

# Gastronomy

## C O W E S

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### WHITE

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|--|-------------|
| <b>BLOCKHEAD</b>                                 | 4.75 / 18.5 |
| <i>Chenin Blanc, Western Cape, South Africa</i>  |             |
| <b>COQUILLE DE MER</b>                           | 5.5 / 22    |
| <i>Vermentino, Pays d'Oc, France</i>             |             |
| <b>MAYFLY</b>                                    | 6.25 / 25   |
| <i>Sauvignon Blanc, Marlborough, New Zealand</i> |             |
| <b>UVAM</b>                                      | 6.5 / 26    |
| <i>Pinot Grigio delle Venezie, Italy</i>         |             |
| <b>CHÂTEAU LES TUILERIES</b>                     | 27          |
| <i>Entre Deux Mers, Bordeaux, France</i>         |             |
| <b>REVELESTE, LAUREATUS</b>                      | 28          |
| <i>Albariño, Rias Baixas, Spain</i>              |             |
| <b>FIGINI</b>                                    | 32          |
| <i>Gavi di Gavi, Piemonte, Italy</i>             |             |
| <b>DOMAINE MICHAUT FRERES</b>                    | 44          |
| <i>Chablis, Burgundy, France</i>                 |             |
| <b>DOMAINE MICHELOT</b>                          | 70          |
| <i>Meursault, Burgundy, France</i>               |             |

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### ROSÉ

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|---|-----------------------------------|
| <b>LES BÊTES ROUSSES</b>                | 5 / 20                            |
| <i>Pays d'Herault, France</i>           |                                   |
| <b>ROSAPASSO</b>                        | Standard Bottle / Magnum: 30 / 59 |
| <i>Pinot Nero Rosato, Veneto, Italy</i> |                                   |
| <b>MOMENT INATTENDU</b>                 | 35                                |
| <i>Côtes de Provence Rosé, France</i>   |                                   |

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### SPARKLING

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|---|--------|
| <b>MODELLA</b>                          | 5 / 28 |
| <i>Prosecco Spumante, Veneto, Italy</i> |        |
| <b>NYETIMBER</b>                        | 86     |
| <i>Classic Cuvée, Sussex, England</i>   |        |

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### RED

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|   |           |
|---|-----------|
| <b>OTRA TIERRA</b>                            | 5 / 19    |
| <i>Merlot, Vale Central, Chile</i>            |           |
| <b>AB, XAVIER ROGER</b>                       | 5.25 / 21 |
| <i>Alicante Bouschet, Pays d'Oc, France</i>   |           |
| <b>ALTOPIANO</b>                              | 5.5 / 22  |
| <i>Montepulciano d'Abruzzo, Italy</i>         |           |
| <b>KAIKEN</b>                                 | 6.25 / 25 |
| <i>Malbec, Mendoza, Argentina</i>             |           |
| <b>MARQUES DE REINOSA</b>                     | 27        |
| <i>Rioja Crianza, Rioja, Spain</i>            |           |
| <b>THE OPPORTUNIST</b>                        | 28        |
| <i>Shiraz, Langhorne Creek, Australia</i>     |           |
| <b>RIFT 69</b>                                | 29        |
| <i>Beaujolais Villages, Mâconnais, France</i> |           |
| <b>MOULIN DES CHÈNES</b>                      | 35        |
| <i>Lirac, Rhône, France</i>                   |           |
| <b>LA RESERVE DE LEOVILLE BARTON</b>          | 70        |
| <i>St Julien, Bordeaux, France</i>            |           |

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### NATURAL WINES

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|---|--------|
| <b>SOLARA NATURAL RED</b>   | 6 / 24 |
| <i>Merlot 76 % / Cabernet Sauvignon 24%<br/>Panclu, Romania</i>   |        |
| <i>Made from organically farmed grapes with little intervention; whole bunches of grapes are left to ferment naturally before being bottled without filtration, fining, or the addition of sulphur.</i> |        |
| <b>SOLARA ORANGE</b>  | 6 / 24 |
| <i>Feteasca Alba 51% / Sauvignon Blanc 19% /<br/>Others 30%<br/>DOC Recas, Romania</i>  |        |

*A natural wine made with no added sulphur or commercial yeasts, and leaving the skins and seeds in contact with the wines to give an orange colour.*

*Best enjoyed with some of our spicier small plates.*