

Wine List

Sparkling

France

Languedoc

- 1 Piquepoul Beauvignac Brut, Les Costieres de Pomerols, NV £43.50
Taste: lemon, melon and honey; Nose: white flowers, quince and anis; Character: bright in colour, medium in body and dry on the palate; Suggestions: seafood, shellfish and cold salads

Savoie

- 2 Blanc de Blancs, Varichon et Clerc, NV £43.50
Taste: toast, vanilla and spices; Nose: floral, herbal and mineral; Character: pale in colour, medium in body and dry on the palate; Suggestions: seafood, fish, dessert or serve as an aperitif

Italy

Treviso

- 3 Prosecco Frizzante, Rive della Chiesa, NV £31.95
Taste: clean and soft with golden apple and peach; Nose: white flowers, sage and fruit; Character: light straw yellow in colour, light in body and slightly sweet on the palate; Suggestions: fish or shellfish

Spain

Penedes

- 5 Cava Brut, Mont Marcal , NV £38.15
Taste: ripe apple and creaminess; Nose: aromatic and floral; Character: pale in colour, medium in body and light and fresh on the palate; Suggestions: paella, shellfish and light pasta dishes

England

West Sussex and Hampshire

- 7 Nyetimber Classic Cuvée, 2009 £80.00
Taste: fresh apricot; Nose: fresh melon, proving bread and sweet pea; Character: pale, golden sheen with great clarity and tiny bubbles and medium in body; Suggestions: as an aperitif

Kent

- 8 Chapel Down, Brut Rosé, NV £65.15
Taste: shortbread and creaminess; Nose: strawberry and blackcurrant-leaf; Character: pale, onion skin coloured rosé and medium in body; Suggestions: serve with canapés or as an aperitif

Champagne**Reims**

- 9 House Champagne, Brut, NV £49.00
Please speak to your Event Manager for the current selection
- 11 Lanson Père et Fils, Brut, NV £56.50
Taste: honeydew; Nose: ripe fruit, honey and spices; Character: bright golden colour, full body and complex and persistent on the palate; Suggestions: serve with canapés or as an aperitif
- 12 Lanson Rose Label, Brut Rose, NV £60.95
Taste: red fruits, strawberries and raspberries; Nose: red fruits and candied sweetness; Character: pale in colour and off-dry on the palate; Suggestions: serve with ripe strawberries and cream
- 13 Veuve Clicquot Yellow Label, Brut, NV £87.75
Taste: ripe apple; Nose: pear flesh and biscuity notes; Character: bright in colour with persistent bubbles, full bodied with white peach, anise and kumquat on the palate with a creamy finish; Suggestions: serve as an aperitif
- 14 Pol Roger, Brut Reserve, NV £87.75
Taste: freshness; Nose: white flowers, green apples and brioche; Character: bright in colour with stone fruit, nuttiness and honey on the palate; Suggestions: serve as an aperitif or with fish, or spicy dishes

White Wine

France

Languedoc

- 22 [Sauvignon Blanc, Duc de Chapelle, 2014](#) £25.50
Taste: gooseberry and grapefruit; Nose: grassy with zesty citrus fruit; Character: pale colour, light body and fruit develops on the palate to create a dry, round wine; Suggestions: serve as an aperitif or with canapes
- 23 [Chardonnay, Pierre Henri, 2014](#) £25.75
Taste: dry, crisp and mouthwatering with exotic fruit; Nose: ripe apple and honeydew melon; Character: pale in colour, medium in body and a full flavoured palate; Suggestions: serve with poultry dishes
- 24 [Picpoul de Pinet, Trois Mats, 2015](#) £29.95
Taste: dry and complex with a long finish; Nose: lemon, apple and floral notes; Character: pale lemon in colour, full bodied, with citrus fruit and refreshing acidity on the palate; Suggestions: seafood and shellfish, as well as barbecue

Loire Valley

- 27 [Muscadet, Domaine des Herbauges, 2013](#) £31.95
Taste: crisp and refreshing; Nose: exotic fruits; Character: pale colour, light body and yeasty palate from ageing on the lees; Suggestions: serve with seafood
- 28 [Pouilly Fumé, Les Duchesses, 2013](#) £66.95
Taste: kiwi, lime and gooseberries; Nose: smokey, lime and mineral; Character: pale colour, medium body and clean tang and zesty lime on the palate; Suggestions: smoked fish, seafood and white meats

New World

Argentina

- 36 [Torrontes, Finca Sopenia, 2014](#) £33.50

Taste: lemon, pineapple and white blossom; Nose: intense floral aromas with tropical fruit ; Character: pale lemon colour, medium body and medium on the palate; Suggestions: serve with tuna, squid or similar

South Eastern Australia

- 37 Semillon Chardonnay, Wilderness Valley, 2015 £27.50

Taste: passion fruit and melon; Nose: peach and lime; Character: pale lemon colour, medium body and off dry on the palate; Suggestions: enjoy with seafood or chicken

New Zealand

- 38 Sauvignon Blanc, The Crossings, 2014 £33.95

Taste: lime zest, passion fruit and a flinty minerality; Nose: gooseberry and vibrant intensity; Character: lemon colour with a green hue, full body and a ripe and textured dry palate; Suggestions: serve with seafood and salads with a tangy dressing

- 39 Pinot Gris, The Crossings, 2012 £33.95

Taste: lemon and white peach with yeasty flavours; Nose: floral with pear and quince; Character: pale lemon colour, medium body and a dry, mouth watering, elegant, balanced palate; Suggestions: serve with medium seafood or chicken dishes

South Africa

- 41 Chenin Blanc, William Robertson, 2015 £21.00

Taste: ripe green fig and melon; Nose: ripe, attractive round fruit with a fresh floral nose Character: light straw colour, full bodied and a balanced palate; Suggestions: seafood, smoked salmon or roast chicken

- 42 Blanc Fumé, De Wetshof, 2014 £35.00

Taste: asparagus, greengage and lime; Nose: aromatic and fruity with complex aromas; Character: pale lemon colour, light body and dry on the palate; Suggestions: serve with pâté or a fish stew

England

- 44 Bacchus, Chapel Down, 2013 £36.00

Taste: refreshing and crisp; Nose: grapefruit, gooseberry and cut grass; Character: pale colour, medium body and dry palate; Suggestions: serve with seafood

Rosé Wine

France

Provence

If you're looking for something in particular, please contact your Event Manager.
When a vintage shown is exhausted, an alternative vintage will be offered. All prices are inclusive of VAT.

45	<u>Côtes de Provence, Rollier by Chateau La Martinette, 2014</u>	£40.00
	Taste: grapefruit and exotic fruit; Nose: summer fruits synonymous with Provençal rosé; Character: pale salmon colour, light body and dry and refreshing on the palate; Suggestions: serve as an aperitif or with canapés	
Red Wines		
France		
Beaujolais		
46	<u>Fleurie, Georges Blanc, 2013</u>	£51.50
	Taste: wild strawberries and raspberries; Nose: violet and summer fruits; Character: light in style and colour, medium body and dry and light on the palate; Suggestions: serve with salads, cold meats and chicken dishes	
Languedoc		
49	<u>Grenache Noir, La Loupe, 2014</u>	£24.25
	Taste: ripe summer fruit; Nose: pepper, herb, and ripe fruit; Character: light in colour, medium body and smooth textured palate with a supple finish; Suggestions: as an aperitif or with light meat dishes	
50	<u>Cabernet Merlot, Duc de Chapelle, 2014</u>	£24.95
	fruit; Character: light ruby colour, medium body and a smooth palate with an elegant finish; Suggestions: as an aperitif or with meat dishes	
52	<u>Merlot, Pierre Henri, 2014</u>	£22.75
	Taste: plum and damson; Nose: dark fruits with a little spice; Character: medium body with gentle acidity and tannin and balanced and fresh with depth on the palate; Suggestions: serve with poultry dishes	
53	<u>Minervois, Chateau Millegrand, 2012</u>	£35.00
	Taste: wild herbs, dense dark fruits and subtle oak; Nose: dark cherries, black pepper and vanilla spice; Character: fine tannins, medium body and well structured, restrained acidity and excellent length; Suggestions: serve with lamb, beef, or mature cheeses	
124	<u>Grenache, Terre du Soleil, 2013</u>	£21.00

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Taste: herbaceous and fruity; Nose: strawberry and raspberry;
 Character: ruby colour, medium body and a smooth palate;
 Suggestions: serve with our smoked chicken starter or duck breast
 main

125 Syrah Mourvèdre, Héraldique, 2014 £21.00

Taste: vibrant with full flavours; Nose: spicy and fruit-driven;
 Character: ruby colour, medium body and a smooth, blended and
 balanced palate; Suggestions: great as a wine for all occasions,
 especially receptions with a variety of delights

Loire Valley

54 Pinot Noir, Croix d'Or, 2014 £30.95

Taste: strawberries and redcurrants; Nose: ripe summer fruits;
 Character: light colour, medium body and a dry palate silky and
 rich; Suggestions: serve with fish dishes

Rhône Valley

55 Côtes du Rhône, Poulardiere, 2013 £30.50

Taste: stone fruits with minerality; Nose: red fruit, blackcurrant
 and green pepper; Character: supple tannin, medium body and a
 smooth palate; Suggestions: enjoy with pork, chicken or cheese

Italy

Sicily

60 Nero d'Avola, Cantine Colosi, 2012 £48.95

Taste: plum and spice; Nose: blueberry, plum and vanilla;
 Character: deep colour, full body and a robust style with a rich
 character and bold structure; Suggestions: serve with fish or meat

Veneto

62 Ripasso, Guerrieri Rizzardi, 2012 £46.50

Taste: dark berry fruit; Nose: aromatic dark berries, fine oak and
 spice; Character: medium body and dry on the palate with a
 concentrated finish; Suggestions: serve with lamb, beef or hard,
 aged cheeses

Spain

Rioja

65 Rioja Joven, Bodegas Mateos, 2014 £26.95

Taste: plum, prune and licquorice; Nose: highly intense with ripe
 red fruit; Character: ruby colour, medium body and a long palate
 with fleshy texture; Suggestions: serve with red meat

66 Rioja Crianza, Ramon Bilbao, 2012 £33.50

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Taste: smokey and fruity; Nose: dark black berries and licquorice;
Character: ruby in colour, medium body and robust on the palate
with a long finish; Suggestions: serve with cold, full flavoured meat

Portugal Douro

69 Vega Tinto, DFJ, 2013 £31.95

Taste: plums, cherries and mineral; Nose: ripe fruits and
complexity; Character: ruby colour, firm tannins, medium body and
a dry palate; Suggestions: serve with red meat, game and strong
cheeses

New World Argentina

70 Malbec, Altosur Finca Sopenia, 2014 £33.95

Taste: fresh plum, spicy and floral; Nose: cherries, blackberries
and blueberries; Character: deep colour, medium body and dry
palate with balance; Suggestions: barbecue and game dishes

Australia

72 Shiraz, Geoff Merrill, 2011 £36.00

Taste: dark chocolate, smoky, leathery and complex; Nose: spicy
and fruity; Character: deep colour, medium body and dry palate
with soft tannins; Suggestions: served with barbecue or spicy dishes

Chile

73 Cabernet Sauvignon, Los Caminos, 2014 £25.25

Taste: blackcurrant and minerality; Nose: plum and cherry;
Character: light colour, medium body and a ripe palate with soft,
round tannins; Suggestions: serve as an aperitif or with light dishes

74 Merlot, El Descanso, 2012 £27.95

Taste: red fruits and subtle spice; Nose: aromatic and floral with
cherries and berries; Character: ruby in colour, medium body with
soft tannins and a light acidity and dry on the palate with a
complex and lasting finish; Suggestions: serve with red meat

New Zealand

76 Pinot Noir, The Crossings, 2014 £33.50

Taste: raspberry with spice and richness; Nose: red cherry, spice
and smokiness; Character: light colour, light body and dry palate
with fine tannins and great finesse; Suggestions: serve with lamb or
other red meat

South Africa

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- 77 Pinotage, Robertson, 2013 £26.00
 Taste: ripe strawberry and rich red cherry; Nose: subtle spice with pronounced ripe red fruits; Character: ruby in colour, medium body and dry and balanced on the palate; Suggestions: a versatile, easy drinking red to go with a variety of dishes and canapés

Dessert Wines

France

Alsace

- 79 Gewurztraminer, Jean Baptiste Adam, 2013 £41.25
 Taste: tropical fruit and Turkish delight; Nose: roses, lychee and cinnamon; Character: medium in colour, full bodied and a dry, balanced palate; Suggestions: ideal with apple tart or blue cheese

England

Kent

- 81 Nectar, Chapel Down, 2013 £41.25
 Taste: luscious peach and nectarine; Nose: ripe exotic fruit; Character: pale lemon colour, full body and medium on the palate; Suggestions: serve with a fruit tart

New World

New Zealand

- 82 Botrytised Riesling, Wairau River, 2012 £49.50
 Taste: honey and orange; Nose: honey, orange and lime marmalade; Character: medium, rich colour, full body and dry on the palate; Suggestions: serve with fruit based desserts

South Africa

- 83 Red Muscadel, Rietvallei Estate, 2011 £38.75
 Taste: raisin and rose petal; Nose: rich muscat perfume and strong botrytis character; Character: light colour, full body and complex and sweet on the palate; Suggestions: enjoy with chocolate dessert and blue cheese

Port

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84	Mellor's White Port	£38.50
85	Mellor's Ruby Port	£38.50
86	Mellor's Tawny Port	£38.50
87	Mellor's Special Reserve Port	£41.50
88	Mellor's Late Bottled Vintage,	£58.95

Cognac / Armagnac/ Calvados

89	Calvados Pays D'Auge La Cuvée Vincent Boulard	£53.00
90	Armagnac	£66.50
91	Remy Martin VSOP	£79.95

Aperitifs

92	Aperol Spritz	£6.95
93	Gin & Tonic	£5.95
94	Vodka & Tonic	£5.95
95	Sherry	£4.50
96	Vermouth (Dry / Rosso / Sweet)	£4.50
97	White Port & Tonic	£5.95

Cocktails

98	Pimm's (1.5 litres)	£37.00
99	Inner Elder (Gin, Elderflower Cordial, Apple Juice, Lemon Juice, Fresh Mint - 1.5 litres)	£63.95
100	Dark 'n' Stormy (Dark Rum, Ginger Beer, Fresh Lime Juice, Lime Wedge - 1.5 litres)	£63.95
101	Caipirinha (glass) Cachaca, lime juice, brown sugar gomme, lime wedge	£7.75

Beers

102	Peroni (330ml)	£4.80
103	Meantime Pale Ale (330ml)	£4.80

We can source 18 pint polypins of bright ale and, a variety of bottled beers to serve your guests from a variety of breweries, please contact your Event Manager for further details

Soft Drinks

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108	Mixers (125ml)	£1.65
109	Carbonated Soft Drinks (330ml)	£1.65
110	Still and Sparkling Water (750ml)	£4.75
111	Organic Fruit Juice (750ml) - Various Flavours Available - Please Ask Your Event Manager	£7.00
112	Jugs of Juice (1.5 Litre)	£9.25
113	Luscombe Juices and Soft Drinks (74cl) Apple and Pear / Madagascan Vanilla Soda / Sicilian Lemonade / Cranberry Crush	£9.00
114	Elderflower Cordial with Sparkling Water (1.5 Litre)	£9.00
115	Elderflower and Pomegranate Cordial with Sparkling Water (1.5 Litre)	£9.00
116	Qcumber - Sparkling Cucumber Infused Water (750ml)	£7.00

Cash / Account Bar Prices

All spirits are served by 25ml measure, except Martini, Port & Sherry served by 50ml measure

Bottled Beers - Meantime London Lager / Meantime Pale Ale /	£4.80
House Wine (Glass)	£5.50
House Wine (Bottle)	£21.00
Spirits / Liqueurs	£4.25
Spirit / Liqueur with Mixer	£5.75
Malt Whisky	£6.65
Martini / Port / Sherry (Bottle)	£29.50
House Champagne (Bottle)	£49.00
Spirits (Bottle)	£67.00
Liqueurs / Malt Whisky (Bottle)	£82.00
Soft Drinks & Mixers	£1.60
Water - Still / Sparkling (750ml)	£4.75
Organic Fruit Juice (750ml) - Various Flavours Available - Please Ask Your Event Manager	£7.00
Jug of Juice - Orange Juice / Apple / Cranberry (1.5 litres)	£9.00

Corkage Charges

All spirits are served by the 25ml, except Martini, Port & Sherry

117	Soft Drinks (per litre)	£2.00
118	Bottled Beers (per 33cl bottle)	£3.00
119	Wines (75cl bottle)	£17.00
120	Champagne / Sparkling Wine (75cl bottle)	£19.00
121	Port (75cl bottle)	£20.00
122	Spirits (70cl bottle)	£40.00
123	Polypins of Ale (18 Pints)	£55.00

Please be aware that corkage deliveries can only be taken two days in advance of an event and must be collected no later than two days after an event finishing. Failure to adhere to this could result in further charges

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