

# THE STEAKIST

## Wines and Beers

	Bottle (750ml)	Glass (175ml) (125ml*)
<b>Sparkling</b>		
<b>Crémant de Loire Brut, De Chanceny (Loire, France) V</b> <i>Traditional champagne method. Soft and rounded, with peaches and pears and fragrance of flowers</i>	£29.00	£5.50*
<b>Digby Leander Pink Non Vintage Brut (Sussex, England) Vg</b> <i>Red berry aromas carried on the back of a light, creamy fruitiness</i>	£44.00	£8.00*
<b>Champagne</b>		
<b>NV Brut Grande Reserve Premier Cru, Gobillard</b> <i>A bouquet of citrus blossom that precedes a delicate notes of greengages and honey</i>	£49.00	£9.00*
<b>Pol Roger Reserve, Churchill's favourite fizz! Vg</b> <i>A richer style of Champagne with a nice balance between the fruit and the toasty character</i>	£69.00	-
<b>White</b>		
<b>Vermentino Les Archeres (Languedoc, France) Vg</b> <i>Floral aromas meet a soft, creamy and well-balanced taste</i>	£22.00	-
<b>Sauvignon Blanc, Domaine du Gouyat (Bergerac, France) Vg</b> <i>Mild gooseberry with a fresh, tasty finish. Sourced direct from the vineyard.</i>	£24.00	£6.00
<b>Muscadet Sèvre-et-Maine sur Lie, Château du Poyet (Loire, France)</b> <i>Lees contact gives texture and complexity to this light, quaffable wine style, great with fish</i>	£26.00	-
<b>Sauvignon Blanc, Yealands (Marlborough, New Zealand) Vg</b> <i>Classic crisp and refreshing style, with tangy notes of passion fruit and blackcurrant leaf</i>	£29.50	£7.50
<b>Mâcon-Villages Les Préludes, Vignerons des Terres Secrètes (Burgundy, France) Vg</b> <i>Nicely balanced Chardonnay, brimming with juicy yellow peach and citrus</i>	£32.00	-
<b>Gavi di Gavi, Ascheri (Piemonte, Italy) Vg</b> <i>Beautifully crisp, floral fruit, with the most delicate jasmine, tangerine and lychee fruit flavours</i>	£35.00	£9.00
<b>Rosé</b>		
<b>Côtes de Provence Rosé, Domaine de l'Amour, La Vidaubanaise (Provence, France)</b> <i>Pale and dry but full of strawberries, cherries, citrus and crushed red apples</i>	£27.00	£7.00
	500ml carafe	£19.00
<b>Red</b>		
<b>Carignan, Les Archeres (Languedoc, France)</b> <i>Easy drinking with nice berry fruit and good structure</i>	£22.00	
<b>Merlot, Domaine du Gouyat (Bergerac, France) Vg</b> <i>Lively red fruit with a hint of pepper accompanied by berry fruit aromas. Sourced direct from the vineyard</i>	£24.00	£6.00
<b>Garnacha &amp; Syrah, Care (Cariñena, Spain) Vg</b> <i>Full flavoured, complexity, with dark fruits and a little spice</i>	£26.00	£7.00
<b>Crios Malbec, Susana Balbo (Mendoza, Argentina) V</b> <i>A fresh, pure expression with violets, cherries and subtle use of oak</i>	£29.00	£8.00
<b>Cabernet Sauvignon, Cannonball (California, USA)</b> <i>Ripe dark fruit with vanilla, chocolate and licorice notes. Delicious</i>	£34.00	-
<b>Corvina, Amarone Della Valpolicella (Veneto, Italy) Vg</b> <i>The grapes are dried to develop an intense flavour to make this fabulous wine</i>	£37.00	-
<b>Lalande de Pomerol AOC, (Bordeaux, France) Vg</b> <i>A classic blend of Merlot, Cabernet Franc &amp; Cabernet Sauvignon worthy of the Pomerol reputation. Full-bodied with hints of ripe plums, blackberries and vanilla</i>	£39.00	-
<i>All wine sold by the glass is also available in 125ml</i>		
<b>Cocktails</b>		
Cocktail special	See board	
Espresso Martini	£8.00	
<b>Spirits / Port (50ml)</b>		
Gin with mixer	£6.00	
Vodka with mixer	£6.00	
Rum with mixer	£6.00	
Baileys	£4.50	
Vintage Port	£3.50	
Hennessy VS Cognac	£6.50	
<b>Beer</b>		
Arundel Brewery IPA 500ml	£5.00	
Moretti lager half pint/pint	£3.00/£6.00	
Lefte zero 250ml	£3.00	
Moretti zero 250ml	£3.00	
A selection of soft drinks, tea and coffee		
V Vegetarian Vg Vegan		

The Steakist is a cashless restaurant with card payment only.

A discretionary service charge of 10% is added to all bills and shared between all members of our team.

We operate a 'Challenge 25' policy - if you are lucky enough to look under 25 you will be asked to prove you are over 18 when you buy alcohol.