

Champagne & Sparkling

Prosecco Frizzante, Cantina Bernardi NV, Italy	£32
Gosset Brut Excellence NV, Aÿ, Champagne	£50
Gosset Brut Grand Rosé NV, Aÿ, Champagne	£70
Gosset Brut Grand Millésime 1999, Aÿ, Champagne	£110

White

Light & Dry

Verdejo Casa Maria 2010, Castilla y León, Spain	£18
Picpoul de Pinet 2010, Château de La Mirande, Côteaux du Languedoc	£24
Château de La Pierre, Muscadet Sur Lie 2009, Côtes de Grandlieu	£27
Freedom Cross, Chenin Blanc 2011, Franschhoek, South Africa	£19
Chablis 2010, Domaine Daniel Dampt	£38

Fruit Driven Dry

Bellotti Bianco, Cascina Degliulivi 2010, Piedmont	£28
Chardonnay Vieilles Vignes 2010, Luc et Jérôme Choblet, Loire	£24
Sauvignon de Touraine 2010, Domaine Guy Allion, Loire	£24
Sancerre 2010, Domaine Gerard Fiou	£38
Isabel Sauvignon Blanc 2010, Marlborough, New Zealand	£34
Pinot Gris 2010, Santa Celina, Mendoza, Argentina	£25

Aromatic

Lake Chalice Riesling 2008, Marlborough, New Zealand	£30
Montlouis Minérale Plus 2009, Loire - <i>Demi Sec - Natural</i>	£36
Les Saveurs 2009, Domaine Binner, Alsace - <i>Natural</i>	£26
Chignin 2009, Gilles Berlioz, Savoie	£28
Gewurztraminer Réserve Particulière 2009, Domaine Scherer, Alsace	£34
Grüner Veltliner, Rainer Weiss 2010, Wachau, Austria	£30

Richer Style

Saint Veran “Les Mandeliers” 2010, Domaine Combier - <i>Natural</i>	£37
Masianco Pinot Grigio Verduzzo 2010, Masi, Veneto, Italy	£30
The Wingwalker Viognier 2009, Alpha Domus, Hawkes Bay, New Zealand	£32
Matakana Estate Pinot Gris 2009, Matakana, New Zealand	£35
Mercurey 2008, Clos Rochette, Domaine Faiveley, Burgundy	£46
Meursault Grands Charrons 2008, Maison Champy, Burgundy	£65

Rosé

Garnacha Rosado 2010, Artazuri, Navarra, Spain	£26
Domaine Pique Roque, Côtes de Provence 2010	£30

Red

Light & Fruity

Pleno Tempranillo 2010, Navarra, Spain £18

Les Templiers Pinot Noir 2010, Vin de Pays D'Oc £22

Picnic Pinot, Two Paddocks 2008, Central Otago, New Zealand – *available chilled* £40

Beaujolais Villages 2010, Domaine de La Flaigne – *available chilled* £28

Medium Bodied - Fruity to Spicy

Cuvée des Drilles 2010, Domaine d'Escausses, Gaillac, South West France £24

Cuvée Venus 2010, Domaine de la Chevalerie, Bourgueil - *Natural* £26

Château Gasquerie, Côtes de Castillon 2009, Bordeaux £26

Château La Madronière 2008, Haut-Medoc, Bordeaux £34

Château Pontac Lynch, Margaux 2004, Bordeaux £54

Finca Antigua 2009, Garnacha, La Mancha, Spain £26

Continued Overleaf.....

Medium Bodied - Fruity to Spicy (Continued)

Marqués de Cáceres, Crianza 2007, Rioja, Spain £27

Laderas de El Seque 2009, Monastrell-Syrah-Cabernet, Alicante, Spain £24

Quercus Cabernet Merlot 2009, Gorizia, Slovenia £24

Domaine du Séminaire 2010, Côtes du Rhône £27

Domaine de Gournier 2009, Vin de Pays des Cévennes £24

Volnay 2008, Olivier Leflaive, Burgundy £50

Chianti Colli Senesi 2008, Campriano £35

Rich & Full Bodied - Fruity to Spicy

Los Vilos Cabernet Sauvignon 2010, Central Valley, Chile £19

Télégramme Châteauneuf du Pape 2008, Rhône Valley £50

Château Pique Caillou, Pessac Leognan 2007, Bordeaux £50

Continued Overleaf.....

Rich & Full Bodied - Fruity to Spicy *(Continued)*

Château Grand-Puy-Lacoste, Pauillac 2001, Grand Cru Classé, Bordeaux	£80
Château Le Gay, Pomerol 2001, Bordeaux	£80
Les Servieres 2010, Domaine d'Aupilhac, France - <i>Natural</i>	£27
Tamaya Carménère Reserva 2010, Limari Valley, Chile	£27
Petit Verdot 2007, Don Baltazar, San Juan, Argentina	£27
Alto Pampas del Sur Malbec 2011, Mendoza, Argentina	£22
Passo Doble 2009, Malbec- - Corvina, Masi Tupungato, Argentina	£29
Sandford Estate Shiraz 2009, Victoria, Australia	£26

Magnums

Château Grand Maison, Côtes de Bourg 2006, Bordeaux	£60
Château Pique Caillou, Pessac Léognan 2007, Bordeaux	£100
Beaune 1er Cru, Maison Champy 2004, Burgundy	£100

Aperitifs & Mixed Drinks

Prosecco Frizzante, Cantina Bernardi NV, Italy – 125ml	£6.5
Gosset Brut Excellence NV, Ay – 125ml	£10
Vodka Martini - with Snow Queen Organic Vodka and Dolin Dry Vermouth – 75ml	£8
Gin Martini - with Hendrick's Gin, Dolin Dry Vermouth & Cucumber – 75ml	£8
Plum Martini – Snow Queen Organic Vodka with English Plum Liqueur – 75ml	£8
Bellini – Prosecco, Peach Purée, Orange Zest – 125ml	£7
Champagne Cocktail – Gosset, Calvados, Angostura Bitters & Brown Sugar – 125ml	£12
Elderflower Fizz – Gosset with Elderflower Liqueur – 125ml	£10
Black Velvet – Gosset with Greenwich Meantime Stout – 250ml	£10
Kir Royale – Gosset with Bramley & Gage Blackcurrant Liqueur – 125ml	£10
Bloody Mary – with 50ml Stolichnaya and Spiced Tomato Juice	£7

Beers and Cider

Aspall Dry Suffolk Cyder – 330ml	£4
– a powerful apple aroma leads into a crisp, clean cider, medium flavoured, subtle, with a notably refreshing character. 5.5% abv	
Greenwich Meantime London Stout – 500ml	£5
– Dark malts and London water work closely together to give a beer of great complexity. Soft mocha coffee and vanilla notes on the nose hint at the lingering vanilla notes on the tongue. A velvet mouth feel holds a rich and complex palate of caramel, molasses, and nut roast, which gives way to a gentle malt-bitter dryness. 4.5% abv	
Greenwich Meantime Union – 330ml	£4
– Vienna style amber lager with a firm fruity caramel aroma, a smooth complex malt character and a long crisp clean finish. This beer is slow fermented and cold-matured over long periods to ensure perfect balance. 4.5%abv	
Greenwich Meantime Pilsner - 330ml	£4
– A gentle maltiness on the nose deceives as a massive hop flavour envelopes the tongue. Lots of Perle and Halletauer hops give the correct levels of bitterness, making this delicately hued pilsner true to the German style. 4.7% abv	

Wines by the Glass and Decanter

Sparkling	125ml Glass	
Prosecco Frizzante, Cantina Bernardi NV, Italy	£6.5	
Gosset Brut Excellence NV, Aÿ	£10	
White	175ml Glass	300ml Decanter
Verdejo Casa Maria 2010, Castilla y León, Spain	£4.5	£7.5
Picpoul de Pinet 2010, Château de La Mirande, Languedoc	£6	£10
Sauvignon de Touraine 2010, Domaine Guy Allion, Loire	£6	£10
Grüner Veltliner, Rainer Weiss 2010, Wachau, Austria	£7.5	£12.5
Saint Veran “Les Mandeliers” 2010, Domaine Combier - <i>Natural</i>	£9.5	£15.5
Rosé	175ml Glass	300ml Decanter
Domaine Pique Roque, Côtes de Provence 2010	£7.5	£12.5

Wines by the Glass and Decanter

Red	175ml Glass	300ml Decanter
Les Templiers Pinot Noir 2010, Vin de Pays D'Oc	£5.5	£9.5
Cuvée Venus 2010, Domaine de la Chevalerie, Bourgueil - <i>Natural</i>	£6.5	£10.5
Château La Madronière 2008, Haut-Medoc, Bordeaux	£8.5	£14
Petit Verdot 2007, Don Baltazar, San Juan, Argentina	£6.75	£11
Alto Pampas del Sur Malbec 2011, Mendoza, Argentina	£5.5	£9.5

Sherry	100ml Glass	½ Bottle
Puerto Fino, Lustau <i>Pale yellow in colour, reminiscent of yeast on the nose. Dry and crisp on the palate.</i>	£6	£20
Palo Cortado, Almancenista, Lustau <i>Dark amber in colour, with tobacco and leather aromas in the nose, this wine is intense, reminiscent of roasting coffee beans, spices and dark chocolate.</i>	£9	

Pudding

	100ml Glass	½ Bottle
Muscat de Beaumes-de-Venise 2008, Domaine de Durban	£6.5	£24
Château Bel-Air, Ste Croix-du-Mont 2009, Bordeaux	£6.5	£24
Mitchell Noble Semillon 2006/10, Clare Valley, Australia	£6.5	£24
Monbazillac 2009 L’Ancienne Cure, Jour de Fruit	£6	£22
Banyuls Rimage Clos de Paulilles, Château de Jau 2008	£6.5	£32

Port

	100ml Glass	Decanter	Bottle
Quinta do Tedo, Late Bottled Vintage 2003	£7	£20	£45
Quinta do Tedo, Fine Tawny – <i>available chilled</i>	£5	£14	£34
Fonseca Guimaraens Vintage Port 1996			£50

Whisky

		50ml Glass
Littlemill 1991- 40%	Lowland	£8
<i>A light whisky with subtle sweetness.</i>		
Benromach Peat Smoke - 46%	Speyside	£7.5
<i>Full-bodied & complex with a seriously smoky character, balanced with the fruity elegance of Speyside</i>		
Scapa 2000 - 43%	Highland	£8
<i>With a nose of spicy cloves and cardamom and a slightly peppery palate this is an ideal aperitif.</i>		
Glen Scotia 1992 McPhail's Collection - 43%	Campbeltown	£9
<i>Complex and full of Campbeltown character, mellowed with the influence of sherry hogsheads.</i>		
Caol Ila 1997 - 43%	Islay	£7.5
<i>The smoke and ash are present on the palate together with the balancing sweetness.</i>		
Glen Grant 25 year old - 40%	Speyside	£11.5
<i>The style of this bottling is full-bodied with a sweet floral nose and a fruity finish.</i>		

Grappa

		50ml Glass
Moscato, Po di Poli, Veneto, Italy		£7

Armagnac – Château de Laubade

The magnificent Château de Laubade in the superior Bas Armagnac region produces all our Armagnac.

		50ml Glass
Intemporel (Hors d'Age)	12 years old	£7
Bas Armagnac 1980		£14
Bas Armagnac 1979		£17
Bas Armagnac 1976		£18.5
Bas Armagnac 1975		£16
Bas Armagnac 1970		£18
Bas Armagnac 1965		£20

Cognac – Château de Beaulon

Château de Beaulon's grapes are from the vineyard of Beaulon. By blending Colombard, Folle Blanche & Ugni Blanc they produce cognacs with a subtler, richer flavour.

Beaulon Folle Blanche ***	7 years old	£7
Beaulon Grande Fine VSOP	12 years old	£8

Calvados

		50 ml
Domfrontais Vielle Reserve, Victor Gontier 1995/99		£9

Lamberts Restaurant

Seasonal British Food

Whiskies

	50 ml
Famous Grouse - 40%	£6
Jameson Irish Whisky - 40%	£6
Makers Mark - 45%	£7

Spirits

Stolichnaya Vodka - 40%	£6
Snow Queen Organic Vodka - 40%	£8
Sipsmith Barley Vodka - 40%	£8
Sipsmith London Dry Gin - 41.6%	£8
Sipsmith Sloe Gin - 29%	£8
Hendrick's Gin - 40%	£8
Tanqueray Gin Export Strength - 41.4%	£6
Appleton White Rum - 37.5%	£7
Appleton Gold Rum - 40%	£6
Pimm's No 1 - 25%	£6
Gran Centenario Reposado Tequila - 38%	£6

Liqueurs

Amaretto di Saronno - 28%	£7
Baileys Irish Cream - 17%	£7
Cointreau - 40%	£7
Drambuie - 40%	£7
Kalhua - 20%	£7
Galliano - 30%	£7
Frangelico Hazelnut Liqueur - 20%	£7

Digestifs

Benedictine - 40%		£6
Kummel Wolfschmidt - 39%	<i>served chilled</i>	£6
Sambuca Luxardo - 38%	25 ml	£4
Pastis 51- 40%		£6
Fernet Branca - 40%	25 ml	£4

Vermouth

	50 ml	
Campari - 25%		£6
Dolin Dry Vermouth, Chambery - 17.5%		£6
Dolin Sweet Vermouth, Chambery - 16%		£6
Punt E Mes - 18%	served chilled	£5

Mixed Drinks

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Soft Drinks & Juices

Fentimans Botanically Brewed Tonic Water	125ml as mixer	£1.5
Fentimans Botanically Brewed Tonic Water	250ml	£3
Fentimans Victorian Lemonade/Rose Lemonade	275ml	£3
Fentimans Curiosity Cola	275ml	£3
Fentimans Traditional Ginger Beer	275ml	£3
Schweppes Soda Water	200ml	£2
Schweppes Lemonade	125ml as mixer	£1
Schweppes Lemonade	250ml	£2
Pomegranate, Cranberry, Tomato Juice	200ml	£2
Chegworth Valley Cox & Bramley Apple Juice	250ml	£2.75
Freshly Squeezed Orange Juice	200ml	£2.5

Lamberts Restaurant

Seasonal British Food