



# Wine and Beer

# Wine List

## Wines with a Conscience

ORGANIC | BIODYNAMIC | SUSTAINABLE

Organic wine is made from grapes that were farmed organically. Biodynamic wine goes beyond organic practices in an effort to balance the entire vineyard with nature and the moon cycles. Sustainable practices are based on farming that is not only good for the environment, but also makes economic sense.

As consumer demand grows for wines aligned to a more responsible philosophy. We have been scouring the wine-producing world to ensure we have a wide range available. We will now be offering a variety of organic, biodynamic, sustainable and vegan wines on our Wine with a Conscience wine list.

## White

**Forty Hall 'Organic' Bacchus, London, Enfield, England, 2018** £41.00

*From London's only commercial vineyard, in Enfield. This organic Bacchus is fresh with a punchy bouquet of blossom, green apples and gooseberry. The palate is light and dry with notes of grapefruit, honeysuckle and a crisp, zesty acidity.*

**Catarratto 'Biologico, Organic' Musita, Sicily, Italy, 2018** £33.00

*With grapefruit and blossom on the nose. The palate is fresh with a zesty, citrus acidity and notes of white peach, green apple, pear and a slight smoky undertone*

## Red

**Nero d` Avola 'Contrade Bellusa' Organic, Sicilia, Sicily, Italy, 2018** £28.00

*Dark cherries and bramble fruits on the nose. The palate is juicy with cherry jam, plum, blackberries. An excellent balance of acidity, ripe fruits and soft tannins*

**Ruminat Primitivo Lunaria, Abruzzo, Italy, 2019** £33.00

*Aromas of black cherry and violets leap from the glass. The palate is soft and smooth with notes of sweet black cherries and blackcurrant fruits supported by lovely soft tannins.*

*Organic wine is currently big news with a staggering 47% increase in UK production over the last 12 months, according to the Soil Association Certification's annual Organic Market Report 2020.*

*With delegates taking more of an interest in where their food and drink comes from, we have sourced the most appropriate wine suppliers our 'Wines with a Conscience' menu. The menus include a variety of organic, biodynamic, sustainable and vegan wine that doesn't compromise on taste, all sourced from European vineyards that operate on a self-sustaining ecosystem. Natural materials, soils and composts are used, with chemical fertilizers and pesticides banned from operation.*

V – Vegetarian VE – Vegan

For those with special dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask your event planner.

All prices are per person and exclude VAT



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## Sparkling

**Prosecco Spumante Extra Dry `Borgo del Col Alto`, Glera, Italy, NV** £33.50  
*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 Lombard et Cie, De Malherbe, Brut Pinot Meunier (40%) Pinot Noir (40%) Chardonnay 20%), France, NV** £55.00  
*A beautiful straw yellow in colour with reflections of gold. The nose is fresh and fruity with touches of vanilla and there is an abundance of fine persistent bubbles.*

**Hindleap Classic Cuvee Brut Bluebell Vineyard Estates, Chardonnay (61%) Pinot Noir (24%) Pinot Meunier (15%), England, 2015** £61.00  
*Fragrant and floral on the nose, the palate has notes of orange zest, citrus, white blossom and fresh green apple. The creamy mousse is well balanced by a crisp and fresh acidity.*

**Champagne Laurent Perrier La Cuvee, Chardonnay (61%) Pinot Noir (39%), France, NV** POA  
*Pale gold in colour with a delicate and complex nose, with hints of citrus and white fruits. Fresh and easy on the palate.*

## Rose

**Foncalieu, Carignan Rose, La Loupe, d`Oc, Carignan, France, 2018/19** £26.00  
*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.*

**Coteaux d`Aix en Provence Rose `Essenciel` Grenache Noir (50%) Cabernet Sauvignon (20%) Carignan (20%) Syrah (10%), France, 2019** £33.00  
*A delicious Provençal rosé with a rose-petal colour and is elegant and dry with aromatic fruit aromas derived from a vibrant blend.*

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## White

- El Zafiro 'Extremadura' Blanco, Pardina/Chardonnay, Spain, 2019** £23.00  
*A fresh and lively white from the far west of Spain that combines the local Pardina grape variety with the renowned and supple Chardonnay.*
- Hamilton Heights, Chardonnay, Australia, 2020** £24.50  
*An elegant Aussie Chardonnay, bright lemon in colour with a fresh nose full of ripe peach and citrus.*
- Le Pionnier Blanc, Comte Tolosan IGP, Colombar/Ugni Blanc, France, 2019** £26.00  
*A crisp floral white wine from the south west of France has an aroma of citrus fruits, particularly grapefruit, with hints of ripe pear.*
- Barrel Jumper, Viognier, South Africa, 2020** £28.00  
*Description to follow*
- Tor Del Colle, Terre di Chieti, Pecorino, Italy, 2019** £30.00  
*A crisp and fresh Pecorino, with blossom and grapefruit aromas on the nose. The palate is dry with a zesty citrus acidity.*
- Yealands Estate Land Made, Yealands, Sauvignon Blanc, New Zealand, 2020** £33.00  
*This characterful Sauvignon from Marlborough in New Zealand is brimming with stone fruit and guava, scattered with fresh herbs*
- Rias Baixas Albarino Condes de Albarei, Albarino, Spain, 2018/19** £36.00  
*A fashionable dry white, Albarino is characterised by a lively freshness and dry minerality with a creamy finish.*
- Chablis 'Organic' Cuvee Emeraude Domaine Alain Gautheron, Chardonnay, France, 2018** £42.00  
*The aroma is fragrant with lemon and mineral notes and a hint of hazelnut with amazing complexity and a long satisfying finish.*

## Red

- El Zafiro 'Extremadura' Tinto, Tempranillo/Shiraz, Spain, 2019** £23.00  
*This inspired blend combines cherry and strawberry fruit character of the local Tempranillo with the spice and structure of Shiraz.*
- Hamilton Heights, Shiraz, Australia, 2019** £24.50  
*Bright ruby red, bursting full of inviting blackcurrant and blackberry aromas on the nose. The palate is smooth and soft.*
- Le Pionnier Rouge, Herault, Carignan/Grenache, France, 2019** £26.00  
*Generous and supple on the palate with an intricate structure. Layers of soft summer fruits and rich berry flavours.*
- IGP d'Oc Merlot Forteresse, Merlot/Grenache, France, 2018/19** £28.00  
*Deep ruby red in colour, instant pleasure with soft and supple, mouthfilling ripe fruit, a peppery nose and light tannins to balance.*
- Proemio, 'Punto Alto', Malbec, Argentina, 2020** £30.00  
*This organically grown Malbec, from the vineyards of Mendoza. Dark purple in colour with bramble fruits and black cherries on the nose.*
- Whale Point, Pinot Noir, South Africa, 2019/20** £33.00  
*Pale ruby red with a soft nose of redcurrants and red cherries. The palate is very smooth with supple tannins giving structure.*
- Rioja Crianza 'Organic' Azabache, Tempranillo, Spain, 2016** £36.00  
*Good aromatic intensity with predominant red berries. It is tasty and complex in the mouth with good structure and well-integrated fruit flavours.*
- Domaine Patrick Tranchand, Fleurie 'Poncie', Gamay, France, 2018** £42.00  
*Bright ruby red with fresh raspberries on the nose. The palate is soft with a silky mouthfeel and subtle tannins, notes of red cherries and violets.*

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# Beer and Cider

Becks	275ml	£4.50
Peroni, Red Label	330ml	£5.00
Krombacher, Pils Lager	330ml	£5.00
London Portobello Pilsner	330ml	£5.00
London Meantime Pale Ale	330ml	£5.50
Cornish Orchard Gold Cider	330ml	£5.00
Cornish Orchard Blush Cider	330ml	£5.50

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