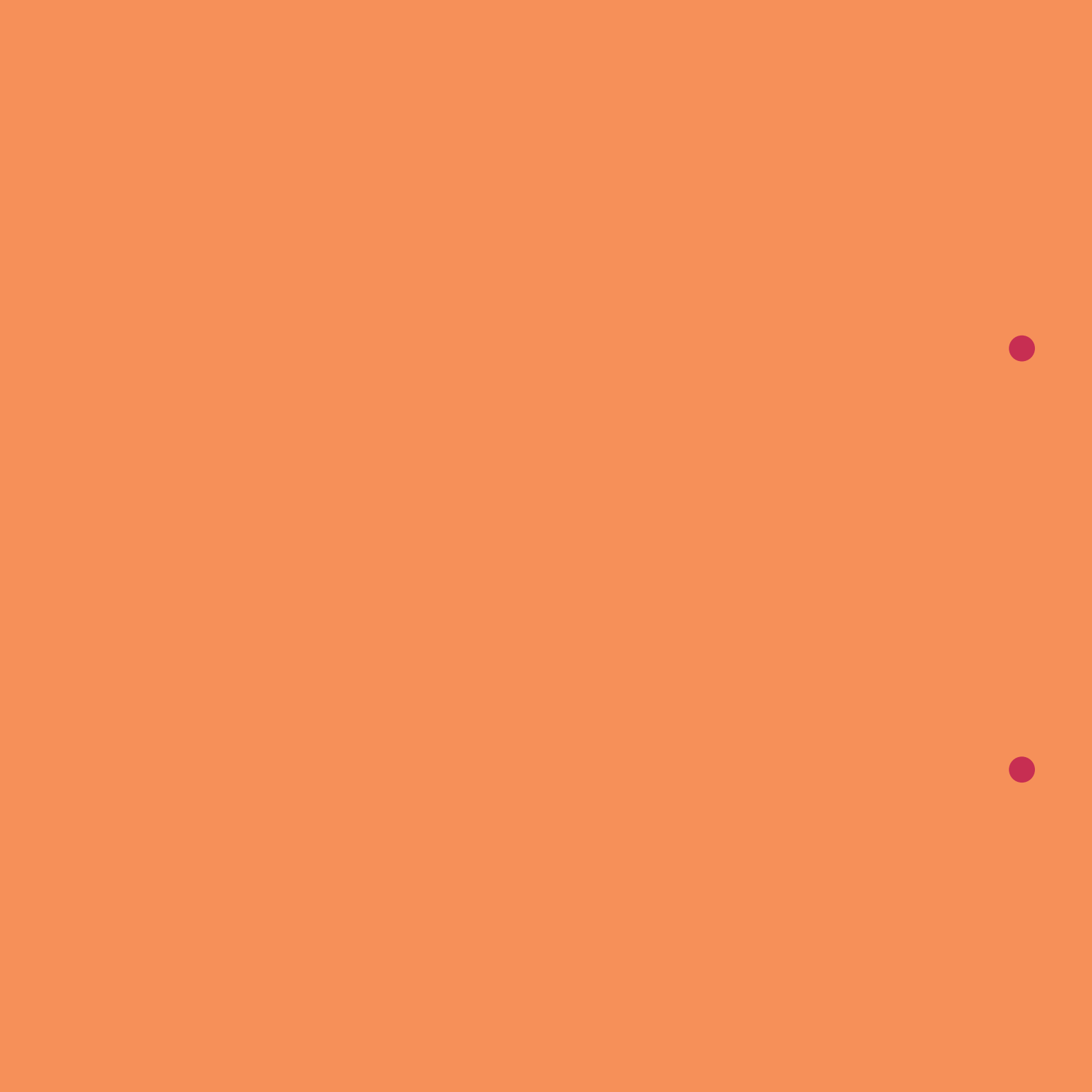
SHERRY IS GOING THROUGH A RENAISSANCE IN GREAT BARS AND RESTAURANTS WORLDWIDE, PROVIDING SOME OF THE BEST QUALITY AND VARIETY OF ANY WINE CATEGORY. DRINK IT ON ITS OWN, IN A COCKTAIL, WITH FOOD, AT ALL HOURS!



SHERRY COUNTRY

Jerez de la Frontera, along with El Puerto de Santa María and Sanlúcar de Barrameda – form the sherry triangle in the stunning region of Cádiz, south-west Andalucía.





ENJOYING

We serve our sherry in proper sized wine glasses, often chilled, and drink them at every opportunity – especially with tapas, cheese, charcuterie and desserts.

STYLES

You can find a sherry to pair with any ingredient or dish, ranging from dry finos and manzanillas, to aged, nutty and rounded amontillados and olorosos, and sweet, raisiny Pedro Ximénez. There's a sherry for everyone.

Lighter Dry Styles

fino/manzanilla

Powerful Aged Sherry

oloroso

Aged & Aromatic

amontillado/palo cortado

Sweet

moscatel/pedro ximénez/cream

THIS IS GREAT AS A ROUGH GUIDE REGARDING FOOD PAIRINGS...

If it swims, drink **fino**

If it flies, drink **amontillado**

If it walks, drink **oloroso**

SHERRY FLIGHTS

First Time Tastes £9

Tio pepe fino

Alfonso oloroso

Nectar pedro ximénez

The Sunshine Triangle £9

Micaela manzanilla – Sanlucar

Tio pepe fino – Jerez

Colosia fino – El Puerto

Fino Evolution £9

Tio pepe fino

Viña AB amontillado

Leonor palo cortado

Solera 44 £9

Viña AB amontillado

Leonor palo cortado

Alfonso oloroso

The Sweetie £9

Micaela cream

Colosia moscatel soleado

Nectar pedro ximénez

A selection of 3 sherries all 50ml serves

MANZANILLA

AGED IN THE COASTAL TOWN OF SANLUCAR, THESE ARE SUPER-DRY AND LIGHT, WITH A CHARACTER ALL OF THEIR OWN – ENJOY STRAIGHT FROM THE FRIDGE. PERFECT TO ENJOY WITH SEAFOOD, ESPECIALLY GREAT SHELLFISH.

Manzanilla 44

100ML £4.8 / 375ML £15.5 / 750ML £27

Owen and Tom's very own en rama bottling.

Xixarito En Rama

100ML £7.5 / 375ML £22

10 years aged, rich, floral and nutty.

FINO

THE DRIEST STYLE OF WINE IN THE WORLD AND THE BASE OF MANY STYLES OF SHERRY. ENJOY FROM THE FRIDGE, WITH CURED HAMS, SALADS AND LOTS OF TAPAS.

Micaela Fino

100ML £3.95 / 375ML £14 / 750ML £25

Young and fresh easy drinking fino.

Tio Pepe Fino

100ML £5 / 375ML £16

Bone-dry, crisp, almond and citrus. The world's best selling fino .

Tio Pepe en Rama 2021

100ML £5.5 / 375ML £17

This year's 'flor packed Antonio special'. Incredible.

Colosia Fino del Puerto

100ML £6 / 375ML £18

Classic pungent fino from El Puerto de Santa María.

Maestro Sierra Fino

375ML £24

A rich, deep, savoury treat.

AMONTILLADO

STARTING AS FINOS, THEN AGED FOR LONGER, GIVING BEAUTIFUL NUTTY FLAVOURS AND CARAMEL AROMAS/ COLOURS. DRY, DELICATE AND SOPHISTICATED. GREAT WITH VEGETABLES, SPICE, TUNA, POULTRY, MATURE CHEESE.

Viña AB Amontillado

100ML £6.5 / 375ML £21 / 750ML £38

12 year-old dry amontillado. Dry, walnut, vanilla and caramel.

Xixarito Amontillado

100ML £10.5 / 375ML £29 / 750ML £49

15 years, aromatic, light mahogany colour.

OLOROSO

AROMATIC, POWERFUL, DEEPLY-COLOURED, OUR OLOROSOS ARE DRY, PERFECT FOR RED MEAT, GAME AND SLOW-BRAISED DISHES, PLUS MATURE CHEESES.

Alfonso Oloroso

100ML £6 / 375ML £20 / 750ML £36

Hints of wood, dried fruit, toasted nuts.

Maestro Sierra Oloroso

100ML £8.5 / 375ML £26

Powerful but elegant, walnut notes.

PALO CORTADO

MEANING 'CUT STICK', THIS MYSTERIOUS, MAJESTIC VARIETY – SOMEWHERE BETWEEN AN AMONTILLADO AND AN OLOROSO – IS SOUGHT-AFTER BY MANY AFICIONADOS. BRILLIANT WITH LAMB AND CURED MANCHEGO.

Leonor Palo Cortado

100ML £7 / 375ML £22 / 750ML £40

Nutty, spiced, toasty, refined. Exceptional for the money.

Micaela Palo Cortado Edición Especial

100ML £10 / 375ML £35

25 years old, velvety smooth, perfect with roasts meats.

MOSCATEL

MADE WITH LATE HARVESTED MOSCATEL GRAPES, PRODUCING SWEET, RICH, FLORAL AND HONEYED SHERRIES. FANTASTIC WITH ALMOND BASED DESSERTS AND FRUITS AS WELL AS OFFAL OR CHEESES.

Xixarito Moscatel 75ML £6.4

10 years ageing, rich sweet, rich, aromatic, floral, sun kissed.

CREAM

WHEN PRODUCED WELL (LIKE THESE!) AND SERVED CORRECTLY, THIS SWEET, BLENDED STYLE IS ONE TO BE CELEBRATED. IDEAL ENJOYED WITH CAKES, PARFAITS AND FRUIT.

Micaela Cream 75ML £4.5

Served over ice with orange for a refreshing sipper.

Matusalem Oloroso Dulce VORS 75ML £12.5

30 years old, just incredible.

PEDRO XIMÉNEZ

DEEP, DARK WINES – THE SWEETEST IN THE WORLD – MADE FROM THE PEDRO XIMÉNEZ GRAPE. ENTICINGLY MOREISH!

Nectar Pedro Ximénez

75ML £5

Christmas pudding in a glass.

Soluqua Pedro Ximénez 75ML £13

30 year old PX, another level!

Just ask if you'd like a bottle of sherry to enjoy at home at retail price. Look out for limited edition sherries on the bar also.



VERMÚT

VERMÚTERIA

THE VERMÚT (SPANISH VERMOUTH) RENAISSANCE HAS SWEEPED THROUGH SPAIN PUTTING IT FIRMLY BACK IN THE SPOTLIGHT. THE TRADITION AND CULTURE IS HUGE. THANKS TO AN EXPLOSION OF PRODUCERS AND BARTENDERS USING IT AGAIN, ITS ULTRA-FASHIONABLE TO DRINK IT OUT WITH FRIENDS IN MOST SPANISH TOWNS.

VERMÚTERIAS (VERMOUTH BARS), TRADITIONAL AND MODERN, HAVE BECOME GO TO PLACES FOR THOSE IN THE KNOW.

VERMOUTH HAS EFFECTIVELY BECOME SPAIN'S NEW G&T, WITH NEW BOOKS AND ARTICLES BEING PUBLISHED ON IT WEEKLY.

SPANISH VERMOUTH IS ESSENTIALLY A WHITE WINE SWEETENED WITH CARAMELISED SUGARS AND AROMATISED WITH BOTANICALS AND SPICES.





BLANCO

La Copa Blanco, Jerez 75ML £5

A dry white vermouth from Jerez, based on fino sherry and an 1896 archive recipe. Beautifully clean and elegant.

Padró & Co Blanco Reserva, Tarragona 75ML £5.5

From a Catalan family company dating back to the 1800's. A floral white vermouth, aromatic, lovely bitter citrus kick.

Recommended serve: over ice with lemon & mint



ROJO

La Copa, Jerez 75ML £5

From our Jerezano kindred spirits, aged in oloroso and px sherry casks. 8 botanicals such as wormwood, clove, orange and cinnamon.

Forzudo, León 75ML £5.5

From a 200 year old winery, using the native doña blanca grape. A secret recipe of 12 botanicals producing a great vermouth.

Padró & Co Rojo Clásico, Tarragona £5.5

Made from the family's own macabeo and xarel.lo grapes before ageing in old chestnut barrels.

Padró & Co Amargo, Tarragona £6.5

Exceptional red vermouth. Aged for 2 years before adding a second batch of botanicals. Catalan sweet wine Mistela finishes it.

Recommended serve: over ice with mandarin & olive

TAP

Myrrha Rojo, Tarragona 75ML £3.5

A special contrast of delicate sweetness with a distinctive and slightly tangy taste. A fusion of citrus fruits, nuts, oriental spices and mountain herbs is lovingly expressed in its aromas.

Recommended serve: over ice with a twist of orange



GIN & TONICS

THE FOLLOWING GINS HAVE BEEN CAREFULLY CURATED FROM A SELECTION OF BOTH SMALL CRAFT ARTISAN PRODUCERS, AND WELL KNOWN DISTILLERIES. A VARIETY OF TOP EXAMPLES FROM ACROSS THE UK, SPAIN, AND ELSEWHERE IN THE WORLD. ALL OF OUR GINS HAVE BEEN METICULOUSLY PAIRED WITH BOTANICAL GARNISHES IN THE GLASS, AND A VARIETY OF TOP QUALITY TONIC WATERS TO ACCENTUATE THEIR INDIVIDUAL CHARACTER.

WE SERVE OURS "DONOSTIA" STYLE IN LARGE CHILLED GOBLETS WITH PLENTY OF ICE.



CLASSIC, CLEAN & CRISP

Hendricks, 41.1% Scotland £4.5

Flavours of a summer garden with cucumber & rose. Juniper, cucumber, rosewater.

Fever-Tree elderflower tonic £2.5

Brecon Special Reserve, 40%, Brecon £4.5

Clean & smooth, fine grain spirit, mixed with welsh spring water. Juniper, orange, lemon.

Fentimans orange tonic £2

MEDITERRANEAN

Larios 12, 40%, Malaga £4

Citrus focussed style containing 12 zippy botanicals. Juniper, grapefruit, rosemary.

Fentimans Mediterranean orange tonic £2

Nordes, 40%, Galicia £5.2

Albariño grape spirit, coastal fresh and fruity style. Juniper, grapes, mint.

Fever-Tree Mediterranean tonic £2.5

Gin Mare, 42.7%, Barcelona £5.5

Refreshing savoury style, with Mediterranean herbs & olive. Juniper, basil, rosemary.

Fever-Tree Mediterranean £2.5

Chase Seville Orange, 40%, Hereford £5

Infused with quality oranges lending a natural sweetness. Juniper, orange, lime leaf.

Fever-Tree elderflower tonic £2.5

BOLD & SPICY

Haymans Royal Dock, 57%, London £5.6

Winner of best Navy Strength 2018. Powerful classic, overproof style. Juniper, mint, orange.

Fentimans tonic £2

Monkey 47, 47%, Black Forest Germany £6.5

Complex, interesting gin that continues to evolve in the glass, unfiltered. Juniper, mandarin, rosemary, blueberries.

Fever-Tree Tonic £2.5

Four Pillars Shiraz, 37.8%, Yarra Valley £6

Macerated with Australian shiraz grapes once a year, spicy & intense. Juniper, grapes, orange.

Fentimans tonic £2



FRESH & FRUITY

Warner Edwards Rhubarb, 40%, Northamptonshire £5.5

Naturally sweetened with fresh rhubarb juice, over a powerful gin base. Juniper, mandarin, ginger.

Fentimans pink grapefruit tonic **£2**

Brockmans, 40%, England £4.5

Blackberry, blueberry dark fruit with delicate citrus.

Juniper, orange, blueberries.

Fentimans Mediterranean orange tonic **£2.5**

5th Gin Fire, 42%, Barcelona £5

Summer berries added to a classic pink gin base.

Juniper, strawberry, raspberry, lime.

Fentimans Classic tonic **£2.5**

Tarquin's Blood Orange, 38%, Cornwall £6.5

Infused with blood orange, summer fruits and aromatic gentian root for a distinct herbal bitterness.

Juniper, orange, grapefruit.

Fever-tree Mediterranean tonic **£2.5**

EXCEPTIONAL & AWARD-WINNING

Herno Old Tom, 43% Sweden £8

Winner of the best gin in the world 2017 & 2018.

Juniper, lemon, padron pepper.

Fentimans Connoisseurs tonic **£2**

Martin Millers Westbourne Strength, 45.2% England/Reykjavik £6

Most awarded gin of all time, powerfully smooth, cut with clear Icelandic glacial water.

Juniper, strawberry, mint

Fentimans Connoisseurs tonic **£2**

Garden Swift, 47% Cotswolds £7

Winner of best spirit in the world, 34 botanicals including blood orange, lime leaf & elderberry. Juniper, orange, grapefruit.

Fentimans Connoisseurs tonic **£2**

Dingle, 43.5%, Ireland £9

Winner of best gin in the world in 2019.

Juniper, lemon, olive.

Fentimans Connoisseurs tonic **£2**



COCKTAILS & SANGRIAS

THESE ARE OUR 44 SIGNATURE COCKTAILS. UNIQUE CREATIONS BASED AROUND QUALITY FRESH INGREDIENTS AND EXCITING FLAVOUR COMBINATIONS. WE HAVE INFUSED OUR MEDITERRANEAN CULINARY EXPERTISE INTO EACH DRINK, PULLING ON CLASSIC RECIPES FOR INSPIRATION AND IMPARTING A LITTLE BIT OF OUR PASSION AND CHARACTER THROUGHOUT. WE HOPE YOU ENJOY THESE FUN YET SOPHISTICATED COCKTAILS, HOWEVER IF YOU HAVE ANY FAVOURITES THAT AREN'T LISTED HERE, JUST ASK AND WE SHOULD BE ABLE TO MAKE THEM FOR YOU.

44



SPRITZ

LIGHTER IN ALCOHOL, LONG, CHILLED & A PERFECT PAIRING WITH TAPAS, OUR SPRITZERS ARE DELIGHTFUL COMBINATIONS OF LIQUEURS OR WINES WITH CAVA & A LIGHT FIZZ. GROWN UP CLASSY DRINKS PERFECT FOR LONG AFTERNOONS!

Apple & Mango Fino Spritz

Tio Pepe, apple schnapps, mango, Vilarnau cava **£8**

Peach & Thyme Spritz

Aperol, peach syrup, lemon, Vilarnau cava. **£7.5**

Rebujito

Manzanilla 44 sherry, lemon, mint, lemonade **£6.5**

SOFTAILS

G & T-Total **£4.5**

Bar 44 non-alcoholic gin - A classic gin style spirit made using 10 botanicals including juniper, grapefruit, lemon & rosemary. Served with Fentimans classic tonic.

Berry & Basil Smash **£4.5**

Raspberries, strawberries, basil syrup, cranberry, apple, lemon.

Ginger & Grapefruit Mojito **£4.5**

Fresh grapefruit, ginger beer, lime, mango, mint, soda

Cucumber & Rosemary Collins **£4.9**

Non-alcoholic gin, rosemary, cucumber, lemon, soda, elderflower

SANGRIAS

Passion Fruit & Pineapple

Vilarnau Brut cava, larios 12, passion fruit, lemon.

GLS £8 / PITCHER £29

Red Berry

Tempranillo, mixed berries, Caballero orange liqueur, spiced rum, orange.

GLS £7.5 / PITCHER £26

Peach & Apple

White wine, vodka, peach liqueur, apple juice.

GLS £7.5 / PITCHER £26



CRISP & REFRESHING

Brambleona £9

Gin, St. Germain, elderflower cordial, Vilarnau cava, elderflower, lemon

Spicy Margarita £9.5

Tequila blanco, ginger liqueur, habanero chilli syrup, lime, smoked salt rim.

Pink Lemonade Martini £9.5

5th pink gin, cointreau, lillet, lemon, red berry anbsinthe mist, sherbet rim.

LONG & FRUITY

Tropical Martini £9

Rum, mango, pineapple, mint, Fentimas tropical soda.

Strawberry & Basil Fizz £8.5

Vodka, strawberry, vermút rojo, basil syrup, Vilarnau cava, lemon.

SHORT & FRUITY

Banana Daiquiri £9.5

Banana rum, oloroso salted caramel, lime

Raspberry Piña £8.5

Vanilla infused vodka, Chambord, Licor 43, lemon, pineapple. miraculous foam, cranberry bitters.

Rhubarb & Custard Pornstar £10.5

Liqueur de rhubarb, Licor 43, lemon, vanilla vodka, Vilarnau brut cava.

SHORT & BOOZY

Crema Catalana Old Fashioned £10.5

Woodford reserve, bitters, cinnamon, vanilla, orange, lemon.

Padrón Negroni £9

Roasted padrón pepper infused Campari, gin, La Copa vermút rojo.

RICH & DELICIOUS

Cafe Solo Martini £9

Vanilla infused vodka, pedro ximénez sherry, local roast espresso, Licor 43, grated dark chocolate.

PX Colada £9.5

White rum, coconut rum, pedro ximénez, double cream, lime.

Sherry Trifle £9

Gin, fresh raspberries, Micaela cream sherry, cream, lemon.





**CLASSIC COCKTAILS ALSO
AVAILABLE - JUST ASK A
MEMBER OF STAFF.**

WINES

SPAIN HAS MORE LAND UNDER VINE THAN ANY COUNTRY. IN RECENT YEARS, IT HAS DEVELOPED A REPUTATION TO BECOME ONE OF THE MOST EXCITING AND INNOVATIVE PRODUCERS OF QUALITY WINE.



- 1 - RIAS BAIXAS
- 2 - MONTERREI
- 3 - RUEDA
- 4 - RIBERA DEL DUERO
- 5 - SIERRA DE CASTILLO
- 6 - LA MANCHA
- 7 - RIOJA
- 8 - CALATAYUD
- 9 - SOMONTANO
- 10 - CATALUNYA
- 11 - TOLEDO





BY THE GLASS

125ML, 175ML, 250ML

WHITE

UVA 44 2020, Ribeiro

Treixadura, Godello, Albariño, Loureiro, Torrontes

£6 / £8.5 / £11.5 / BTL £29.5

Montado 2020, Castilla

Verdejo, Chardonnay

£4.3 / £6 / £8.5 / BTL £24

Vallemayor 2020, Rioja

Viura

£4.4 / £6.2 / £8.8 / BTL £28

Barahonda Organic 2020, Yecla

Verdejo, Sauvignon Blanc

£6 / £8.5 / £11.5 / BTL £29.5

Nereida 2020, Ribeiro

Treixadura Blend

£5.7 / £7.9 / £10.9 / BTL £29

Lusco 2020, Rias Baixas

Albariño

£7 / £9.9 / £13.5 / BTL £36.5

SPARKLING

Vilarnau Edición Limitada, Penedès

Macabeo, parellada, subirat parent

125ML 5.9 / BTL £29.5

WINE OF THE WEEK BY THE GLASS

Please ask

RED

UVA 44 2020, Jumilla

Monastrell, Syrah, Petit Verdot

£6.1 / £8.6 / £12 / BTL £33.5

Montado 2020, Castilla

Tempranillo

£4.2 / £6 / £8.5 / BTL £24

Vallemayor 2020, Rioja

Tempranillo

£4.4 / £6.2 / £8.8 / BTL £28

Viñas Del Vero, Somontano

Cabernet, merlot

£4.3 / £6 / £8.6 / BTL £25

Soplo 2018, Valencia

Garnacha

£6 / £8.4 / £12 / BTL £32

Finca Constanca Selección 2017, Castilla

6 Grape Blend

£5.6 / £7.7 / £11.11 / BTL £28

ROSADO

Vallemayor 2020, Rioja

Garnacha

£4.4 / £6.2 / 8.8 / BTL £25

Viñas del Vero Colección, Somontano

Pinot noir

£5.5 / £7.7 / 10.9 / BTL £29

WHITE

UVA 44 Blanco 2020, Ribeiro Native Blend

£6 / £8.5 / £11.5 / BTL £29.5

Our tiny bottling of Galician white from Ribeiro. 5 native grapes - Treixadura, Godello, Albariño, Loureiro, Torrontes; balance beautifully to provide a textured, elegant wine. From a single vineyard on La Torre del Olivar estate. Fresh, floral fruit, vibrant, lemon, apple acidity

FRESH, CRISP

Montado 2020, Castilla Verdejo, Chardonnay

£4.3 / £6 / 8.5 / BTL £24

Easy drinking, with zip and apple from the verdejo and rounded floral notes from the chardonnay.

Vallemayor 2020, Rioja Viura

£4.4 / £6.2 / £8.8 / BTL £25

Our friend Rafa's classic white Rioja bottling. Fresh and easy drinking at any time of the year.

Txakoli Primo, Getaria, Hondarrabi £28

Pure crisp, ultra dry, zingy lemon spritz. An excellent classic txakoli that everybody should be trying. Pour from a height!

El Muelle, Vdt Cádiz Palomino £36

Made by Cádiz wine legend Luís Perez. Palomino white wine with savoury, mineral and citrus notes, making you yearn for south west Andalucía.

FLORAL, CITRUS

Barahonda Organic 2020, Yecla Verdejo, Sauvignon Blanc

£6 / £8.5 / £11.5 / BTL £29.5

An expressive bright blend from Murcia, wonderfully easy to drink.

Nereida 2020, Ribeiro Treixadura Blend

£5.7 / £7.9 / £10.9 / £29

This is a seafood lovers perfect white.. Light, delicate, floral and citrus.

Ondas Del Alma, Monterrei Godello £33

Simply excellent godello, rounded, balanced, peach & floral notes.

Cora De Loxarel 2020, Penedès Xarel.lo, Sauvignon Blanc £36

Organic biodynamic cracker. Rich honeysuckle flavours, long crisp finish.

AROMATIC , FRAGRANT

**La Miranda de Secastilla 2018, Somontano
Garnacha Blanca £31**

Really aromatic and herbal white grenache from a forgotten vineyard found by a cyclist passing by the old overgrown vines in the field. Poised and balanced, a gorgeous white.

Lusco 2020, Rias Baixas

Albariño £7 / £9.9 / £13.5 / £36.5

Vibrant and bright with tropical, floral and herbaceous notes. One of the regions standard bearers.

RICH, FULLER BODIED

Nivarius 2019, Rioja

Tempranillo Blanco £36

Gorgeous white Rioja, from the producer that was one of Tim Atkin's MW finds of the year in his Rioja report

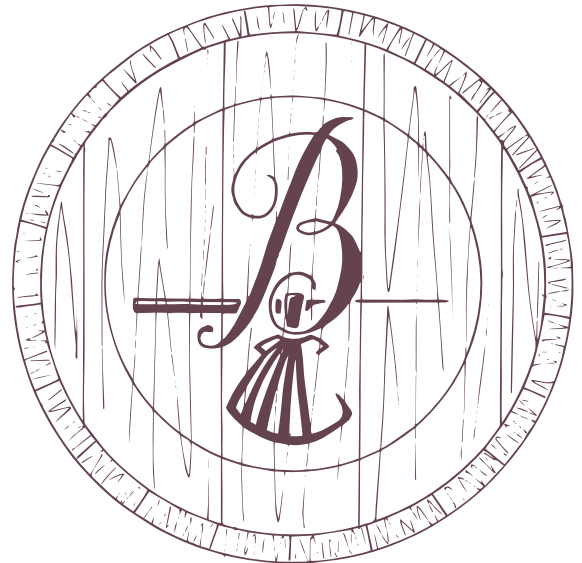
Reto, Manchuela

Albillo £40

7 months in age giving it richness and texture yet freshness. Owen's favourite right now!

WINE OF THE WEEK

Please ask for this week's wine specials by the glass & bottle. These are driven by our favourite producers, regions, native group varietals, and the passion to bring you new and exciting wines to pair with great dishes.



RED

UVA 44 Tinto 2020, Jumilla Monastrell, Syrah, Petit Verdot

£6.1 / £8.6 / £12 / BTL £33.5

Our own brand new red has landed! A very small bottling of old bush vine Monastrell in the heart of Jumilla. Lots of cherry, a little spice, silky in the mouth, with length.

FRUIT DRIVEN, VIBRANT

Montado 2020, Castilla Tempranillo

£4.2 / £6 / £8.5 / BTL £24

Lightly oaked, smooth and very easy drinking.

Vallemayor Joven 2020, Rioja Tempranillo

£4.4 / £6.2 / £8.8 / BTL £25

Incredibly easy drinking, unoaked organic Rioja from our long time friend Rafa.

Albahra 2019, Almansa

Garnacha BTL £39

Envinates are one of the world's most exciting young producers. This Albahra represents their quality and style at an amazing price. Even Robert Parker gives this fresh garnacha 94 points.

Tramuz Joven 2019, Ribera del Duero

Tinta del País BTL £35

A young offering from the famed Javier Palacios and his Bodegas Trus stable. Nutty, soft, fruit driven and addictive!

Casa Castillo 2018, Jumilla

Monastrell £36

Jumilla as a region and Monastrell as a grape variety (known as Mouvedre in France but originates from Spain) that is rocketing. Casa Castillo are the finest estate in Jumilla, and this is their wonderful best selling fresh, juicy & pure red.

SOFT, MEDIUM BODIED

Viñas Del Vero, Somontano Cabernet, Merlot

£4.3 / £6 / £8.6 / BTL £25

From DO Somontano, in Huesca province at the foothills of the Pyrenees. A crisp but soft red with lots of plum and cherry.

Soplo, Valencia

Garnacha

£6 / £8.4 / £12 / £32

This exceptional value Valencian garnacha from Rafa Cambra is one of our teams favourite reds. Easy going, unoaked, full of fruit, and a steal.

Quinta De Aves, Tierra de Castilla

Syrah £33

Soft red fruit Syrah with a little spice. There is huge interest in 'Volcanic wines' and this is from one of the most important volcanic regions in Spain.

Matilda Nieves 2020, Ribeira Sacra

Mencia £34

A staggering 97 points in the world Decanter Awards. Brambled, spiced but soft rounded Mencia punches way above its price.

RICH, BIG, MOREISH

Finca Constanca Selección 2017, Castilla **6 Grape Blend**

£5.6 / £7.7 / £11.1 / £28

Blending 6 native and international grapes then ageing in mixed oak for 6 months means this Castilian red packs a punch.

Born To Be Wild 2019, Valencia

Bobal £35

Lots of dark fruit and great character, from the guys at Wines n Roses, making fun but very well made wines with quality and enjoyment central to the project.

Finca Moncloa 2017, Tierra De Cádiz

Cabernet, Syrah, Tintilla De Rota, Petit Verdot £37

A big rich red from the heart of Cádiz, showing what you can do with international and native grape varieties south of Seville.

Planella 2019, Monstant

Carignan, Syrah £40

Ripe, rich, scented and spiced. A guest favourite. Next door to Priorat, this wine has all the quality but a more friendly price tag.

Beronia Reserva 2014, Rioja

Tempranillo, Graciano, Mazuelo £41

We hold the only stock in the UK of this 2014 vintage. Rich and expressive, bold flavours of plum and blackberry. Now aged into elegance and poise.

Beronia Gran Reserva 2012, Rioja

Tempranillo, Mazuelo, Graciano £50

10 years ageing and is mature for drinking right now, but will keep developing for another 10 years yet. Savoury, brooding, vanilla, berry fruit and spice.

WINE OF THE WEEK

Please ask for this week's wine specials by the glass & bottle. These are driven by our favourite producers, regions, native grape varieties, and the passion to bring you new and exciting wines to pair with great dishes.

SPARKLING

Vilarnau Edición Limitada, Penedès Macabeo, Parellada, Subirat Parent

£5.9 / BTL £29.5

Dry, apple notes, very refreshing. Superb wine at this price. The Vilarnau winery in the heart of Penedès is a winery our teams absolutely love visiting.

Vilarnau Brut Rosado, Penedès Trepát, Pinot Noir £32

Excellent biodynamic rosé, bags of strawberry on the nose, smooth & fresh.

Albert De Vilarnau 2012, Penedès Chardonnay, Macabeo, Parellada £58

48 months of pristine ageing, producing classic brioche notes. Top level Spanish sparkling. Eva, the winemaker, is one of the leading female winemakers in Spain, rightly making huge impact in the industry with every wine she creates.

Vilarnau 0.0 £16

The best no/low alcoholic sparkling wine we have tried. Crisp, clean & fresh.

ROSADO

Vallemayor 2020, Rioja Tempranillo, Garnacha

£4.5 / £6.2 / £8.8 / BTL £25

Old vine granacha but with softness. Clean & fresh with good fruit.

Viñas Del Vero Colección, Somontano Pinot Noir

£5.5 / £7.7 / 10.9 / BTL £29

Delicate, aromatic, once you try it, you will be hooked!

Lía, Pet Nat 2020, Rioja Garnacha £34

This naturally light sparkling rosé is floral, refreshing and balance. One of our finds of the year in Rioja, proving traditional and historical can blend so well with modern and forward thinking, thanks to the guys at Nivarius. New on the list and set to be very popular.

CERVEZA & SIDRA

CERVEZA Y SIDRA

CELEBRATING SPAIN'S FINEST, ON TAP AND IN BOTTLE. FROM CLASSIC CRISP LAGERS TO SOME OF THE BEST CRAFT BEERS LEADING THE IBERIAN BEER REVOLUTION. ADD TO THAT SOME ASTURIAN CIDER, GLUTEN FREE OPTIONS AND A ROTATING CRAFT TAP, WE'VE BROUGHT TOGETHER THE LEADING SPANISH BEER OFFERING IN THE COUNTRY.



TAP

Estrella Galicia, 4.8%, Coruña

HLF £2.7 / PNT £5.25

Family owned Galician brewery, not to be confused with Estrella Damn. Clean % fresh.

1906 Reserva Especial, 6.5%, Coruña

2/3 £4.8

Rotating guest beer, from small regional passionate Spanish producers.

Toro Blanco Craft Pale, 4.4%, Llantrisant

HLF £2.7 / PNT £5.25

Our very own beer. A collaboration with Glamorgan Brewery to capture a taste of Spain & pair with our food.

Maeloc Sidra, 4.5%, Galicia

HLF £2.7 / PNT £5.25

Our very own beer. A collaboration with Glamorgan Brewery to capture a taste of Spain & pair with our food.

BOTTLE (33CL UNLESS STATED)

Estrella Galicia Gluten Free, 4.8% £4.75

Bright gold coloured beer, easy drinking & refreshing.

Alhambra Reserva 1925, 6.4%, Granada £4.95

A stunning, deep, iconic Spanish lager.

Barcelona Blonde, 5.1%, Beercat, Barcelona £5.5

Golden amber colour with a distinct hoppiness along with malt on the nose, then more hop fruitiness on the palate and a subtly bitter finish.

Estrella Galicia 0.0, 0.0%, Coruña 25cl £3.5

That smooth, refreshing flavour that Estrella are famed for with none of the alcohol. A typical Pilsner-style lager

