

Aperitivos

Joe's Gin & Tonic £10.00

Distilled right outside The restaurant, our specially crafted gin has botanicals of Orris root, Juniper, Sicilian fennel, rosemary Cardamon & pink peppercorn served with orange & fever tree tonic water .

Joe's Negroni £9.50

Our take on the classic Italian aperitif from Florence, we use Joe's Gin, Campari & Nordesia rouge vermouth, stirred together & garnished with orange peel

Aperol Spritz £9.50

An aperitif from Venice, Prosecco Rustico & Aperol stirred together over ice then topped with soda water garnished with orange

Milano Torino £10.00

First served in Gaspare Campari's bar in the 1860's this aperitif blends Campari from Milan & Vermouth from Turin finished with soda & orange

Bellini £10.00

Invented by Giuseppe Cipriani, founder of Harry's bar in venice this aperitif blends white peach puree with our Prosecco Rustico

Wine

Sparkling

	750ml Bottle	375ml Carafe	125ml Glass
Prosecco Rustico - Nino Franco	£40		£7.50
Albarino Sparkling - Mar de Frades	£65		£11.50
Champagne Louis Barthelemy Brut Amethyste NV	£65		£11.50

White

Picpoul de Pinet- Cave de Florensac- 2016	£25	£13	£4.50
Albarino- Mar de Frades - 2015	£40	£21	£7.00
Vermentino - Audarya - 2015	£40	£21	£7.00
Finca Valinas Albarino - Mar de Frades - 2014	£65	£33	£11.50

Rosé

The Seahorse Rose - Domaine Haut Bourg - 2014	£35	£18	£6.00
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Red

Merlot- Les Acanthes- 2016	£25	£13	£4.50
Fronsac- Chateau Mayne Vieil -2013	£35	£18	£6.50
Rosso Braida - Braida - 2009	£40	£21	£7.95
Montagne St Emillion- Chateau Saint Andre- 2011	£50	£26	£8.50

Wine Cellar

Enjoy fine & rare wine at a fair price- we have an open book policy as we want them to be enjoyed !

1997 Ornellaia

Cost £200 we sell at £240

A cuvee of Cabernet Franc, Merlot, Cabernet Sauvignon & Petit Verdot from Bolgheri, Tuscany. High temperatures in the early spring of 1997 was followed by a warm & dry summer- this meant that the grapes ripened early and harvesting happened in ideal conditions in early September. The vintage was exceptional in quality. Dark in colour with notes of blackberries, currants & earthy tannins- Mature and ideal for drinking now

1998 Hermitage- Domaine Chave

Cost £230 we sell at £276

Syrah from Hermitage, Rhone. Some experts believe that the greatest maker of Hermitage is John- Louis Chave. The Chave family have been growing grapes at Hermitage since 1481. They use low yielding older vines (60 yrs) and a late harvest to produce the ripest fruit . The 98 Vintage is described as the 'Granite year' by John Louis, this wine has rock like qualities to go with dark fruit , gunpowder & flint. Structured, firm & elegant, almost Burgundian in style.

2009 Morey St Denis - Domaine Dujac

Cost £104 we sell at £124.80

Pinot noir from Burgundy. 2009 produced a good vintage in Burgundy in part due to the dry growing season and warmth of the summer producing wines of low acidity & ripe tannins. The '09 Dujac has notes of strawberries & raspberries and is well balanced on the palate.

2012 Cruz de Alba- Finca Los Hoyales

Cost £100 we sell at £140

Tempranillo, Ribera del Duero, Spain, An unbelievable wine and one of our favourites. Occupying just 1.8 hectares of land and using the oldest vines wine maker Sergio Avila has produced fantastic tempranillo using the strictest biodynamic techniques. The 2012 vintage was of exceptional quality. Clear Dark cherry colour with notes of plums, red currents & cranberries .

Spirits & Beers

Beer

Joe's Beer	£4.95
Estrella Galicia	£4.50

Armagnac

Baron Sigognac VSOP	£8
Chateau du Lacquay 12 yr	£15
1937 Lustrac	£85 - 25ml

Vodka

Stolichnaya	£6
Black Cow	£7

Liqueurs & other Spirits

Shipwreck	£9
Fernet Branca	£7
Campari	£5
Fernet Menta	£7
Stegra	£7
Averna	£6
Anisette	£9
Nordesia Bianco	£5
Nordesia Rouge	£5
Noilly Prat	£5

Whisky

Lagavulin 1999	£16
Glenmorangie Quinta Rubon 12yr	£11
Sazerac Straight rye	£12

Rum

Ron Zacapa Centenario 23 year	£12
Albelha	£7

The Seahorse at home

Some nice things from the restaurant for home

Grappa

The Seahorse Morning Grappa	£7
Braida	£9
Dappa	£10

Wild fennel & sea salt nibbles	£4.00
Anchoide (100g)	£6.00
Our Olive oil from Tuscany	£25.00
Agro Dolce vinegar	£12.00
Our book, the restaurant & it's recipes	£25.00
Joe's Gin , <i>per bottle</i>	£40.00

all measures 50ml

