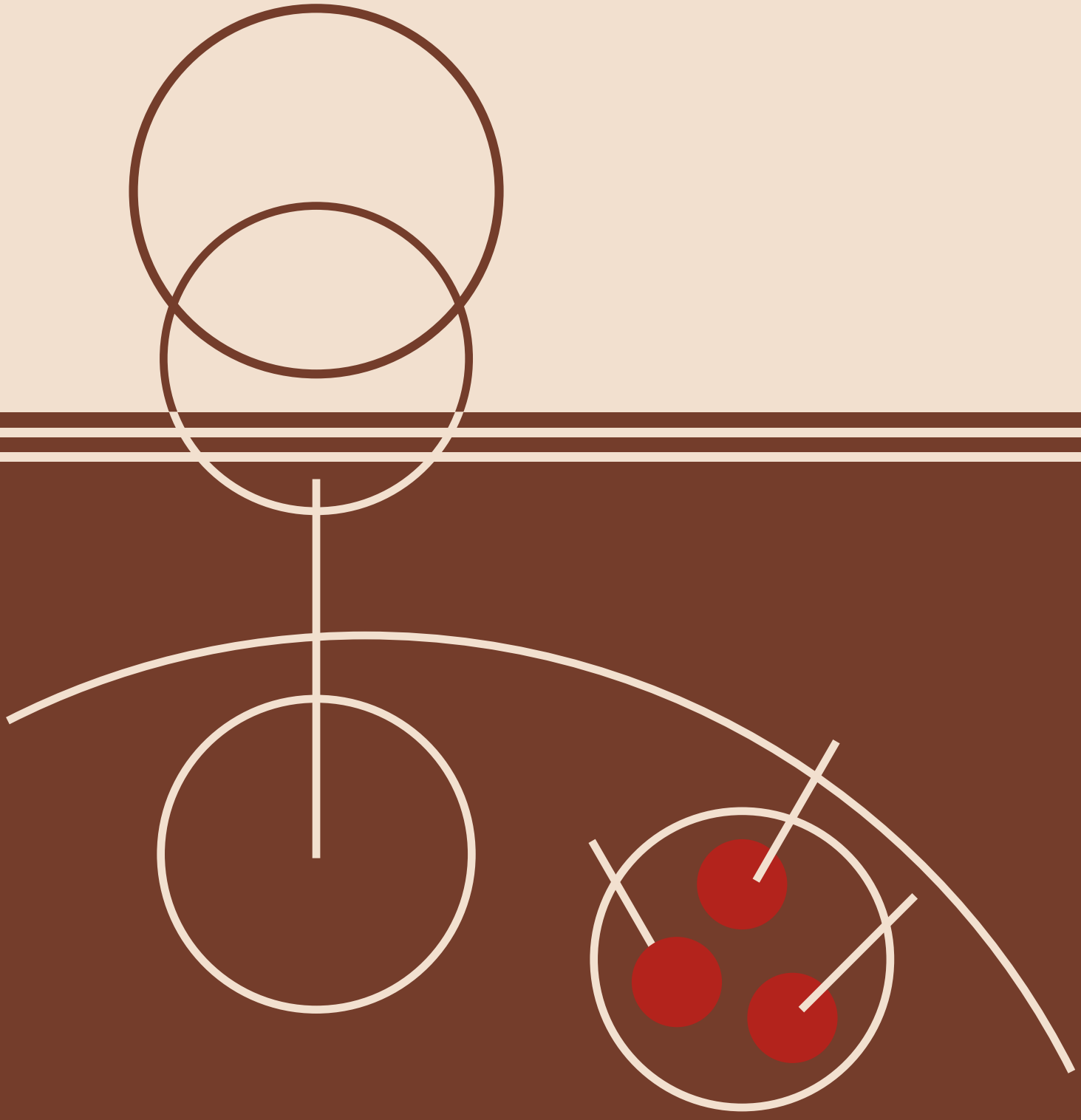
The Park



WINE

The Park

– WINES BY THE GLASS –

CHAMPAGNE & SPARKLING

	GLASS 125ML	BOTTLE 750ML
Borgoluce Prosecco Superiore Extra Dry, Valdobbiadene, NV	12.00	66.00
Franciacorta Corteaura, Lombardia, NV	14.25	78.00
Roederer Estate Quartet Brut, Anderson Valley, Mendocino, NV	17.25	95.00
Billecart-Salmon Brut Réserve, Champagne, NV	20.00	110.00
Bonnet-Gilmert Blanc de Blancs Grand Cru La Réserve, Champagne, NV	21.75	120.00
Billecart-Salmon Brut Rosé, Champagne, NV	29.00	160.00

WHITE

	GLASS 175ML	CARAFE 500ML	BOTTLE 750ML
Grillo Bianco, Paolini, Sicilia, 2025	10.50	30.00	42.00
Pecorino, Torri Cantine, Abruzzo, 2025	14.00	40.00	56.00
Sauvignon Blanc, Cantina Toblino, Alto Adige, 2024	14.50	41.50	58.00
DeLoach Chardonnay, California, 2024	16.50	47.25	66.00
Dry Riesling, HJ Wiemer, Finger Lakes, New York, 2023	16.75	47.75	67.00
Gavi di Gavi, Villa Sparina, Piemonte, 2025	17.00	48.50	68.00
Etna Bianco, Graci, Sicilia, 2024	19.25	55.00	77.00
Vermentino La Cappelletta, Portofino, Liguria, 2025	21.25	60.75	85.00
Sandhi Chardonnay, Santa Rita Hills, California, 2022	22.00	62.75	88.00
Timorasso Derthona, Oltretorrente, Piemonte, 2023	22.25	63.50	89.00
Chateau Montelena Chardonnay, Napa Valley, California, 2022	35.00	100.00	140.00

ROSÉ

	GLASS 175ML	CARAFE 500ML	BOTTLE 750ML
Bardolino Chiaretto Rosato, Monte del Fra, Veneto, 2025	13.00	37.25	52.00
By Ott Rosé, Domaines Ott, Côtes de Provence, 2025	18.00	51.50	72.00

RED

	GLASS 175ML	CARAFE 500ML	BOTTLE 750ML
Nerello Mascalese, Paolini, Sicilia, 2025	10.50	30.00	42.00
Montepulciano d'Abruzzo, Gran Sasso, 2025	13.00	37.25	52.00
Grace Bridge Pinot Noir, Scotto Cellars, Lodi, California, 2023	14.50	41.50	58.00
Magna Montis Malbec, Mendoza, Argentina, 2024	15.25	43.50	61.00
Valpolicella, Novaia, Veneto, 2024	16.00	45.75	64.00
Nebbiolo The Pip, Clendenen Family Vineyards, Santa Barbara, 2019	18.50	52.75	74.00
Slingshot Cabernet Sauvignon, North Coast, California, 2022	19.50	55.50	78.00
Tatomer Pinot Noir, Santa Barbara, California, 2022	22.50	64.25	90.00
Barolo, Diego Rivetti, Piemonte, 2021	26.25	75.00	105.00
Amarone della Valpolicella, Marion, Veneto, 2020	31.25	89.25	125.00
Brunello di Montalcino, Sesti, Castello di Argiano, Toscana, 2020	33.75	96.50	135.00

DESSERT WINE

	GLASS 100ML	BOTTLE	
Late Harvest Riesling, HJ Wiemer, Finger Lakes, NY State, 2023	11.00	66.00	75CL
Moscato D'Asti Contero, Piemonte, 2023	12.00	35.00	37.5CL
Recioto della Valpolicella Tesauro, Cantina Valpantena, Veneto, 2023	13.50	54.00	50CL
Essenzia Late Harvest, Pojer e Sandri, Trentino, 2022	20.00	65.00	37.5CL
Vin Santo del Chianti Classico, Fontodi, Toscana, 2013	26.00	85.00	37.5CL

Please note that vintages may be subject to change

APERITIVI

Aperol	*10.50 / spritz 14.50*
Campari	*10.50 / spritz 14.50*
Tempus Fugit Gran Classico Bitter	*11.50 / spritz 15.50*
Select Aperitivo	*11.50 / spritz 15.50*
Berto Aperitivo	*11.50 / spritz 15.50*
Cocchi Americano	*10.50*
Cocchi Extra Dry Vermouth	*10.50*
Vault 'Meadow' White Vermouth	*11.50*
Carpano Antica Formula	*11.50*

– WINES BY THE BOTTLE –

	BOTTLE 750ML

SPARKLING WINE

Borgoluce Prosecco Superiore Extra Dry, Valdobbiadene, NV	*66.00*
Franciacorta Corteaura, Lombardia, NV	*78.00*
Carboniste Sparkling Albarino Extra Brut, Sonoma, 2022	*85.00*
Camel Valley Brut, Cornwall, 2022	*92.00*
Roederer Estate Quartet Brut, Anderson Valley, California, NV	*95.00*
Alta Langa Brut, Agricola Brandini, Piemonte, NV	*96.00*
Camel Valley Brut Rosé, Cornwall, 2021	*98.00*
Alma Fria Sparkling Pinot Noir Rosé, Sonoma, 2022	*120.00*
Hundred Hills Blanc de Blancs, Stonor Valley, Oxfordshire, 2020	*160.00*
Sandhi Blanc de Noirs, Santa Rita Hills, 2016	*195.00*

CHAMPAGNE

Billecart-Salmon Brut Réserve, NV	*110.00*
Bonnet-Gilmert Blanc de Blancs Grand Cru La Réserve, Oger, NV	*120.00*
Billecart-Salmon Brut Rosé, NV	*160.00*
Nicolas Maillart Mont Martin Extra Brut 1er Cru, 2018	*210.00*
Egly-Ouriet Grand Cru Ambonnay Brut, NV	*220.00*
Cristal, Louis Roederer, 2016	*550.00*

ROSÉ

Bardolino Chiaretto Rosé, Monte del Fra, Veneto, 2025	*52.00*
Pinot Grigio Ramato, Visintini, Friuli Venezia Giulia, 2024	*62.00*
By Ott Rosé, Domaines Ott, Côtes de Provence, 2025	*72.00*
Langhe Rosato, Bruno Rocca, Piemonte, 2022	*74.00*

A discretionary service charge of 15% will be added to your bill · Includes 20% VAT
Please inform us of any food allergies or intolerances before ordering

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– SOUTHERN ITALY & THE ISLANDS –

	BOTTLE 750ML
Grillo Bianco, Paolini, Sicilia, 2025	42.00
Falanghina, Vesevo, Campania, 2024	48.00
Coda di Volpe, Vadiaperti, Campania, 2023	59.00
Etna Bianco, Graci, Sicilia 2024	77.00
Kratos Fiano, Luigi Maffini, Campania, 2025	79.00
Contrada Santa Margherita Bianco, Arianna Occhipinti, Sicilia, 2022	125.00

– CENTRAL ITALY –

Trebbiano d'Abruzzo, Cantina Frentana, 2024	48.00
Vermentino, Antonio Camillo, Maremma, 2025	52.00
Pecorino, Torri Cantine, Abruzzo, 2025	56.00
Verdicchio Classico Superiore, Andrea Felici, Marche, 2025	62.00
Vernaccia di San Gimignano, Montenidoli, Toscana, 2024 *(skin contact)*	72.00

FEATURED WINE

	GLASS 175ML	CARAFE 500ML	BOTTLE 750ML
Vermentino La Cappelletta, Portofino, Liguria, 2025	21.25	60.75	85.00

La Cappelletta is a bright and zesty white wine made from 100% Vermentino and the only wine to bear the Portofino appellation on its label. The vineyards overlook the beautiful harbour of Portofino, and we have been lucky enough to secure a small allocation.

– NORTHERN ITALY –

Sauvignon Blanc, Cantina Toblino, Alto Adige, 2024	58.00
Pinot Bianco Monopolio Sandoro, Fondo Indizeno, Friuli Venezia Giulia, 2024	59.00
Dolomiti Pinot Grigio, Franz Haas, Alto Adige, 2025	62.00
Dragon Langhe Bianco, Luigi Baudana, Piemonte, 2025	64.00
Soave Classico Montesei, Le Battistelle, Veneto, 2025	65.00
Ribolla Gialla, Visintini, Friuli Venezia Giulia, 2024	66.00
Gavi di Gavi, Villa Sparina, Piemonte, 2025	68.00
Riesling Pojer e Sandri, Trentino, 2025	72.00
Brolettino Lugana, Ca dei Frati, Lombardia, 2023	86.00
Timorasso Derthona, Oltretorrente, Piemonte, 2023	89.00
Soave Classico La Rocca, Pieropan, Veneto, 2023	98.00
Terre Alte Bianco, Livio Felluga, Friuli Venezia Giulia, 2021	175.00
Gaia & Rey Langhe Chardonnay, Gaja, Piemonte, 2022	350.00

Please note that vintages may be subject to change

– USA –

	BOTTLE 750ML
DeLoach Chardonnay, California, 2024	66.00
Dry Riesling, HJ Wiemer, Finger Lakes, New York, 2023	68.00
Malvasia Bianca, Birichino, Santa Cruz, California, 2022	68.00
Presqu'ile Chardonnay, Santa Barbara, California, 2022	79.00
Lieu Dit Chenin Blanc, Santa Barbara, California, 2024	80.00
Tatomer Grüner Veltliner Meeresboden, Santa Barbara County, California, 2023	81.00
Illahe Vineyards Pinot Gris, Willamette Valley, Oregon, 2024	82.00
Long Meadow Ranch Sauvignon Blanc, Napa Valley, California, 2024	85.00
Sandhi Chardonnay, Santa Rita Hills, California, 2022	88.00
Wild Bee Chardonnay, Big Table Farm, Willamette Valley, Oregon, 2023	98.00
Eola-Amity Hills Chardonnay, Cristom, Willamette Valley, Oregon, 2021	105.00
Chateau Montelena Sauvignon Blanc, Napa Valley, California, 2023	110.00
Los Alamos Vineyard Chardonnay, Chanin, Santa Barbara, California, 2022	115.00
Kutch Trout Gulch Chardonnay, Santa Cruz Mountains, California, 2023	130.00
Le Bon Climat 'Second Coming' Viognier, Clendenen Family Vineyards, Santa Barbara, California, 2017	135.00
Chateau Montelena Chardonnay, Napa Valley, California, 2022	140.00
Red Shoulder Ranch Chardonnay, Shafer Vineyards, Napa Valley, California, 2022	145.00
Zephyr Chardonnay, Ceritas, Sonoma Coast, California, 2020	160.00
Monte Bello Chardonnay, Ridge, Santa Cruz Mountains, California, 2018	595.00

– SOUTHERN HEMISPHERE –

Old Vines Chenin Blanc, Kloof Street, Swartland, South Africa, 2024	59.00
Marlborough 'Heritage Vineyard' Sauvignon Blanc, Settlement, New Zealand, 2024	62.00
Kin Semillon, Alkina Wine Estates, Barossa Valley, Australia, 2025	65.00
Viognier, Tim Smith Wines, Eden Valley, Australia, 2024	72.00
Estate Chardonnay, Kumeu River, North Island, New Zealand, 2024	78.00
M3 Chardonnay, Shaw and Smith, Adelaide Hills, Australia, 2024	82.00
Damascene Chenin Blanc, Stellenbosch, South Africa, 2024	105.00
Ava Marie Chardonnay, Restless River, Cape South Coast, South Africa, 2023	110.00
Mainque Chardonnay, Bodega Chacra, Patagonia, Argentina, 2022	115.00
Polish Hill Riesling, Grosset, Clare Valley, Australia, 2025	120.00
Art Series Chardonnay, Leeuwin Estate, Margaret River, Australia, 2021	150.00

MAGNUMS

	BOTTLE 1.5L
Soave Classico La Rocca, Pieropan, Veneto, 2022, Magnum	180.00
Chateau Montelena Chardonnay, Napa Valley, 2014, Magnum	450.00

Please note that vintages may be subject to change

RED WINE

– SOUTHERN ITALY & THE ISLANDS –

	BOTTLE 750ML
Nerello Mascalese, Paolini, Sicilia, 2025	42.00
Primitivo, Cantine de Falco, Puglia, 2025	48.00
Palmento di Salina, Caravaglio, Sicilia, 2023 *(served chilled)*	76.00
Etna Rosso Nerello Mascalese, Graci, Sicilia, 2023	77.00
Cannonau, Cantina Sorres, Sardinia, 2021	78.00

– CENTRAL ITALY –

Montepulciano d'Abruzzo, Gran Sasso, 2025	52.00
Rosso Piceno, Bacchus Ciu Ciu, Marche, 2025	55.00
Rosso di Montalcino, Cortonesi, Toscana, 2023	74.00
Chianti Classico Sangio, Monte Bernardi, Toscana, 2022	75.00
Rosso di Montalcino, Salvioni, Toscana, 2020	110.00
Brunello di Montalcino, Sesti, Castello di Argiano, Toscana, 2020	135.00
Cepparello, Isole e Olena, Toscana, 2020	210.00
Sagrantino di Montefalco Pagliaro, Paolo Bea, Umbria, 2016	240.00
Ornellaia, Tenuta del Ornellaia, Toscana, 2020	400.00
Brunello di Montalcino, Biondi Santi, Toscana, 2017	425.00

– NORTHERN ITALY –

Lagrein Dunkel, Cantina Toblino, Trentino, 2022	56.00
Valpolicella, Novaia, Veneto, 2024	64.00
Freisa Cascina Sciulun, Franco Conterno, Langhe, 2024	68.00
Barbera d'Alba, Andrea Oberto, Piemonte, 2024	70.00
Rosso di Valtellina Nebbiolo, Rainoldi, Lombardia, 2025	72.00
Langhe Nebbiolo, Barale Fratelli, Piemonte, 2023	78.00
Pinot Noir, Elio Ottin, Valle d'Aosta, 2023	85.00
Barolo, Diego Rivetti, Piemonte, 2021	105.00
Amarone della Valpolicella, Marion, Veneto, 2021	125.00
Barolo Ravera, Elvio Cogno, Piemonte, 2017	160.00
Barbaresco Currà, Bruno Rocca, Piemonte, 2020	200.00
Barbaresco, Angelo Gaja, Piemonte, 2020	420.00

MAGNUMS

	BOTTLE 1.5L
Brunello di Montalcino La Mannella, Cortonesi, Toscana, 2019, Magnum	250.00
Los Alamos Vineyard Pinot Noir, Chanin, Santa Barbara, 2022, Magnum	275.00
Barolo Ravera, Elvio Cogno, Piemonte, 2019, Magnum	310.00

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RED WINE

– USA –

	BOTTLE 750ML
Grace Bridge Pinot Noir, Lodi, California, 2021	58.00
Old Vine Zinfandel, Scotto Cellars, Lodi, Califonia, 2022	60.00
Sobon Estate Syrah, Amador County, California, 2021	72.00
Nebbiolo The Pip, Clendenen Family Vineyards, Santa Barbara, California, 2019	74.00
Slingshot Cabernet Sauvignon, North Coast, California, 2022	78.00
Gramercy Cellars Syrah, Walla Walla, Washington State, 2017	82.00
Land of Saints Cabernet Sauvignon, Santa Barbara, California, 2022	86.00
Anthill Farms Pinot Noir, Sonoma Coast, California, 2020	88.00
Tatomer Pinot Noir, Santa Barbara County, California, 2022	90.00
Zinfandel Old Vines, Turley Wine Cellars, Napa Valley, California, 2022	95.00
Sonoma Pinot Noir, Rivers Marie, Sonoma Coast, California, 2023	98.00
Bel' Villa Syrah, Hedges Estate, Red Mountain, Washington State, 2016	105.00
Sandhi Pinot Noir, Santa Rita Hills, California, 2022	110.00
Cumberland Reserve Pinot Noir, Bergström, Willamette, Oregon, 2023	115.00
Two Blondes Vineyard, Andrew Will, Yakima Valley, Washington State, 2017	125.00
Estate Pinot Noir, The Hilt, Santa Barbara, California, 2019	145.00
Chateau Montelena Cabernet Sauvignon, Napa Valley, California, 2021	175.00
Corison Cabernet Sauvignon, Napa Valley, California, 2020	250.00
Silver Oak Cabernet Sauvignon, Alexander Valley, 2021	265.00
Altagracia Cabernet Sauvignon, Eisele Vineyard, Napa Valley, California, 2019	305.00
Monte Bello Cabernet Sauvignon, Ridge, Santa Cruz Mountains, California, 2012	590.00
Shafer Hillside Select, Napa Valley, California, 2017	650.00
Harlan Estate, Oakville, Napa Valley, California, 2013	1800.00

– SOUTHERN HEMISPHERE –

Magna Montis Malbec, Mendoza, Argentina, 2024	61.00
Shiraz, Tim Smith Wines, Barossa Valley, Australia, 2023	62.00
Hilltops Shiraz, Clonakilla, Australian Capital Territory, 2023	75.00
Prelude Cabernet Sauvignon, Leeuwin, Margaret River, Australia, 2022	82.00
Barda Pinot Noir, Bodega Chacra, Patagonia, Argentina 2024	85.00
Swartland Syrah, Chris Mullineux, Western Cape, South Africa, 2022	90.00
Roka Malbec, Bodega Chacra, Patagonia, Argentina, 2023	120.00
Aluvional Gualtallary Malbec, Zuccardi, Mendoza, Argentina, 2017	130.00
Bannockburn Pinot Noir, Felton Road, Central Otago, New Zealand, 2024	130.00
Main Road & Dignity Cabernet Sauvignon, Restless River, South Africa, 2021	135.00
Diana Madeline Wilyabrup, Cullen, Western Australia, 2020	175.00

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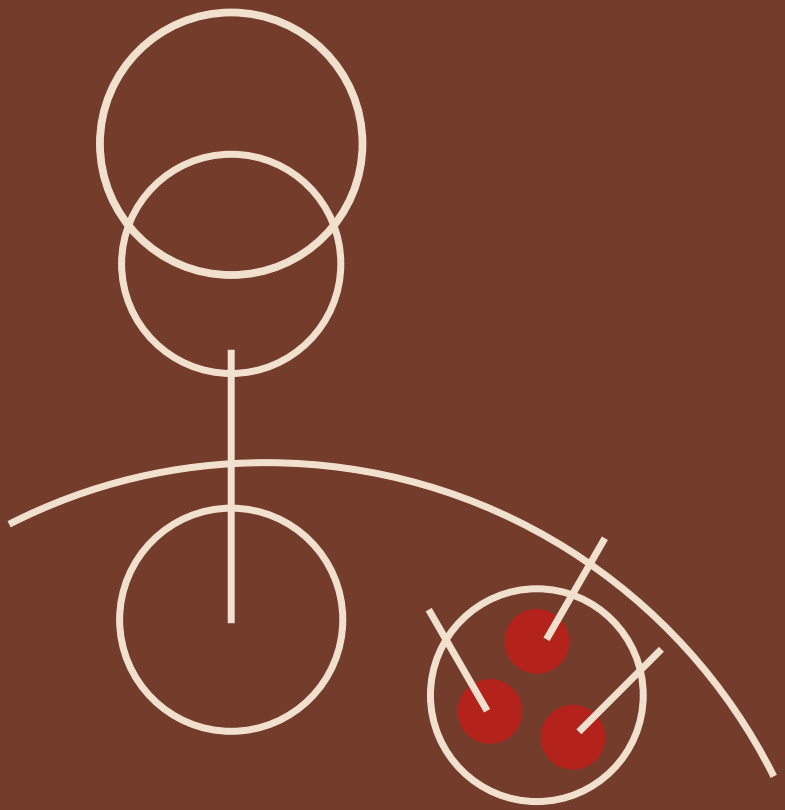
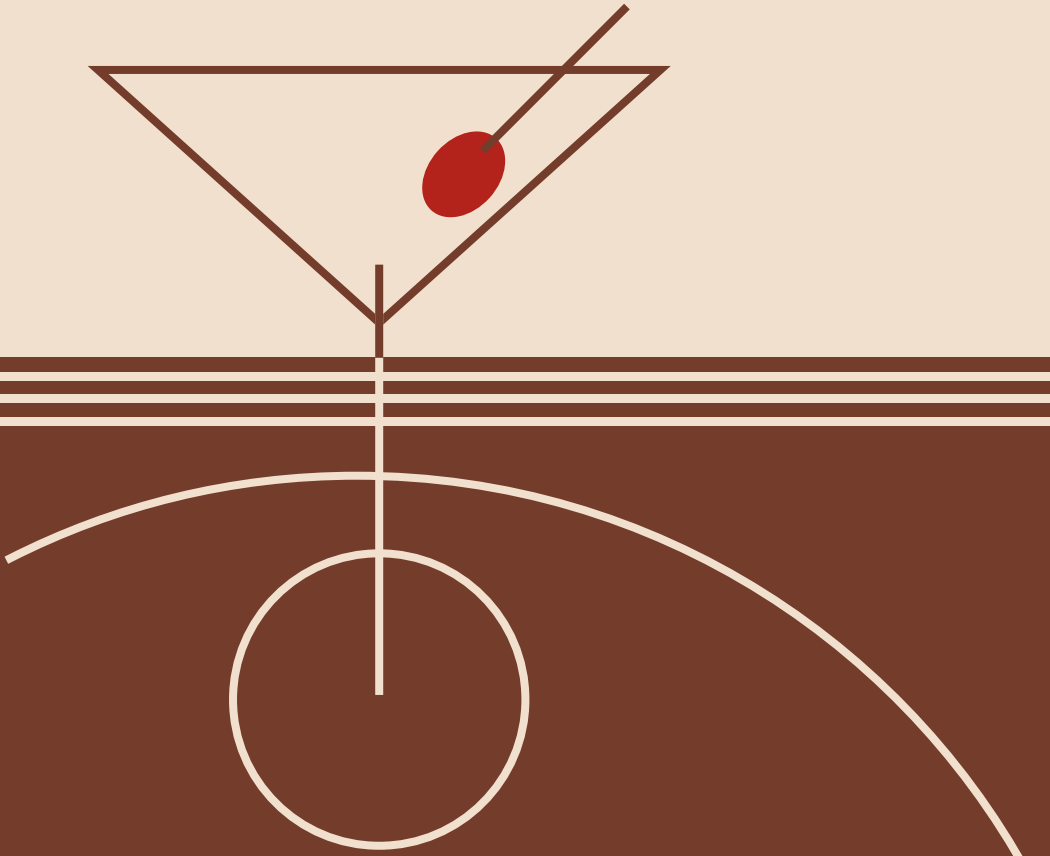


The Park

The Park



COCKTAILS

COCKTAILS

The Park's Seasonal Spritz *14.50*
calvados, spiced pear, lemon, wignac cider

California Cosmo *15.75*
st george california citrus vodka, cointreau, lime & cranberry, quartet brut

Coffee Old Fashioned *15.75*
espresso infused cognac, rittenhouse rye, demerara sugar, walnut & chocolate bitters

Green Chili Paloma *15.75*
tapatio blanco tequila, california green chilies, grapefruit soda, lime juice

Pisco Punch *15.75*
pisco, pear eau de vie, lime, pineapple & cinnamon

Habanero Margarita *16.75*
siete misterios mezcal, habanero chili, lime, kumquat, agave

Old Cuban *15.75*
aged cuban rum, lime juice, dark sugar, mint, champagne

Infante *15.75*
sotol onó, blended scotch whisky, lime juice, almond syrup

Pear & Rosemary Sour *15.75*
portobello road gin, pear & rosemary syrup, fresh lemon juice

Mezcal Negroni *16.75*
siete misterios mezcal, campari, cocchi di torino, tempus fugit crème de moka

SNACKS

House Roasted Mixed Nuts *(v)* *5.75*

Nocellara del Belice Olives *(v)*. *5.75*

Bruschetta of Ricotta, Wild Garlic Pesto and Tomato *(v)* *8.75*

Arancini Milanese *(v)* *8.75*

Steak Tartare Toasts. *9.75*

Mini Crab Cakes, Spiced Rémoulade. . . *9.75*

PLEASE INFORM US OF ANY ALLERGIES
OR INTOLERANCES BEFORE ORDERING

SHARPENERS

– A SHORTER POUR FOR A QUICK APERITIF –

8.00

Martini del Nonno
grappa ortica e limone, italicus bergamot, cocchi americano

Old Pal
bulleit rye, dubonnet, cocchi americano, campari

Turf Club Martini
no. 3 gin, dry vermouth, maraschino, orange & angostura bitters

Vesper
belvedere vodka, no. 3 gin, tempus fugit kina, orange bitters

ALL SHARPENERS AVAILABLE
AS FULL SIZED COCKTAILS

A full spirits menu is available upon request

ZERO PROOF COCKTAILS
10.00

Paloma 0.0%
pentire adrift, lime juice, agave, grapefruit soda

Negroni 0.0%
tanqueray sevilla 0.0%, pentire coastal botanicals, italian aperitivo, seasn bitters

Cranberry & Maple Mule
cranberry juice, ginger beer, lime juice, maple

Caliente
pentire adrift, lime, agave infused with chilies, tajin

ALCOHOL FREE DRINKS

Brooklyn 'Special Effects' Amber Lager *0.4%* 6.75
Wignac 'La Lady' Alcohol Free Cider . . . 6.75
Fresh Lemonade *choice of still or sparkling* . . . 6.50
Iced Tea *unsweetened*. 6.00
Aranciata 6.50
Sioux City Root Beer 5.75
Dr. Pepper. 5.75
Ben Shaw's Cream Soda 5.75

BEER & CIDER 330ML
7.50

Mondo 'Texas Whistle' Amber Lager *4.4% UK*
Oxiana 'Chiara' Unfiltered Lager *4.8% Italy*
Sierra Nevada Pale Ale *5.6% USA*
Oxiana 'EXP' Session IPA *4.8% Italy*
Wignac Organic Cider *4.5% France*

A discretionary service charge of 15% will be added to your bill · Includes 20% VAT
Please inform us of any food allergies or intolerances before ordering