



GRAY S & FEATHER
WELCOMES YOU
to
BUBBLES

FROM EVERY CORNER OF
THE GLOBE

NO ORDINARY WINES
LIGHT & WEIGHTLESS,
GRAVITY DEFYING
& OOM PAH PAH

FROM

*SMALL WINEMAKERS,
SOME TRADITIONAL,
SOME EXOTIC*

ALSO, WITHIN, A LESSON OR TWO ON
HOW THE WINES ARE MADE

{AND HOW TO TASTE THEM}



SO WITHOUT FURTHER ADO

LET'S BEGIN

Nb

Grays & Feather is a family run wine importer specialising in sparkling from across the globe.

This rotating wine list explores the history & range of sparkling wines, from the 1650s to tomorrow - the traditions of the Old World alongside the winemaking hideaways of the New World.

It's written to give you as much information as possible; a bottle of wine is like a painting - the more you know about it, the more you see.

All the wines can be taken away at retail prices.

Also!

Charles Dickens lived and worked here. His office was on the ground floor, and he published his newspaper named 'All The Year Round' downstairs. The fireplaces are original and were his (even the one in the bathroom)...

SPARKLING WHITES



FRUITY & LIGHT

For lovers of Prosecco and it's alternatives

- EXTRA DRY PROSECCO, *Veneto, N.E. Italy* £ 34
{Peaches on Toast} Made in the hills of Treviso, North of Venice, by Anna & her son using vines planted by her father in 1952. Organic grapes fed by the Piave River.
- PROSECCO SUPERIORE, *Veneto, N.E. Italy* £ 36
{Apricot & Hazelnut} Produced between the towns of Valdobbiadene & Conegliano, this elevated prosecco is produced from older vines and carefully selected fruit.
- IL GRIGIO, *Friuli Venezia Giulia, N.E. Italy* £ 37
{Raspberry & Volcano} Sparkling Pinot Grigio (tickled with Chardonnay) first produced in 1971 by a 4th Generation winemaker respected highly around the world.
- MOSCATO DOC, *Veneto, N.E. Italy* £ 32
{Honey & Apricots} Off dry and magnificent for those with a sweeter tooth. Crowd pleasing and a great match for desserts and Asian/spicy dishes.

ROAD LESS TRAVELLED

*Wines from places you wouldn't expect winemakers to be busying themselves*JOSEF CHROMY PEPIK SEKT, *Tasmania*

£ 49

{Elderflower & Lime} Josef arrived in Tasmania as a refugee of Soviet-Era Czechoslovakia, now producing sparkling in the style of German Sekt, bringing Riesling to the crisp, elemental soils of the region.TORRONTES BRUT, *Maipú, Argentina*

£ 39

{Acacia, Orange blossom & Fennel} The star grape of Argentina, grown at the foot of the Andes. The winery features a research lab at the forefront of the industry.PELLER ESTATE ICE CUVÉE *Canada*

£ 63

{Rich Apple and Raisins} This wine is topped up with Canadian ice wine during the winemaking process, giving this blend a soft, sweet finish. Match with cheese & desserts.

THE AUTHORS

*Wine styles that resemble the first sparkling wines, as they were drunk historically*BLANQUETTE DE LIMOUX *Limoux, Southern France*

£ 39

{White Flowers, Roasted Nuts & Custard Apple} Blanquette is the ancestor of all modern sparkling, first produced in the 1600s. J.Laurens has echoed this style for over 80 years, a stone's throw from Carcassonne and Toulouse.ANCESTRAL PROSECCO, CASA BELFI *Veneto, N.E. Italy*

£ 46

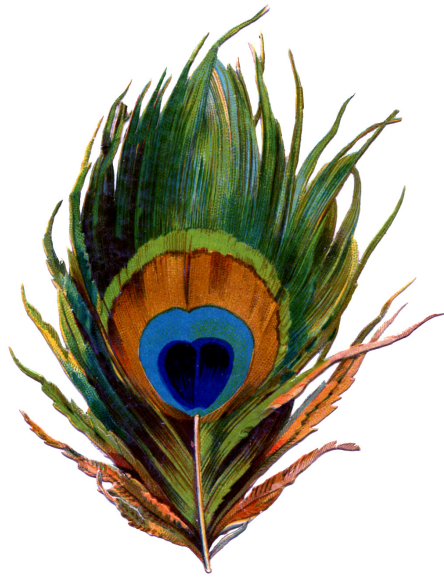
{Cloudy; Ripe Pears and Jasmine} Natural as Prosecco can get, Biodynamic & unfiltered.MONT FERRANT L'AMERICANO *Penedes, Northern Spain*

£ 38

{Marshmallow & White Pepper} A generous aperitif wine to aid conversation, from the oldest Cava winery in Spain.MESTRES MAS VIA VINTAGE '00 *San Sadurni, Northern Spain*

£ 95

{A Ghostly and rich roll in the hay} A 20 year old blend from the first winery to use the name 'Cava'. Aged on the lees for 10 years and a further ten years in bottle.



DRY

Low sugar wines for those with a taste for the bracing and sharp

MESTRES VISOL - *San Saduri, Northern Spain*

£ 43

{Brioche, Toast, Confit and Balsamic Glaze} The first Brut Nature ever produced, from the first winery to use the term cava. The first bottle was produced in 1945 with no added sugar.

CREMANT D'ALSACE, BRUNO SORG *Alsace, France*

£ 49

{Green Apple, Lemon and Baked Bread} Crisp dry chardonnay from Alsace, where acidity is king. Located on the picturesque south-east-facing slopes of Eguisheim, Bruno's production is tiny; 5,000 cases, rarely seen outside Alsace.

HOUSE OF KRONE 'BOREALIS' *South Africa*

£ 49

{White Pepper, Nougat, Toast} Picked under the stars to protect the fruit from South Africa's intense sun, which would otherwise cause the wine to become fruitier. A clean and elegant cuvee that shows precisely why we do what we do.

D'ARENBERG POLLY *Australia*

£ 53

{lemon zest, white blossoms, granny smith apple skin} From three generations of winemakers in the cool climate Adelaide Hills, picked early to retain high natural acidity. The D'Arenberg family are the embodiment of mischief (this wine was formally know as DADD) .



FROM ENGLISH SOILS

A showcase of wines from across the varied terroir of England

BLACK BOOK GMF *London*

£ 54

{*Elderflower, Citrus & White Pepper*} Made in Battersea, the grapes for this unfiltered Pet Nat are grown at Yew Tree Vineyard in Oxfordshire. Seyval Blanc.

HENNERS NATIVE GRACE *Herstmonceaux, East Sussex*

£ 105

{*Citrus, Honeysuckle & Elderflower*} The first triple vintage prestige wine produced in the UK, with only 916 bottles produced in total and only sold here.

FURLEIGH ESTATE BLANC DE NOIRS *Dorset*

£ 59

{*Vanilla, Iris & Peony*} This Pinot Noir and Meunier blend is a great food wine, with a fuller body and lower citrus, from the chalk heavy soils on the edge of the Jurassic Coast.

WESTWELL PELEGRIM NV *Ashford, Kent*

£ 66

{*Creamy Peach and Red Apple*} Located just beneath the Pilgrims Way on the North Downs, a route used by Pilgrims travelling to Canterbury. Just over 9 acres producing fluffy, textured wines.

JENKYN PLACE CLASSIC *Hampshire*

£ 59

{*Flinty Smoke, Lead Pencil, and Chalky Green Apples*} Vines were first planted on this 17th Century estate by the Bladon family in 2004 after seeing the quality of early English wines. 15000 vines now sit in the family garden.

HATTINGLEY CLASSIC RESERVE *Alresford, Hampshire* £ 65
{Nougat, Brioche & Lemon Sherbet} From the family owned vineyards whose winery makes
 man of Hampshire's award winning wines. Chardonnay, Pinot Noir, Meunier & Pinot Gris in
 perfect formation.

COTTONWORTH CLASSIC CUVÉE *Test Valley, Hampshire* £ 74
{Blossom & Cherry} A technical, terroir driven wine inspired by Burgundy's close approach
 to caring for vines.

HENNERS BRUT *Herstmonceaux, East Sussex* £ 79
{Sourdough & Crunchy Green Apple} A blend of Chardonnay, Pinot Noir and Meunier
 from a unique microclimate in East Sussex, aged for 48 months.

HATTINGLEY ROSE *Alresford, Hampshire* £ 70
{Bramble & Toast} Pinot Noir and Pinot Meunier partially aged in White Burgundy barrels.
 Unparalleled warm winemaking from the Hampshire institution.





WEIRD & WONDERFUL

Fun, plucky underdog wines, going their own way at full pelt

GRUNER VELTLINER BRUT, *Gols, Austria* £ 39

{White Pepper, Apricot and Lychee} The brothers Szigeti have made popular sparkling from whatever unusual grape varieties they can get their mitts on for nearly 30 years. This one is entirely Gruner Veltiner, which is rather rare.

FUCHS UND HASE PET NAT VOL 1, *Kamptal, Austria* £ 59

{Cassis & Raspberries, although white} Named after the Fox and the Hare, natural opposites who meet at the edge of the forest and find out that, oh hey, they get along nicely. Experimental winemaking that collides the worlds of Cabernet Sauvignon and Zweigelt.

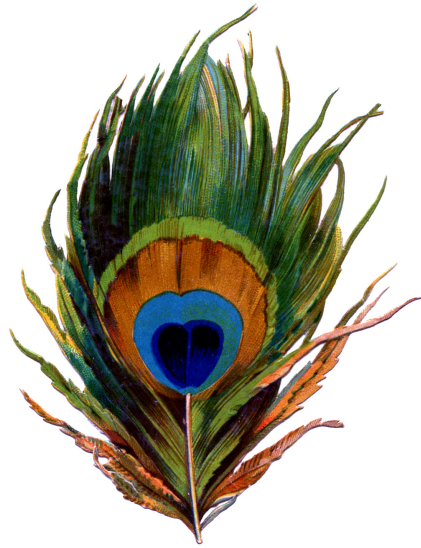
ALPHA BOX & DICE 'ZAPTUNG' GLERA *South Australia* £ 43

{Bone Dry Pear with Flowers & Nuts} Australia's off the wall take on Prosecco, using the same grape but charging it with electricity. These guys are working through the A to Z of wine so of course they started backwards with Z.

GAME SPARKLING VERMINTINO *Victoria, Australia* £ 38

{Apple notes and Strawberry} Matt Fowles – self-taught hunter, chef, winemaker and jazz trumpet player – was an unfulfilled lawyer before buying a winery and creating Fowles – Made from the native Sardinian Vermintino.

SPARKLING WHITES



CLASSICAL

For when in pursuit of that classic Champagne style

SPARKLEHORSE, *South Africa*

£ 49

{Dry Honey, Apple Tart, Wild Flowers} Chenin Blanc is known as the workhorse of South Africa's wines industry, giving the people what they want. Sparklehorse is a rich, sublime upgrade wrapped in fur, from one of the nation's winemaking hero's.

CREMANT DE BOURGOGNE BRUT PRESTIGE, *Burgundy, France*

£ 44

{Toasted Toffee, Hazelnut and Green Apple} The famous Chardonnay of Burgundy used here to create a confident, broad shouldered wine from the village of Loche on Macon's cool East facing limestone soils. Biodynamic and hand disgorged.

VOUVRAY PETILLANT DOMAINE VIGNEAU-CHEVREAU *Loire Valley*

£ 51

{Rose, Quince and Candied Fruit} Chenin Blanc produced biodynamically with low yields and indigenous yeasts. Some of the most respected wines in the whole of the Loire come from these cellars.

DOMAINE CARNEROS *California, USA*

£ 56

{Soft and rounded with rich cherry apple notes and crunchy toffee notes} Taittinger's secret estate in Los Carneros, established in 1987. Softer & fruitier than its Champagne counterpart, but with the delicate craftsmanship the house is known for.

FRANCIACORTA BERLUCCI, *Lombardy, NE Italy*

£ 56

{Red Apples, Juicy Lemons & Butter} Produced in Lombardina since the Sixteenth Century, Franciacorta is Italy's sister style to Champagne, from perfectionist winemakers. Longer minimum aging than in France means the wines have a deeper, toasted almond note.



SPARKLING ROSE

Surprisingly diverse, from light & Summery to Rich & Experimental

ANNA SPINATO ROSATO EXTRA DRY *Veneto, N Italy* £ 34

{Strawberries & Cream} Made from Raboso, the local red grape of the 'Prosecco' region North of Venice.

TAPIZ MALBEC BRUT ROSE *Argentina* £ 39

{Blackcurrant & Black Pepper} A generous, sweet & savoury, experimental rose made using Malbec grapes.

HOUSE OF KRONE ROSE BOREALIS *South Africa* £ 43

{Cassis, Cherry & Cloves} Picked under the stars to protect the fruit from South Africa's intense sun, which would otherwise cause the wine to become more fruity.

FUCHS UND HASE PET NAT ROSE, *Kamptal, Austria* £ 59

{Blackcurrant and Cherry} Zweigelt and Cabernet Sauvignon brother to its white sister. Technical & galactic.

FILIPA PATO 3B *Barraida, Portugal* £ 49

{Tell us what it tastes like} Made by the prodigal daughter of Portugal's most famous winemaker, this 'dancing' wine changes flavour as you drink it. Filipa produces cross genre wines, this one from regional red varieties Baga & Bical made rose, because why not.

J LAURENS LIMOUX 'LA ROSE No.7' *Roussillon, France* £ 49

{Stone Fruit, Caramel & Biscuit} Established by a Champagne producer in the 1980s South-West of Carcassonne, J.Laurens produces this blend of Chardonnay, Chenin & Pinot Noir in an exceptionally well-crafted yet playful way.



SPARKLING REDS

- ANNA SPINATO RABOSO, *Veneto, N.E. Italy* £ 34
{Juicy Cherry & Coffee} Made from Raboso, the local red grape of the 'Prosecco' region North of Venice.
- SZIGETI ZWEIGELT *Austria* £ 48
{Blackcurrant, Liquorice & Black Pepper} Channelling the deep basso notes of local Zweigelt, this wine is savoury and peppery and fills the mouth.
- THE TIGHT CLUSTER SHIRAZ, *Barossa Valley, Australia* £ 49
{Cedar, Liquorice & Berries} A fresh and dry estate sparkling Shiraz, ideal with brownies. Much drier than other sparkling shiraz on the market.
- PENLEY MYTHOLOGY ECHO PINOT NOIR *Coonawarra, Australia* £ 39
{Red Cherry & Coffee} A gateway drug for anyone who has only tasted Australian Sparkling Shiraz.
- THE PEPPERMINT Paddock *McLaren Vale, Australia* £ 49
{Inky, Glossy Cherry & Chocolate} Made using Chambourcin, a mystery grape of unknown parentage, blended with a little Graciano & Shiraz. Fruit-forward but relatively high in tannin, this wine requires big, lusty food.

STILL WHITES

- GRAYS & FEATHER WHITE £ 17.50 (Carafe) / £ 25
Citrus, firm acidity and a little honey. A wine to sing with.
- MUSCADET COMBE VIELLE *de VIGNES France* £ 28.50
Flinty, lightly mineral with apple fruit from one of the most famous sites on the Nantias of St Fiacre. Traditional and elegant.
- DRY FURMINT TOKAJ, KARDOS *Hungary* £ 31
Electric Tokaj from a small, technical winemaker. Fresh stone fruit.
- WHITE BORDEAUX CHATEAU LAURES *France* £ 35.60
Sauvignon Blanc & Semillon from the Entre-Deux-Mers, juicy and structural.
- SINGLE VINEYARD RIESLING, OLIVER ZETER. *Pfalz, Germany* £ 41.20
From 20 hectares of Prime Pfalz vineyards, with a winery in the heart of the region, Neustadt. The thirsty bear on the label is an artist's impression of the winemaker's grandfather, a well-known storyteller & wine lover.
- DOMAINE CARLINES COTES *du JURA Savoie, France* £ 55.30
Aged Chardonnay & Savignin from the Jura mountain vineyards. Rich spiced apple.
- REYNEKE RESERVE SAUVIGNON BLANC *South Africa* £ 59.60
Hand sorted Stellenbosch Sauvignon Blanc aged in new oak to give a rich defined wine with gunpowder flint, citrus and grapefruit notes.
- ANDRE DEZAT ET FILS SANCERRE *Loire, France* £ 75
An elemental wine from the Dezat family, one of the oldest wine-growing families in Sancerre. References to the family can be found in records dating as far back as 1550.
- CHATEAU MONTELENA CHARDONNAY *California* £ 99.30
The descendant of the historic wine that opened up the new world at the 'Tasting of Paris' - the reason we now drink wines from not just Europe but the new world. Large, Burgundian in style and very confident. Brioche & spice.

ROSE

- NATIVE GRACE, *England* £ 9 / 36
A one-off production of Pinot Meunier & Pinot Noir from 2018's exceptional Sussex summer.
- MARIN of NIMES *Southern France* £ 7.5 / 29.90 (Bot) / 55 (Mag)
Light and dreaming traditional Provencal rose

STILL REDS

GRAYS & FEATHER RED

£ 17.50 (Carafe) / £ 25

A rich red with cherries, blackcurrant and forest fruits.

TENUTA *il* CASCINONE BARBERA d'ASTI

£ 28.50

Barbera is the most important red grape of the Monferrato region, sown into the culture and difficult to grow outside Italy. Fresh, with a bite and wild plum notes.

DOMAINE *des* TOURELLES *Bekaa Valley, Lebanon*

£ 35

Rich and meaty blend of Cabernet Sauvignon, Syrah, Cinsault & Carignon from the original wine belt of the world. Morello cherries, cured meats & smoke.

VON SIEBENTHAL CARMENERE *Aconcagua Valley, Chile*

£ 45

Made by a Swiss family who migrated to Chile in the 80s to work with the 'Mystery-Merlot' Carmenere, famously moved from Bordeaux by mistake. Blackcurrant, coffee & cedar.

SHARPHAM PINOT NOIR *Devon, England*

£ 49

Spice & wild strawberry notes, from one of the first pioneers of the English wine renaissance, planted 37 years ago on an oxbow lake.

NAVIGATOR ZINFANDEL *Lodi, California*

£ 57

Soft and deeply balance from award winning vineyards in the 'Zinfandel Capital of the World', Lodi. Strawberry jam, maple syrup and Maraschino cherry.

CHATEAU LA GALIANE MARGAUX *Bordeaux, France*

£ 79

This Chateau owes its name to the English General Galian who used it during the occupation of Aquitaine in the 15th century, commanding the English army from here. 50% Cabernet Sauvignon, 45% Merlot and 5% Petit Verdot. Raspberries, tar and cocoa.

AURELIO SETTIMO BAROLO *Piemonte, Italy*

£ 89

With Aromas of ginseng, mushroom, and hints of prune, this stellar small production Nebbiolo is from the commune of La Morra, produced on just 7 hectares since the 1950s.

CHATEAUNEUF DU PAPE VIEUX TELEGRAPHE *Rhone Valley, France*

£ 99.80

An admired and respected Châteauneuf with black cherry and mulberry notes. Sixth generation winemakers Nicolas and Edouard Brunier fashion this technical wine from Grenache, Syrah & Mourvèdre.



OTHER WONDERS

SPIRITS, SHERRIES & SAKE

	/50ml
Black Cow Milk Vodka <i>England</i>	+ Mixer £1.50 £ 8.50
Theodore Gin <i>Scotland</i>	£ 10.50
Monkey 47 <i>Germany</i>	£ 9.50
Havana 3 year <i>Cuba</i>	£ 8.50
El dorado 12 year Demerara Rum <i>Guyana</i>	£ 9.50
Diplomatico Exclusiva Rum <i>Venezuela</i>	£ 10.50
Glenfiddich 12 <i>Scotland</i>	£ 9.50
Nikka Coffey Grain <i>Japan</i>	£ 10.50
Woodford Reserve Kentucky Bourbon <i>USA</i>	£ 9.50
Hennessy VSOP Cognac	£ 9.50

LAST DANCE

	/100ml
Honjozo Sake <i>Japan</i>	£ 7.50
Amontillado Sherry <i>Spain</i>	£ 6.50
Earl Gray Sake <i>Japan</i>	£ 8.50
Pomme Prisonnières Calvados <i>France</i>	£ 9.50
Madeira <i>Portugal</i>	£ 6.00
White Port <i>Portugal</i>	£ 6.50
Red Port <i>Portugal</i>	£ 6.50

BEER & CIDER

	/330ml
Modelo Especial Lager 330ml	£ 4.90
Loxley Cider 330ml	£ 5.00

COCKTAILS

EARL of GRAY

Earl Grey infused ice tea, peach purée, lemon juice, topped with bubbles £ 10.90

DICKENS PUNCH

Remy Martin, Madeira, grapes and mint, topped with bubbles £ 11.90

MEZCAL SOUR

Mezcal, grapefruit, egg white, lime. Smoky & refreshing £ 10.90

SONGBIRD

Pomme Prisonnières Calvados, Cointreau & Lemon, sweet & strong £ 10.90

SAZERAC

Twisting the classic New Orleans cocktail, with Cognac, Bourbon, Pastis & Bitters £ 11.50

BARREL AGED HOUSE MARTINI

Theodore Gin, barrel aged with spices and family secrets shhh £ 12

AVIATOR

Gin, Violet Liqueur & St Germain £ 10.90

ORANGE IS THE NEW GRAY

Sake, Cointreau & Aperol, a grand tour of famous flavours £ 10.90

MAI TAI

Light & Dark Rum, Cointreau, Orgeat, Angostura, Lime £ 11.50

SWANDIVE

Vodka, Rhubarb, Mediterranean Tonic £ 10.90

SPIRIT ANIMAL

Rum infused pistachio, Campari & Egg White £ 10.90

HOUSEHOLD GODS

A Calvados twist on the classic champagne cocktail £ 11.50



EVENTS

EVERY DAY

Afternoon Tea

12-5 PM

SUNDAYS

MOVIES

**IN THE
HIDEAWAY**

from 1 PM

**WINE
TASTINGS**

ASK FOR DETAILS

DON'T BE A STRANGER x