

Wine List

Sparkling

- **52** *Vino Tonon, Prosecco Treviso Frizzante Corda NV, Veneto, Italy* £42.00
Light gentle sparkle, pale straw yellow in colour. Fruity, slightly aromatic with aromas of honey, flowers and apples.

- **51** *Bauchet Pere et Fils Brut NV, France* £50.00
A favourite of Wine Spectator and Wine Enthusiast.

- **54** *Mumm Cordon Rouge Brut NV, France* £70.00
Well-structured, tonic and elegant.

- **55** *Pol Roger Brut NV, France* £80.00
Winston Churchill's favourite champagne.

- **58** *Dom Perignon 2004, France* £155.00
Acacia honey and fresh almonds on the nose.

- **57** *Veuve Clicquot NV, France* £85.00
Golden colour, with rich yeasty biscuity aromas.

- **66** *Laurent Perrier Rosé, France* £95.00
Long, rounded and supple on the finish. Fine bubbles with precise, crisp aromas of strawberries, redcurrants, raspberries and black cherries.

- **53** *Davenport Auxerrois Sparkling, East Sussex, England, 2014* £62.00
The wine has a very clean fruit style with subtle flavours of peach and fresh grapes. A really refreshing sparkling wine. Auxerrois is a grape variety that always attracts interest. It is better known in Alsace than the UK. Winemaking follows the traditional bottle-fermented method with 24 months maturation in the bottle. Natural yeast is used for the first fermentation. Bronze medal winner in the 2017 UK Wine Awards.

Magnums

- **61** *Bauchet Pere (House Magnum)* £105.00

- **67** *Veuve Clicquot NV Magnum* £190.00

- **66** *Laurent Perrier Rosé* £205.00

Wine List

White Wines from France

Alsace

- **11 Riesling Herrenweg Domaine Saint Remy, Alsace, 2013** £54.00

An elegant wine, exhibiting a beautiful purity of fruit and wonderful freshness.

- **18 Pinot Auxerrois 'Biodynamic' Vieilles Vignes, Domaine Adam, Alsace, France, 2014** £49.00

Made by biodynamic harvesting, this 100% Pinot Auxerrois shows just what an amazing concentration can be achieved when made from vines of over 50 years age. The nose is powerful with aromatic notes of herbs intermingled with white flowers and fresh lemon. The palate is smooth and structured, warm and powerful resulting in an harmonious and balanced mouthfeel, and finishes fresh and fruity.

Burgundy

- **13 Chablis 1er Cru Fourchaume, Ch Maligny, Burgundy, 2013** £72.00

The most famous 1er Cru in Chablis. A perfect balance between minerality and ripe stone fruit.

- **14 Pouilly Fuisse Vieilles Vignes, Domaine Thibert, Burgundy, 2013** £64.00

Extremely fresh with green apple hints, a long creamy finish.

- **15 Meursault, Domaine Jean-Marie Bouzereau, Burgundy, 2013** £78.00

Exotic with a bouquet of nuts and butterscotch yet elegant and supple.

Loire Valley

- **09 Pouilly Fume Domaine Pierre Marchand, Loire Valley, 2013** £49.00

Dry wine with hints of citrus fruit and cassis, smell of boxwood and acacias.

- **12 Sancerre Domaine des Grandes Perrieres, Loire Valley, 2014** £57.00

A classic Sancerre with fresh cut grass on the nose and lemon & lime fruit. Nice roundness with tropical fruit flavours and typical flintiness.

Rhone Valley

- **19 Gilles Flacher, Saint Joseph Loess White, Rhone Valley, France, 2013** £68.00

Full yellow colour; has an elegant bouquet with a graceful, bright air of white fruits, summer flowers, a cooked oranges and hazelnut. The palate is lovely: the fruit and the richness walk hand in hand, and there is a natural freshness bound into its ripe setting.

South of France

- **07 Bassac, Cuvee du Manpot Blanc, 2013** £42.00

Clear and brilliant in colour with a vibrant nose of toasty followed by floral notes with a hint of hazelnut. A rich burst of apples and pears on the palate.

Wine List

White wines around the world

Italy

• 08 **Gavi Fratelli Casetta 2013** £44.00

A gem from Piemonte region. An elegant bouquet of floral, fresh fruit and lemon hints. An appealing crisp style with stone fruit flavours.

• 10 **Pinot Grigio, Kaltern, Alto Adige, 2016** £45.00

Highly aromatic with notes of white blossom, peaches and pineapple. The palate is dry with a creamy texture and flavours of stone fruits, apples, melon and pears. A racy acidity gives this wine a very fresh character and the ripe fruit flavours linger on the finish.

Spain £42.00

• 16 **Albirino Miudino Rias Baixas**

Fruity, zesty and light but dry with bright acidity, Albarino is a well kept secret of the fishing capital of Spain, Rias Baixas. It's refreshing citrus and tropical fruit aromas are balanced neatly by mineral over tones and a good structure. The Spanish say "it goes with everything, or nothing."

• 06 **Txakoli Gorabie, Arabako Txakolina, 2016** £43.00

Made from Hondarrabi Zuri and Hondarrabi Zuri Zerratie (the Basque name for Petit Corbu), this Txakoli is a bright lemon colour with green reflections. Pear, apple and citrus aromas dominate the nose. The palate is dry, clean and fresh with notes of green apple and white flowers with a crisp grapefruit acidity.

New Zealand

• 17 **Le Petit Clos Sauvignon Blanc, New Zealand 2013** £48.00

Ripe fruity style of Sauvignon with citrus-blossom character and flavours passion-fruit and nectarine and an appropriately tangy finish.

South Africa £33.00

• 20 **Hoopenburg Chenin Blanc, Stellenbosch, 2016**

A refreshing, fragrant wine with notes of lychee and kiwi. A good balance of fruit and acidity on the mid-palate with a clean finish.

Rose Wine

France

• 29 **Sancerre Colombier Rose, Loire Valley, France** £47.00

An attractive ruby-red colour and aromas of red fruits supporting a rich, pure-fruited style with hints of vanilla, fruit, spices and delicate sweetness.

Wine List

Red Wines from France

Beaujolais

- **35 Fleurie Domaine de la Bouroniere 2013** £47.00
A delicious example of the Gamay grape, this wine is aged in new oak for six months, before being moved to old oak.

Bordeaux

- **43 Chateau Camensac, 5eme Cru Classé, Haut Medoc, France, 2000** £90.00
This medium bodied Haut-Medoc offers scents of vanilla intermixed with blackcurrant and liquorice. A complex wine with moderately high tannins that show depth and balance. It is a well-aged claret with a glorious long finish.
- **44 Chateau Tour du Cauze Grand Cru Saint-Emilion, France, 2010** £64.00
This extraordinary wine exhibits very ripe fruit, intense aromas of redcurrant, blackberry and spicy notes. The tannins are silky and combine with a lingering black cherry and coffee finish. It is full bodied and supple on the palate with a gentle touch of oak giving depth and structure.

Burgundy

- **41 Cotes de Nuits Villages Arlot, Nuits-Saint-Georges, Burgundy, 2013** £75.00
The wine stylishly defends the appellation Côte de Nuits Villages. It has a serene ambition: to express the finesse of the Pinot Noir. It develops a dashing nose which ventilates the notes of morello cherries and fruit stones, often drifting towards cloves, sandalwood and sometimes cocoa. Alert and agile, the wine draws out the suppleness and elegance by affirming itself through a substance of red fruit flavours with touches of pepper and vanilla notes.

Rhone

- **47 Mestre Chateauneuf du Pape, Rhône, France, 2010** £75.00
A deep violet in colour. A nose of blackberry, cassis, kirsch and liquorice. On the palate, full-bodied and savoury with a silky texture and beautifully balanced tannins. The finish is lengthy with peppery notes. The 'Cuvée Sommeliers' is a blend of 65% Grenache Rouge, 15% each of Syrah and Mourvedre and 5% Cinsault. Aged in for 18 months in enormous foudres (large oak barrels), it is only released to order.
 - **42 Saint Joseph Les Coteaux, Rhône, France** £58.00
Deep red colour. Ripe nose of red spicy fruit. A full and fleshy mouth. Nice concentration with well-rounded tannins. The grapes are harvested by hand. Cold maceration. Daily punching of the cap. 15 to 21 day vatting and aged 12 months in casks.
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- **South of France** £45.00
 - **36 Chateau Du Cayrou, Cahors, France, 2009**
Dark ruby colour, Dark fruit aromas with hints of liquorice, plum and black cherry. The wine is rich but elegant with soft tannins - just a high quality wine.

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Red wines around the world

Chile

- **38 Envero Gran Reserva Carmenere, Colchagua, Chile, 2013** £48.00
Blackberries, tobacco and spice. Ripe fruit notes blended with oak and vanilla. Juicy, full and smooth.

Argentina

- **45 Special release 'Synthesis' Malbec, Mendoza-Tupungato, Argentina, 2013** £68.00
Deep and intense ruby red colour with violet dyes. Intense with great aromatic expressions and concentrated floral notes and black pepper, combined with ripe red fruits like plum and blackberry. Its long ageing in French oak gives elegant smoked notes with tobacco and chocolate. Begins sweet and generous on the palate with a long and elegant finish.

Italy

- **46 Brunello di Montalcino, Tuscany, Italy, 2010** £75.00
Brunello di Montalcino is Tuscany's most famous premium DOCG and its boldest expression of the Sangiovese grape. Wild berry aromas and ripe, almost candied red cherry flavours.
- **40 Valpolicella Superiore Ripasso, Corte Alta, Veneto 2013** £56.00
A well balanced medium to full-bodied red with warm, rounded cherry fruit.

New Zealand

- **37 Torea Oystercatcher Pinot Noir, Marlborough, New Zealand, 2014** £46.00
A top drawer Pinot Noir which is packed with intense aromas and flavours of spice-edged cherry, raspberry and strawberry and a mouthful of sultry textures.

Spain

- **39 Urbina Reserva Especial, Cuzcurrita, Rioja, 1998** £65.00
With 95% Tempranillo, 5% Mazuelo and Graziano, this wine has Dark ruby red with amber glints, with a very pronounced, seductive, savoury vanilla oak bouquet. Attractive sweet middle palate with delicious, concentrated ripe berry, mature fruit broadening out. Wonderful length, classy and complex wine.

Bulgaria

- **34 Castra Rubra Dominant, Thracian Valley, Bulgaria, 2011** £33.00
A blend of 50% Cabernet Sauvignon, 50% Syrah, fully organic with deep ruby colour, intense and impressive nose, ripe, velvet tannin, long, elegant and juicy finish. Medium to full bodied, with ripe blackberries and blackcurrant.

Sweet

- **71 Carmes De Rieussec, (37.5cl), Bordeaux, France, 2008** £38.00
The wine gives off candied apricot, citrusy and white peach aromas enhanced by a light honey hint on the nose finish. The 2008 wine offers an unctuous, quite ample and balanced palate, which finishes on a vibrant note.
85% Sémillon and 15% Sauvignon Blanc.
- **72 Apaltagua Late Harvest Riesling (37.5cl), San Antonio Valley, Chile** £33.00
This Late Harvest Riesling has an intense wheat-yellow colour. Its aromas are complex, dominated by mature fruit such as papaya, canned peaches, quince, with ginger notes, and mixed with a subtle floral background and a refreshing minerality, due to its origins.

Pre-dinner & Table Drinks Packages

Pre-dinner Drinks Package

Your own reserved company table,
1 Magnum of house champagne,
a bucket of mixed lagers,
a bucket of mixed soft drinks,
a bottle of still and a bottle of sparkling water

£120.00

Package 2 • 304

2 x Riesling Herrenweg Domaine Saint Remy,
Alsace, France 2014
2 x Envero Gran Reserva Carmenere, Colchagua,
Chile, 2013
Bucket of Lagers
2 bottles still water
2 sparkling water

£225.00

Hosted Premium Pre-Dinner Drinks Package

Your own reserved company table,
a waiter to serve your drinks,
a magnum of Veuve Clicquot,
a bucket of mixed lagers,
a bucket of mixed soft drinks,
a bottle of still & sparkling water,
crisps, nuts and olives

£220.00
for 10 guests

Package 3 • 305

1 x Magnum of Veuve Clicquot NV
2 x Pouilly Fuisse Vieilles Vignes Domiane Thibert,
Burgundy, France 2013
2 x St Joseph Coteaux Durand, Rhone Valley, France
Graillet, Rhone Valley 2012
Bucket of Lagers
2 bottles still water
2 sparkling water

£440.00

Package 1 • 302

2 x Hoopenburg Chenin Blanc, South Africa 2016
2 x Castra Rubra Dominant, Cabarnet Sauvignon,
Syrah 2011
Bucket of Lagers
2 bottles still water
2 sparkling water

£165.00

Package 4 • 306

1 x Magnum of Laurent Perrier Rose
2 x Meursault Domaine Jean-Marie Bouzereau,
Burgundy, France 2013
2 x Chateau Camensac, 5eme Cru Classé, Haut
Medoc, France, 2000
1 x Carmes des Reissec
2 bottles still water
2 sparkling water

£530.00

Pre-dinner & Table Drinks Packages

A box of canapés, 24 hand crafted canapés made on site • 402

Thai Salad - Pork and peanut salad with chilli and pineapple

Truffled goats cheese with caramelised pear on brioche

Seared beef on a rosemary shortbread with burnt onion puree and mustard

Carpaccio of courgette - Courgette rolls with tomato chutney and pepper ricotta

£72.00
for 24 bites

Tray of nibbles (for 10 people) • 401

Beetroot and rocket pesto straws

Olive and truffle palmiers with babaganoush

Maple and chilli roasted nuts

Truffle potato crisps with orange salt

Large Sicilian olives

Tomato rubbed ciabata with extra virgin olive oil

£42.00

Pre-Order Form

The team at the Brewery looks forward to welcoming you and your guests. The aim of this order form is to provide you with the opportunity to pre-plan details, which will make your event more relaxing. In order to ensure you table beverage requirements are met, please complete this form and return it to us five working days before you event.

Should you require any further information or wish to book an event please call: **0207 638 8811**
Please complete this form and return it to us through one of the following options:

E-mail: info@thebrewery.co.uk
Post: The Brewery, 52 Chiswell Street, London, EC1Y 4SD

Pre Dinner Drinks

These drinks will be waiting for you on a private table in the King George III drinks reception. Signage will be provided. Additional drinks can be ordered from the cash bar.

<i>Drinks Package</i>	<i>Quantity</i>
Pre dinner drinks package	
Hosted premium pre dinner drinks	
Box of canapes	
Tray of nibbles	

Drinks with Dinner

These drinks will be on your table for dinner prior to arrival into the Porter Tun Room. Additional drinks can be ordered from your waiter on the day.

<i>Drinks Package</i>	<i>Quantity</i>
Package 1	
Package 2	
Package 3	
Package 4	

<i>Wine Bin No.</i>	<i>Description</i>	<i>Quantity</i>

<i>Wine Bin No.</i>	<i>Description</i>	<i>Quantity</i>

<i>Other drinks</i>	<i>Quantity</i>
Sparkling Water @ £3.95 per bottle	
Still Bottled Water @ £3.95 per bottle	
Bucket of 6 Mixed Lagers @ £26.00	

<i>Other drinks</i>	<i>Quantity</i>
Sparkling Water @ £3.95 per bottle	
Still Bottled Water @ £3.95 per bottle	
Bucket of 6 Mixed Lagers @ £26.00	

Pre-Order Form

Company name

Host name for table

Table number

Certain wine vintages and prices may be subject to variation. All wines are subject to availability.
There will be an additional 3.8% handling charge on all Amex transactions.

Wine selection order forms without credit card details will not be processed.

Payment for all wine orders will be required on the day of the event. The table's hosts will be asked to supply payment for all beverages pre-ordered on arrival. Any additional beverages ordered will require payment at time of ordering.

Acceptable payment methods are: credit card, cash or cheque (Made payable to The Brewery on Chiswell Street Ltd, up to the stated limit on the Banker's card, accompanied with a business card).

It is possible for beverages to be paid for in advance of the event. Please contact the Brewery sales team on **0207 638 8811 at least 1 week prior to the event.**