



BAR 15

Comfortable and elegant, Bar 15 makes a very beautiful, very modern statement in its classical Georgian surrounds and becomes the focus of No.15 after dark. A meeting place for Bath's fashionable society, and locals and visitors alike, we're serving up creative liquid libations alongside the carefully-crafted classics.

You'll find everything from a perfectly-mixed G&T to local craft beers and fabulous fizz served in cut crystal flutes, whether you're popping in post work, for a pre-dinner drink, or a leisurely digestif.

Bar 15 is intriguing and unexpected in equal measure; it's a place that's very special and yet easy to become your own.

Bar food	2
Beer	2
Wine and Champagne	2-3
Vodka	3
Gin	3-4
Mixers	4
Rum	4
Tequila, Mezcal and Pisco	5
Whisky, Whiskey, Bourbon	5-6
Brandy, Cognac, Armagnac and Grappa	6
Aperitifs and Vermouth	6
Liqueurs	6
Briottet selection	7
Soft Drinks, Water and Smoothies	7
Coffee and Speciality Coffee	8
Tea selection	8

Bar 15 Food Menu

6pm – 9.30pm

Olives - £3.95

Mixed snacks - £3.95

A selection of caper berries, olives, nuts - £4.95

Stuffed ravioli, toasted and served with salsa verde - £6.95

Marinated prawns, lemon verbena crème fraîche, carta di musica - £7.95

Artisan Italian and locally-sourced cheese board, served with pickled vegetables, breads, nuts, fig membrillo and seasonal relish - £12

Artisan Italian and locally-sourced charcuterie board, served with pickled vegetables, chorizo jam, olives, capers and a side of bread - £12

Mixed cheese and charcuterie board (as above) - £12

Beer

Draught

Korev

Cubic

Pint

£5

£5.50

Bottled lagers

Becks Blue 0.05%

Menabrea Lager

Electric Bear Edison Czech Style Lager

Camden Hells Lager

£3.50

£4.50

£4.50

£4.50

Ales

Wiper and True Kaleidoscope Pale Ale

Wiper and True Amber Ale (seasonal recipe)

Wiper and True Small Beer 2.7%

Electric Bear Elemental Crystal Rye IPA

£4.50

£4.50

£4

£4.50

Stout

Electric Bear Spilt Milk – Milk Stout

Guinness

£4.50

£4.50

Cider

Westons Wyld Wood Organic Cider

£6

Champagne and Wines by the Glass

Fizz

Montelvini Asolo Prosecco Superiore NV

Hattingley Classic Cuvée 2013

Le Noble Cuvée Intense Champagne NV

Pol Roger Brut Reserve NV

125ml

£8

£9

£10

£12

Pink Fizz

Hattingley Rosé 2013

Le Noble Rosé Champagne NV

125ml

£10.50

£12

White

Fleur de Pays, Moulin de Gassac 2015

Valençay, Sebastien Vaillant 2015

Folle Blanche, Pierre Luneau Papin 2016

175ml

£5.25

£6.80

£7

Mohua Sauvignon Blanc 2015, Peregrine	£7.50
Money Spider Roussanne 2015, D'Arenberg	£8.50
West Cape Howe Chenin Blanc 2016	£6.50
Blank Canvas Riesling 2013	£11.00

Rosé	175ml
Fleur de Pays Rosé, Moulin de Gassac 2015	£5.25
Hole in the Water, Sauvignon Blanc Rosé 2015	£7.60

Red	175ml
Costadune Frappato Syrah 2014, Mandrarossa	£5.25
Casarena Malbec, Winemakers' Selection 2014	£7
Rioja Garnacha Cepas Viejas, Alma de Forcada 2012	£7.50
Nitida Cabernet Sauvignon 2015	£8
K of Kapadokia 2012, Kocabağ	£10
Mohua Pinot Noir 2015, Peregrine	£9.85
Primo Scuro, Cannonau di Sardegna 2015	£7.50

Sweet	75ml
The Welder Chenin Blanc, Glen Carlou 2013	£5.80
Chambers Rosewood Old Vine Muscat, Rutherglen NV	£6.40
Gewurztraminer Vendange Tardive 2014, Trimbach	£8
Aleatico di Puglia Passito 2010	£6.30

Sherry	75ml
Fino Inocente Single Vineyard, Valdespino NV	£4.60
Manzanilla Deliciosa 'En Rama' Valdespino 2016	£5.20
Pedro Ximenez, La Luna NV	£4.75

Port	75ml
Quinta do Infantado unfiltered LBV Port 2011	£6.60
Quinta do Infantado 10-year-old Tawny	£4.60
Taylor's Vintage Port 1997	£9.75

Vodka	25ml
Sipsmith Barley Vodka	£5
Ketel One Vodka	£5
Chopin Rye Vodka	£6
Zubrowka Bison Grass Vodka	£4.50
Kauffman Hard Private Collection Vintage Vodka	£9
Belvedere Unfiltered	£6
Beluga Vodka	£5.50
Grey Goose L'Original Vodka	£5.50
Chase Marmalade Vodka	£5.50
Davna Czeri Vodka	£4.50

Gin	25ml
Sipsmith Gin	£5.50
Bols Genever	£5.50
6 O'Clock Gin	£5.50
The Botanist Gin	£5.50
Monkey 47 Schwarzwald Dry Gin	£7
Star of Bombay London Dry Gin	£5.75
Hendrick's Gin	£5.50
Fifty Pounds Gin	£5.50
Gin Mare	£5.75
Jinzu Gin	£5.50

Elephant Gin	£6.50
Whitley Neill Gin	£5.50
Plymouth Gin	£5.50
No.3 London Dry Gin	£5.50
Caorunn Gin	£5.50
Sipsmith Sloe Gin	£5.50
Sipsmith London Cup	£5
Sipsmith V.J.O.P Gin	£6.75
Williams Elegant Gin	£5.75
Tanqueray No.Ten Gin	£6.75
Bath Gin	£5.75
Martin Miller's Westbourne Strength Gin	£5.50
Sacred Pink Grapefruit Gin	£6

Mixers

Double Dutch Tonic 200ml	£2
Double Dutch Skinny Tonic 200ml	£2
Double Dutch Pomegranate & Basil Tonic 200ml	£2
Double Dutch Cucumber & Watermelon Tonic 200ml	£2
Fever Tree Elderflower Tonic 200ml	£2
Fever Tree Aromatic Tonic 200ml	£2
Fever Tree Ginger Beer 200ml	£2
Fever Tree Ginger Ale 200ml	£2
Franklin & Sons Original Ginger Beer 200ml	£2
Franklin & Sons Sicilian Lemon Tonic 200ml	£2
Fentimans 19:05 Herbal Tonic 125ml	£1.50
Fentimans Tonic Water 125ml	£1.50
Fentimans Light Tonic 125ml	£1.50
Fentimans Bitter Lemonade 125ml	£1.50
Fentimans Ginger Ale 125ml	£1.50

Rum

25ml

White Rum

Chairman's Reserve White Label Rum	£4.50
El Dorado 3-Year-Old Cask-Aged White Rum	£4.50

Golden Rum

Angostura 1919 Rum	£5
Mount Gay Extra Old Rum	£5.25
Chairman's Reserve Rum	£4.50
Mezan Jamaican Barrique XO Rum	£5
El Dorado 15-Year-Old Special Reserve Rum	£6.75
Mount Gay Black Barrel Rum	£6

Dark Rum

Diplomatico Reserva Exclusiva Rum	£6.50
Skipper Demerara Rum	£4.50
Pyrat XO Reserve Rum	£5.50
Angostura 1824 Rum	£6.50
Havana Club Selección de Maestros Rum	£6.50

Spiced/flavoured Rum

The Kraken Black Spiced Rum	£4.50
Green Island Spiced Gold Rum	£4.75
Koko Kanu Coconut Rum	£4.50

Cachaça

Abelha Organic Silver Cachaça	£5
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Tequila/Mezcal	25
Tequila Silver	
Tapatio Blanco Tequila	£5
Calle 23 Blanco Tequila	£4.75
Tequila Gold	
Don Julio Anejo Tequila	£6.50
Don Julio Reposado Tequila	£6.75
Honey/Coffee Tequila	
Cazcabel Coffee	£4.50
Cazcabel Honey	£4.50
Whisky, Whiskey and Bourbon	25ml
Single Malt Scotch Whisky	
Islay	
Ardbeg 10-Year-Old	£6.25
Bunnahabhain 12-Year-Old	£5.75
Lagavulin 16-Year-Old	£7
Laphroaig 10-Year-Old	£6.25
Octomore	£13
Port Charlotte	£8
Jura	
Jura Superstition	£6.25
Skye	
Talisker Port Ruighe	£6.75
Orkney	
Highland Park 12-Year-Old	£6
Lowlands	
Auchentoshan Three Wood	£6.50
Glenkinchie 12-Year-Old	£6.25
Highlands	
Old Pulteney 12-Year-Old	£5
Glenmorangie The Original 10-Year-Old	£5.75
Oban 14-Year-Old	£6.75
Speyside	
Balvenie Caribbean Cask 14-Year-Old	£7.25
Dalwhinnie 15-Year-Old	£6.25
Glenfiddich 15-Year-Old	£6.50
Macallan Gold	£6.25
Blended Scotch Whisky	
Johnnie Walker Black Label	£5
Compass Box Asyla	£6
American Whiskey	
Woodford Reserve Kentucky Straight Rye	£6.25
Elijah Craig 12-Year-Old	£6
Johnny Drum Private Stock	£6.50
Irish Whiskey	
Jameson Irish Whiskey	£4.50
Teeling Single Malt Whiskey	£6.25

Japanese Whisky

Nikka Whisky From The Barrel	£6.50
Nikka Coffey Grain Whisky	£6.75
Nikka Pure Malt Black	£7

Cognac, Armagnac and Grappa

25ml

Cognac

Maxime Trijol VSOP Cognac	£6
Hermitage 2005	£6.75
Ragnaud-Sabourin 20-Year-Old	£9
Château Mountifaud 10-Year-Old Grande Champagne	£7.25
Hermitage Cognac Café 20	£11
Cognac Leyrat XO Vieille Reserve	£9
Martell Cordon Bleu	£11
Hermitage Provenance 30	£13

Armagnac

Baron de Sigognac 10 ans	£6
Close des Saveurs 1981	£9.75
Delord Vintage 1978	£11

Somerset Cider Brandy/Calvados

Somerset Alchemy 15-Year-Old Cider Brandy	£7
Domaine Dupont Pays d'Auge 12-Year-Old	£12

Grappa

Grappa Amarone Barrique	£7
Grappa Chardonnay	£7

Aperitifs and Vermouth

Pernod	£4
Campari	£4
Aperol	£4
Lillet Blanc	£4
Absinthe	£6
Punt e Mess	£3.50
Noilly Prat	£3.50
Ricard	£4

Liqueurs

Baileys	£3.50
Salizá Amaretto Veneziano	£4
Illyquore coffee liqueur	£4
Bénédictine	£4
Drambuie	£4.50
Cointreau	£4
Grand Marnier	£4.50
Galliano	£4
Chambord	£4.50
Limoncello	£4
Bicerin di Giandujotto	£4
Bicerin White Chocolate	£4
Maraschino	£4.50
Sambuca	£4
Frangelico	£4
Green Chartreuse	£5.50
St Germain Elderflower	£4

Briottet Selection

Briottet Crème d'Abricot	£4
Briottet Crème de Banane	£4
Briottet Crème de Cacao	£4
Briottet Crème de Cacao Blanc	£4
Briottet Crème de Cassis	£4
Briottet Crème de Figue	£4
Briottet Crème de Fraise des Bois	£4
Briottet Crème de Manzana Verde	£4
Briottet Crème de Mure	£4
Briottet Crème de Peche	£4
Briottet Liqueur de Curaçao Bleu	£4
Briottet Liqueur de Fruits de la Passion	£4
Briottet Liqueur de Litchi	£4
Briottet Liqueur de Rhubarbe	£4
Briottet Liqueur de Rose	£4

Soft Drinks and Water

One Water still 750ml	£4
One Water sparkling 750ml	£4
One Water still 330ml	£2.50
One Water sparkling 330ml	£2.50
Coca-Cola 200ml	£2
Diet Coke 200ml	£2
Fever Tree Premium Lemonade 200ml	£2
Elderflower Pressé 250ml	£2.50
Cloudy Lemonade 250ml	£2.50
Britvic Tomato Juice	£1.50
Orange Juice	£2
Pineapple Juice	£2
Apple Juice	£2
Cranberry Juice	£2
Grapefruit Juice	£2

Non-Alcoholic Cocktails

Fruit cooler – choose your fruit or ask the bar specialist for a surprise	£5
Virgin Lemonaid – orange and lemon juice, ginger, egg white, strawberry jam, sugar syrup	£5

Fresh Smoothie Selection

Pineapple, ginger, lime	£4
Butternut squash, chestnut, lemon	£4
Avocado, pineapple, hemp	£4
Apple, lemon, cinnamon	£4
Orange, carrot, lemon, ginger	£4
Courgette, celery, parsley, green apple, mint, ginger	£4

Coffee and Speciality Coffee

Espresso	£4
Cappuccino	£4
Americano	£4
Latte	£4
Mocha	£4
Hot Chocolate	£4
Caffè Shakerato	£6

Speciality coffee

Caffè Boost	£6.95
Espresso, ginseng and chocolate sauce, chocolate flakes, whipped cream	
Il Gianduiotto	£6.95
Espresso, homemade hazelnut sauce, cold milk cream, fresh Piedmont hazelnut	
Caffè Balboa	£6.95
Espresso, zabaglione, cold milk cream	
Toffee Coffee	£6.95
Espresso, caramel sauce, whipped cream, cocoa powder	
Venetian	£6.95
Espresso, amaretto cream, fresh whipped cream, amaretto biscuits	
Pistachio	£6.95
Espresso, pistachio sauce, cold milk cream, pistachio flakes	
Tonka Tonka	£6.95
Espresso, tonka bean and cinnamon sauce, cold milk cream, white chocolate flakes	

Liqueur Coffees

Irish coffee	£8.95
Italian coffee	£8.95
French coffee	£8.95
Jamaican coffee	£8.95
Kalypso coffee	£8.95

Teas

Jing Assam Breakfast,	£4
Jing Darjeeling Second Flush	£4
Jing Earl Grey	£4
Jing Organic Jade Sword	£4
Jing Flowering Lily and Jasmine	£4
Jing Whole Peppermint Leaf	£4
Jing Whole Rose Bud	£4
Jing Lemongrass and Ginger	£4
Jing Blackcurrant and Hibiscus	£4
No.15 own-blend Breakfast	£4
No.15 own-blend Earl Grey	£4
Comins Gunpowder Green Tea	£4
Comins Shou Mei 2014 White Tea	£4
Comins Organic Chamomile	£4





WINE LIST

The stories behind the wines – dare to be different

Here at No.15, we like to be different, quirky and elicit your curiosity in all things, including our wine list. As such, we've sought out some truly delicious gems from both expected and unexpected regions to bring you a one-of-a-kind list to pique your interest *and* your palate. You can think of it as a voyage of discovery, and you can rest assured that you won't find most of these beauties anywhere else in Bath, or indeed, the entire South West. . .

FIZZ 125ml 175ml bottle

Montelvino Asolo Prosecco Superiore NV £8 £32
Veneto, Italy

This is without doubt the most stylish bottle of Prosecco we've ever seen, and with fabulous fizz inside it, unique to No.15 in the south of England, we'd describe it as fruity, fragrant and seriously chic.

Hattingley Classic Cuvée 2013 £9 £48
Hampshire, England

We're big fans of all things quintessentially English, which is why we've picked this multi-award winning fizz from Hampshire. Made in just the same way as Champagne, it exudes style, elegance and creamy richness and often trumps Champagnes in blind tastings.

Hattingley Rosé 2013 £10.50 £60
Hampshire, England

Delicately pale and entrancingly elegant, this glorious thoroughbred from Hampshire is perfect for celebrations, with its lively, citrus-streaked freshness and pomegranate and raspberry fruit flavours.

Le Noble Cuvée Intense Champagne NV £10 £50
Champagne, France

A little jewel of a champagne that we've unearthed from one of the few totally independent and family-owned Champagne houses left, it's in keeping with our own independent spirit, by being made with passion and heritage while retaining its classic refined style.

Le Noble Rosé Champagne NV £12 £70
Champagne, France

From the same family grower, we think this beautifully-made pink fizz, in its supremely elegant bottle, is just right for No.15. Tantalising and seductive, it's soft, perfumed red fruit character beguiles and entrances.

Pol Roger Extra Cuvée de Reserve NV £12 £65
Champagne, France

The favourite Champagne of Sir Winston Churchill, he was rumoured to have drunk two imperial pints of this fine fizz a day. We'd recommend slightly more abstemious measures of this rich, toasty delight.

Pol Roger Brut Rosé 2008 £100
Champagne, France

Seductive and inviting, Pol Roger only make rosé Champagne in great vintages. This wild-strawberry scented and pale-rose hued Champagne possesses the ultimate in style, substance and poise.

Pol Roger Brut Vintage 2006 £100
Champagne, France

Another vintage offering, this one has matured in the cellars for 10 years before being allowed to release its voluptuous, creamy richness to the world.

Pol Roger Cuvée Winston Churchill 2004 £195
Champagne, France

Made in the style of Sir Winston's favourite vintage – 1928. With as big a personality as the man himself, this Champagne is as charismatic as it is powerful.

Dom Perignon 2006 £200
Champagne, France

A Champagne icon and true classic. Supremely elegant, with richness and grandeur in its heady aromas and flavours of brioche and creamy orchard fruit.

WHITE

CRISP AND REFRESHING

Fleur de Pays, Moulin de Gassac £3.75 £5.25 £23
Languedoc, France

There can't be many fortunate enough to say that Southern France's most revered wine producer, Mas de Daumas Gassac, supply their house white, but we're thrilled to say that we can. Delicate, fresh, crisp and lemony, with a super-clean edge, it's a lovely introduction to our list.

Folle Blanche, Pierre Luneau Papin 2015 £5 £7 £26
Loire, France

As light and bright as a summer breeze, this is your all-year-round alternative to Muscadet. Crisp and streaked with lemony freshness, Folle Blanche is the grape and the beautiful Loire Valley is the region. Zesty and crystal clear, this is a wine that's tongue-tinglingly refreshing.

Valençay, Sebastien Vaillant 2015 £4.90 £6.80 £29
Loire, France

If you like Sancerre and Pouilly-Fumé, then we'd recommend you try this delight, which nestles in the shadow of the beautiful Renaissance Château de Valençay, just to the west of Sancerre. Similar in style, but in our opinion, far better value, this superbly fresh Sauvignon Blanc is supported by a smidge of creamy Chardonnay, which gives it extra depth and flavour. A fantastic white for a cheese board.

Mohua Sauvignon Blanc 2015, Peregrine £5.50 £7.50 £30
Marlborough, New Zealand

There's good Sauvignon Blanc and there's the great stuff. Happily, this one falls into the latter category, having just won a much-coveted gold at the International Wine Challenge. Named after a bright yellow bird from the South Island of New Zealand, it's about as clean, crisp and mouthwatering as you can get.

Casas del Toqui Paradones Sauvignon Blanc 2015 £32
Cachapoal, Chile

This Chilean Sauvignon Blanc gives New Zealand a run for its money, so we suggest you think about ringing the changes with this vibrantly crisp, lime and passion fruit soaked Sauvignon. We love finding gems from family producers and this one shines bright from every perspective.

Txakoli, Gaintza 2015 £37
Basque Country, Spain

Overlooking the Bay of Biscay, this family winery, in the Basque stronghold of Spain stays true to its roots, producing mouth-wateringly crisp, green-apple tinged dry whites, with delightful lemony freshness.

Terras Gaudas Rias Baixas O Rosal 2015 £45
Galicía, Spain (organic)

This Albariño comes from vineyards about as close to the Atlantic as you can get, hence its almost crisp, sea-salt tang. Full of crunchy green apple with a lovely citrus kick, this is a white that's lip-smackingly fresh.

AROMATIC AND FRUITY

West Cape Howe Chenin Blanc 2016 £5.20 £6.50 £27
Western Australia, Australia

Most Chenin Blanc at this price comes from South Africa, but we've been to Western Australia's exclusive Mount Barker to find this one. They only make 900 cases of this deliciously fruity dry white and you won't find it anywhere else in the south of England. It's bright and zesty with ripe peach and apricot flavours.

Cazes 'Le Canon du Marechal' Muscat Viognier 2016 £32
Languedoc, France

If you love dry-but-fruity whites, this is the one for you; and it happens to be from France's largest organic and biodynamic winery. Floral, exotic and packed with scents of orange peel, rosewater and acacia honey, with notes of lively passion fruit and tangy pink grapefruit, it's deliciously enticing.

Blank Canvas Riesling 2013 £7 £11 £39
Marlborough, New Zealand

One of New Zealand's best international kayak competitors also happens to be a particularly savvy winemaker. Matt Thomson's made wine for lots of companies, but Blank Canvas is his foray out on his own. Squeaky-clean, super-fresh and tinged with orange blossom and honeysuckle, it's packed with zesty lime and lemon flavours.

Greywacke Wild Sauvignon 2014 £57
Marlborough, New Zealand

The former winemaker of world-famous Cloudy Bay, Kevin Judd started this new winery in 2009. Why Greywacke? It's named after the grey rock that most of the vineyards are grown on and the resulting wine is very grown up, quirky, different, but always with that intense, crisp passion fruit and mango and mouthwatering finish.

'Dirty Little Secret' Chenin Blanc 2016, Ken Forrester £75
Stellenbosch, South Africa (natural)

For something completely different, this natural wine is unfiltered, pesticide free, preservative free and is made from gnarled old vines that make wonderfully intense wines. Ken only made 2000 bottles of this and we're lucky enough to have snapped up 100 of them! Expect flavours of white peach and russet apple, with a creamy richness and a kick of citrus.

SMOOTH AND CREAMY

Bianco di Custoza, Aldegheri 2015 £30
Veneto, Italy

Move over Pinot Grigio, as this lively, soft peachy dry white from the same region, has far more character. From the shores of Lake Garda, it's an easy-drinking, delicate, melon and peach-filled dry white.

Chardonnay/Ribolla, Gasper 2015 £30
Goriška Brda, Slovenia

We like to stay one step ahead of the curve, so we've brought in this super-fresh Slovenian white, with its blend of familiar Chardonnay and lesser-known Ribolla, which is packed with creamy, smooth flavours of peach and melon. It's bright, it's fresh and it's a dry white with a difference.

Money Spider Roussanne 2015, D'Arenberg £6 £8.50 £35
McLaren Vale, South Australia

Colourful and ebullient winemaker Chester Osborn loves storytelling. In 2000, about to make his first crop of Roussanne, he found the grapes covered by a sea of tiny money spiders. Since these bring good luck, and also because he's a kind-hearted soul, he left the spiders *and* the grapes, starting again the following year. With ripe peach and mango, a hint of spice and grapefruit zestiness, this wine is delicious.

Ashbrook Semillon 2014 £38
Margaret River, Western Australia

Made in tiny quantities, this is a truly special wine with stellar quality. From a little-known producer in Margaret River, this five-star rated, super-fresh dry white is bursting with lime and citrus flavours and has the evocative scent of wild herbs.

Heathcote Fiano, Chalmers 2014 £45

Victoria, Australia

The Chalmers family are pioneering wines made from Italian grapes in South Australia. The result? Italian charm mixed with Australian sunshine and a real adventure in purity, poise, elegance and creamy ripe fruit. Once tasted, never forgotten.

Mercurey Blanc, Château de Santenay 2012 £50

Burgundy, France

From one of the top estates in the area, and from vineyards dating back to the 9th century, this is simply a glorious white Burgundy. Having picked up a coveted silver medal at the International Wine Challenge, we're delighted to offer it to our guests as a top-notch white from a classic region. It's rich, creamy and full of baked apple and hazelnut flavours – if you love white Burgundy, this is the one for you.

Meursault-Blagny, Premier Cru, Domaines Matrot 2008 £85

This first-rate classic from a fourth-generation family grower is a simply superb example of the best of white Burgundy. It's polished, complex and multi-layered.

ROSÉ

Fleur de Pays Rosé, Moulin de Gassac 2015 £3.75 £5.25 £23

Languedoc, France

Another southern French house wine from the revered house of Mas de Daumas Gassac, this delicate rosé is refreshing, enchanting and full of delightful strawberry fruit.

Hole in the Water, Sauvignon Blanc Rosé 2015 £6 £7.60 £30

Waihopai Valley, Marlborough, New Zealand

Sauvignon Blanc with a touch of Pinot Noir, from Marlborough - it's every bit as quaffable as it sounds. The name comes from the fact that the Waihopai Valley is one of the sunniest and driest parts of New Zealand, resulting in the crisp, lip-smacking freshness of this pale pink beauty.

Château Sainte Marguerite Cru Classé 2015 £38

Côtes de Provence, France (organic)

Tremulously pale and evocatively fragrant, this perfectly-pitched Provençal rosé from a family-owned estate will transport you straight back to the French Riviera. Deceptively full-flavoured – think ripe summer pudding– it's organic too.

RED

SOFT AND FRUITY

Costadune Frappato Syrah 2014, Mandrarossa £3.75 £5.25 £23

Sicily, Italy

House wines should be delicious with or without food and ours is a lively, juicy style of red that's jam-packed with bright cherry and crushed raspberry. It's bright, gentle and lighter in hue thanks to Sicily's Frappato grape – prepare to be both enchanted and uplifted in equal measure.

Casas del Toqui Pinot Noir 2015 £27

Cachapaol, Chile

Smooth, silky and full of Latin charm, this dusky little beauty exudes seduction and charm, and is packed with soft raspberry and pomegranate. A lighter, softer style of red, this is another glittering gem from a small producer that you won't find elsewhere.

K of Kapadokia 2012, Kocabağ £6.20 £10 £35

Cappadocia, Turkey

Feeling adventurous? Like soft, silky reds? Then you should definitely try this discovery from the heart of Turkey, an up-and-coming wine region to watch. Tantalising, sensuous and velvety, with a whisper of spice, it's seriously moreish.

Lambrusco Gasparossa di Castelvetro 2015 £37

Villa Ciadina, Emilia-Romagna, Italy

True, authentic red Lambrusco has always been a refreshing delight, and it's making a resurgence. Bright, super-juicy and light, this one is packed with crushed cranberry and raspberry and has a slight fizz – the perfect accompaniment to our charcuterie board.

Mohua Pinot Noir 2014, Peregrine £7 £9.85 £40
Central Otago, New Zealand

From a family estate in the most southern wine region in the world, this seductive red is packed with the heady scent of violets and is bursting with gloriously ripe, crushed berry fruit vim. Pinot Noir lovers will struggle to resist.

Zweigelt Heinrich 2014 £45
Burgenland, Austria

If you prefer your reds lighter in style, we recommend you experiment with this one. From the low Alps, close to Hungary, it's a lightly coloured, juicy and boisterous red, brimming with raspberry and wild herb flavours.

Karasi, Areni Noir 2013, Zorah £56
Vayots Dzor, Armenia

Bordered by Turkey, Georgia and Azerbaijan, wine culture in Armenia goes back 6000 years, and small producer Zorik Gharibian makes his wine at 1000m above sea level. The result? A gentle red which beckons enticingly with its smooth plum and redcurrant fruit flavours, tinged with wild mountain herbs.

Pinot Noir 'Peter Max', Crystallum 2015 £58
Walker Bay, South Africa

This tiny producer is fast becoming a new-wave icon in the wine world and we're thrilled to have it on our list. From one of the cooler regions of the country, close to the ocean, this is sensual, silky Pinot Noir at its very best. Full of sweet strawberry and spice, it's definitely one to watch.

WARM AND SMOOTH

Rioja Garnacha Cepas Viejas, Alma de Forcada 2012 £5.50 £7.50 £31
Rioja, Spain

An unheard of gem exuding wonderfully ripe, seductive flavours, we fell in love with this wine as soon as we tasted it. It's as soft and silky as you can get, with strawberry, vanilla and gentle oak, all wrapped up in a blanket of rich elegance.

Primo Scuro, Cannonau di Sardegna 2015 £5.10 £7.50 £31
Sardinia, Italy

Our head of food and liquor, Andrea, is Sardinian, so it felt only right to have a wine from his native island on the list. A lighter style of red, but packed with wild herbs, red berries and the scent of violets, this wine is bright, edgy and different, much like the man himself! It's also the ideal partner to a charcuterie platter.

Lacrima di Morro d'Alba 2015, Cantine Belasario £34
Le Marche, Italy

We love discovering the unusual and this little-known Italian delight, full of velvety smooth cherries, blackberries and classic Italian charm is rich and seductive, with a cheeky spicy edge.

The Cenosilaphobic Cat 2012, D'Arenberg £7.30 £10 £42
McLaren Vale, South Australia

Can you pronounce it? What does it mean? Another story from colourful winemaker and art collector Chester Osborn, the word means 'fear of an empty glass', which we can all relate to! Chester's cat, aptly named 'Booze', loved the odd drop of wine, when he could find it. Vibrant and something different, it's bright and full of juicy cherry fruit.

Minervois ‘Lo Mainatge’, La Croix de Saint-Jean 2011 £43
Languedoc, France

Without a doubt, one of the most elegant reds on the list, and having won a gold at this year’s Sommelier Awards, it seems many of the experts agree with us. It’s perfumed with violet-scented fruit and flavours that burst of sweetly-ripe red berries and warm spice.

Château Larose-Trintaudon 2009 £10 £12.50 £50
Haut-Médoc Bordeaux, France

Every wine list needs a true classic and this is ours. We’ve pinpointed a beautiful, well-known chateau with a bit of age, from a great vintage. Majestic, poised and sophisticated, this is a deep, rich red, with intense flavours of blackcurrant, vanilla and sweet spice, which linger on and on.

Zurab Saperavi 2014 £55
Saperavi, Georgia

From one of the world’s oldest wine regions and made in earthenware amphorae, buried under the ground, this wine is like a historical voyage of discovery; it’s soft, silky and sumptuous with black cherry and sweet spice flavours.

Brunello di Montalcino, Cantina di Montalcino 2011 £75
Tuscany, Italy

You don’t get much better than a treasured gold at the world’s most important wine competition, The International Wine Challenge. A true thoroughbred of Tuscany, this perfumed beauty has richness, style and pedigree in spades. Evocative, sensuous and full of enticing black cherry fruit, it’s laced with scented sandalwood.

La Chapelle de la Mission Haut-Brion 2007 £95
Pessac Leognan, Bordeaux, France

A true classic – need we say more. . .

RICH AND SPICY

FRAM Shiraz 2013 £30
Swartland, South Africa

We love people who follow their dreams, and after 12 years of making wine for other people, Thinus Krüger took the brave step to start making his own. Fram means moving forward in Norwegian; it’s also a boat that travelled from the North Pole to the Antarctic. This is a violet-perfumed red from South Africa’s exciting Swartland region, packed with rich, bold blackberry and spice.

Casarena Malbec, Winemakers’ Selection 2014 £5.50 £7 £28
Mendoza, Argentina

Malbec is the hot, sexy red wine of the moment and you won’t find many with more awards to its name than this one, which is why we’ve snapped it up exclusively for our guests. Rich, sensuous and gloriously smooth, it’s deep, brooding and full of Latino charm.

Nitida Cabernet Sauvignon 2015 £5.80 £8.25 £33
Durbanville, South Africa

The wine is as beautiful as the label, which represents the flora and fauna of South Africa. From a tiny producer that we discovered recently, this is Cabernet Sauvignon at its best. Bursting with sweet, plump blackcurrant fruit, it has poise, style and character.

West Cape Howe Cabernet Merlot 2013 £38
Margaret River, Australia

Another little gem from a tiny producer in Western Australia, which just oozes class and polish. Crammed full of pure blackcurrant and fresh mint character, with depth and an incredible purity of fruit, it’s irresistibly smooth.

Two Steps West Cape Howe Shiraz 2013 £60
Western Australia, Australia

If you like big, bold reds, then this one really stands up to the test, and then some. Jam-packed with rich, voluptuous dark fruit, hints of mocha and spice, this is sure to bring a smile even after the toughest of days.

Casarena Jamilla's Vineyard Malbec 2011 £65

Perdriel, Mendoza, Argentina

Life is all about discovering new places and new adventures, much like wine. The Jamilla Vineyard is a tiny plot of land in Perdriel, a small area high up in the foothills of the Andes, which is producing some of Argentina's best reds. Intense, deep, brooding and full of rich, sweet, voluptuous fruit, there aren't many cases of this wine, so you'll need to enjoy it while you can!

SWEET 75ml ½ bottle

The Welder Chenin Blanc, Glen Carlou 2013 £5.80 £29
Coastal Region, South Africa

Gently sweet, with heady scents of candied orange and honey followed by succulent flavours of candied pineapple, this South African beauty is just perfect with a little sweet treat.

Chambers Rosewood Old Vine Muscat, Rutherglen NV £6.40 £34
Victoria, Australia

Dark tawny in colour, rich and mellifluous in flavour, this toffee, mocha and raisin-filled delight is decadent and glorious and a little like drinking sticky toffee pudding. It's perfect with chocolate.

Gewurztraminer Vendange Tardive 2014, Trimbach £8 £38
Alsace, France

Exotic, luscious and honeyed, with entrancing lychee and rosewater sweetness from one of Alsace's greatest winemakers.

Aleatico di Puglia Passito 2010 50cl
Puglia, Italy £6.30 £42

Another unusual find, this time from the heel of Italy. A sweet red, full of rose petal, cinnamon and dried cherry flavours, with a teeny bittersweet twist on the finish.

SHERRY 75ml ½ bottle

Fino Inocente Single Vineyard, Valdespino NV £4.60 £22.50

Manzanilla Deliciosa 'En Rama' Valdespino 2016 £5.20 £26

Pedro Ximénez, La Luna NV £4.75 £22.50

PORT

Quinta do Infantado unfiltered LBV Port 2011 75ml bottle
£6.60 £45

Quinta do Infantado 10-year-old Tawny 75ml ½ bottle
£4.60 £36

Taylor's Vintage Port 1997 75ml bottle
£9.75 £95

Bar 15 Food Menu

6pm – 9.30pm

Mixed snacks - £3.95

Olives - £3.95

A selection of caper berries, olives, nuts - £4.95

Stuffed ravioli, toasted and served with salsa verde - £6.95

Marinated prawns, lemon verbena crème fraîche, carta di musica - £7.95

Artisan Italian and locally-sourced cheese board, served with pickled vegetables,
breads, nuts, fig membrillo and seasonal relish - £12

Artisan Italian and locally-sourced charcuterie board, served with pickled vegetables,
chorizo jam, olives, capers and a side of bread - £12

Mixed cheese and charcuterie board (as above) - £12

