

45 CURTAIN ROAD

WINE MENU

SPARKLING BY THE GLASS

Seleccion Brut Cava +&+ £8

ROSÉ BY THE GLASS

2024 Alma Verde Organic Bobal Rosé £6
Fresh strawberry and soft floral lift.

2024 Pure Mirabeau, Côtes de Provence £12
Elegant, pale and delicately mineral.

WHITE BY THE GLASS

2023 Conde Bel, White Rioja Crisp citrus, £6
pear and a touch of almond.

2024 Colomba Bianca Kore Grillo DOC £9
Organic, vibrant and Mediterranean fresh.

RED BY THE GLASS

2018 Decum, Rioja Crianza Supple red £7
fruit, gentle oak and spice.

NV Monastrell “Campules El Moreno” £8
Rich, dark fruit and a smooth finish.

WHITE

CRISP & REFRESHING

2024 Alma Verde Organic Macabeo £26
Zesty citrus and almond finish.

2024 Muscat/Sauvignon, Terre Grec £39
Aromatic, floral and fresh.

2024 Assyrtico, Château Oumsiyat £43
Mineral, bright and saline.

2024 Colomba Bianca Kore Grillo DOC £48
Organic, crisp, Mediterranean charm.

2021 Verdicchio “Vecchie Vigne” V £98
Castelli di Jesi Classico Superiore
Elegant, almond and citrus depth.

TEXTURED & AROMATIC

2024 Herència Altés Garnatxa Blanca £56
Soft texture, delicate spice.

2023 Vina Almirante “Vanidade” Albariño £58
Peach, lime and sea breeze.

2022 Greco di Tufo “Cutizzi” £76
Elegant, rounded, persistent.

2024 Pecorino Colline Pescaresi “Aries” £74
IGT, Ciavolich
Citrus and pear with a mineral, saline
finish.

COMPLEX & MINERAL

2023 Sauvignon Blanc Collio DOC, £73
Primosic Precision and poise.

2024 Gaba Do Xil Godello £86

Lively acidity, smoky minerality. 2024 Etna £95
Bianco “Erse” DOC
Volcanic minerality, layered and refined.

2023 Etna Bianco “A’ Puddara” DOC, £138
Tenuta di Fessina
Citrus and white fruit, saline volcanic
finish.

2022 Chablis 1er Cru “Vaillons”, A. Bichot £132
Flinty, pure and classic.

RICH & ICONIC

2023 Chardonnay Langhe DOC, Brangero £97
Creamy, structured, balanced oak.

2020 Chardonnay “Metafisica” IGT, £168
Castello Romitorio
Golden, rich and expressive. Golden, rich
and expressive.

2022 Etna Bianco Superiore “Il Musmeci” £367
DOC Profound volcanic elegance.

ROSÉ

BRIGHT & DRY

2024 Alma Verde Organic Bobal £32
Fresh strawberry and rose petal.

2024 Mariana Rosé, Herdade do Rocim £43
Soft red fruit, dry finish.

2024 Agiorgitiko Rosé “4–6H”, Gaia Wines £55
Elegant and gastronomic.

2024 Mirabeau “Pure” Provençal classic, £73
pale and mineral.

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WINE MENU

RED

JUICY & EASY

2024 Alma Verde Organic Tempranillo £31
Ripe cherry and smooth tannins.

2018 Decum Rioja Crianza £36
Vanilla spice, gentle oak.

NV Monastrell "Campules El Moreno" £40
Rich dark fruit, soft finish.

2024 Carignan "Dom Ici Rouge", Dom £44
Brial
Spicy, juicy, easy drinking.

2022 Montepulciano d'Abruzzo DOC, £46
Giuliana Vicini
Plum and black fruit, rounded and smooth.

BALANCED & SAVOURY

2020 Merlot, Château Oumsiyat Silky £53
texture, gentle plum.

2020 Promesa Rioja Crianza £57
Classic style, rounded and fresh. Classic
style, rounded and fresh.

TBC Xinomavro/Limniona "Apla Red" £59
Vibrant, peppery red berries.

2021 Öküzgözü/Shiraz, Kuzubağ £66
Full-bodied, Eastern spice.

2022 Crozes Hermitage Les Jalets Rouge £76
Structured, peppery Rhône character.

2023 Etna Rosso "Erse" DOC, Tenuta di £89
Fessina
Red cherry, volcanic spice and mineral
grip.

2021 Langhe Nebbiolo Occhetti, Prunotto £117
Elegant Nebbiolo, refined tannins.

BOLD & STRUCTURED

2020 Acon Ribera Del Duero Roble £69
Deep, intense, long finish.

2020 Casa Rojo "Tintafina" £93
Ripe fruit, bold and smooth.

2020 Chianti Classico Riserva, Villa £112
Antinori
Elegant Tuscan structure.

2018 Cotes-du-Rhône Villages Inopia £97
Rouge Juicy, spicy, approachable.

2022 Rosso di Montalcino DOC, £98
Mastrojanni Bright cherry, herbaceous lift,
savory structure.

2018 Brunello di Montalcino DOCG, £186
Mastrojanni
Dark cherry, leather, tobacco and firm
tannins.

2019 Brunello di Montalcino DOCG, £102
Mastrojanni (375ml)
Compact cherry and savory spice,
elegant half-bottle.

2021 Vi d'Altura Priorat Jordi £112
Concentrated, mineral and powerful.

2020 Villa Antinori Chianti Classico £155
Elegant Tuscan structure.

2017 Gran Reserva 904, La Rioja Alta £284
Classic, elegant Rioja gran reserva.

REFINED & ICONIC

2015 Les Tourelles de Longueville £145
Polished Pauillac second wine.

2017 Pauillac, Château Batailley £145
Classic Pauillac depth, structured.

2014 Château Puy-Blanquet SE Grand Cru £113
Smooth, expressive Bordeaux.

2019 Nuits-Saint-Georges, Domaine Alain £184
Michelot
Silky, classic Burgundy.

2018 Barolo "Bussia", Aldo Conterno £286
Powerful and noble Nebbiolo.

2020 Château neuf-du-Pape, Domaine de £158
Beaurenard
Rich Rhône blend, spice and depth.

2020 Tignanello, Antinori £520
Layered, modern Italian icon.

SWEET WINES

2011 Gewürztraminer Vendemmia Tardiva £64
DOC, J. Hofstätter
Lush lychee, honeyed spice, long aromatic
finish.

Tokaji "Dobogó" Late Harvest, Hungary £72
Golden apricot, honeyed citrus and elegant
sweetness.

Château Laville, Sauternes, France £120
Rich honeyed apricot, toasted nuts, and
luscious, long finish.