



# Wine List & Drinks Menu

Autumn / Winter 2024



# sustainable wines

## Sustainable, vegan wines

We are constantly striving to minimise our impact on the Planet, and we are proud to work with a great collection of quality-focused wine makers who all work with sustainability in front of mind.

Sustainable practices are based on farming that is not only good for the environment, but also makes economic sense. Wines are produced in vineyards that practise water and energy conservation, preserve ecosystems and local wildlife. Sustainable wine is growing in popularity, as more people want to be conscious of their food and beverage consumption, including the wine they drink!

## White

**Pazo de Mirasoles Bodegas Parra Jiminez, Spain, 2023** £29.70  
*Biodinamically farmed and impressively grown at high altitudes above 800m to retain the characteristic acidity of the grape, this wine is then fermented using ambient yeasts and aged in inert stainless-steel tanks to preserve the fresh and delicate nuances of the grapes. A soft textured palate balanced with its vibrant acidity, apple, lemon and melon, leaves a fruity and harmonious finish.*

**Domaine de la Grand Courtade, Sauvignon Blanc, France, 2021** £31.00  
*Pale lemon in colour with green highlights. A nose of boxwood, grapefruit and a touch of exotic fruits. On the palate, the mouthfeel is lively and expressive with notes of elderflower, white grapefruit, pineapple and passion fruit. A zesty citrus acidity balances the aromatic nature of the wine which finishes with a flinty, mineral note.*

All prices exclude VAT.

## Red

**Pinot Noir 1620, Lorgueil, France, 2023** £29.60  
*Intense aromas on the nose, red cherries, raspberries, violets and blackcurrant leaf. A supple palate with a spicy pepper note, smooth tannins, a restrained acidity and a long, fresh finish.*

**Château Fabre 'Cuvée des Jumelles' Corbières, France, 2021** £31.80  
*Since 1771, the Fabre family have been owners of Château Fabre in the heart of the Corbières region of the Languedoc. Concentrated with the fragrance of wild herbs and red fruits on the nose, lots of dark berry fruits and woodland hints on the palate, this wine is backed by subtle oaky spice and soft ripe tannins.*

### Our socially-responsible and sustainable wine supplier: Ellis Wines

*Ellis Wines work with a collection of quality-focused wine makers who all work with sustainability front of mind. Many are family-owned and have invested in organic, biodynamic or other environmental practices. These include low-intervention, carbon neutral, certified sustainable and lutte raisonnée, as well as many other projects.*

*Ellis Wines also support activities focused on local communities, such as supporting schools, employee education and training, academic research as well as charity work.*



# white & red wine

This list is only a selection of quality wines chosen by our expert Master of Wine. We offer a wide variety of wines designed to suit all occasions and complement our menus, and the choice of wines has been made with quality, character and variety in mind.

Our team is available for pairing recommendations. Please get in touch with one of our planners to arrange a complimentary menu and wine tasting ahead of your event.

## White

**Comte Tolosan IGP Le Pionnier Blanc, France, 2022** £24.50  
*A crisp floral white wine from the south west of France. It has an aroma of citrus fruits, particularly grapefruit, with hints of ripe pear and tomato leaf. These flavours linger on the palate with hints of exotic fruits, a fresh lime acidity and vivacious finish.*

**Hamilton Heights, Chardonnay, South East Australia, 2021** £25.50  
*An elegant Aussie Chardonnay, bright lemon in colour with a fresh nose full of ripe peach and citrus. The palate has a nice weight with flavours of ripe mango, pineapple and peach with a crisp acidity and green apple notes.*

**Alvi's Drift 'Rondesbosch' Chenin Blanc, South Africa, 2023** £29.50  
*A fresh, inviting fruity nose, with aromas of peach, apricot and orange peel. A gentle hint of honey weaves through the fruit on a well-rounded, silky palate. The zippy acids and beautiful lingering citrus fruit give a refreshing finish.*

**Picpoul de Pinet 'Sel et Sable', Languedoc, France, 2021** £30.10  
*Picpoul is a bright straw yellow in colour with a very fresh and floral nose. The palate is dry and refreshing with notes of citrus, some tropical fruits and a distinctive mineral edge.*

## Red

**Lisboa Coreto Tinto, Portugal, 2020** £24.50  
*An easy drinking wine which has delicious soft fruit flavours of raspberries and redcurrants. This wine has a superb balance between smooth, ripe fruit and youthful freshness.*

**Hamilton Heights, Shiraz, South East Australia, 2021** £25.50  
*Bright ruby red in colour, this Aussie Shiraz is bursting full of inviting blackcurrant and blackberry aromas on the nose. The palate is smooth and soft with juicy black fruit flavours and a hint of spicy pepper.*

**Punto Alto Malbec, Argentina, 2021** £28.00  
*This Malbec is grown using organic principles in the vineyards of Mendoza. A dark purple in colour with bramble fruits and black cherries on the nose. The palate has great concentration with velvety texture, dark fruits and chocolate on the finish.*

**Beaujolais Villages 'Vignes de 1940' Domaine Jean-Michel Dupre, France, 2022** £33.20  
*Dark ruby in colour with notes of sweet blackcurrants on the nose. The palate has fresh black cherry and berries with a mineral character on the finish.*



# sparkling & rosé wine

## Sparkling & Champagne

**Ridgeview 'Bloomsbury', Classic Cuvee, Brut NV, England** £63.50  
*A pale-gold pioneer of the fresh, fruit-forward English style Sparkling with a fine mousse and bright elegant finish. Aromas dance between creamy citrus zest and white peach, gently balanced by fresh honey. On the palate, crisp apple and brioche from 18 months on lees, which are balanced by characteristic freshness and finesse. Elegant now but will age gracefully.*

**Prosecco Spumante 'Borgo del Col Alto' Extra Dry, Italy, NV** £36.00  
*It is a pale and delicate wine with a fine mousse and persistent fine bubbles. The clean fruity aromatic bouquet, leading to a well-balanced, light and fresh palate.*

**Champagne De Malherbe, Brut, France, NV** £65.00  
*A soft and well-rounded Champagne that exhibits typical attractive brioche aromas with hints of red fruits and citrus. Well structured with a persistent mousse, it is round and full in the mouth, with hints of vanilla and biscuits on the finish.*

## Rosé

**La Loupe Carignan Rose, France, 2021** £28.50  
*Salmon pink in colour, this rose has a lovely nose of summer fruits and blossom. The palate is crisp and clean with a good citric acidity and flavours of strawberry, raspberry and red cherry with subtle floral hints of rose and blossom.*

### World-class English sparkling wine: Ridgeview

*Since 1995, Ridgeview has been producing world-class English sparkling wine in Sussex, focusing on quality and sustainability from grape to glass. The family-run business uses only the finest, perfectly balanced grapes. From fermentation through to ageing, blending and bottling, Ridgeview's winemaking team combine traditional methods with contemporary expertise.*

*Ridgeview are a purpose-driven business committed to making a positive impact on the world. Their ambition is to be at the forefront of sustainable and ethical practices for the English Wine Industry, and they are already a certified B Corp.*



# beers & ciders

## Standard drinks reception

Nastro Azzurro Peroni (5%)	330ml	£5.00
Nastro Azzurro Peroni GF (0%)	330ml	£5.00
Nastro Azzurro Peroni 0%	330ml	£5.00

## Cash bar drinks reception

Nastro Azzurro Peroni (5%)	330ml	£5.00
Nastro Azzurro Peroni GF (0%)	330ml	£5.00
Nastro Azzurro Peroni 0%	330ml	£5.00
Goose Island IPA(5.9%)	355ml	£5.50
Kopparberg Cider (4.5%)	500ml	£5.50

All prices exclude VAT.



# cocktails & mocktails

## Cocktails

£9.00 per serving

200ml serving | MOQ – 50 cocktails

### White Christmas

*Taste: Vegan cream liqueur, Amaretto and Sapling vodka combined with vanilla and nutmeg.*

*For fans of: Velvety cocktails and Christmas.*

### Gingerbread Espresso Martini

*Taste: Sapling vodka blended with FAIR's velvety coffee liqueur, a hint of vanilla and a festive kick of gingerbread.*

*For fans of: Espresso Martinis, with a festive twist.*

### Chambord Bramble

*Taste: Black raspberry and lemon create a refreshing twist on this sweet and sour cocktail.*

*for fans of: Kumquat Margarita, Mojito, fresh berries and tangy sherbet.*

### Moscow Mule

*Taste: Sparkling soft drink crafted with a delicate balance of vodka flavour, lime, mint and fiery ginger.*

*For fans of: Spicy and strong flavours.*

### Passion Fruit Martini

*Taste: A celebration of flavour with a fruity and sharp passion fruit kick, a real modern classic.*

*For fans of: Strawberry Daiquiri, Cosmopolitan, keeping it glamorous whether going out or staying in.*

## Mocktails

£6.00 per serving

200ml serving | MOQ – 50 mocktails

### Winter Cranberry Spritz

*Taste: A 3-ingredient fizzy spritz recipe featuring rosemary simple syrup, soda water and cranberry juice.*

### Caramel Apple Mocktail

*Taste: Apple juice, caramel syrup and freshly squeezed lemon juice, served with a lemon wedge and cinnamon sugar.*

### Non-alcoholic Sangria

*Taste: Using tea as a base, with cinnamon, pomegranate and orange juice, and fresh sliced fruit.*

