

Lupins

	125ml	500ml	750ml
Natural & Orange wine			
Carinena, Les temps fait tout, France, 2020** (white) <i>Green apple, peach, citrus</i>	£11	£38	£52
Pinot Gris/ Riesling/ Gewürztraminer, Domaine Einhart, Alsace, France, 2022** (orange) <i>Bright, floral, crisp</i>	£12	£40	£56
White wine			
Catarratto, Cantine Amato, Sicily, 2021* <i>Rich ripe melon, candied apple, pear</i>	£7	£24	£32
Chardonnay, Domaine Coste Rousse, France, 2022* <i>Fresh, floral, mineral</i>	£8	£25	£35
Garnacha, Ales Blanques, Terra Remota, Spain, 2022 <i>Pineapple, peach, citrus</i>			£39
Viognier/Sauvignon Blanc, Labeadens Escartefigue, France, 2022* <i>Gooseberry, lemon, floral, moderate acid</i>	£10	£30	£42
Gewürtztraminer/Riesling, Weingut am Kaiserbaum fruchtig, Germany, 2019 <i>Mineral, lychees, aromatic floral, spice (semi sweet)</i>			£44
Pinot gris/Chardonnay/Ortega, Court Garden, England, 2019* <i>White pear, freshly cut peaches, lime</i>	£10	£34	£44
Cortese, Gavi di Gavi, Monchiero Carbone, Italy, 2022 <i>White flowers, lily, almond and grapefruit</i>			£47
Vermentino, Marina Romin, Italy, 2022* <i>Rich, lemon, salty, wet stone</i>	£12	£37	£54
Aligote, Buisson-Charles, Bourgogne, France, 2020 <i>Apple, honeycomb, floral notes</i>			£70
Red Wine			
Cabernet Franc, Domaine de Tilleuls, France, 2018 <i>Plum, spice, pepper</i>	£8	£25	£35
Mencia, La Perra Gorda, Spain, 2019* <i>Dried leaves and earth combined with sweeter notes</i>			£41
Merlot, Vincent Lacoste, Bordeaux, 2021* <i>Black cherry, herbaceous, tobacco</i>	£9	£29	£43
Pinot Nero, Isola Augusta, Italy, 2021 <i>Strawberries, vanilla, fresh acidic finish</i>			£44
Sangiovese, Marina Romin, Italy, 2020* <i>Juicy, ripe fruits, chalky tannins</i>			£49
Chinon, La Peau de L'ours, France, 2022* <i>Complex, red fruits, white pepper. Can be served chilled by the bottle.</i>	£12	£37	£52
Priorat, L'interrogant, Spain, 2019* <i>Dense and refined, dark red fruits</i>			£54
Gamay, Isabelle et Bruno Perraud, Beaujolais, 2022* <i>Bright, cooked raspberry, high acidity</i>	£14	£42	£60
Bordeaux blend, Saint-Emilion, France, 2012 <i>Sweet dried fruit, gentle spice, complex</i>			£64

* Organic wine

** Natural wine

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Sparkling and Champagne	125ml	500ml	750ml
Col Fondo, Mongarda, Italy* <i>Naturally fermented and unfiltered prosecco. Chalky, lemon, hay.</i>	£9.5		£43
Pet Nat, Garovin, France** <i>Orange sparkling wine, mineral, herbaceous</i>	£12		£50
Brut Reserve NV, Harrow and Hope, England <i>Lifted, complex, creamy apricot, yeasty notes</i>	£18		£65
Champagne Extra Brut Grand Cru, Pehu Simonet, France <i>Pinot Noir dominated Champagne, crunchy red fruits, great acidity.</i>			£80
Rose and Chilled Red			
Pinot Grigio Blush, Della Venezie, Italy, 2022 <i>Soft, gentle red fruit, fresh, dry</i>	£7	£24	£32
Cote de Provence, Domaine Pey Blanc, France, 2021 <i>Fragrant white peach, wild strawberry, salt, mineral</i>			£40
Graciano/Tempranillo, Uva de Vida, Luna, Spain, 2022** (chilled red) <i>Redcurrant, juicy, rich</i>	£9.5	£29	£43
Port, Sherry and Dessert wine			
	100ml		375ml
Ruby Port, Viera de Sousa, Portugal <i>Plum, cherry, dark chocolate</i>	£8		
Pedro Ximenez, Bodegas Robles, Spain* <i>Rich quince, raisin, figs</i>	£12		
Rieslaner, Weingut am Kaiserbaum, Germany, 2015 <i>Complex, succulent muscat grapes, white pineapple, and lime zest.</i>	£13		£45
Digestifs		Cocktails	
Armagnac	£8	Negroni	£8
Calvados	£12	Tequila Paloma	£10
Remy Martin	£12	Espresso Martini	£10
Disaronno	£8	Spicy Margarita	£11
Baileys	£8	Spritz	£10
Limoncello	£5	Old Fashioned	£10
<i>(Happy hour everyday 5:00pm - 6:00pm. All cocktails £6 and glasses of house wine £5)</i>		Lupins Martini	£11
Beer and Cider		Soft Drinks	
Kernel, Lager, Rakau, 4.5%	£6	Virgin Paloma	£6
Kernel, Pale ale, Nelson Sauvín, 5.2%	£6	Botivo bitters	£4.5
Lucky Saint (0.5%)	£5	Homemade Lemonade	£5
Aspalls Cyder	£5	Ginger Beer	£3
		Tonic	£3
		Coke	£3.5
		Diet Coke	£3.5

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