



Beverages

CHAMPAGNES

Randall & Aubin Brut NV – *Champagne, France*
Veuve Clicquot Yellow Label NV – *Champagne, France*
Bollinger Special Cuvée NV – *Champagne, France*
Moët & Chandon Brut NV – *Champagne, France*
Ruinart Brut NV – *Champagne, France*
Dom Perignon 2009 – *Champagne, France*
Krug Vintage 2003 – *Champagne, France*

ROSÉ CHAMPAGNES

Laurent Perrier, Cuvée Rosé – *Champagne, France*
Ruinart Rosé NV – *Champagne, France*

VINS BLANC

Fontanario de Pegôes, 2017 – *Palmela, Portugal*
Made for washing down seafood from the Portuguese coast. Briny & refreshing.
Mesta Verdejo Uclés, 2017 – *Spain (Organic)*
Effortless quaffing house white with real concentration. One might not be enough.
Chardonnay Les Mougeottes IGP Pays d'Oc, 2017 – *Languedoc France*
Citrus and vanilla on the nose with a gentle lick of vanilla – more ripeness than a Macon and more savouriness than the New World.
Pinot Grigio, Via Nova, 2017 – *Veneto, Italy*
Lemon sherbert, with a delicious balance – fresh, zippy with a gorgeous finish.
Caparrone Pecorino, 2017 – *IGT Colline Pescaresi, Abruzzo, Italy*
The new Italian sipping white of choice. Fresh & zippy.
'La Griffé' Muscadet de Sèvre et Maine sur Lie, 2016 – *Loire, France*
THE seafood white, from one of the finest estates in the region. A house favourite here.
Knight's Point Sauvignon Blanc, 2016 – *Marlborough, New Zealand*
Intense aromas of grapefruit and tomato leaf with a crisp, refreshing finish that is synonymous with Marlborough.
Viognier, 2016 – *Mandarossa, Sicily*
For something a little less acidic, a sun-kissed, perfumed, soft Mediterranean soother.
Gruber Röschitz Grüner Veltliner, Mühlberg, 2016 Organic – *Austria*
A spicy, lively style of Gruner with subtle apple aromas
Picpoul de Pinet Réserve Roquemolière, 2017 – *Languedoc, France*
Like Muscadet with more sun. Not as intense, but full of fruit.
Madfish Bay Sauvignon Semillon, 2017 – *Western Australia*
A modern classic, full of floral, limey fruit. An Australian take on a Bordeaux white • Fresh.
La Val, Finca Arantei Albarino, Rias Baixas, 2016 – *Spain*
Arguably the best match for shellfish and crab – peachy, citrussy & salty. Delicious!
Gavi de Gavi, La Minaia, Nicola Bergaglio, 2016/2017 – *Piemonte, Italy*
An amazingly talented wine-maker showing us exactly how Gavi should be – steely and a quintessentially brilliant seafood wine.
Chablis, Domaine Louis Michel, 2016 – *Burgundy, France*
Vibrant and brilliant un-oaked Chablis, made with minimal winemaker intervention for pure fruit.
Domaine Tabordet, Pouilly Fume Laurier
Classic Pouilly Fumé, full-bodied, flinty & showing minerality.

Vin Petillants

Terra Serena Prosecco Frizzante Doc Treviso NV – *Veneto, Italy*
Made in a 'frizzante' style, this prosecco has a light sparkle rather than a powerful fizz. Fine bubbles, lively peach and apricot fruit
Astoria Fashion Victim Rosé – *Veneto, Italy*
A rosé Prosecco-style wine with hints of Strawberry and Raspberry
Les Graimenous, J. Laurens 2015 – *Crémant de Limoux, Limoux, France*
Zingy • citrus • honey
Bolney Bubbly NV, Bolney Estate W Sussex
A simple light refreshing sparkling wine. Easy drinking with flavours of elderflower and a charming creaminess.
Sparkling Hattingley Valley Rose, 2014 – *Hattingley Valley, England – Hampshire*
Hattingley Valley's multi-award winning Rosé, delicate and textural with an abundance of bright red fruit and freshness.

COCKTAILS

Martinis

£9.00
Classic
Stolichnaya Vodka/ Thomas Dakin Gin. Wet/dry, Olive/twist/dirty.
Garden Martini
Hendricks Gin, Apple juice, Elderflower foam
French Martini
Stolichnaya Vanilla, Chambord, Pineapple juice
Mediterranean Martini
Gin Mare, Basil, Mint, Agave
Porn-star Martini
Stolichnaya Vanilla, Passoa, Passionfruit, Prosecco shot
The Bees Knees
Three Rivers Gin, Honey, Lemon
The Landlord
Monte Alban Mezcal, Copperdog whisky, Agave
Heart to Heart
Stolichnaya Vodka, Fresh Raspberries, Lillet blanc

MOCKTAILS

£4.50
Old England
Fresh raspberries, apple, lemon, lavender
Ananas
Pineapple, peach puree, passionfruit

SPARKLING COCKTAILS

£11.00
R&A Champagne Cocktail
Grand Marnier, brown sugar, Champagne
French 75
Broker's Gin, lemon, sugar, Champagne
Lakeside Rise
Hendrick's Gin, cucumber, Agave, Astoria sparkling rosé
Bellini
Peach/Passionfruit puree, lemon, Prosecco
Ginger Fizz
King's ginger liqueur, cranberry, Prosecco

HOUSE FAVOURITES

£9.00
Randall's G&T
Brockman's gin, grapefruit, mint, light tonic
Aubin 43
Licor 43, Old J spiced rum, lime
What's the Story?
Brooklyn gin, Lillet Blanc, Cocchi Americano, fine sherry
The Height of Passion
Stolichnaya vanilla, Passoa, Orgeat, lime
Pisco Thyme
Pisco, Cointreau, elderflower, thyme

Please ask one of our bar team for any classics or old favourites, and they'll be happy to help!



Beverages

VINS ROSÉS

	Bottle	Glass
Bodegas Ochoa Calendas Rosé, 2016 – <i>Navarra, Spain</i>	£26.50	£6.70
<i>Intense colours and flavours. Fruity with delicious aromas from Garnacha & Tempranillo grapes</i>		
Pato Frio Cashmere Rose, Ribafreixo, 2016 – <i>Alentejo, Portugal</i>	£29.00	£7.20
<i>Pure, silky wine with refreshing cranberries and raspberry fragrance. So smooth!</i>		
Château d’Esclans Whispering Angel Côtes de Provence Rosé	£49.00	
<i>This beautiful salmon–pink Provence rosé has a very pretty scent of crushed strawberries, peach, rose–water and orange blossom</i>		

VINS ROUGES

	Bottle	Glass
Percheron Old Vine Cinsault, 2016 – <i>Western Cape, South Africa</i>	£22.00	£5.50
<i>Astonishing quality from such humble beginnings. Rich, fruity & refreshing.</i>		
Heraldique, Cuvee Prestige Rouge, 2016/2017 – <i>Vin de Pays d’Oc, France</i>	£22.50	£5.70
<i>Aromas of tropical fruit and a creamy, spicy palate, full of flavour.</i>		
Pinot Noir Les Mougeottes IGP Pays d’Oc, 2017 – <i>Languedoc, France</i>	£25.50	£6.20
<i>Creamy cherry and chocolate fruit, a hard to resist combination – dynamic!</i>		
Doña Paula, Cabernet Sauvignon, 2015 – <i>Mendoza Argentina</i>	£26.50	£6.25
<i>A fresh and flavoursome Cabernet which punches well above its weight. Layered juicy blackcurrant finish.</i>		
Chateau de Belleverne, 2016 – <i>Beaujolais Villages, France</i>	£27.00	£6.25
<i>Crunchy red fruit & savoury, earthy undertones – great with seared tuna.</i>		
Amaru Malbec, El Esteco, 2016 – <i>Salta, Argentina</i>	£27.00	£6.25
<i>A juicy Malbec high–altitude wine from Argentina’s top red wine region – baked plums, raisins & vanilla.</i>		
Rioja Crianza, 2015 – <i>Ramon Bilbao, Spain</i>	£29.00	£7.20
<i>Terrific from one of the world’s classic winelands, silky strawberries – superb.</i>		
Chianti Riserva, Da Vinci, 2015 – <i>Tuscany, Italy</i>	£32.00	£7.90
<i>Cherries with a hint of vanilla and cinnamon – evocative wine that is at one with steak.</i>		
Château Sainte Marie Red, Bordeaux Supérieur, 2015 – <i>Bordeaux, France</i>	£34.00	£8.50
<i>Silky & smooth. Ultra–chic & highly quaffable.</i>		
Syrah Les Vignes d’à Côté, Yves Cuilleron, 2016 – <i>Rhône, France</i>	£38.00	
<i>The best dressed Syrah around. Inky, silky & concentrated. Sheer class.</i>		
Old Vine Zinfandel, Bogle Vineyards, 2015 – <i>California, USA</i>	£42.00	
<i>Clusters of red fruit. Flavour and intensity finished with American oak. Smooth.</i>		
Chateau Lanessan, Haut-Medoc, 2011 – <i>Bordeaux, France</i>	£48.00	
<i>Drinking beautifullly now, this has a classic Médoc cigar box nose, followed by a textured, plum fruit and aniseed palate.</i>		
Barolo Bussia ‘Dardi Le Rose’ Poderi Colla, 2012 – <i>Piemonte, Italy</i>	£65.00	
<i>A great ‘cru’ from the sublime Barolo wine region. Remarkable perfume & silky texture.</i>		

*If vintage stated is not available the next alternative will be offered.
All wines are served in 175ml glasses. 125ml glasses available upon request.
Allergens list available on request.*

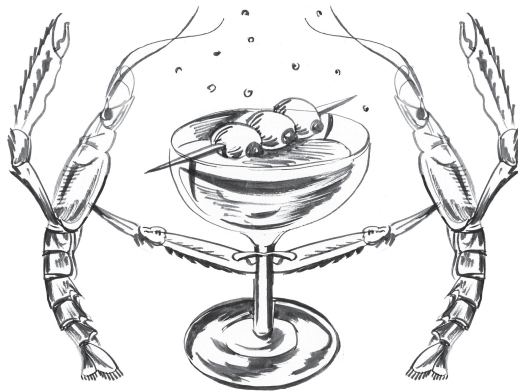
www.randallandaubin.com

Illustrations by Clara Dummond & Charles Gouldsbrough

Bieres & Cidres

Draught - 1936, Lager 4.7%	Half Pint	£3.30
Asahi, Lager 5%	Bottle 330ml	£4.80
Peroni Ambra 330ml 6%		£5.20
<i>– Lager served with Chinotta & ice</i>		
Espiga Pale Ale 330ml 5%	Spain	£4.80
Inedit Damm – Lager & wheat beer blend 330ml 4.8%	Spain	£4.80
Aspall Cider	Bottle 330ml	£4.80

Please ask about our special beers



Boissons

	Bottle / Glass
Citron Pressé	£2.60
Hand-squeezed fresh orange juice	£4.00
Coke / Diet Coke	£2.60
Norfolk Cordials	£2.60
<i>– Wild Elderflower</i>	
<i>– Raspberry</i>	
<i>– Rhubarb Orange & Ginger</i>	
Fever Tree	£2.00
<i>– Tonic</i>	
<i>– Light</i>	
<i>– Mediterranean</i>	
<i>– Elderflower</i>	
<i>– Ginger Ale</i>	
<i>– Lemonade</i>	
<i>– Soda</i>	
Belu sparkling water	£4.10 £1.25
Belu Water (still)	£4.10 £1.25

