



## THE DRINKS LIST

*Many years ago, I was a waitress here at The Felin Fach Griffin, then a chef in the kitchen team that re-opened The Gurnard's Head. Reporting to my husband. Time moves in mysterious ways?*

*Nonsense, time is not cryptic or even passive, time moves as straight as an arrow, at an exhilarating pace and we must all work furiously hard to keep up, or else we get left behind, which no one wants.*

*So, 20 years on from first working with Charles and Edmund, here I am again writing the introduction to this list. As tasks go, this is an excellent one. In tandem with cookery writing from my kitchen in Bristol, compiling this wine list involves many things I love most about food and wine and hospitality.*

*Wine is fascinating. And romantic, enormous and thrilling. Never ever dull. The stories we hear from the importers we use to build this list are of growers working tirelessly with single-minded vision, of wine-making dynasties, generations of (often) fathers and their revisionist children, family hubris at stake. We learn about crazy weather patterns, of how winemakers are at the forefront of responding to climate change, making vital decisions that impact their own livelihoods and the economy at large.*

*This wine list is fairly short and we change it often, because nothing in wine and also in life stays the same for very long. Sit back, drink up and please raise your hand if we can help you in any way.*

Claire Thomson, January 2026

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- 1. The Bar. Gins, cocktails, sherries, cider & perry. Some with alcohol, some not.**
- 2. Wines. By the glass. And fizz. And pink.**
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#### **From Danbury Ridge, Essex**

Climate and geology have somehow coincided in the heart of Essex to create exceptional wine-making conditions. English wine at its very best.

**Chardonnay 2020 Octagon Block £75**

**Pinot Noir 2021 £65**

# UP FRONT

## GINS

Brecon Special Reserve (Penderyn)	4.00	Chase Pink Grapefruit & Pomelo (H'ford)	4.50
Pollination, Dyfi Distillery (West Wales)	6.25	Navigation, Dyfi Distillery (West Wales)	7.50
Wild Knapp (Bredwardine)	5.20	Rockfield Lemon (Hereford)	5.60
Penrhos Apple & Elderflower (Kington)	5.00	A la Madame, Il Professore (Italy)	4.80

### MIXERS FROM FEVER TREE

TONIC - LIGHT TONIC - MEDITERRANEAN - AROMATIC - ELDERFLOWER

## SHERRY, MADEIRA, A SNEAKY PORT AND A CRACKER OF A PORTUGUESE SWEET WINE

Fino (dry), Inocente	4.50	Madeira, Tinta Negra, Barbeito	12.50
Manzanilla (dry), Alegría	4.50	White Port, Ramos Pinto (dry)	5.70
Amontillado, (med dry), Tio Diego	6.75	Carcavelos Oeiras 7 year old	9.75

## NO ALCOHOL? NO PROBLEM £7

No Alcohol Riesling, Allendorf (125ml)

Griffin Virgin Mary	<i>The Pickle House's Spiced Tomato Mix, lovage, spices, pepper, lemon</i>
Rhubarb Fizz	<i>Mr. Fitzpatrick's rhubarb, soda</i>
Ginger Switchel	<i>Mother Root Ginger Switchel, soda, lime, rosemary</i>
Coastal Spritz	<i>Pentire Coastal, Indian tonic, bay</i>
Spicy Margarita	<i>Pentire Adrift, lime, agave, chipotle</i>

## CLASSIC COCKTAILS

£12

Negroni	<i>Brecon Gin, Martini Rosso, Campari</i>
Margarita	<i>Tequila, Cointreau, lime, salt</i>
Amaretto Sour	<i>Amaretto, bourbon, lemon</i>
Griffin Bloody Mary	<i>Gattertop Vodka, The Pickle House's Spiced Tomato Mix. lovage etc....</i>
Woodford Old Fashioned	<i>Woodford Reserve, bitters, maple syrup</i>
Dark & Stormy	<i>Kraken spiced rum, ginger beer, lime</i>

## BOTTLES & CANS

Session Pale Ale, <i>Antur Brew</i> (33cl) - 4.4%	5.50
New Alt Ale, <i>Antur Brew</i> (33cl) - 5.0%	5.50
Farmhouse Pilsner (44cl), <i>Sobremesa</i> - 4.7%	7.50
Farmers Pale Ale, <i>Sobremesa</i> (44cl) - 4.9%	7.50
Medium Dry Cider, <i>Two Farmers</i> (33cl) 4.5%	6.00
Daydreamer Session Ale, <i>Little Ox</i> *GF/V- 3.6%	5.00
Pixley Berries Cider, <i>Two Farmers</i> (33cl) - 3.4%	6.00

## LOW-ALCOHOL

7Hop 7Grain IPA, <i>Brulo Beer</i> (0.5%)	5.00
Med-Dry Cider, <i>Two Farmers</i> (0.0%)	6.00
Apple & ACV Kombucha, <i>Willy's</i>	4.50
Blackcurrant & ACV Kombucha, <i>Willy's</i>	4.50
Galactic Milk Stout, (33cl) <i>Big Drop</i> (0.5%)	4.75
Unfiltered Lager, <i>Lucky Saint</i> (0.5%) (on tap)	5.50
Reef Point Lager, (33cl) <i>Big Drop</i> (0.5%)	4.50



# BY THE GLASS, PINK AND FIZZ

## FIZZ AND PET NAT

Nb. method used: **Traditional** (as per champagne) or in **Tank**.

The Pefriog 2019, Ancre Hill Estate, Monmouthshire	TRADITIONAL	12.0%	12.00	60.00
Alsace 2020, Soif!, <i>Les Funambules</i> (Pet. Nat.)	APPLES & GRAPES	9.0%		37.50
Cava NV, Bocchoris, Spain	TANK	11.5%		45.00
Franciacorta Pas Dosé 2015, Majolini	TRADITIONAL	12.5%		58.50
Riesling Rosé Sekt Brut, Allendorf, Germany	TRADITIONAL	12.0%		50.00
Crémant de Bourgogne, Domaine Deliance	TRADITIONAL	12.0%		60.00
Champagne 2018, Millésime, Guy de Forez	TRADITIONAL	12.0%		75.00
Champagne Brut NV, Billecart-Salmon	TRADITIONAL	12.0%		70.00
Champagne Rosé NV, Billecart-Salmon	TRADITIONAL	12.0%		95.00
Blanc de Noirs 2014, Wiston Estate, West Sussex	TRADITIONAL	12.5%		75.00

## WHITE

125ML 750ML

1 Côtes de Gascogne 2024, <i>Caves Plaimont</i> , SW France *				
<i>Classic Gascon, D'Artagnan marched to Paris on this.</i>	11.0%	5.80	30.00	
2 Arinto 2021, <i>Adega Belem</i> , Portugal				
<i>Two academics walk into a vineyard; great minds, gorgeous wine.</i>	12.0%	6.95	36.00	
3 Montravel Sec 2023, <i>Domaine Perreau</i> , Bergerac				
<i>Sauvignon with Semillon - perfect in form - racy and shapely.</i>	12.5%	6.95	36.50	
4 Cortese 2023, <i>Macerato</i> , <i>Sfusobuono</i> , Lombardy *				
<i>Wild ferment, skin contact and unfiltered, drink orange tinge for the win.</i>	12.0%	6.35	32.50	
5 Klima 2024, <i>Karavitakis</i> , Crete				
<i>Vidiano? Fingers on buzzers. An ancient grape, now hugely in demand.</i>	13.0%	7.40	38.50	

## ROSÉ & SKIN CONTACT

7 Midi Rosé 2024, <i>Christophe Muret</i> , Languedoc				
<i>Of course you can drink pink wine in wintertime, of course!</i>	12.0%	6.50	34.00	
64 Rosé de Xinomavro 2020, <i>Thymiopoulos</i> , Greece	13.5%	-	38.00	
66 Skin Contact Macération 2023, <i>Fabien Jouvès</i> , SW France	12.0%	-	49.50	

## RED

9 Syrah 2024, <i>Domaine Muret</i> , Languedoc				
<i>Bramble, violet nosed Syrah to rival the big guns from the Rhône.</i>	14.0%	6.75	34.00	
10 Negroamaro 2024, <i>Giustini</i> , Puglia, Italy				
<i>Charming, dark cherries &amp; star anise, properly delicious.</i>	13.0%	6.75	34.00	
11 Grenache/Cinsault/Merlot NV, <i>Bergerie la Bastide</i> , Languedoc *				
<i>Cherry red, bouncy blend from the South of France.</i>	13.5%	5.80	30.00	
12 Bierzo 2022, <i>Julia</i> , <i>José Antonio García</i> , Spain				
<i>Blue skinned, whole bunch press, Mencia grape in the hands of a pro.</i>	13.0%	8.40	45.00	
13 The Little Prince Red 2023, <i>Karavitakis</i> , Crete				
<i>Greek wine has been having a 'moment'. For maybe two millennia.</i>	13.5%	6.95	36.00	

Our default is to pour to an imaginary 125ml line. Do ask if you'd prefer a 175ml glass or a carafe (250ml or 375ml). \* indicates our Bag in Box wines. Great value, well made wine with 21<sup>st</sup> Century packaging.



# BY THE BOTTLE

## WHITE

### WINES WE LOVE *and long have loved*

20	Chenin Blanc/Colombard 2021, <i>die Wonderdraai</i> , Lowerland	Northern Cape	South Africa	42.50
22	Petit Chablis 2022, Domaine Pommier	Burgundy	France	57.50
27	Riesling Tröcken 2024, Bassermann-Jordan	Pfalz	Germany	47.50
28	Grechetto 2023, <i>Fiordaliso</i> , Cantine Roccafiore	Umbria	Italy	42.00
29	Sauvignon Blanc 2022, <i>Eolienne</i> , Domaine Puech Berthier	Languedoc	France	36.00
32	Dão Branco 2022, Quinta das Maias	Dão	Portugal	38.00

### WINES MAKING THE NEWS *with no fear of missing out!*

23	Bordeaux Blanc 2022, Château du Champ des Treilles	Bordeaux	France	43.50
25	Viognier 2022, Le Mazet des Romarins	Rhône	France	37.50
31	Greco di Tufo 2023, Cantine di Marzo	Campania	Italy	45.00
34	Muscadet 2023, <i>Mouton Noir</i> , Vincent Caillé	Loire	France	45.00
35	Chassagne Montrachet 2020, Domaine Bachey-Legros	Burgundy	France	85.00
36	Rioja Blanco 2023, Dominio de Carabo	Rioja	Spain	42.00

### WINES WE THINK YOU SHOULD KNOW ABOUT *from less familiar grapes or regions*

21	Erbaluce di Caluso 2023, Cantina della Serra	Piedmont	Italy	37.50
24	Chenin Blanc 2023, <i>Les Deux Parcelles</i> , Complices de Loire	Loire	France	42.00
26	Maria Gomes 2023, Luis Pato	Bairrada	Portugal	37.50
30	Formigo 2022, Manuel Formigo	Ribeiro	Spain	35.00
33	Txacoli 2024, Txomin Etxaniz	País Basco	Spain	47.50
37	Vin de Savoie 2022, <i>Abymes</i> , Domaine des 13 Lunes	Savoie	France	45.00

## RED

### WINES WE LOVE *and long have loved*

40	Ribeiro 2022, <i>Ollos</i> , Fazenda Augavelada	Ribeiro	Spain	54.00
42	Crozes Hermitage 2022, Laurent Habrard	Rhône	France	58.50
44	Nero di Troia 2022, <i>Motta di Lupo</i> , Paolo Petrilli	Puglia	Italy	39.50
53	Mercurey 2021, <i>Les Murgers</i> , Domaine de l'Evêché	Burgundy	France	60.00
55	Madiran 2020, Domaine Labranche-Laffont	Madiran	France	46.00
59	Malbec 2022, <i>Les Escures</i> , Mas del Perié	Cahors	France	55.00

### WINES MAKING THE NEWS *with no fear of missing out!*

41	Côtes du Rhône 2022, Domaine des Romarins	Rhône	France	38.50
46	Margaux 2018, Château des Graviers	Bordeaux	France	75.00
47	Syrah 2023, Domaine Lattard	Rhône	France	47.50
49	Valpolicella Clasico 2024, Cà la Bionda	Veneto	Italy	45.00
50	Xinomavro 2022, <i>Jeunes Vignes</i> , Thymiopoulos	Naoussa	Greece	36.00
54	Bourgeuil 2019, <i>Jour de Soif</i> , Domaine de Bel Air	Loire	France	36.00

### WINES WE THINK YOU SHOULD KNOW ABOUT *from less familiar grapes or regions*

43	Spätburgunder Estate Dry 2022, Bischel	Rheingau	Germany	57.50
45	Mavro Kalavrytino 2024, <i>Natur</i> , Tetramythos	Peloponnese	Greece	43.50
48	Vinho Tinto 2021, <i>Nativas</i> , Ramilo	Lisbon	Portugal	60.00
51	Nebbiolo Roero 2021, Gabriel Cordero	Piedmont	Italy	65.00
52	Piculit-Neri 2022, Emilio Bulfon	Friuli	Italy	45.00
61	Cabernet Franc/Grolleau 2023, <i>Le Jeu Rouge</i> , Julian Delrieu	Loire	France	49.50



## AFTER SUPPER. OR LUNCH.

### SHERRY, MADEIRA AND PORT

		70ML	BTL
Madeira, Tinta Negra, Barbeito (50cl)	Madeira	12.50	65.00
10 Year Old Tawny Port, Quinta do Vale Meao (75cl)	Douro	8.00	75.00
Amontillado, Tio Diego (75cl)	Jerez	6.75	57.50
White Port, Ramos Pinto (75cl)	Douro	5.70	50.00
Pedro Ximénez, Valdespino (75cl)	Jerez	6.25	52.00

### PUDDING WINES

Alvarinho 9% Docil 2020, Soalheiro (75cl)	Minho	6.25	55.00
Nectar, Samos (50cl)	Greece	7.25	46.50
Riesling Aütlese 2019, Göttelmann (50cl)	Nahe	9.75	55.00
Rasteau Vin Doux Naturel 2021, Domaine la Luminaille (50cl)	Rhône	7.50	48.00
Carcavelos Oeiras 7 year old (50cl)	Portugal	9.75	55.00

### BRANDIES, WHISKIES AND RUMS

#### COGNAC

GC 10yo, Hermitage	8.50
XO 12yo, Château de Beaulon	12.50
GC 1995, Hermitage Chez Richon	17.50

#### ARMAGNAC

Armagnac 5yo, Domaine de Cassagnoles	5.40
Bas Armagnac 20yo, Delord	8.50

#### APPLE BRANDY

Somerset Cider Brandy 3yr	5.70
Somerset Cider Brandy 10yr	7.50
Calvados 3yo, Toutain	6.25
Calvados 15yo, Château de Breuil	9.50

#### STICKY LICKIES

Cointreau	4.00
Merlyn Welsh Cream	5.00
Drambuie	4.50
Gattertop, Damson No. 12	4.50

#### WHISKY

Arran 10yr (Islay)	7.80
Glenmorangie 12yr (Highland)	6.00
Penderyn Madeira (Wales)	6.80
Penderyn Peated (Wales)	6.80
Penderyn Portwood (Wales)	8.50
Woodford Reserve (USA)	5.50
Rittenhouse Rye (USA)	7.00
Nikka From the Barrel (Japan)	8.50

#### RUM

Barti Ddu Spiced (Pembrokeshire)	4.80
Rhum Rhum (Guadeloupe)	6.50

#### TEQUILAS

Mezcal Verde	7.00
Tequila Reposado, Casamigos	6.95

