



Something to whet your whistle?

Ever been to a restaurant, presented with a wine list the size of an encyclopaedia and then intimidated into pretending you understand it for fear of embarrassing yourself in front of a snotty sommelier?! Well, we have and to avoid any awkward pointing to unpronounceable vintages and making blind choices, we've done the hard part and tasted a shed load of wines for you (it really was a tough job, honestly!) and chosen some real stonkers that we think fit our food and events beautifully.

The wines below are some of our personal faves, which we're proud to recommend and serve. That said, wine choices can be a personal thing so if you have a favourite wine, style, vineyard, producer or vintage, we have access to some of the best wine cellars in London and love a good wine hunt so just ask if you'd like us to source your favourite sauce!

Please select one sparkling wine or champagne (if required), one red wine, one white wine and one choice of beer. We will provide a range of soft drinks and your choices of alcoholic drinks and charge for drinks based on consumption so you only pay for what's been drunk.



Bubbles

Award Winning British Sparkling Wine

Greyfriars Rosé Reserve

*A delicate pale colour reminiscent of a Rosé from Provence.
Hints of vanilla and Summer fruits on the nose
with fresh fruity flavour of berries.*

£29.00 per bottle

Greyfriars Blanc de Blancs

*A light fresh crisp wine with subtle hints of vanilla
with citrus aromas*

£29.00 per bottle

Euro Bubbles

Grazing's House Prosecco

*Now more popular than champagne, this Italian sparkling wine
is lighter with less acidity, making it easier to drink and
perfect for canapé receptions*

£19.00 per bottle

Grazing's House Champagne

*A light, fresh and fruity champagne with fine discreet bubbles
and subtle overtones of apples,
pears and citrus fruits.*

£35.00 per bottle

Other champagnes and vintages available on request



Wines

Some wines we really like...

£15.00 per bottle

White

Valle Berta Gavi

A pale golden colour, with charismatic aromas of lime zest and grapefruit, along with subtle hints of fresh fennel. Bone dry and with moderate acidity, it offers a clean and refreshing finish.

Red

Beauté du Sud Malbec

This modern Malbec echoes both the Old World rusticity of Southern France and the inky fruitiness found in the Malbecs of Argentina and the rest of the New World.

And some we love....

£18.00 per bottle

White

Wiamea Estate Pinot Gris

Bursting with aromas of pear, honey, apple, spice and even a hint of cream.

Hints of sweetness partner the pure fruit flavours and are complemented by clean acidity, good length and soft texture.

Red

Beyerskloof Pinotage

Strong plum flavours with velvety tannins. Well structured, yet elegant and soft, medium-bodied with a fresh and superbly balanced finish.



And a few that knock our socks off..

£29.00 per bottle

White

Te Mata Cape Crest Sauvignon

Straddling the divide between typical New Zealand Sauvignon and classic white Bordeaux,

this wine is creamy, with blossom and toast notes embellishing the backdrop of citrus and guava-like fruit.

Red

Sexy Beast Cabernet, Two Hands, McLaren Vale

A deep and lush ruby colour, with an alluring nose of rich fruit and subtle touches of violet, smoke and leafy herbs. Fulsome yet elegant, the tannins are smooth and the palate tightly structured.

Beer

Fourpure Brewing

Local lads producing some of the best craft beers in the world.

£3.50 per 330ml can

Pils

*Generous hopping with *Mittelfruh* and *Saaz* gives this beer a delightful floral and spicy aroma. The finish is dry, crisp, and refreshing.*

Pale Ale

*Inspired by the great hoppy interpretations of the style from California. A clean, simple malt bill is supported by big whirlpool and dry hop additions of *Cascade*, *Columbus*, and *Citra*, giving the beer bright, citrusy and tropical aromas.*

Session IPA

*The transatlantic influence of American brewing inspired the lads to make a beer with big, bold hops in an easy drinking, sessionable package. They use *Citra*, *Galaxy*, *Mosaic*, *Ahtanum*, and *Crystal* hops to deliver a powerful hit of exciting hop character.*



Amber Ale

The lads were road tripping through Colorado when they fell in love with American Amber ale. Rich, bready malt character is balanced by earthy, floral Willamette hops. The result is an incredibly balanced and refreshing beer with a delicious toasty finish.

Stout

The original stouts were brewed in London and the lads wanted to make a beer style with so much heritage from our fair London Town. The stout is full-bodied and creamy with a rich dark chocolate and roasted coffee flavour.

Soft Drinks

Basil's lemonade

Basil infused lemon cordial, soda water and fresh basil leaves
£4.95 per litre

Watermelon and mint cooler

Watermelon purée, water melon syrup, lime, soda, and fresh mint
£4.95 per litre

Winter Hydrator

Green tea, lemongrass and ginger cordial, fresh lime juice
£4.95 per litre

Hibiscus Mocktini

Hibiscus infused ginger shrub and soda water
£4.95 per litre

Freshly Squeezed Fruit Juices

cloudy apple or orange juice
£4.95 per litre

Belu Still or Sparkling Water

£2.95 per bottle



Cocktails & Long Drinks

We can offer a full cocktail bar service for your event.

From a Chorizo infused old fashioned to a nettle cordial and Hibiscus tea for the designated driver and of course the classics all complete with flaring bartenders if required.

Please see our cocktail menu or contact us to discuss your bespoke event bar menu.

**All drinks are charged on consumption so you only pay for what your guests drink!*

All prices are shown exclusive of VAT.