



C A N A P É S

A delicious selection of canapés and bites for group dining and events of nine guests or more

C A N A P É S | 4.00

M FRIED CHICKEN

Gochujang | Apple Puree | Kaffir Lime
Mayonnaise | Soy Powder

SMOKED WAGYU TARTARE

Apple | Horseradish | Foie Gras

WOOD-COOKED ARGENTINE RUMP

Marinated in Chimichurri

AVOCADO ON TOAST

Sourdough | Crème Fraiche

KINGFISH SASHIMI

Spring Onion | Chilli Oil | Radish | Lime
Bonito Dashi

MISO MUSHROOM

King Oyster Mushroom | Miso Fermented
Chilli Glaze | Mushroom Ketchup
Lemon Panko Crumb

B I T E S | 5.00

WAGYU SANDO

Panko Crumbed | Wagyu Pastrami
Yuzu Kosho Mayonnaise | Furikake | Lettuce

M BURGER

Cheese | Bacon Jam | Pickle

15 HOUR WAGYU PARMESAN CHIPS

A Thousand Layer Fat Chips | Parmesan

KATSUOBUSHI DUCK LEG BAO

Katsuobushi Crispy Duck | Hoisin Sauce
Pickled Cucumber | Fermented Daikon

TOFU BAO

Hoisin Sauce | Pickles

FRIED CHICKEN BAO

Fermented Chilli Glaze | Kaffir Lime

D E S S E R T S | 3.50

CHOCOLATE BROWNIE

Raspberry Gel | Honeycomb

SNICKERS

Chocolate | Milk Biscuit | Nougat | Dulce Ice Cream

HAZELNUT PROFITEROLES

Wood Cooked Banana | Caramel | Praline Mousse

Please be advised that all our food is prepared in an environment where allergens are present. We will take every reasonable precaution when preparing your food, but there is the risk of potential cross contamination of allergens. The allergen information identifies the known prescribed allergens within our dishes including if a dish 'may contain' an allergen. Please let us know if you have any allergies or intolerances including those additional to the core 14. The term 'May Contain' is used to highlight where an allergen is not in a recipe or intentionally in a dish, but where the manufacturer of an ingredient believes that cross-contamination may still be at risk. All prices include VAT and a discretionary 13.5% service charge will be added to your bill.



**ALLERGEN
INFORMATION**
Scan the QR code to
view allergen details



I C O N S

The chef's selection of iconic flavours from the grill | **90.00 per person**

Group Dining Menus

We are working hard to address the sustainability of our beef production, offsetting our beef's carbon footprint through reforestation programmes in South America and beyond, and supporting our farmers to implement holistic land management practices to reduce emissions at source

MISO & FURIKAKE SOURDOUGH BREAD

Whipped Beef Butter

S T A R T E R S

KINGFISH SASHIMI

Compressed Pineapple
Pineapple & Ginger Sauce | Chilli Oil

BURRATA

Apricot | Frisée | Pickled Fennel
Habanero Honey Sauce

SMOKED WAGYU TARTARE

Textures of Apple | Horseradish | Foie Gras

M A I N S

All served with: Wagyu Chips, 'Crate to Plate' Salad, Broccoli, Miso Mushrooms,
Beef dripping Jus and Firecracker Chimichurri

MONKFISH

Wild Mushrooms | Mushroom Dashi & Crème Fraiche Sauce

ENGLISH LAMB

Rump | Rib | Fregola | Lamb Jus

WAGYU

Blackmore Wagyu Grade 9++ Inside Skirt | 200g

RIBEYE

Las Pampas, Argentina | 400G

Upgrade to Fillet USDA 200g for +25.00

D E S S E R T S

SNICKERS

Chocolate | Milk Biscuit | Nougat | Dulce Ice Cream

BLACK FOREST SUNDAE

Macerated Cherries | Brownie Ice Cream | Chocolate

WHITE CHOCOLATE PARFAIT

Rhubarb | Miso Fudge | Grapefruit Gel

Add A Sapling To Your Menu To Offset Your Meal

By adding a **£5 donation** to our charity partners 'Not For Sale', we will plant a high-quality sapling on your behalf which will ensure your meal with us will be offset

Please be advised that all our food is prepared in an environment where allergens are present. We will take every reasonable precaution when preparing your food, but there is the risk of potential cross contamination of allergens. The allergen information identifies the known prescribed allergens within our dishes including if a dish 'may contain' an allergen. Please let us know if you have any allergies or intolerances including those additional to the core 14. The term 'May Contain' is used to highlight where an allergen is not in a recipe or intentionally in a dish, but where the manufacturer of an ingredient believes that cross-contamination may still be at risk. All prices include VAT and a discretionary 13.5% service charge will be added to your bill.



**ALLERGEN
INFORMATION**
Scan the QR code to
view allergen details



SIGNATURE

A delicious selection of our signature dishes to give a real flavour of the 'M' experience | **75.00 per person**

Group Dining Menus

We are working hard to address the sustainability of our beef production, offsetting our beef's carbon footprint through reforestation programmes in South America and beyond, and supporting our farmers to implement holistic land management practices to reduce emissions at source

MISO & FURIKAKE SOURDOUGH BREAD

Whipped Beef Butter

STARTERS

CRISPY DUCK & WATERMELON SALAD

Daikon Noodles | Pickled Cucumber | Chilli
House-made Hoisin Sauce

COBIA TARTARE

St Ewe Egg | Onion | Crispy Caper
Smoked Citrus Olive Oil Dressing

JAPANESE PANCAKE

Okonomiyaki | Yuzu Kewpie Mayonnaise | Chilli Hoisin Sauce | Shallots | Spring Onion

MAINS

All served with: M Chips, Wood-Fired broccoli, 'Crate to Plate' Salad, Black Garlic Aioli and Chimichurri

SIRLOIN

Ethical Butcher Prime Cut, England | 300G

RIBEYE

Las Pampas, Argentina | 300G

Upgrade to Fillet USDA 200g for +25.00

IBERICO PORK

Kimchi | Yuzu | Nashi Pear | Wasabi Leaves

RAVIOLI

Sunflower Red Pepper & Goats' Cheese
Confit Garlic & Saffron Butter

DESSERTS

PARIS-BREST

Praline Mousse | Banana Ice Cream
Wood-Cooked Banana Caramel

"ZERO WASTE" MANDARIN CHEESECAKE

Biscuit Base | Vanilla Cream Cheese | Mandarin Sorbet

Add A Sapling To Your Menu To Offset Your Meal

By adding a **£5 donation** to our charity partners 'Not For Sale', we will plant a high-quality sapling on your behalf which will ensure your meal with us will be offset

Please be advised that all our food is prepared in an environment where allergens are present. We will take every reasonable precaution when preparing your food, but there is the risk of potential cross contamination of allergens. The allergen information identifies the known prescribed allergens within our dishes including if a dish 'may contain' an allergen. Please let us know if you have any allergies or intolerances including those additional to the core 14. The term 'May Contain' is used to highlight where an allergen is not in a recipe or intentionally in a dish, but where the manufacturer of an ingredient believes that cross-contamination may still be at risk. All prices include VAT and a discretionary 13.5% service charge will be added to your bill.



**ALLERGEN
INFORMATION**
Scan the QR code to
view allergen details



C L A S S I C

Our most popular dishes, chosen from a selection of the best seafood and our local farmer's finest produce
60.00 per person

Group Dining Menus

We are working hard to address the sustainability of our beef production, offsetting our beef's carbon footprint through reforestation programmes in South America and beyond, and supporting our farmers to implement holistic land management practices to reduce emissions at source

S T A R T E R S

TROUT SASHIMI

Compressed Apple | Apple Gel | Honey Dressing

WAGYU GYOZA DUMPLINGS

Wagyu & Pork | Chilli | Ponzu Dressing

CRUDITÉS

Whipped Cod's Roe | Chilli Oil

M A I N S

All main courses are served with: M Chips, 'Crate to Plate' salad and Chimichurri

SHIO KOJI MARINATED CHICKEN

Black Garlic Purée

Miso & Yuzu Jus

MISO MUSHROOM

King Oyster Mushroom | Miso Fermented Chilli Glaze

Mushroom | Ketchup | Lemon | Panko Crumb

RUMP

Las Pampas, Argentina | 250G

Upgrade to Ethical Butcher Sirloin 300G for +10.00

D E S S E R T S

WHITE CHOCOLATE PARFAIT

Rhubarb | Miso Fudge | Grapefruit Gel

"ZERO WASTE" MANDARIN CHEESECAKE

Biscuit Base | Vanilla Cream Cheese | Mandarin Sorbet

Add A Sapling To Your Menu To Offset Your Meal

By adding a **£5 donation** to our charity partners *'Not For Sale'*, we will plant a high-quality sapling on your behalf which will ensure your meal with us will be offset

Please be advised that all our food is prepared in an environment where allergens are present. We will take every reasonable precaution when preparing your food, but there is the risk of potential cross contamination of allergens. The allergen information identifies the known prescribed allergens within our dishes including if a dish 'may contain' an allergen. Please let us know if you have any allergies or intolerances including those additional to the core 14. The term 'May Contain' is used to highlight where an allergen is not in a recipe or intentionally in a dish, but where the manufacturer of an ingredient believes that cross-contamination may still be at risk. All prices include VAT and a discretionary 13.5% service charge will be added to your bill.



**ALLERGEN
INFORMATION**
Scan the QR code to
view allergen details



WAGYU EXPERIENCE MENU

A menu dedicated to showcasing the world's most exclusive
and highest graded Kobe and Wagyu Beef | 250.00 per person

Wine pairing | 40.00 per person

BLACKMORE WAGYU BILTONG

Knuckle | Pickles

WAGYU TARTARE

Apple | Horseradish | Foie Gras

Viñedos Sierra Cantabria, Crianza, Rioja, Spain, 2018

WAGYU SCOTCH EGG

Smoked Ketchup

Silver Lining Chardonnay, Adelaide Hills, Australia, 2020

BLACKMORE WAGYU DUO

Inside Skirt Grade 9++ | 150g

Beeswax Sirloin Grade 9++ | 100g

Served with 15 hour Wagyu Parmesan Chips | Wood Cooked Broccoli

Château Eglise d'Armens, Grand Cru 2018

KOBE GRADE 10+/A5

Fillet | The Highest Grade of Kobe Available in London | 50g

WAGYU CHOCOLATE TRUFFLES

Please be advised that all our food is prepared in an environment where allergens are present. We will take every reasonable precaution when preparing your food, but there is the risk of potential cross contamination of allergens. The allergen information identifies the known prescribed allergens within our dishes including if a dish 'may contain' an allergen. Please let us know if you have any allergies or intolerances including those additional to the core 14. The term 'May Contain' is used to highlight where an allergen is not in a recipe or intentionally in a dish, but where the manufacturer of an ingredient believes that cross-contamination may still be at risk. All prices include VAT and a discretionary 13.5% service charge will be added to your bill.



**ALLERGEN
INFORMATION**
Scan the QR code to
view allergen details



B R E A K F A S T

Join us from 7am, Monday to Friday for a revitalising breakfast

We also have gluten and dairy free options

ALMOND GRANOLA

Organic Black Sesame Yoghurt | Fruit

8.00

FIRECRACKER SCRAMBLED EGGS

Chorizo | Coriander

9.50

OVERNIGHT OATS

Raspberries | Honey

6.50

KALE & EGGS

Poached Eggs | Mushroom | Kale

7.00

AVOCADO ON TOAST

Crème Fraîche | Feta | Sourdough

9.90

Add Eggs Any Way | 2.00

HALLOUMI & AVOCADO

M MUFFIN

Smoked Ketchup

7.50

EGGS ON TOAST

Poached, Scrambled or Fried | Sourdough

8.50

Add Avocado | 3.00

WAGYU SAUSAGE & EGG

M MUFFIN

Smoked Ketchup

8.50

S I D E S

SMOKED STREAKY BACON	5.00
HALF AVOCADO	3.00
OYSTER MUSHROOMS	3.00
CHORIZO SAUSAGE	5.00

C O F F E E & J U I C E S

ESPRESSO	3.80
SINGLE MACCHIATO	3.80
DOUBLE ESPRESSO	4.00
DOUBLE MACCHIATO	4.00
ALL OTHER COFFEES	4.00
PRESS JUICES	4.00

Please be advised that all our food is prepared in an environment where allergens are present. We will take every reasonable precaution when preparing your food, but there is the risk of potential cross contamination of allergens. The allergen information identifies the known prescribed allergens within our dishes including if a dish 'may contain' an allergen. Please let us know if you have any allergies or intolerances including those additional to the core 14. The term 'May Contain' is used to highlight where an allergen is not in a recipe or intentionally in a dish, but where the manufacturer of an ingredient believes that cross-contamination may still be at risk. All prices include VAT and a discretionary 13.5% service charge will be added to your bill.



**ALLERGEN
INFORMATION**
Scan the QR code
to view allergen
details



SUSTAINABLE SET LUNCH MENU

Two courses 27.00 | Three courses 30.00

Championing sustainability with Ethical Butcher British beef sourced from regenerative farms in the UK

S T A R T E R S

CRUDITÉS

Whipped Cod's Roe | Chilli Oil

M SAUSAGE ROLL

Smoked Beef Ketchup

TROUT SASHIMI

Compressed Apple | Apple Gel | Honey Dressing

M A I N S

ETHICAL STEAK & FRITES

Ethical Steak Sirloin | Parisian Green Sauce

FISH CAKE

Red Snapper & Atlantic Salmon | Black Garlic Aioli

HISPI CABBAGE

Charred Cabbage | Hazelnut Puree | Crème Fraiche | Crispy Shallots

D E S S E R T S

LEMON CLOUD

Limoncello Sorbet | Orange Jelly | Burnt Lime

CHOCOLATE BROWNIE

Raspberry Gel | Honeycomb | Snickers Ice

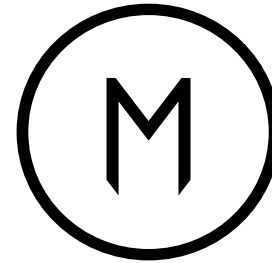
"ZERO WASTE" MANDARIN CHEESECAKE

Biscuit Base | Vanilla Cream Cheese | Mandarin Sorbet

Please be advised that all our food is prepared in an environment where allergens are present. We will take every reasonable precaution when preparing your food, but there is the risk of potential cross contamination of allergens. The allergen information identifies the known prescribed allergens within our dishes including if a dish 'may contain' an allergen. Please let us know if you have any allergies or intolerances including those additional to the core 14. The term 'May Contain' is used to highlight where an allergen is not in a recipe or intentionally in a dish, but where the manufacturer of an ingredient believes that cross-contamination may still be at risk. All prices include VAT and a discretionary 13.5% service charge will be added to your bill.



**ALLERGEN
INFORMATION**
Scan the QR code to
view allergen details



WINE LIST

We have endeavoured to select the finest examples of wines, both (accessible and aspirational) from all over the world for your enjoyment. Our wine list takes you on an international journey through the favourite vineyards of M and includes offerings from the world's most renowned producers as well as small, independent wineries and hand-crafted wines. Many of these offerings are exclusive to M.

Wines in Gold have been special selected as wines of outstanding quality with limited production, made by the industry's most respected winemakers. Some of these wines are the most decorated in history and carry the reputation of being the world's most luxurious wines. As these wines are extremely rare and hard to find, vintages and availability are subject to change.

If you would enjoy a complimentary, bespoke wine tasting at your table, or would like to visit our tasting machines at our tasting table, please let us know and we will be delighted to create a unique wine experience for you.

Alternatively, if you would like us to create a flight of wines to accompany your dining experience, it would be our pleasure. Finally, we have over 100 wines by glass, with 50 classical options along with a further 50 rare and exclusive wines you can enjoy by the Coravin or our Enomatic wine tasting machines.

Enjoy!

Zack Charilaou

Best Uk Sommelier - Harpers Awards

CONTENTS

Wines by the Glass	4
Champagne & Sparkling Wine	12
France	15
USA	20
Argentina	23
Italy	27
South Africa	31
Australia	34
Rest of World	37
Babies & Beasts	41
Port	44
Dessert Wine	46

All prices include VAT. Standard bottle size is 750ml unless otherwise stated. Half bottles are 375ml and Magnums are 1500ml.

Dessert wines can sometimes be served in 500ml bottles. Wines by tap are served as 500ml carafe.

We reserve the right to amend the price if an error has been made while printing.

Vintages are accurate at the time of printing, however they are subject to change. All new vintages are tasted and if the difference is significant, we will recommend a different wine, more suited to what you were looking for. A discretionary service charge will be added to your bill.

WINES BY GLASS

WHITE | ROSE | RED



WINES BY GLASS

FRANCE WHITE

175ml	Mâcon-Villages Les Préludes, Vignerons des Terres Secrètes <i>Burgundy, France, 2019</i>	£15.00
175ml	Domaine Varoux <i>Chablis, Burgundy, France, 2019</i>	£20.00
175ml	Domaine Frank Millet <i>Sancerre, Loire Valley, France, 2020</i>	£21.50
175ml	La Cadence Blanc <i>Vin de France, 2020</i>	£11.50

ROSÉ

175ml	Mirabeau, Etoile <i>Côtes de Provence, France, 2019</i>	£24.50
175ml	Mirabeau, Pure <i>Côtes de Provence, France, 2018</i>	£15.50

RED

175ml	Château Camarsac, Vieilles Vignes, Bordeaux Superieur <i>Bordeaux, France, 2018</i>	£16.50
175ml	Château Eglise d'Armens, Grand Cru <i>St. Émilion, Bordeaux, France, 2018</i>	£23.00
175ml	Maillard Père et Fils, Bourgogne Pinot Noir <i>Burgundy, France, 2021</i>	£21.50
175ml	Domaine Brusset, Cuvée Laurent B <i>Côtes du Rhône, France, 2020</i>	£14.50
175ml	La Cadence Rouge <i>Vin De France, 2020</i>	£11.50

WINES BY GLASS

ITALY

WHITE

175ml	Via Nova, Pinot Grigio <i>Veneto, Italy, 2021</i>	£11.00
-------	---	--------

RED

175ml	Valpolicella Ripasso DOC, Bertani <i>Veneto, Italy, 2020</i>	£21.50
175ml	Chianti Classico Riserva DOCG, Campomaggio <i>Tuscany, Italy, 2016</i>	£20.00

SOUTH AFRICA

WHITE

175ml	Ken Forrester, Old Vine Reserve Chenin Blanc <i>Stellenbosch, South Africa, 2021</i>	£16.00
175ml	Sumaridge, Chardonnay <i>Hemel-en-Arde, South Africa</i>	£20.00

RED

175ml	Ken Forrester, Petit Pinotage <i>Stellenbosch, South Africa, 2020</i>	£13.50
-------	---	--------

WINES BY GLASS

USA

WHITE

175ml	De Loach, 'Heritage Collection' Chardonnay <i>Russian River Valley, California, USA, 2019</i>	£17.00
175ml	Newton, Unfiltered, Chardonnay <i>Napa Valley, California, USA, 2017</i>	£36.00

RED

175ml	Bonterra Organic Vineyards, Cabernet Sauvignon <i>California, USA, 2018</i>	£16.50
175ml	Fog Mountain, Merlot <i>North Coast, California, 2019</i>	£18.50

ARGENTINA

WHITE

175ml	Terrazas de los Andes, Torrontes <i>Salta, Argentina, 2018</i>	£17.50
-------	--	--------

WINES BY GLASS

ARGENTINA

RED

175ml	Collection M, White Label <i>Mendoza, Argentina, 2018</i>	£15.00
175ml	Collection M, Black Label <i>Mendoza, Argentina, 2017</i>	£19.00
175ml	Terrazas de los Andes, Malbec <i>Mendoza, Argentina, 2016</i>	£20.50
175ml	Selección de Familia Pinot Noir, Humberto Canale <i>Patagonia, Argentina, 2017</i>	£17.00

AUSTRALIA

WHITE

175ml	Chardonnay, Silver Lining <i>Adelaide Hills, Australia, 2020</i>	£17.00
175ml	Hills and Valleys Riesling, Pikes <i>Clare Valley, Australia, 2021</i>	£13.50

RED

175ml	The Gentleman Cabernet Sauvignon, Teusner <i>Barossa Valley, Australia, 2020</i>	£18.50
175ml	660 Reserve Shiraz, Hilltops, McWilliams <i>Hunter Valley, Australia, 2020</i>	£15.00

WINES BY GLASS

REST OF THE WORLD

WHITE

175ml	Mar de Frades, Albarino DO <i>Rias Baixas, Spain, 2021</i>	£18.00
175ml	Peregrine Wines, Mohua Sauvignon Blanc <i>Marlborough, New Zealand, 2018</i>	£16.00
175ml	Cloudy Bay, Sauvignon Blanc <i>Marlborough, New Zealand, 2019</i>	£21.00

WINES BY GLASS

CHAMPAGNE & SPARKLING WINE

BRUT

125ml	Veuve Clicquot, Yellow Label <i>Champagne, France, NV</i>	£19.50
125ml	Pommery, Blanc De Blancs <i>Champagne, France, NV</i>	£20.50

ROSÉ

125ml	Veuve Clicquot, Rosé <i>Champagne, France, NV</i>	£20.50
125ml	Laurent-Perrier, Rosé <i>Champagne, France, NV</i>	£27.00

SPARKLING WINE

125ml	Pommery, Louis Pommery <i>Hampshire, England, NV</i>	£13.50
125ml	Mirabeau, La Folie <i>Cotes de Provence, France, 2018</i>	£11.00

WINES BY GLASS

PORT

50ml	Graham's, 10 year old Tawny Port <i>Douro, Portugal, NV</i>	£10.00
50ml	Quinta do Crasto, Vintage Port <i>Douro, Portugal, 2017</i>	£17.00

DESSERT WINES

75ml	Cyprès de Climens, Sauternes-Barsac <i>Sauternes, France, 2016</i>	£20.50
75ml	Sauska, Tokaji Aszu 5 Puttonyos <i>Tokaji, Hungary, 2017</i>	£25.00

CHAMPAGNE AND SPARKLING WINE

BY BOTTLE



CHAMPAGNE AND SPARKLING WINE BY BOTTLE

CHAMPAGNE

Veuve Clicquot, Yellow Label <i>Champagne, France, NV</i>	£115.50
Taittinger, Prelude <i>Champagne, France, NV</i>	£128.00
Pommery, Blanc de Blancs <i>Champagne, France, NV</i>	£125.50
Bollinger, Special Cuvee <i>Champagne, France, NV</i>	£128.00
Veuve Clicquot, Extra Brut Extra Old <i>Champagne, France, NV</i>	£162.00
Ruinart, Blanc de Blancs <i>Champagne, France, NV</i>	£181.00
Taittinger, Comtes de Champagne, Blanc de Blancs <i>Champagne, France, 2007</i>	£223.50
Dom Perignon, Vintage <i>Champagne, France, 2010</i>	£306.00
Laurent-Perrier, Grand Siecle <i>Champagne, France, NV</i>	£270.00
Krug, Grand Cuvee <i>Champagne, France, NV</i>	£284.00
Pommery, Cuvee Louise <i>Champagne, France, 2004</i>	£297.00
Dom Perignon, P2 <i>Champagne, France, 2000</i>	£525.00

CHAMPAGNE AND SPARKLING WINE BY BOTTLE

ROSÉ CHAMPAGNE

Veuve Clicquot, Rosé <i>Champagne, France, NV</i>	£125.50
Ruinart, Rosé <i>Champagne, France, NV</i>	£157.50
Laurent-Perrier, Rosé <i>Champagne, France, NV</i>	£165.50
Dom Perignon, Rosé <i>Champagne, France, 2005</i>	£390.00

SPARKLING WINES

Ferrari, Maximum, Blanc de Blancs <i>Trento D.O.C.</i>	£80.00
Ferrari, Perle Bianco, Riserva <i>Trento D.O.C.</i>	£85.00
Pommery, Louis Pommery <i>Hampshire, Great Britain, NV</i>	£74.50
Mirabeau, La Folie <i>Côtes de Provence, France, 2018</i>	£62.50

FRANCE

BY BOTTLE



FRANCE BY BOTTLE

WHITE

Maison Trimbach, Riesling <i>Alsace, France, 2018</i>	£78.00
Domaine Frank Millet <i>Sancerre, Loire Valley, France, 2020</i>	£83.50
Cuvée de Boisfleury, Alain Cailbourdin <i>Pouilly-Fume, Loire Valley, France, 2020</i>	£87.50
Mâcon-Villages Les Préludes, Vignerons des Terres Secrètes <i>Burgundy, France, 2019</i>	£55.00
La Cadence Blanc <i>Vin de France, 2020</i>	£39.50
Domaine Varoux <i>Chablis, Burgundy, France, 2019</i>	£79.50
Domaine Saumaize-Michelin <i>Pouilly-Fuisse Clos Sur la Roche, Burgundy, France, 2020</i>	£110.00
Domaine Louis Michel <i>Chablis 1er cru Montmain, Burgundy, France, 2018</i>	£130.50
Domaine Gilles Robin, Les Marelles Organic <i>Crozes-Hermitage Blanc, Rhône Valley, France 2018</i>	£83.50
Maison Joseph Drouhin <i>Chassagne-Montrachet, Burgundy, France, 2019</i>	£190.00

FRANCE BY BOTTLE

ROSÉ

Mirabeau, Pure <i>Côtes de Provence, France, 2019</i>	£64.50
Mirabeau, Etoile <i>Côtes de Provence, France, 2019</i>	£105.50
Mirabeau, Nude <i>Côtes de Provence, France, 2021</i>	£93.50

FRANCE BY BOTTLE

RED

Domaine Louis Tête <i>Brouilly, Beaujolais, France, 2021</i>	£56.50
Domaine Jules Desjournays <i>Moulin-a-Vent, Beaujolais, France, 2009</i>	£86.50
Maillard Père et Fils, Bourgogne Pinot Noir <i>Burgundy, France, 2021</i>	£87.00
Maison Joseph Drouhin, Nuits-Saint-Georges <i>Côte de Nuits, Burgundy, France, 2014</i>	£195.00
Maison Joseph Drouhin, Gevrey-Chambertin <i>Côte-d'Or, Burgundy, France, 2018</i>	£157.00
Château Camarsac, Vieilles Vignes, Bordeaux Superieur <i>Bordeaux, France, 2018</i>	£64.50
Château de Villegeorge <i>Haut-Médoc, Bordeaux, France, 2014</i>	£95.50
Château Haut-Bages, La Fleur de Haut-Bages Libéral <i>Paulliac, Bordeaux, France, 2015</i>	£141.50
Moulin d'Issan, Bordeaux Superieur <i>Bordeaux, France, 2019</i>	£76.50
Château Phélan Ségur, Frank Phélan <i>St. Estèphe, Bordeaux, France, 2014</i>	£134.50
Domaine Brusset, Cuvée Laurent B <i>Côtes du Rhône, France, 2020</i>	£52.00
Chateau de Beaucastel <i>Chateaneuf-du-Pape, Rhone Valley, France, 2017</i>	£195.00
Domaine of the Bee <i>Côtes du Roussillon, France, 2017</i>	£96.50

FRANCE BY BOTTLE

RED

Cuvée Les Pierres, Le Cellier du Princes <i>Chateauneuf-du-Pape, Rhone Valley, France, 2019</i>	£99.50
Château Lillian Ladouys <i>St. Estèphe, Bordeaux, France, 2016</i>	£112.00
Château Ducru-Beaucaillou, La Croix de Beaucaillou <i>Saint-Julien, Bordeaux, France, 2016</i>	£140.00
Château Eglise d'Armens, Grand Cru <i>St. Émilion, Bordeaux, France, 2018</i>	£101.00
Château Certan De May <i>Pomerol, Bordeaux, France, 2011</i>	£190.00
La Cadence Rouge <i>Vin De France, 2020</i>	£39.50
Domaine Yves Cuilleron, La Madinière <i>Côte Rotie, Rhone Valley, France, 2019</i>	£191.00

Château Montrose <i>St. Estèphe, Bordeaux, France, 2011</i>	£350.00
Chateau Cheval Blanc, Le Petit Cheval <i>St. Emilion, Bordeaux, France, 2011</i>	£670.00
Chateau Cheval Blanc <i>St. Emilion, Bordeaux, France, 1989</i>	£950.00
Chateau Petrus <i>Pomerol, Bordeaux, France, 2006</i>	£7000.00
Domaine de la Romanee-Conti, La Tache <i>Vosne-Romanee, Burgundy, France, 2003</i>	£7500.00

USA

BY BOTTLE



USA BY BOTTLE

WHITE

De Loach, 'Heritage Collection', Chardonnay <i>Russian River Valley, California, USA, 2019</i>	£69.00
Aveta Sauvignon Blanc, Stag's Leap Wine Cellars <i>Napa Valley, California, USA, 2019</i>	£103.50
Newton, Unfiltered, Chardonnay <i>Napa Valley, California, USA, 2017</i>	£148.00
Bogle Vineyards, Chardonnay <i>California, USA, 2019</i>	£72.50
Au Bon Climat, Wild Boy, Chardonnay <i>Santa Barbara, California, USA, 2017</i>	£126.50
Chateau Ste.Michelle, Chardonnay <i>Columbia Valley, Washington, USA, 2018</i>	£66.50
Forge Cellars, Riesling <i>Fingers Lake, New York, USA, 2017</i>	£80.00

USA BY BOTTLE

RED

Bonterra Organic Vineyards, Cabernet Sauvignon £67.00
California, USA, 2018

Bogle Vineyards, Old Zinfandel £76.50
California, USA, 2018

Fog Mountain, Merlot £73.00
North Coast, California, 2019

MacMurray, Pinot Noir £82.00
Central Coast, California, 2017

Louis Martini, Cabernet Sauvignon £88.00
Sonoma, California, 2018

Au Bon Climat, Pinot Noir £130.50
Santa Barbara, California, USA, 2016

Ridge Vineyards, Cabernet Sauvignon £165.00
Santa Cruz Mountains, California, USA, 2019

Ridge Vineyards, Montebello £1100.00
Santa Cruz Mountains, California, USA, 1996

Joseph Phelps, Insignia £700.00
Napa Valley, California, USA, 2014

Opus One, Opus One £800.00
Napa Valley, California, USA, 2007

Screaming Eagle, Cabernet Sauvignon £6000.00
Napa Valley, California, USA, 2016

ARGENTINA

BY BOTTLE



ARGENTINA BY BOTTLE

WHITE

Finca Flichman, 'Tupungato Vineyard' <i>Uco Valley, Mendoza, Argentina, 2019</i>	£79.00
Terrazas de los Andes, Chardonnay <i>Mendoza, Argentina, 2017</i>	£71.50
Terrazas de los Andes, Torrontes <i>Salta, Argentina, 2018</i>	£68.50
Catena Zapata, White Bones <i>Uco Valley, Mendoza, Argentina</i>	£190.00
Catena Zapata, White Stones <i>Uco Valley, Mendoza, Argentina, 2018</i>	£190.00

ARGENTINA BY BOTTLE

RED

Collection M, White Label <i>Mendoza, Argentina, 2018</i>	£61.50
Collection M, Black Label <i>Mendoza, Argentina, 2017</i>	£73.50
Salentein, Barrel Selection Malbec <i>Mendoza, Argentina, 2018</i>	£79.50
Alpasion, Gran Malbec <i>Mendoza, Argentina, 2016</i>	£88.50
Terrazas de los Andes, Malbec <i>Mendoza, Argentina, 2016</i>	£87.00
Susana Balbo, Briosio <i>Mendoza, Argentina, 2020</i>	£112.00
Terrazas de los Andes, Cabernet Sauvignon <i>Mendoza, Argentina, 2015</i>	£87.00
Alpasion, Cabernet Franc <i>Mendoza, Argentina, 2019</i>	£90.00
Finca Flichman Dedicado, Gran Corte <i>Uco Valley, Mendoza, Argentina, 2014</i>	£110.00
Colome Estate Series, Authentico <i>Salta, Argentina, 2019</i>	£140.00
Cabernet Sauvignon de Sangre, Bodega Luigi Bosca <i>Mendoza, Argentina, 2018</i>	£84.00
Selección de Familia Pinot Noir, Humberto Canale <i>Patagonia, Argentina, 2017</i>	£71.00

ARGENTINA BY BOTTLE

RED

Bodega Noemia, A Lisa Malbec
Patagonia, Argentina, 2017

£103.50

Catena Zapata, Malbec Argentino
Mendoza, Argentina, 2018

£190.00

Nicolas, Catena Zapata
Mendoza, Argentina, 2015

£190.00

Cheval des Andes
Mendoza, Argentina, 2018

£220.00

ITALY

BY BOTTLE



ITALY BY BOTTLE

WHITE

Planeta, La Segreta Bianco <i>Sicily, Italy, 2020</i>	£48.50
Via Nova, Pinot Grigio <i>Veneto, Italy, 2021</i>	£43.00
Bertani, Soave Vintage <i>Veneto, Italy, 2019</i>	£75.50
La Minaia, Nicola Bergaglio <i>Gavi di Gavi, Piedmont, Italy, 2020</i>	£58.00
Gaja, Vistamare <i>Tuscany, Italy, 2016</i>	£125.00

ITALY BY BOTTLE

RED

Primitivo Salento, Boheme <i>Puglia, Italy, 2021</i>	£40.50
Valpolicella Ripasso DOC, Bertani <i>Veneto, Italy, 2020</i>	£78.50
Amarone, Tommasi <i>Veneto, Italy, 2019</i>	£147.50
Filicheto Vino Nobile di Montepulciano DOCG, Castellani <i>Tuscany, Italy, 2016</i>	£64.00
Morellino di Scansano, Fattoria dei Barbi <i>Tuscany, Italy, 2019</i>	£68.50
Chianti Classico Riserva DOCG, Campomaggio <i>Tuscany, Italy, 2016</i>	£73.00
Gaja Pieve Santa Restituta, Brunello <i>Tuscany, Italy, 2017</i>	£185.00
Tenuta San Guido, Guidalberto <i>Tuscany, Italy, 2019</i>	£150.00
Ornellaia, Le Volte <i>Tuscany, Italy, 2019</i>	£81.00
Langhe Dolcetto Vigna Nirane, Ascheri <i>Piedmont, Italy, 2020</i>	£62.00
Barbaresco Bordini DOCG, La Spinetta <i>Piedmont, Italy, 2018</i>	£162.00

ITALY BY BOTTLE

RED

Barolo DOCG, Ascheri £154.00
Piedmont, Italy, 2018

Gaja, Sito Moresco £132.00
Piedmonte, Italy, 2019

Ornellaia, Le Serre Nuove £159.50
Tuscany, Italy, 2019

Ornellaia, Tenuta dell'Ornellaia £495.00
Tuscany, Italy, 2004

Tignanello £450.00
Tuscany, Italy, 2015

Tenuta San Guido, Sassicaia £635.00
Tuscany, Italy, 2010

Gaja £400.00
Barbaresco, Piedmont, Italy, 2017

Gaja, Darmagi £400.00
Piedmont, Italy, 2015

Gaja, Conteisa £400.00
Piedmont, Italy, 2014

SOUTH AFRICA

BY BOTTLE



SOUTH AFRICA BY BOTTLE

WHITE

Ataraxia, Chardonnay <i>Hemel-en-Aarde, South Africa, 2017</i>	£111.50
Sumaridge, Chardonnay <i>Hemel-en-Aarde, South Africa</i>	£78.00
Sutherland, Sauvignon Blanc <i>Stellenbosch, South Africa, 2020</i>	£50.50
Hartenberg, Sauvignon Blanc <i>Robertson, South Africa, 2017</i>	£78.00
Hartenberg, Chardonnay <i>Stellenbosch, South Africa, 2019</i>	£65.00
Ken Forrester, Old Vine Reserve Chenin Blanc <i>Stellenbosch, South Africa, 2021</i>	£65.50
Ken Forrester, FMC <i>Stellenbosch, South Africa, 2018</i>	£157.00
Hamilton Russell, Chardonnay <i>Hemel-en-Aarde, South Africa, 2018</i>	£125.50

SOUTH AFRICA BY BOTTLE

RED

Ken Forrester, Petit Pinotage <i>Stellenbosch, South Africa, 2020</i>	£48.00
Thelema, Mountain Red Blend <i>Stellenbosch, South Africa, 2018</i>	£53.50
Hartenberg, Shiraz <i>Stellenbosch, South Africa, 2015</i>	£79.50
Ataraxia, Pinot Noir <i>Hemel-en-Aarde, South Africa, 2016</i>	£103.50
Cederberg, Cabernet Sauvignon <i>Cederberg Mountains, South Africa, 2017</i>	£103.50
Morgenster, Lourens River Valley Red, Cabernet Franc <i>Western Cape, South Africa, 2015</i>	£79.00
Welbedacht, Bohemian Syrah <i>Wellington, South Africa, 2016</i>	£59.00
Welbedacht, Pinotage <i>Wellington, South Africa, 2016</i>	£59.00
Hamilton Russel, Pinot Noir <i>Hemel-en-Aarde, South Africa, 2018</i>	£130.00
Hartenberg, Gravel Hill <i>Stellenbosch, South Africa, 2013</i>	£200.00

AUSTRALIA

BY BOTTLE



AUSTRALIA BY BOTTLE

WHITE

Hills and Valleys Riesling, Pikes <i>Claire Valley, Australia, 2021</i>	£51.00
Silver Lining, Chardonnay <i>Adelaide Hills, Australia, 2020</i>	£71.00
Cape Mentelle, Sauvignon Blanc - Semillon <i>Margaret River, Australia, 2015</i>	£78.50
Henschke, 'Peggy's Hill', Riesling <i>Eden Valley, Australia, 2021</i>	£80.00
Giant Steps Single Vineyard, 'Sexton Vineyard', Chardonnay <i>Yarra Valley, Tasmania, Australia, 2019</i>	£117.00
Yabby Lake, Block 6 Chardonnay <i>Mornington Peninsula, Australia, 2013</i>	£142.50
Brokenwood, IRL Semillon <i>Hunter Valley, Australia, 2011</i>	£125.00
Henschke, 'Croft', Chardonnay <i>Adelaide Hills, Australia, 2019</i>	£125.00

RED

Fowles Wine, Are You Game, Pinot Noir <i>Strathbogie Ranges, Victoria, Australia, 2020</i>	£59.00
McWilliams, Hilltops, 660 Reserve Shiraz <i>Hunter Valley, Australia, 2020</i>	£60.00
Teusner, The Gentleman, Cabernet Sauvignon <i>Barossa Valley, Australia, 2020</i>	£74.00

AUSTRALIA BY BOTTLE

RED

Henschke, 'Henry's Seven', Shiraz / Grenache £96.50

Barossa Valley, Australia, 2020

Wynns, Black Label, Cabernet Sauvignon £96.50

Coonawarra, Australia, 2017

Frankland River Grenache, Swinney £94.00

Great Southern, Australia, 2020

Frankland River Syrah Mourvedre Grenache, Swinney £97.00

Great Southern, Australia, 2019

D'Arenberg, The Dead Arm, Shiraz £130.00

McLaren Vale, Australia, 2017

10X Pinot Noir, Ten Minutes By Tractor £125.00

Mornington Peninsula, Australia, 2020

Henschke, 'Cyril Henschke', Cabernet Sauvignon £237.50

Eden Valley, Australia, 2016

Henschke, 'Hill of Grace' £1300.00

Eden Valley, Australia, 2009

Torbreck, Ruinrig, Shiraz / Viognier £370.00

Barossa Valley, Australia, 2013

Jim Barry, The Armagh £475.00

Claire Valley, Australia, 2016

Penfolds, Grange £900.00

South Australia, Australia, 2009

REST OF THE WORLD

BY BOTTLE



REST OF THE WORLD BY BOTTLE

WHITE

Mar de Frades, Albarino DO <i>Rias Baixas, Spain, 2021</i>	£67.50
Pfaffl, Grüner Veltliner Vom Haus <i>Niederösterreich, Austria, 2021</i>	£61.00
Signus, Quinta da Lixa <i>Vinho Verde, Portugal, 2020</i>	£36.50
Weingut Knipser, Kapellchen Riesling Trocken <i>Pfalz, Germany, 2020</i>	£62.00
Peregrine Wines, Mohua Sauvignon Blanc <i>Marlborough, New Zealand, 2018</i>	£59.00
Peregrine Wines, Pinot Gris <i>Central Otago, New Zealand, 2018</i>	£75.00
Cloudy Bay, Sauvignon Blanc <i>Marlborough, New Zealand, 2019</i>	£102.50
Seresin Estate, Reserve Chardonnay Organic <i>Marlborough, New Zealand, 2018</i>	£97.00
Cloudy Bay, Te Koko, Sauvignon Blanc <i>Marlborough, New Zealand, 2014</i>	£147.00

REST OF THE WORLD BY BOTTLE

RED

Viñedos Sierra Cantabria, Crianza <i>Rioja, Spain, 2018</i>	£67.50
Bodega Numanthia, Numanthia <i>Toro, Spain, 2013</i>	£135.00
Viñedos Sierra Cantabria, Reserva Unica <i>Rioja, Spain, 2016</i>	£101.00
Quinta do Crasto, Crasto Douro Superior Red <i>Douro, Portugal, 2018</i>	£67.50
Viña Leyda, Las Brisas Vineyard Pinot Noir <i>Leyda Valley, Chile, 2020</i>	£65.50
Viña San Pedro, Sideral Cabernet Sauvignon <i>Cachapoal Valley, Chile, 2018</i>	£78.50
De Martino, Single Vineyard Carmenere 'Alto de Piedras' <i>Maipo, Chile, 2018</i>	£96.00
Squawking Magpie, Stoned Crow Syrah <i>Hawke's Bay, New Zealand 2014</i>	£103.00
Carrick Winery, Pinot Noir Bannockburn Organic <i>Central Otago, New Zealand, 2018</i>	£119.00
Cloudy Bay, Pinot Noir <i>Marlborough, New Zealand, 2016</i>	£149.50
Man O' War, Dreadnought Syrah <i>Waiheke Island, New Zealand, 2018</i>	£115.00

REST OF THE WORLD BY BOTTLE

RED

Chateau Musar, Grand Vin <i>Bekka Valley, Lebanon, 2012</i>	£120.00
Sena, Grand Vin <i>Valle de Aconcagua, Chile, 2010</i>	£320.00
Alma Carraovejas, Cuesta de las Liebres <i>Ribera del Duero, Spain, 2015</i>	£275.00
La Rioja Alta, Gran Reserva 904 <i>Rioja, Spain, 2004</i>	£160.00
Ao Yun, Yunnan <i>Shangri-La, China, 2013</i>	£420.00

BABIES AND BEASTS

HALF BOTTLES | MAGNUMS



BABY AND BEAST BOTTLES

CHAMPAGNE BABY BOTTLES

Palmer & Co., Brut Reserve <i>Champagne, France, NV</i>	£52.50
Ruinart, Rosé <i>Champagne, France, NV</i>	£69.50
Krug, Grand Cuvee <i>Champagne, France, NV</i>	£103.95

CHAMPAGNE BEAST BOTTLES

Taittinger, Brut Reserve Magnum <i>Champagne, France, NV</i>	£203.50
Veuve Clicquot, Yellow Label <i>Champagne, France, NV</i>	£231.00
Veuve Clicquot, Rosé <i>Champagne, France, NV</i>	£308.50
Palmer & Co., Grand Terroirs <i>Champagne, France, 2008</i>	£370.00
Krug, Grand Cuvee <i>Champagne, France, NV</i>	£630.00

BABY AND BEAST BOTTLES

BABY BOTTLES

Penfolds, St. Henri <i>South Australia, Australia, 2010</i>	£95.00
---	--------

BEAST BOTTLES

El Esteco, Don David Malbec <i>Salta, Argentina, 2020</i>	£107.50
---	---------

Authentico, Colome Estate Series, Malbec <i>Salta, Argentina, 2016</i>	£210.00
--	---------

Ridge Estate, Cabernet Sauvignon <i>Santa Cruz Mountains, California, USA, 2019</i>	£420.00
---	---------

Peter Lehmann, The Barossan, Shiraz <i>Barossa Valley, Australia, 2019</i>	£160.00
--	---------

Allegrini 'Palazzo dell Torre', Valpolicella Classico <i>Veneto, Italy, 2018</i>	£190.00
--	---------

Mirabeau, Pure Rosé <i>Cotes de Provence, France, 2018</i>	£138.50
--	---------

PORT

BY BOTTLE



PORT BY BOTTLE

BY BOTTLE

Quinta do Crasto, LBV Port <i>Douro, Portugal, 2016</i>	£70.00
Graham's, 10 year old Tawny Port <i>Douro, Portugal, NV</i>	£94.00
Quinta do Crasto, Vintage Port <i>Douro, Portugal, 2017</i>	£173.00

DESSERT WINE

BY BOTTLE



DESSERT WINE BY BOTTLE

BY BOTTLE

Cyprès de Climens, Sauternes-Barsac <i>Sauternes, Bordeaux, France, 2016</i>	£96.00
Meinert Wines, Semillon Straw Wine <i>Western Cape, South Africa, 2015</i>	£89.00
Rutherglen, Classic Muscat <i>Victoria, Australia</i>	£79.50
Sauska, Tokaji Aszu 5 Puttonyos <i>Tokaji, Hungary, 2017</i>	£116.50



WINE STORE

If you liked our selection, go to

mwinestore.co.uk

where you can purchase these
and many more wines at retail price!