

# Gastronomy

## C O W E S

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### WHITE

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<b>ROOS ESTATE</b>	5.5 / 20.5
<i>Chenin Blanc, South Africa</i>	
<b>COQUILLE DE MER</b>	6.5 / 23.5
<i>Vermentino, Pays d'Oc, France</i>	
<b>MOLOKO BAY</b>	7 / 27
<i>Sauvignon Blanc, South Africa</i>	
<b>TERRE D'EOLE</b>	7.5 / 28
<i>Picpoul de Pinet, France</i>	
<b>UVAM</b>	7.5 / 28
<i>Pinot Grigio delle Venezie, Italy</i>	
<b>REVELESTE, LAUREATUS</b>	31
<i>Albariño, Rias Baixas, Spain</i>	
<b>OTU</b>	35
<i>Sauvignon Blanc, New Zealand</i>	
<b>FIGINI</b>	38
<i>Gavi di Gavi, Piemonte, Italy</i>	
<b>DOMAINE MICHELOT</b>	80
<i>Meursault, Burgundy, France</i>	

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### ROSÉ

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<b>LE PETIT BALTHAZAR</b>	6.75 / 24
<i>Cinsault, Pays D'oc, France</i>	
<b>MOMENT INATTENDU</b>	38
<i>Côtes de Provence Rosé, France</i>	

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### SPARKLING

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<b>CA'VITTORIA</b>	7 / 30
<i>Prosecco Brut DOCG, Veneto, Italy</i>	
<b>THE PALE FOX ROSE</b>	60
<i>Single Estate Prosecco Rose, Veneto, Italy</i>	
<b>NYETIMBER</b>	87
<i>Classic Cuvée, Sussex, England</i>	

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### RED

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<b>ARENA NEGRA</b>	5.5 / 20.5
<i>Merlot, Chile</i>	
<b>NOI CENTO</b>	6.5 / 23.5
<i>Montepulciano d'Abruzzo, Italy</i>	
<b>GOUGUENHEIM</b>	7 / 27
<i>Malbec, Argentina</i>	
<b>TERRA QUARTER</b>	7.5 / 28
<i>Pinot Noir, Germany</i>	
<b>THE HEILAN COO</b>	29
<i>Shiraz/Mataro, Australia</i>	
<b>MARQUES DE REINOSA</b>	30
<i>Rioja Crianza, Rioja, Spain</i>	
<b>SOMBRERO</b>	33
<i>Cabernet Franc, Argentina</i>	
<b>BOOM BOOM BY CHARLES SMITH</b>	55
<i>Syrah, Washington State, USA</i>	
<b>LA RESERVE DE LEOVILLE BARTON</b>	71
<i>St Julien, Bordeaux, France</i>	

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### NATURAL WINES

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<b>SOLARA NATURAL RED</b>	7 / 27
<i>Merlot 76 % / Cabernet Sauvignon 24% Panclu, Romania</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.*

<b>SOLARA ORANGE</b>	7 / 27
<i>Feteasca Alba 51% / Sauvignon Blanc 19% / Others 30% 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.*