

# oneALDWYCH

LONDON

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# Breakfast

## **Continental Breakfast**

£19.00

Freshly prepared orange, grapefruit or carrot juice  
Home baked Danish, croissants and mini muffins  
White and granary toast with organic strawberry jam, marmalade and natural honeycomb  
Dark or light roast coffee, tea or herbal tea

## **Light & Healthy Breakfast**

£21.00

Freshly prepared orange, grapefruit or carrot juice  
"Special K" or organic muesli with full fat or low fat milk (n)  
Fresh fruit salad, plain or with natural yoghurt  
Granary toast with organic strawberry jam, marmalade and natural honeycomb  
Dark or light roast coffee, tea or herbal tea

## **English Breakfast**

£27.00

Freshly prepared orange, grapefruit or carrot juice  
Scrambled eggs with pork sausage, bacon, mushrooms, tomatoes and black pudding  
Home baked Danish, croissants and mini muffins  
White and granary toast with organic strawberry jam, marmalade and natural honeycomb  
Dark or light roast coffee, tea or herbal tea

## **Breakfast Canapés £23 for a minimum of 10 guests**

### **Cold Canapés**

Exotic fruit salad spoons  
Smoothie shots with fruit skewers

### **Hot Canapés**

Brioche French toast with strawberries  
Mini waffles with blueberries  
Mini croissants with York ham and Gruyère  
Smoked haddock hash browns  
Eggs Benedict  
Potato pancakes with smoked salmon and scrambled egg  
Sausage and bacon with honey and mustard

## Breaks

<b>One</b>	£6.00
Home-made cookies, dark or light roast coffee, tea or herbal tea	
<b>Two</b>	£10.00
Bacon and egg rolls, dark or light roast coffee, tea or herbal tea	
<b>Three</b>	£10.00
Home baked Danish, croissants and mini muffins, dark or light roast coffee, tea or herbal tea	
<b>Four</b>	£10.00
English breakfast muffin with scrambled egg and grilled field mushrooms, dark or light roast coffee, tea or herbal tea	
<b>Five</b>	£10.00
'Healthy Break' - Today's freshly pressed fruit smoothie and fresh fruit plate	
<b>Six</b>	£9.00
Today's freshly pressed fruit juice and organic lemon cake	
<b>Seven</b>	£9.00
Selection of mini cakes, dark or light roast coffee, tea or herbal tea	
<b>Eight</b>	£9.00
Scones with organic strawberry jam, Cornish clotted cream, dark or light roast coffee, tea or herbal tea	
<b>Nine</b>	£10.00
Chocolate Indulgence - Chocolate milk shake or hot chocolate with marshmallows, chocolate brownies, triple chocolate cookies and mini chocolate muffins	
<b>Ten</b>	£10.00
Fresh strawberries with vanilla cream and warm chocolate sauce	

# Lunch

Please select one dish per course and a vegetarian option - pre-order required.

## Starters

Celeriac velouté, spiced lobster claw	£10.00
Salad of Golden Cross goat's cheese and marinated beetroot, truffle honey dressing (v)	£10.00
Leaf and herb salad with semi dried tomatoes (v) l&h	£9.00
Pear, stilton and walnut salad, port dressing, bitter leaves (v) (n)	£9.50
Ballotine of quail and lentil with smoked paprika and fig chutney (p)	£11.00
Fricassée of wild mushrooms and tarragon, Parmesan gnocchi, garlic croutons (v)	£12.25
Terrine of cured and smoked salmon, shallot and herb vinaigrette	£12.50
Smoked chicken Waldorf salad, baby gem lettuce (n)	£12.50
Beetroot cured Loch Duart salmon with beignet of oyster and honey mustard dressing	£13.00
Scallop and cucumber carpaccio, limi and chilli dressing	£15.50

## Main Courses

Truffle arancini, pippeade, rocket and Parmigiano Reggiano (v)	£19.00
Tarte tatin of red onion, shallot purée, dandelion salad, salsa verde (v)	£19.00
Roast tranche of cod, saffron mash, red wine jus, glazed salsify	£22.50
Fillet of sea bream, squid ragout, ratatouille jus and fennel	£22.50
Pan fried salmon with fondant potato, baby fennel and sauce lie de vin	£23.50
Rump of veal, herb polenta, sage and pine nut beurre noisette, Parmesan cream (n) (p)	£25.50
Roast crown of corn-fed chicken, tarragon pomme purée, wild mushroom fricassée, confit lemon	£25.50
Sautéed fillet of halibut, glazed beef cheek, sautéed spinach, butternut squash purée, parmentier potatoes	£27.75
Rump of lamb, sarladaise potatoes, spiced aubergine purée, thyme jus (p)	£28.75
Sirloin of beef with glazed mushrooms, roast tomatoes, bone marrow and shallot jus	£31.75

## Desserts

Pineapple tarte tatin with cinnamon ice cream and vanilla custard	£7.50
Tiramisu with Tia Maria sauce	£7.50
Peanut butter cheesecake, salted caramel ice cream (n)	£7.50
Lemon tart with crème fraîche and confit lemon	£7.50
Chocolate and amaretti pudding with crème anglaise	£7.50

Treacle sponge with clotted cream	£7.50
Yogurt parfait with elderflower syrup and crushed honeycomb	£7.50
Fresh fruit salad with passion fruit sorbet l&h	£7.50
Award-winning British cheeses with apple and crackers	£9.25

## Working Lunches

**Menu for minimum 10 guests** £29.50

Selection of ciabatta, focaccia and finger sandwiches  
 Salad of baby gem, croutons, Montgomery & sage croquettes with salad cream (v)  
 Red and white endive salad, roast walnuts, blue cheese, honey dressing (v) (n)  
 Mini burgers, tomato relish, Swiss cheese, pancetta bacon (p)  
 Mustard and dill potato salad, confit salmon, crispy capers  
 Goat's cheese, poached pears and dandelion salad with truffle dressing (v)  
 Smoked chicken salad, mango and avocado, coriander and mint yogurt dressing  
 Tiramisu shots  
 Dark chocolate tart with crème Chantilly

Dark or light roast coffee, tea or herbal tea £5.50

## Fork Buffet Suggestions

**Menu 1 for minimum 12 guests** £37.50

Crispy duck salad with radish and cucumber pickle  
 Selection of cured Spanish meats with celery leaf, figs and bread rolls (p)  
 Rocket, smoked tomatoes and avocado, roast aubergine vinaigrette (v)  
 Roast baby chicken, pomme purée, bourguignon garnish, red wine jus (p)  
 Thai red curry of monkfish and prawn, shiitake mushrooms, bok choi  
 Chargrilled vegetables (v)  
 Greek salad, marinated mackerel, basil dressing  
 Balsamic glazed onion and Roquefort tarts (v)  
 Buttermilk mousse, mulled wine pears  
 Award-winning British cheeses  
 Dark or light roast coffee, tea or herbal tea

**Menu 2 for minimum 12 guests** £39.50

Lobster Caesar salad  
 Aubergine caponata, deep fried mozzarella, baby basil (v)

Baby spinach, potato and watercress salad with duck egg and mustard dressing (v)  
 Miso marinated chicken, fragrant sticky rice, roasted cashews and pickled ginger (n)  
 Ricotta and spinach cannelloni with courgette and chilli tempura (v)  
 Oriental braised beef cheeks, oyster sauce, Asian greens  
 Roast leg of lamb, Moroccan spices, grilled vegetables and aromatic cous cous  
 Smoked haddock and leek pie  
 Apple cider trifles  
 Mini chocolate coffee éclairs  
 Dark or light roast coffee, tea or herbal tea

### Further Selections

The above menus can be supplemented by choosing from the additional items listed below:

Chilli salt squid	£4.25
Massala spiced lamb cutlets with chilli and garlic fried beans and tomato & coconut chutney	£4.25
Pumpkin, chestnut and truffle salad with pomegranates and feta cheese (v)	£4.25
Orange blossom crème brûlée with Garibaldi biscuits	£3.25

## Dinner

Please select one dish per course and a vegetarian option - pre-order required.

### Starters

Lentil velouté, confit rabbit and shaved truffle	£8.50
Wild mushroom consommé, Israeli cous cous, tarragon, herb pancakes	£8.50
Salad of Golden Cross goat's cheese and marinated beetroot, truffle honey dressing (v)	£10.00
Ravioli of quail with Savoy cabbage and truffle jus (p)	£12.00
Parma ham with marinated tomatoes, rémoulade and balsamic	£12.00
Fricassée of wild mushrooms and tarragon, Parmesan gnocchi, garlic croutons (v)	£12.25
Guinea fowl, smoked ham and prune terrine, balsamic glazed celeriac	£13.50
Smoked salmon with crab bon-bons, horseradish mousse and herb salad	£13.50
Beef carpaccio with cornichons and truffle dressing	£14.50
Szechuan crusted tuna with pickled ginger and wasabi mayonnaise l&h	£14.75

## Intermediate Courses

Lemon sorbet and Limoncello (v)	£4.50
Cauliflower velouté, cauliflower bhajis, chilli oil (v)	£4.50
Seared scallop, sautéed baby squid, squid ink velouté	£12.00
Jerusalem artichoke risotto, glazed duck leg	£11.25

## Main Courses

Truffle arancini, pipperade, rocket and Parmigiano Reggiano (v)	£19.00
Tarte tatin of red onion, shallot purée, dandelion salad, salsa verde (v)	£19.00
Roast tranche of cod, saffron mash, red wine jus, glazed salsify	£22.50
Pan fried sea bass with saffron potatoes, chorizo, pequillo peppers and cumin sauce (p)	£25.75
Oriental braised pork belly, crispy noodles, sautéed Asian greens, prawn wontons	£26.00
Roast chicken fore-quarter, garlic pomme purée, bourguignon garnish, port fumet (p)	£27.00
Breast of duck with celeriac gratin, bok choi and five spice jus	£26.50
Fillet of Loch Duart salmon with lobster cassoulet (p)	£27.75
Roast monkfish tail, braised fennel, Thai style bisque, crayfish tortellini	£29.50
Cutlet of lamb and deep fried shoulder with broad bean purée and pimento jus	£29.75
Fillet of beef, forestière garnish, roasted artichoke, rosti and shallot jus (p)	£34.50

## Desserts

Chocolate fondant with caramel pears and almond milk ice cream (n)	£7.50
Lemon and hazelnut roulade with blood orange sorbet (n)	£7.50
Vanilla panna cotta, spiced plum compote and almond crisp	£7.50
Yoghurt parfait with elderflower syrup and crushed honeycomb	£7.50
Pineapple tarte tatin with cinnamon ice cream and vanilla custard	£7.50
Peanut butter cheesecake, salted caramel ice cream (n)	£7.50
Gingerbread crème brûlée	£7.50
Dark chocolate tart with crème Chantilly	£7.50
Fresh fruit salad with passion fruit sorbet l&h	£7.50
Award-winning British cheeses with apple and crackers	£9.25
Dark or light roast coffee, tea or herbal tea and petits fours (n)	£5.50

# Buffet

## Menu 1 for minimum 12 guests

£37.50

Crispy duck salad with radish and cucumber pickle  
Selection of cured Spanish meats with celery leaf, figs and bread rolls (p)  
Rocket, smoked tomatoes and avocado, roast aubergine vinaigrette (v)  
Roast baby chicken, pomme purée, bourguignon garnish, red wine jus (p)  
Thai red curry of monkfish and prawn, shiitake mushrooms, bok choi  
Chargrilled vegetables (v)  
Greek salad, marinated mackerel, basil dressing  
Balsamic glazed onion and Roquefort tarts (v)  
Buttermilk mousse, mulled wine pears  
Award-winning British cheeses  
Dark or light roast coffee, tea or herbal tea

## Menu 2 for minimum 12 guests

£39.50

Lobster Caesar salad  
Aubergine caponata, deep fried mozzarella, baby basil (v)  
Baby spinach, potato and watercress salad with duck egg and mustard dressing (v)  
Miso marinated chicken, fragrant sticky rice, roasted cashews and pickled ginger (n)  
Ricotta and spinach cannelloni with courgette and chilli tempura (v)  
Oriental braised beef cheeks, oyster sauce, Asian greens  
Roast leg of lamb, Moroccan spices, grilled vegetables and aromatic cous cous  
Smoked haddock and leek pie  
Apple cider trifles  
Mini chocolate coffee éclairs  
Dark or light roast coffee, tea or herbal tea

## Further Selections

The above menus can be supplemented by choosing from the additional items listed below:

Chilli salt squid	£4.25
Massala spiced lamb cutlets with chilli and garlic fried beans and tomato & coconut chutney	£4.25
Pumpkin, chestnut and truffle salad with pomegranates and feta cheese (v)	£4.25
Orange blossom crème brûlée with Garibaldi biscuits	£3.25

# Canapés

Please select a minimum of 10 items from the selection below to create your own menu. Canapés are charged at £2.75 per item per person. The canapé selections are available for a minimum of 10 guests.

## Cold Canapés

Smoked salmon and crab ballotine on blinis  
Greek salad in a baby cucumber (v)  
Sweet potato, coriander and coconut shot (v)  
Aubergine caponata with gremolata (v) (n)  
Choux bun stuffed with spiced duck  
Smoked eel, horseradish cream, Charlotte potato  
Gloucester Old Spot sausage roll  
Montgomery shortbread, truffled Golden Cross goat's cheese (v)  
Smoked duck and quail egg on toast with plum sauce  
Sesame crusted tuna with avocado and wasabi purée  
Chicken Caesar roll with Parmesan crisp  
Sushi selection

## Hot Canapés

Crispy duck with plum sauce, cucumber and spring onion  
Vegetable spring rolls with chilli dipping sauce (v)  
Sesame prawn toasts with sweet and sour glaze and seaweed  
Welsh rarebit on toast with cherry tomatoes (v)  
Beef tatki, yuzu kosho mayonnaise  
Prawn and crab Spanish croquettes, saffron aioli  
Spring onion flat breads with spiced lamb fillets and hummus (n)  
Roast beef with Yorkshire pudding and horseradish  
Beetroot and cauliflower tempura, sweet soy dipping sauce (v)  
Chocolate and chilli glazed pork belly  
Scampi and chips with tartar sauce  
Stilton gougères with red onion jam (v)  
Chilli and garlic tiger prawns, baby coriander  
Teriyaki salmon and scallop brochettes  
Grilled shiitake mushrooms with wafu sauce (V)

## Sweet Canapés

Treacle tart, clotted cream  
Bitter chocolate mousse, confit orange  
White chocolate and pistachio cups (n)

Pistachio madeleines, warm chocolate sauce (n)  
Warm apple doughnuts, whisky custard  
Lime curd meringue tartlets

#### **Further selection**

The following items are available for you to choose at £3.00 per canapé per person.

#### **Cold Canapés**

Smoked salmon with Champagne jelly on blinis  
Jellied ham with home-made piccalilli  
Duck cromesquis, pear purée

#### **Hot Canapés**

Seared scallop with apple purée and black pudding  
Langoustine brochette in a saffron batter  
Crispy soba noodle cake, pork belly with oyster sauce

## Lunch Suggestions

Please select one set menu for the entire party from the following suggestions, alternatively courses can be substituted with dishes from the a la carte menu and priced accordingly to create your own bespoke menu for your party.

#### **Menu 1**

£45.00

Salad of Golden Cross goat's cheese and marinated beetroot, truffle honey dressing (v)  
Roast crown of corn fed chicken, tarragon pomme purée, wild mushroom fricassee,  
confit lemon  
Yogurt parfait with elderflower syrup and crushed honeycomb

#### **Menu 2**

£45.50

Smoked chicken Waldorf salad, baby gem lettuce (n)  
Pan fried salmon with fondant potato, baby fennel and sauce lie de vin  
Lemon tart with crème fraîche and confit lemon

#### **Menu 3**

£47.50

Terrine of cured and smoked salmon, shallot and herb vinaigrette  
Rump of veal, herb polenta, sage and pine nut beurre noisette, Parmesan cream (n) (p)  
Peanut butter cheesecake, salted caramel ice cream (n)

**Menu 4**

£53.75

Ballotine of quail and lentil with smoked paprika and fig chutney (p)  
Lemon sorbet and Limoncello  
Rump of lamb with sarladaise potato, spiced aubergine purée and thyme jus (p)  
Chocolate amaretti pudding with crème anglaise

## Dinner Suggestions

Please select one set menu for the entire party from the following suggestions, alternatively courses can be substituted with dishes from the a la carte menu and priced accordingly to create your own bespoke menu for your party.

**Menu 1**

£46.50

Salad of Golden Cross goat's cheese and marinated beetroot, truffle honey dressing (v)  
Roast chicken fore-quarter, garlic pomme purée, bourguignon garnish, port fumet (p)  
Gingerbread crème brûlée

**Menu 2**

£49.25

Parma ham with marinated tomatoes, rémoulade and balsamic  
Fillet of Loch Duart salmon with lobster cassoulet (p)  
Pineapple tarte tatin with cinnamon ice cream and vanilla custard

**Menu 3**

£56.50

Ravioli of quail with Savoy cabbage and truffle jus (p)  
Pan fried sea bass with saffron potatoes, chorizo, pequillo peppers and cumin sauce  
Lemon and hazelnut roulade with blood orange sorbet (n)  
Award-winning British cheeses with apple and crackers

**Menu 4**

£66.00

Smoked salmon with crab bon-bons, horseradish mousse and herb salad  
Lentil velouté, confit rabbit and shaved truffle  
Fillet of beef, forestière garnish, roasted artichoke, rosti and shallot just (p)  
Chocolate fondant with caramel pears and almond milk ice cream (n)

All above menus include one dark or light roast coffee, tea or herbal tea and petit fours (n)

Dishes marked (n) contain nuts

Dishes marked (v) are suitable for vegetarians

Dishes marked (p) contain pork

Dishes marked l&h are light and healthy, for people who are following a lower calorie, fat or cholesterol diet.

## Spirits & Soft Drinks

### Aperitifs

Sherry (15.5%) 75ml, Vermouth (14.7%) 75ml	£6.45
Dubonnet (14.8%) 75ml	£6.70
Campari, Pernod (25%) 75ml	£7.80

### Whisky 50ml

House brands (40%)	£7.85
Premium brands (40%)	from £8.95
Malt whisky (40%)	from £8.95

### Gin 50ml

House brands (37.5%)	£7.85
Premium brands (40%)	from £8.15
Tanqueray 10 (47.3)	£11.20

### Vodka 50ml

House brands (40%)	£7.85
Premium brands (40%)	from £8.45
Belvedere (40%)	£9.50

### Rum 50ml

House brands (40%)	£8.15
Premium brands (40%)	from £8.95
Havana Club 7 y.o.	£10.00

### Beer

Bottled beer	from £5.60
Low alcohol (0.5%)	£5.35

### Juice

Freshly prepared orange, grapefruit or carrot juice	£4.50
Chilled tomato, prune or apple juice	£3.90

### Soft drinks and minerals

Mixers	£1.65
Soft drinks from	£2.80
Mineral water bottle	£4.50

### Cognac, Armagnac, Calvados, Grappa 50ml

House brands (40%)	from £8.40
Cognac Du Boigalant très rare, 50 years old (40%)	£29.85
Baron de Sigognac 1968, Bas Armagnac (40%)	£22.25

Dupont, Calvados hors d'age (42%)	£12.35
La Grappa di Cabernet (40%)	£8.15

### **Port 75ml**

House brands from	£7.35
Krohn 1966 Colheita	£23.65

### **Liqueurs 50ml**

All brands from £8.60

### **Coffee and tea**

Dark or light roast coffee, cappuccino, espresso, caffè latte, hot chocolate	£5.50
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English Breakfast tea, Earl Grey, Assam, Darjeeling, Peppermint tea, Chamomile	£5.50
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## Cocktail Selection

Placebo * Orange and pineapple juice, topped up with a smoothie of mixed berries and seasonal fruits	£6.70
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Cosmopolitan The favourite classic, Wyborowa Lemon vodka, Cointreau, fresh lime and cranberry juice	£11.85
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GQ&T Fresh cucumber crushed with sugar, Tanqueray gin and a splash of tonic	£11.85
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Manhattan Rye Manhattan served perfect	£11.85
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Bellini Our Bellinis are made the traditional Italian way, using Prosecco Choose your favourite from raspberry, blackberry, apricot & ginger, pear & rosemary or peach	£11.85
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Lychee Martini Delicate concoction of lychee juice shaken with Wyborowa vodka and a dash of lychee liqueur	£11.85
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Chocolate Martini Heavenly cocktail made of Ketel One vodka and white Crème de Cacao	£11.85
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Number One £13.50  
Wyborowa vodka, raspberry liqueur, passion fruit juice and topped with Lallier Champagne

\* This Cocktail is alcohol free

## Wine List

### Champagne and Sparkling Wines

200. Lallier Grande Reserve, Grand Cru NV £65.25  
Very fine golden yellow colour, buttery aromas of brioche with apricot notes
201. Lallier Premier Cru, Brut Rosé NV £67.50  
Charming aromas of red berries, racy and well balanced mouth.
202. Louis Roederer, Brut Premier NV £79.90  
Lively, eloquent and packed with the fragrance of ripe fruits
203. Bollinger, Special Cuvée NV £90.00  
Pleasant aromas with a rich, creamy mousse and a long finish
204. Laurent Perrier Rosé NV £108.00  
Mixed fruit aroma, very fresh on the palate with a good finish
205. Krug Grand Cuvée NV £232.00  
Complex nose, powerful palate with a very long finish
206. Dom-Pérignon, Moët et Chandon 2000 £236.25  
Clear cut and full-bodied, the raisin finish is wonderfully fresh
207. Cristal, Louis Roederer 2002 £299.00  
Juicy fruit aromas supporting a full and powerful wine
220. Prosecco di Valdobbiadene, Domenico De Bertio, Italy NV £39.30  
This sparkling wine comes from the North East of Italy and is made from the Prosecco grape. It has less alcohol than Champagne and loads more fruity aromas such as pear and apple. Italy's most famous sparkling wine, offers a fine flowery bouquet, fresh acidity and opulent medium sweet grapey flavours balanced by a clean refreshing finish.

# White Wine

## France

### Burgundy

300. Chablis, Domaine d'Elise 2009 £42.75  
Pure citrus fruit flavours dominate this youthful wine with a backbone of flinty minerality. The palate is generous and rounded with a long finish.

301. Pouilly Fuissé, Domaine Perraton 2007 £60.75  
Rich and creamy Chardonnay, with honeyed notes on the finish

### South West

302. Ugni Blanc, La Cadence, Vin de Pays du Comte de Tolosan 2009 £22.50  
Refreshing and easy drinking.

### Loire

303. Sauvignon Blanc, Le Courlis Clos due Porteau 2009 £31.50  
Great example of a fresh and lively Sauvignon from the Loire.

304. Sancerre, Franck Millet 2008 £47.25  
Fresh and lively with a bright acidity. Mouth filling palate.

## Spain

305. Rioja Blanco barrel fermented, Luis Cañas 2008 £29.25  
Refreshing barrel fermented Rioja, made from the fashionable Viura grape variety. Toasty on the nose with hints of citrus fruit followed by freshness and a good structured finish

## Italy

306. Pinot Grigio, Terrazze della luna, Trentino 2008 £29.25  
Floral nose with a touch of spices. The palate shows further delicate yet complex floral notes and some nice white fruit with fresh acidity on the finish and rich oily texture.

307. Gavi di Gavi Patrizi, Piemonte, 2009 £36.00  
Fresh elegant dry white, with floral and nutty aromas

## Argentina

310. Torrontès, Zuccardi, Salta 2009 £33.75  
Lots of ripen fruit such as apricot and pineapple on the nose, Fresh, crisp and lively palate. This unusual grape gives a very charming and rounded wine.

## Australia

312. Chardonnay , The Googly, One Chain Vineyards 2009 £24.75  
This unoaked Chardonnay displays appealing fruit with great structure. Light and approachable.

313. Sauvignon Blanc & Semillon, Stella Bella, Margaret River 2008 £42.75  
Precise, dry wine with piercing fruit and crisp, mouthwatering finish.

## New Zealand

314. Sauvignon Blanc, Trinity Hill, Hawkes Bay 2009 £37.15  
Light straw colour with a green tint. Aromas of gooseberries, citrus, passion fruit and nectarine. Fresh and zingy on the palate with a fresh fruitiness.

## South Africa

315. Chenin Blanc, Paarl Heights, Paarl 2008 £24.75  
A crisp, dry white wine with a delicate lemon colour, displaying intense floral, guava and citrus aromas and succulent tropical fruit on the palate.

## Rosé Wine

### France

320. Les Acrobates, Languedoc-Roussillon 2009 £33.75  
Made from Cinsault grape, this rose comes from the Languedoc Roussillon and offers loads of fruits flavours. It is rounded with a nice acidity at the end and overall very easy drinking

321. « R » de Rimauresq Rose Cru Classé de Provence 2009 £40.50  
Described by Jancis Robinson as a proper Provencal Pink, this wine is made from a blend of Grenache, Cinsault and Mourvedre. This is one of the best and most classic of Provence rosé - lifted floral and redcurrant aromas with delicate red fruit and a touch of spice on the palate.

## Red Wine

### France

#### Burgundy

400. Bourgogne, Pinot Noir, Domaine Moreau 2006 £38.25  
The bouquet is a blend of black cherries and dark berries. On the palate it is long and juicy with silky tannins.

401. Gevrey-Chambertin, Georges Lignier et Fils 2007 £95.65  
Middling purple colour with a discreet nose, this offers plenty of fruit in an attractive style. The tannins are impressively structured and weave seamlessly to integrate with the fruit on the palate.

### **Rhône**

402. Châteauneuf du Pape, Chante Cigale 2006 £55.15  
Deep ruby in colour with a wonderful nose of spice and dark fruits this is a real winter warmer.

### **Bordeaux**

403. Château Lamothe-Cissac, Haut-Médoc 2006 £42.75  
A classic Bordeaux choice from a very good vintage. Medium to full bodied with lots of blackcurrant fruit

### **Italy**

406. Barolo Patrizi, Piedmont 2005 £63.00  
Good depth of colour, garnet with brick red rim. Quite full flavoured with good concentration of approachable damson and wild cherry fruit.

### **Spain**

407. Garnacha Borsao, Campo de Borja 2009 £29.25  
Vigorous young red with mouth filling fruit and great character.

408. Rioja Luis Canas, Rioja 2003 £68.65  
This is an absolutely delicious wine and a very fine example of just how good Rioja can be.

### **Australia**

409. Shiraz, Billi Billi, Mount Langi Ghiran 2005 £29.25  
Displays a complex nose, with a broad array of fruit and oak aromas. Medium bodied, with soft blueberry fruit, spices and subtle oak, well integrated tanning and a dry finish.

410. Cabernet Sauvignon Terra Barossa, Thorn Clarke, Barossa 2007 £40.25  
Dense, black fruit overlaid with smoky oak and touches of spice and coffee. Smooth, velvety yet structured on the palate.

411. Shiraz Taltarni, Victoria 2005 £54.00  
Round and rich with amazing balance and very well integrated oak, spices and soft tannins. Providing succulent sweetness and exceptional length.

## South Africa

412. Merlot, Peacock Ridge, Stellenbosch 2007 £27.00  
Deep, dense and youthful colour with aromas of cassis, cedar wood, smoke and herbal notes. On the palate it has upfront dark black fruit, a touch of mocha, balanced by fine yet seductive tannins.

## California

413. Zinfandel Painter Bridge, California 2008 £32.65  
The wine is inky purple in colour with youthful bright red highlights. It shows an enticing spicy red fruit nose and a jammy, brambly, medium bodied and soft palate. The finish is juicy and elegant with a smooth finish.

## Chile

414. Merlot, La Paz, MontGras 2009 £22.50  
Packed with deep, dark berry fruit and nuanced hints of cocoa, herb and earth with a soft structure.

## Dessert Wines

### France

420. Mas Amiel, Maury 2005 £49.50  
Made using the same process than a port, this red sweet wine, is unique. Its come from the foothill of the Pyrenees mountain near the Spanish bordure and has to be to this day the best match for Chocolate dessert, or blue cheese. Great full bodied wine.

### Canada

421. Vidal, ice wine, Estate Peller Niagara Peninsula, 34.5cl 2007 £74.00  
Intense flavors of honey, lemon, star fruit, quince and brown sugar. Sweet citrus and star fruit linger on the finish.

Should you have any questions regarding the content or preparation of our dishes, please ask one of our team. All prices are inclusive of VAT and a discretionary service charge of 12.5%.

The Meetings and Private Dining Team would be delighted to answer any questions or arrange a time to show you round any of our private rooms.

Contact The Events Team  
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