

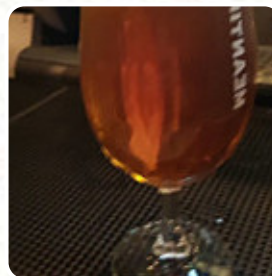
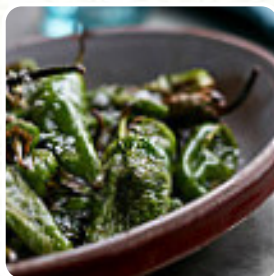


The Pagination Menu

<https://menuweb.menu>

9 Cabot Square E14 4EB, London, United Kingdom

+442075120397 - <http://www.drakeandmorgan.co.uk/the-pagination/>



The restaurant from London offers **326** different **dishes and drinks** on [the menu](https://menuweb.menu) for an average price of £8. Located riverside in Canary Wharf, near the bridge to West India Quay, The Pagination provides a tranquil escape from the hustle and bustle of London. The cozy sofas, secluded corners, and luxurious handwoven fabrics create a peaceful sanctuary for guests day or night. Enjoy alfresco dining and drinks on the spacious terrace, complete with blankets and hot water bottles to keep you comfortable in any weather.

The Pagination Menu



Desserts

MIXED BERRY CRUMBLE £6

Sushi Rolls

SAKURA £10

Pasta

BUTTERNUT SQUASH RISOTTO

Extras

BREAKFAST MUFFIN £3

Sandwiches

FISH FINGER SANDWICH £11

Fish Dishes

FISH CHIPS

Main Dishes

COWBOY FRIES £5

Starters & Salads

POTATO CHIPS £3

Chicken

CHICKEN WINGS

Appetizer

SEAFOOD PLATTER £25

Fish

SEA BASS

From The Grill

SIRLOIN OF BEEF £18

Soft Drinks

ORANGE, APPLE, CRANBERRY,
PINEAPPLE JUICE

Main Course

ROAST CHICKEN BREAST

Kids

CHEESEBURGER CHIPS

Classics

CLOVER CLUB £9

American Food

EGGS BENEDICT

Brunch

BURGER FRIES

Beverages

ESPRESSO* £2

Contorni

RAINBOW CHARD £5

Egg Dishes

OMELETTE £8

Burgers & Sandwiches

BEETROOT BURGER £12

The Pagination Menu



Pastries

BACON ROLL £6

Bakery

WHITE, BROWN OR GLUTEN-FRIENDLY TOAST £3

Savouries

CHEESE STRAWS £2

Hot Beverages

CLASSIC HOT CHOCOLATE £3

All-Day Breakfast

YOGHURT POT £7

Hot Dog & Burgers

BUTTERMILK CHICKEN BURGER £12

Bar Food

SMOKED ALMONDS £4

Afternoon Tea

AFTERNOON TEA £7

Specialty Cocktails

HARD CANDY £9

Nibbles

HALLOUMI FRIES £5

Featured Drink

REAL KOMBUCHA £6

Second Course

BUTTERNUT SQUASH SALAD

Sharing Plates

PRAWN LOLLIPOPS

Brunch Cocktails

GRAND MIMOSA £7

Sharers

ENCHANTED TEA £25

Premium Electro Brunch Drinks

PORNSTAR MARTINI £10

BAR FOOD

BEER STICKS £5

British Cheese Selection

WESTCOMBE CHEDDAR £7

Soft Drinks And Juices

VIRGIN MARY £5

English Dishes

SIRLOIN STEAK CHIPS

Flavors

LEMON MERINGUE £8

Pub Grub

GARDEN PLATTER £24

The Pagination Menu



Sharing Boards

MEZZE BOARD £16

Nice

GRILLED PINK GRAPEFRUIT £5

Chasers - Alcoholic

PINK PALOMA £9

7Th Course

RHUBARB £10

Entrees & Pastas

FREE-RANGE HALF CHICKEN £15

Egg Bowls

GRAIN BOWL £11

Desserts, Tea & Coffee

ICE CREAM OR SORBET

Sharing Boards & Platters

BUTCHER'S PLATTER £25

Zero-Proofs

GARDEN FIZZ £5

Twisted Classics

TOKI-O-SOUR £10

Hot Drinks & Smoothies

ORANGE, APPLE, GRAPEFRUIT OR
CRANBERRY JUICE £3

The Drink Session

CLASSIC MARY £8

Original Cocktails

MARIGOLD £10

Perfect Little Treats & Deliciously Decadent Drinks

BLACK FOREST KNICKERBOCKER
GLORY £8

Southern Style Favorites

PULLED BEEF BRISKET £14

Chás & Infusões

HIBISCUS £10

Mariage Frères Tea

EARL GREY IMPÉRIAL £2

Couple of Starters

BAKED SOURDOUGH BREAD £4

Gotham City Breakfast

TOASTED CRUMPETS £3

House Cocktails \$16

FRENCH MARTINI £10

Other Teas In Our Afternoon Tea Range

GUNPOWDER GREEN £2

The Pagination Menu



Steaks And Grill

RIB-EYE STEAK £20

Lunch And Dinner Small Plates

TRIO OF FRIES £11

Samll Plates

CRAB ON TOAST £8

Fries & Tatties

ROMAN FRIES £5

Restaurant Category

BAR

Ingredients Used

PEPPERMINT £2

Roll Variety

POPPY £10

Mum's Great Breakfast

SMOKED SALMON SCRAMBLED EGGS £10

Non Alcoholic Drinks

HOMEMADE LEMONADE £5

WATER

Smoothies

BERRY SMOOTH £5

PEP TALK £16

Mains

ROAST JERUSALEM ARTICHOKE

BUTTERMILK CHICKEN CHIPS

Small Plates

NOCELLARA OLIVES

CHORIZO SCOTCH EGG

Featured Items

SAUSAGE SANDWICH £6

FULL VEGGIE £10

Sweet Sips

TIPSY AFFOGATO £8

HAG'S COTTAGE £9

Infusions

WINTER MINT £3

HUG IN A MUG £5

Brunch Bar

SAVOUR THE DAY £5

BRUNCH MARTINI £8

Trio Of Fries

CHIPS, COWBOY ROMAN FRIES £11

CHIPS, SWEET POTATO FRIES £12
HALLOUMI FRIES

Absolute Proofs

THAI COOLER £5

CÔTE DE LAVENDER £5

The Pagination Menu



Mary & Her Wayward Sisters

CAESAR MARY £8

SMOKED MARY £9

Salads

WALDORF SALAD £10

ROCKET SALAD £4

TOMATO AVOCADO SALAD

Entrées

AVOCADO HUMMUS

TOASTED BANANA BREAD £6

GARLIC BREAD

Burger

HALLOUMI BURGER £12

D&M BURGER £13

WAGYU BEEF BURGER £18

Aperitivos

JASMINE DREAM £5

LONDON SPRITZ £9

BELSAZAR ROSE SODA £9

Tea

BREAKFAST TEA £2

FRESH MINT TEA £2

FRESH MINT £2

Eggs

BOILED EGGS SOLDIERS £5

EGGS FLORENTINE ROYALE BENEDICT

SIRLOIN STEAK FRIED EGGS £16

These Types Of Dishes Are Being Served



SIRLOIN STEAK £17

PANINI

ICE CREAM

Alcoholic Drinks

ESPRESSO MARTINI £8

APEROL SPRITZ £9

COGNAC

WHISKEY

Hot Drinks

TEA

BABYCCINO

HOT CHOC MARSHMALLOWS

COFFEE

Tea & Infusions

GUNPOWDER GREEN, EARL GREY
IMPERIAL, PEPPERMINT OR RED
BERRY TEA £2

LEMON SPICE £3

DOCTOR PEPPER £3

RED BERRY TEA £2

Mains & Grill

NAUGHTY GNOCCHI 'MAC CHEESE ' £11

CRISPY CHICKPEA CAKE £11

PAN-FRIED SALMON £14

TOMATO PAPPARDELLE £11

The Pagination Menu



Orange

MATURANO LAZIO, ITALY (ORANGE)

CHAPEL DOWN ORANGE BACCHUS,
2015 KENT, ENGLAND (ORANGE)

MATURANO LAZIO, ITALY

CHAPEL DOWN ORANGE BACCHUS,
2015 KENT, ENGLAND

Bottled Ciders

REKORDERLIG BOTANICALS PEACH
BASIL 330ML, 4% ABV

REKORDERLIG BOTANICALS RHUBARB,
LEMON MINT 330ML, 4% ABV

CURIOUS APPLE 330ML, 5.2% ABV

REKORDERLIG STRAWBERRY LIME
500ML, 4% ABV

Breakfast



AVOCADO ON TOAST £7

BUTTERMILK PANCAKES £8

FULL WORKS £10

AMERICANO* £3

EGGS FLORENTINE BENEDICT OR
ROYALE £12

Side Dishes



SWEET POTATO FRIES £5

ONION RINGS £3

MINTED NEW POTATOES £4

PEAS SUGAR SNAPS £4

GNOCCHI 'MAC CHEESE ' £5

Cocktails

GREEN ZEN £5

BANANA BOAT £30

NEGRONI £9

BEES KNEES £9

VANILLA ESPRESSO MARTINI £9

Main

BAKED SOURDOUGH £4

CROISSANT OR PAIN AU CHOCOLAT £3

OVERNIGHT OATS £5

MINI SAUSAGES £6

NUT ROAST £14

Originals

POLLEN £9

TULIP £9

SWEET PEA MOJITO £10

PINK DAISY £10

ENCHANTED ROSE £10

To Start Or To Share

CHEESE PORCINI CROQUETTES £6

RED PEPPER TOMATO HUMMUS £7

BAJA FISH TACO(S) £6

KOREAN STEAK TACO(S) £7

SMOKED AUBERGINE FL ATBREAD £7

Zero Proofs

COS-NO £6

NO-GERITA £6

BELLI-NO £6

SPICED MOJIT-NO £6

ESPRESSO MARTI-NO £6

The Pagination Menu



One For The Road

CHATEAU PETIT, VEDRINES
SAUTERNES, BORDEAUX, FRANCE 2008

MOSCATO D'ASTI, LA MORANDINA,
PIEDMONT, ITALY 2013

GRAHAM'S, LBV PORT, PORTO,
PORTUGAL 2008

BAILEYS IRISH CREAM, IRELAND, 17%
ABV

MR BLACK COLD PRESSED COFFEE
LIQUEUR, AUSTRALIA, 25% ABV

DISARONNO ITALIAN LIQUEUR, ITALY,
28% ABV

Starters

SALT SZECHUAN PEPPER SQUID

TEMPURA SWEET POTATO SKINS

CRISPY DUCK SALAD £12

PADRON PEPPERS £4

HEIRLOOM TOMATO SALAD £5

BUTTERMILK CHICKEN WAFFLE £9

HUMMUS, CARROT STICKS FLATBREAD

Coffee



MACCHIATO £3

CORTADO £3

CAPPUCCINO £3

MOCHA £3

ESPRESSO £2

LATTE £3

HAZELNUT LATTE £3

VANILLA LATTE £3

Dessert

APPLE BLACKBERRY CRUMBLE



CHOCOLATE BROWNIE

CHOCOLATE BROWNIE
MARTINI

APPLE BLACKBERRY PIE

TOFFEE-ROASTED PINEAPPLE

RASPBERRY RIPPLE COCKTAIL

TRIFLE £8

WINTER BERRY CRUMBLE

CREME BRULEE £6

Uncategorized

TORTANO BREAD

DRAGON QUEEN £10

BAKED SUMMER SQUASH £6

SMOKED AUBERGINE FLATBREAD £7

BALSAMIC MARINATED CHICKEN
BREAST £13

TANDOORI MONKFISH CURRY £14

INDIAN MANGO, PASSION FRUIT
MINT PAVLOVA £6

SUMMER BERRY CRUMBLE £6

CHERRY CHOCOLATE DOME £7

Bottled Beers

PERONI LIBERA, 0.0% ABV

BREWDOG NANNY STATE, 0.05% ABV

CAMDEN PALE ALE, 4% ABV

YAKIMA RED (CAN), 4.1% ABV

SOL, 4.5% ABV

CURIOUS BREW, 4.7% ABV

PERONI NASTRO AZZURRO, 5.1% ABV

PERONI GLUTEN FREE, 5.1% ABV

ASAHI SUPER DRY, 5.2% ABV

BRIXTON ATLANTIC PALE ALE, 5.4% ABV

The Pagination Menu



BREWDOG PUNK IPA, 5.6% ABV

Sparkling & Champagne

PROSECCO CECILIA BERETTA (NV)
GLERA VENETO, ITALY

ROSATO PROSECCO CECLIA BERETTA
(NV GLERA RABOSO VENETO, ITALY
(ROSÉ

BOUVET LADUBAY, RUBIS, ROUGE
LOIRE, FRANCE (RED)

BOUVET CRÉMANT DE LOIRE
EXCELLENCE CHENIN
BLANC/CHARDONNAY ÉPERNAY,
FRANCE

CHAPEL DOWN, BRUT (NV)
CHARDONNAY /PINOT NOIR KENT,
ENGLAND

JUSTERINI BROOKS, SARCEY, BRUT,
CHAMPAGNE, PRIVATE CUVÉE (NV)
CHARDONNAY/PINOT NOIR ÉPERNAY,
FRANCE

MONT LOUIS SUR LOIRE, TRIPLE ZERO,
DOMAINE DE LA TAILLE AUX LOUPS (NV)
CHENIN BLANC LOIRE VALLEY, FRANCE
(ZERO SUGAR)

LAURENT PERRIER BRUT (NV)
CHARDONNAY/PINOT NOIR/PINOT
MEUNIER REIMS, FRANCE

PIANER PROSECCO DOCG LE COLTURE
EXTRA DRY (NV)

AMBRIEL ENGLISH RESERVE SINGLE
VINEYARD DEMI-SEC TRADITIONAL
METHOD, 2010 PINOT NOIR WEST
SUSSEX, ENGLAND

LAURENT PERRIER, BRUT, ROSÉ (NV)
CHARDONNAY/PINOT NOIR TOURS-SUR-
MARNE, FRANCE (ROSÉ

RUINART, BLANC DE BLANC (NV)
CHARDONNAY REIMS, FRANCE

ROSATO PROSECCO CECLIA BERETTA
(NV) GLERA RABOSO VENETO, ITALY

BOUVET LADUBAY, RUBIS, ROUGE
LOIRE, FRANCE

CHAPEL DOWN, BRUT (NV)
CHARDONNAY/PINOT NOIR KENT,
ENGLAND

LAURENT PERRIER, BRUT, ROSÉ (NV)
CHARDONNAY/PINOT NOIR TOURS-SUR-
MARNE, FRANCE

Pink

PETIT BALLON ROSÉ, PLAIMONT IGP
COMTÉ TOLOSAN, 2018 CABERNET
SAUVIGNON BLEND GASCONY, FRANCE
(DARK)

SANZIANA PINOT GRIGIO ROSÉ, 2018
ROMANIA (MEDIUM)

PINOT GRIGIO ROSÉ, MONTEVENTO
VENETO, ITALY (PALE)

ROSÉ NELSON ESTATE, 2017/18 SYRAH
PAARL, SOUTH AFRICA (MEDIUM)

SOURCE GABRIEL ROSÉ, 2017/18
GRENACHE/CINSAULT/SYRAH CÔTES
DE PROVENCE, FRANCE (PALE)

PÉTALE DE ROSE CHÂTEAU LA TOUR
DE L'EVÊQUE ROSÉ AOC, 2018
GRENACHE/CINSAULT/SYRAH CÔTES
DE PROVENCE, FRANCE (PALE)

CHÂTEAU LA TOUR DE L'EVÊQUE ROSÉ
AOC CÔTES DE PROVENCE, 2017/18
CÔTES DE PROVENCE/
GRENACHE/CINSAULT/SYRAH
PROVENCE, FRANCE (PALE)

PETIT BALLON ROSÉ, PLAIMONT IGP
COMTÉ TOLOSAN, 2018 CABERNET
SAUVIGNON BLEND GASCONY, FRANCE

SANZIANA PINOT GRIGIO ROSÉ, 2018
ROMANIA

PINOT GRIGIO ROSÉ, MONTEVENTO
VENETO, ITALY

ROSÉ NELSON ESTATE, 2017/18 PAARL,
SOUTH AFRICA

SOURCE GABRIEL ROSÉ, 2017/18
GRENACHE/CINSAULT/SYRAH CÔTES
DE PROVENCE, FRANCE

The Pagination Menu



PÉTALE DE ROSE CHÂTEAU LA TOUR
DE L'EVÊQUE ROSÉ AOC, 2018
GRENACHE/CINSAULT/SYRAH CÔTES
DE PROVENCE, FRANCE

CHÂTEAU LA TOUR DE L'EVÊQUE ROSÉ
AOC CÔTES DE PROVENCE 2017/18
CÔTES DE PROVENCE/
GRENACHE/CINSAULT/SYRAH
PROVENCE, FRANCE

PÉTALE DE ROSE CHÂTEAU LA TOUR
DE L' EVÊQUE ROSÉ AOC, 2018
GRENACHE/CINSAULT/SYRAH CÔTES
DE PROVENCE, FRANCE (PALE)

CHÂTEAU LA TOUR DE L'EVÊQUE ROSÉ
AOC CÔTES DE PROVENCE, 2017/18
CÔTES DE PROVENCE/
GRENACHE/CINSAULT/SYRAH
PROVENCE, FRANCE

SANZIANA PINOT GRIGIO ROSÉ, 2018
(MEDIUM)

Red

BARTON GUESTIER, FLEUR DE VIGNE,
2016 GRENACHE/MERLOT VIN DE PAYS,
FRANCE (LIGHT, FRUITY)

SANZIANA PINOT NOIR, 2017 SANZIANA,
ROMANIA (LIGHT, FRUITY)

MALBEC, CHAMUYO, 2017/18 MENDOZA,
ARGENTINA (MEDIUM BODIED)

SALTERÍO MENCÍA, ADEGAS GALEGAS,
2017/18 BIERZO, SPAIN (MEDIUM
BODIED)

MONTEPULCIANO, ROCCASTELLA,
2016/17 ABRUZZO, ITALY (MEDIUM
BODIED)

ALTOS DE BAROJA RIOJA JOVEN,
2016/17 TEMPRANILLO RIOJA, SPAIN
(MEDIUM BODIED)

INTIPALKA SYRAH, VIÑAS QUEIROLO,
2016/17 ICA VALLEY, PERU (LIGHT,
FRUITY)

CÔTES DE RHÔNE, RESERVE CHÂTEAU
MONT REDON, 2015 GRENACHE/SYRAH
CÔTES DU RHÔNE, FRANCE (FULL
FLAVOURED)

CORNEY BARROW COMPANY RESERVE
CLARET MAISON SICHEL CABERNET
SAUVIGNON/MERLOT BORDEAUX,
FRANCE (FULL FLAVOURED)

FLEURIE GRAND-PRE DOMAINE
LATHUILIERE GRAVALLON, 2017 GAMEY
BEAUJOLAIS, FRANCE (LIGHT, FRUITY)

PENCARROW, PINOT NOIR, 2017
MARTINBOROUGH, NEW ZEALAND
(LIGHT, FRUITY)

MALBEC, BODEGA RUCA MALEN,
2015/16 MENDOZA, ARGENTINA (FULL
FLAVOURED)

BELEZOS RIOJA RESERVA, 2012/13
TEMPRANILLO RIOJA, SPAIN (FULL
FLAVOURED)

ARBOLEDA PINOT NOIR, 2017
ACONCAGUA VALLEY, CHILE (FULL
FLAVOURED)

MERCUREY, LES MAUVARENNES,
FAIVELEY, 2015 PINOT NOIR CÔTES DE
NUITS, FRANCE (LIGHT, FRUITY)

BOURGOGNE ROUGE CUVÉE MARGOT
OLIVIER LEFLAIVE, 2014 PINOT NOIR
CÔTES DE NUITS, FRANCE (FULL
FLAVOURED)

BARTON GUESTIER, FLEUR DE VIGNE,
2016 GRENACHE/MERLOT VIN DE PAYS,
FRANCE

SANZIANO PINOT NOIR, 2017 SANZIANO,
ROMANIA

MALBEC, CHAMUYO, 2017/18 MENDOZA,
ARGENTINA

SALTERÍO MENCÍA, ADEGAS GALEGAS,
2017/18 BIERZO, SPAIN

MONTEPULCIANO, ROCCASTELLA,
2016/17 ABRUZZO, ITALY

ALTOS DE BAROJA RIOJA JOVEN,
2016/17 TEMPRANILLO RIOJA, SPAIN

INTIPALKA SYRAH, VIÑAS QUEIROLO,
2016/17 ICA VALLEY, PERU

CÔTES DE RHÔNE, RESERVE CHÂTEAU
MONT REDON, 2015 GRENACHE/SYRAH
CÔTES DU RHÔNE, FRANCE

The Pagination Menu



CORNEY BARROW COMPANY RESERVE
CLARET MAISON SICHEL CABERNET
SAUVIGNON/MERLOT BORDEAUX,
FRANCE

FLEURIE GRAND-PRE DOMAINE
LATHUILIERE GRAVALLON, 2017 GAMEY
BEAUJOLAIS, FRANCE

PENCARROW, PINOT NOIR, 2017
MARTINBOROUGH, NEW ZEALAND

MALBEC, BODEGA RUCA MALEN,
2015/16 MENDOZA, ARGENTINA

BELEZOS RIOJA RESERVA, 2012/13
TEMPRANILLO RIOJA, SPAIN

ARBOLEDA PINOT NOIR, 2017
ACONCAGUA VALLEY, CHILE

MERCUREY, LES MAUVARENNES,
FAIVELEY, 2015 PINOT NOIR CÔTES DE
NUITS, FRANCE

BOURGOGNE ROUGE CUVÉE MARGOT
OLIVIER LEFLAIVE, 2014 PINOT NOIR
CÔTES DE NUITS, FRANCE

BOURGOGNE ROUGE CUVÉE MARGOT
OLIVIER LEFLAIVE, 2014 PINOT NOIR
CÔTES DE NUITS, FRANCE (FULL
FLAVOURED)

White

VEUVE CLICQUOT, YELLOW LABEL (NV)
CHARDONNAY/PINOT NOIR REIMS,
FRANCE

LONG BEACH, CHENIN BLANC, 2017
ROBERTSON, SOUTH AFRICA (DRY,
CRISP, REFRESHING)

PINOT GRIGIO, BRUME DI MONTE, 2016
TRENTINO, ITALY (DRY, CRISP,
REFRESHING)

OCHAGAVIA, SILVESTRE, SAUVIGNON
BLANC, 2017 VALLE CENTRAL, CHILE
(DRY, CRISP, REFRESHING)

SANTA FLORENTINA PINOT GRIS
SELECCION RESERVA FAIRTRADE,
2017/2018 FATIMA VALLEY, ARGENTINA
(AROMATIC, DRY)

PECORINO, GABRIEL, TERRE DEL
CHIETI IGT, 2016 ABRUZZO, ITALY
(AROMATIC, DRY)

PICPOUL DE PINET, DOMAINE DE MORIN-
LANGARAN, 2017 LANGUEDOC-
ROUSSILLON, FRANCE (DRY, CRISP,
REFRESHING)

MÂCON UCHIZY, 2016 CHARDONNAY
BURGUNDY, FRANCE (RICH, FULLER
BODIED)

GAVI DI GAVI DOCG, FRATELLI ANTONIO
RAIMONDO, 2017/18 CORTESE
PIEDMONT, ITALY (RICH, FULLER
BODIED)

PAZO LA MAZA ALBARIÑO, ADEGAS
GALLEGAS, 2017/18 RIAS BAIXAS, SPAIN
(DRY, CRISP, REFRESHING)

BOSSTOK CHENIN BLANC
RHEBOKSKLOOF, 2018 PAARL, SOUTH
AFRICA (AROMATIC, DRY)

ANA SAUVIGNON BLANC, 2018
MARLBOROUGH, NEW ZEALAND
(AROMATIC, DRY)

BOURGOGNE ALIGOTE, JOSEPH
DROUHIN, 2015 BURGUNDY, FRANCE
(RICH, FULLER BODIED)

RIESLING CARMEL ROAD, 2015/16
MONTEREY, CALIFORNIA, USA
(AROMATIC, DRY)

SANCERRE, DOMAINE DE LA GRANDE
MAISON, CHAUMEAU-BALLAND, 2018
SAUVIGNON BLANC LOIRE VALLEY,
FRANCE (AROMATIC, DRY)

GATHERING SAUVIGNON SEMILLON THE
LANE, 2015 ADELAIDE HILLS,
AUSTRALIA (AROMATIC, DRY)

CHABLIS 1ER CRU LES LYS, DOMAINE
VINCENT DAMPT, 2016/17 CHARDONNAY
BURGUNDY, FRANCE (RICH, FULLER
BODIED)

CLOUDY BAY, SAUVIGNON BLANC, 2017
MARLBOROUGH, NEW ZEALAND
(AROMATIC, DRY)

LONG BEACH, CHENIN BLANC, 2017
ROBERTSON, SOUTH AFRICA

The Pagination Menu



PINOT GRIGIO, BRUME DI MONTE, 2016
TRENTINO, ITALY

OCHAGAVIA, SILVESTRE, SAUVIGNON
BLANC, 2017 VALLE CENTRAL, CHILE

SANTA FLORENTINA PINOT GRIS
SELECCION RESERVA FAIRTRADE,
2017/2018 FATIMA VALLEY, ARGENTINA

PECORINO, GABRIEL, TERRE DEL
CHIETI IGT, 2016 ABRUZZO, ITALY

PICPOUL DE PINET, DOMAINE DE MORIN-
LANGARAN, 2017 LANGUEDOC-
ROUSSILLON, FRANCE

MÂCON UCHIZY, 2016 CHARDONNAY
BURGUNDY, FRANCE

GAVI DI GAVI DOCG, FRATELLI ANTONIO
RAIMONDO, 2017/18 CORTESE
PIEDMONT, ITALY

PAZO LA MAZA ALBARIÑO, ADEGAS
GALLEGAS, 2017/18 RIAS BAIXAS, SPAIN

BOSSTOK CHENIN BLANC
RHEBOKSKLOOF, 2018 PAARL, SOUTH
AFRICA

ANA SAUVIGNON BLANC, 2018
MARLBOROUGH, NEW ZEALAND

BOURGOGNE ALIGOTE, JOSEPH
DROUHIN, 2015 BURGUNDY, FRANCE

RIESLING CARMEL ROAD, 2015/16
MONTEREY, CALIFORNIA, USA

SANCERRE, DOMAINE DE LA GRANDE
MAISON, CHAUMEAU-BALLAND, 2018
SAUVIGNON BLANC LOIRE VALLEY,
FRANCE

GATHERING SAUVIGNON SEMILLON THE
LANE, 2015 ADELAIDE HILLS,
AUSTRALIA

CHABLIS 1ER CRU LES LYS, DOMAINE
VINCENT DAMPT, 2016/17 CHARDONNAY
BURGUNDY, FRANCE

CLOUDY BAY, SAUVIGNON BLANC, 2017
MARLBOROUGH, NEW ZEALAND

The Pagination

9 Cabot Square E14 4EB,
London, United Kingdom

Opening Hours:

Monday 07:30-23:00
Tuesday 07:30-23:00
Wednesday 07:30-23:00
Thursday 07:30-00:00
Friday 07:30-00:00

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