

White Vermouths *from bone dry to medium*

	Alc.%Vol	£/50ml
Vya Extra Dry - Madera California <i>Stone fruits and ginger on the nose, well rounded, yet crunchy vermouth</i>	17	£6.00
Sacred Extra dry – Highgate UK <i>Powerful and pungent aromas of plum and apricot in the nose, pronounced bitterness. Great in a gin martini</i>	23.8	£6.00
Noilly Prat Original Dry – Marseille France <i>Aged outdoors in oak casks exposed to the Mediterranean sun, sea and wind for 12 months</i>	18	£6.00
La Quintinye extra dry – Charente FRA <i>A secret blend of 27 botanicals crafted using local Pineau aperitif</i>	17	£6.00
Dolin Extra Dry – Chambéry France <i>Steely dryness with an almost sherry-like character</i>	16	£6.00
Belsazar Dry – Baden GER <i>Made with local fruit brandies this shows bramley apple and ginger tones</i>	18	£6.00
Ferdinand’s Riesling - Saar GER <i>First Riesling based vermouth blended with local herbs and flowers and classic wormwood</i>	18	£6.00
Regal Rogues Daring Dry - New South Wales AUS <i>Native thyme, anise myrtle and quandong!!</i>	18	£6.00
Mele e Pere Dry - Soho UK W1 <i>We’re looking for citrus here; Caramelised lemon peel, marjoram & lemon thyme</i>	15	£5.00
Cocchi Americano -Torino Italy <i>Similarities with lillet, a little more herbal and viscous</i>	15	£6.00
Causes and cures semi dry – Yarra Valley AUS <i>Viognier base to this delicate almost remedial of vermouths Classic botanicals used as well as curacao, saffron and local meyer lemon</i>	17	£6.00
Regal Rogues White – New South Wales, Australia <i>Native Australian aromatics such as lemon myrtle, desert limes and pepperberry. Beautifully poised, a wine-driven vermouth.</i>	18	£6.00

White vermouths continued *from medium to off-dry*

	Alc.%Vol	£/50ml
Del professore – Roma Italy	18	£6.00
<i>Mountain mint and gentian, a modern twist on a classic Italian recipe</i>		
Blackdown Silver birch Bianco – Sussex UK	14.7	£6.00
<i>Made using the sap of the local trees, this one has a gin-esque finish The UK's first vermouth!!!</i>		
La Quintinye – Charente FRA	16	£6.00
<i>Pine & menthol, lively and floral. Named in honour of Louis XIV's royal botanist Jean-Baptiste de la Quintinye</i>		
Lillet Off Dry - Bordeaux France	17	£6.00
<i>A Quinine based apero, this was made as an alternative to nearby Sauternes</i>		
Mancino Bianco – Asti Italy	16	£6.00
<i>This one is true to its style, but as with their red there's great balance and length. One of Italy's lesser known family vermouths. Almonds and satsuma</i>		
Carlo Alberto Blanc – Torino Italy	18	£6.00
<i>Since 1837!! The full ingredient list is on the bottle, and it's long!! Feel free to ask the barman to show you, it's impressive and surprising</i>		
Contratto Bianco – Piemonte Italy	17.5	£6.00
<i>Classic Italian bianco with delicious sweetness and hint of fresh herbs</i>		
Dolin Bianco – Chambéry France	16	£6.00
<i>Traditional Provencal grapes such as rolle and ugni blanc. Strong nuances of vanilla and not overly sweet</i>		
Belsazar White – Baden GER	18	£6.00
<i>Great balance between sweetness and spice with this one. Mint and eucalypt, with touch of peach. Made with gewürztraminer grape</i>		
Sacred amber – Highgate UK	18	£6.00
<i>Not white, not rose' but a thing of beauty from the remarkable north London micro-distillery</i>		

Rose' Vermouth *from medium to sweet* Alc %abv £/50ml

Regal Rogues Wild Rose – New South Wales AUS 18 £6.00
Touch of sweetness, aromatics include Illawarra plum and strawberry gum

Cocchi Rosa – Torino Italy 16 £6.00
Fairly dry yet aromatic with bright floral hints

Belsazar Rose – Baden Germany 18 £6.00
Sweeter than the Italian above yet subtly bitter and well rounded

Dolin Chambryzette – Chambéry FR 16 £6.00
Strawberry based sweet vermouth from the classic French producer

Red Vermouths *from sweet to bittersweet* Alc %abv £/50ml

The Collector English – Bristol UK 16 £6.00
*Handpicked ingredients from their botanical garden in the Mendips
 Good hint of sweetness with addition of bay leaf and liquorice aromas*

Contratto rosso – Piemonte Italy 17 £6.00
Lovely balance between the cinnamon and coriander spice with delicate sweetness

Byrhh Quinquina - Thuir France 18 £6.00
A quinine based red, balancing ripe fruits and subtle spice.

Belsazar Red – Baden GER 18 £6.00
Rich notes of coffee and chocolate blending well with blackcurrant and clove

Cocchi di Torino - Torino Italy 16 £6.00
Amber, burnt orange in colour with spice, rhubarb and cocoa highlights

Lillet Rouge – Podensac FR 17 £6.00
Smooth texture with underlying quinine and juice fruit such as myrtle and plum

Vya - Madera California 16 £6.00
The US are producing some great vermouth, Vya is their benchmark label.

Regal rogues red – NSW Australia 19 £6.00
Native wattleseed with crunchy peppercorn and proper Aussie shiraz

Red Vermouths continued... *from bittersweet to full-on bitterness*

	Alc.% Vol	£/50ml
Mele e Pere Red - Soho UK W1	15.5	£5.00
<i>Wormwood, bitter orange, gentian and star anise. Slightly Bitter, Off Dry</i>		
Del professore – Roma Italy	18	£6.00
<i>Crafted by the guys from the world-renowned Jerry Thomas speakeasy in Rome – top stuff!</i>		
Contratto Americano rosso – Piemonte Italy	16.5	£6.00
<i>Discerning americano with striking complexity and layered bitter/sweetness</i>		
Carpano Antica Formula - Milano Italy	16.5	£6.00
<i>The prestigious vermouth. A closely guarded recipe of herbs, spices and aromatics</i>		
Mancino Rosso Amaranto – Asti Italy	16	£6.00
<i>Trebbiano base used with an infusion of vanilla, cinnamon and many more Sweet but in equilibrium with a bitter tang</i>		
La Quintinye – Charente FRA	16.5	£6.00
<i>Rich, spicy and complex; a real humdinger in a negroni!</i>		
Cocchi Vermouth Amaro – Torino Italy	16	£6.00
<i>Nicknamed ‘after theatre’ as it’s the perfect post-theatre tippie. This has it all, a vermouth, an amaro and quinine to boot. Serious stuff</i>		
Carpano Punt e Mes - Torino Italy	16	£6.00
<i>Rich, medicinal style of medium sweet red vermouth</i>		
Sacred Spiced English Vermouth - Highgate UK	18	£6.00
<i>The wine’s from Kent, organic wormwood from Somerset and organic thyme from the New Forest</i>		

Remember... L’ora del vermouth!!

2 for 1 on all vermouths when ordering any share dish,
pasta or main course. every weekday 5-7pm

