

## Champagne & Sparkling

Prosecco Frizzante, Cantina Bernardi NV, Italy	32.00
Gosset Brut Excellence NV, Aÿ, Champagne	40.00
Gosset Brut Grand Rosé NV, Aÿ, Champagne	60.00
Gosset Brut Grand Millésime 1999, Aÿ, Champagne	110.00

## White

### Light & Dry

Château de La Pierre, Muscadet Sur Lie 2009, Côtes de Grandlieu	26.00
Freedom Cross, Chenin Blanc 2011, Franschoek, South Africa	18.00
Chablis 2010, Domaine Daniel Dampit	32.00
Picpoul de Pinet 2010, Château de La Mirande, Côteaux du Languedoc	22.00
Verdejo Casa Maria 2010, Castilla y León, Spain	20.00

## Fruit Driven Dry

Bellotti Bianco, Cascina Degliulivi 2010, Piedmont	28.00
Sauvignon de Touraine 2010, Domaine Guy Allion, Loire	22.00
Sancerre 2010, Domaine Gerard Fiou	36.00
Isabel Sauvignon Blanc 2010, Marlborough, New Zealand	32.00
Pinot Gris 2010, Santa Celina, Mendoza, Argentina	21.00

## Aromatic

Lake Chalice Riesling 2008, Marlborough, New Zealand	27.00
Montlouis Minérale Plus 2009, Loire - <i>Demi Sec - Natural</i>	40.00
Les Saveurs 2009, Domaine Binner, Alsace - <i>Natural</i>	26.00
Chignin 2009, Gilles Berlioz, Savoie	28.00
Gewurztraminer Réserve Particulière 2009, Domaine Scherer, Alsace	34.00
Grüner Veltliner, Rainer Weiss 2010, Wachau, Austria	30.00

## Richer Style

Saint Veran “Les Mandeliers” 2010, Domaine Combier - <i>Natural</i>	36.00
Masianco Pinot Grigio Verduzzo 2010, Masi, Veneto, Italy	28.00
The Wingwalker Viognier 2009, Alpha Domus, Hawkes Bay, New Zealand	30.00
Matakana Estate Pinot Gris 2009, Matakana, New Zealand	30.00
Mercurey 2008, Clos Rochette, Domaine Faiveley, Burgundy	46.00
Meursault Grands Charrons 2008, Maison Champy, Burgundy	65.00

## Rosé

Garnacha Rosado 2010, Artazuri, Navarra, Spain	23.00
Domaine Pique Roque, Côtes de Provence 2010	28.00

## Red

### Light & Fruity

Pleno Tempranillo 2010, Navarra, Spain	16.00
Les Templiers Pinot Noir 2010, Vin de Pays D'Oc – <i>available chilled</i>	19.00
Picnic Pinot, Two Paddocks 2008, Central Otago, New Zealand – <i>available chilled</i>	40.00
Beaujolais Villages 2010, Domaine de La Flaigne – <i>available chilled</i>	28.00

### Medium Bodied - Fruity to Spicy

Cuvée des Drilles 2010, Domaine d'Escausses, Gaillac, South West France	22.00
Cuvée Venus 2010, Domaine de la Chevalerie, Bourgueil - <i>Natural</i>	26.00
Château Gasquerie, Côtes de Castillon 2009, Bordeaux	26.00
Château La Madronière 2008, Haut-Medoc, Bordeaux	32.00
Château Pontac Lynch, Margaux 2004, Bordeaux	48.00
Finca Antigua 2009, Garnacha, La Mancha, Spain	23.00

*Continued Overleaf.....*

## Medium Bodied - Fruity to Spicy (Continued)

Marqués de Cáceres, Crianza 2007, Rioja, Spain	27.00
Laderas de El Seque 2009, Monastrell-Syrah-Cabernet, Alicante, Spain	22.00
Quercus Cabernet Merlot 2009, Gorizia, Slovenia	24.00
Domaine du Séminaire 2010, Côtes du Rhône	26.00
Domaine de Gournier 2009, Vin de Pays des Cévennes	22.00
Volnay 2008, Olivier Leflaive, Burgundy	60.00
Chianti Colli Senesi 2008, Campriano	35.00

*Continued Overleaf.....*

## Rich & Full Bodied - Fruity to Spicy

Los Vilos Cabernet Sauvignon 2010, Central Valley, Chile	17.00
Télégramme Châteauneuf du Pape 2008, Rhône Valley	60.00
Château Grand-Puy-Lacoste, Pauillac 2001, Grand Cru Classé, Bordeaux	80.00
Château Le Gay, Pomerol 2001, Bordeaux	80.00
Les Servieres 2010, Domaine d'Aupilhac, France - <i>Natural</i>	26.00
Tamaya Carménère Reserva 2010, Limari Valley, Chile	26.00
Alto Pampas del Sur Malbec 2010/11, Mendoza, Argentina	22.00
Passo Doble 2009, Malbec-Corvina, Masi Tupungato, Argentina	28.00
Sandford Estate Shiraz 2009, Victoria, Australia	26.00

## Magnums

Château Grand Maison, Côtes de Bourg 2006, Bordeaux	60.00
Beaune 1er Cru, Maison Champy 2004, Burgundy	120.00

## Pudding

	100ml Glass	½ Bottle
Muscat de Beaumes-de-Venise 2008, Domaine de Durban	6.50	24.00
Château Bel-Air, Ste Croix-du-Mont 2009, Bordeaux	6.50	24.00
Mitchell Noble Semillon 2006, Clare Valley, Australia	6.50	24.00
Monbazillac 2009 L’Ancienne Cure, Jour de Fruit	6.00	22.00
Banyuls Rimage Clos de Paulilles, Château de Jau 2008	6.50	32.00

## Port

	100ml Glass	Decanter	Bottle
Quinta do Tedo, Late Bottled Vintage 2003	7.00	21.00	49.00
Quinta do Tedo, Fine Tawny – <i>available chilled</i>	5.00	14.00	34.00
Fonseca Guimaraens Vintage Port 1996			50.00

## Aperitifs & Mixed Drinks

Prosecco Frizzante, Cantina Bernardi NV, Italy	7.50	125ml
Gosset Brut Excellence NV, Ay	10.00	125ml
Vodka Martini - with Snow Queen Organic Vodka and Dolin Dry Vermouth	8.00	75ml
Gin Martini - with Hendrick's Gin, Dolin Dry Vermouth & Cucumber	8.00	75ml
Plum Martini - Snow Queen Organic Vodka with English Plum Liqueur	8.00	75ml
Bellini - Prosecco, Peach Purée, Orange Zest	8.50	125ml
Champagne Cocktail - Gosset, Calvados, Angostura Bitters & Brown Sugar	12.00	125ml
Elderflower Fizz - Gosset with Elderflower Liqueur	10.00	125ml
Black Velvet - Gosset with Greenwich Meantime Stout	10.00	250ml
Kir Royale - Gosset with Bramley & Gage Blackcurrant Liqueur	10.00	125ml
Bloody Mary	7.00	

## Beers and Cider

Aspall Dry Suffolk Cyder	4.00	330ml
- 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	5.00	500ml
- 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 mouthfeel 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	4.00	330ml
- 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	4.00	330ml
- 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	7.50	
Gosset Brut Excellence NV, Aÿ	10.00	
White	175ml Glass	300ml Decanter
Picpoul de Pinet 2010, Château de La Mirande, Languedoc	6.50	12.00
Château de La Pierre, Muscadet Sur Lie 2009, Côtes de Grandlieu	6.50	12.00
Sauvignon de Touraine 2010, Domaine Guy Allion, Loire	5.50	10.00
Chablis 2010, Domaine Daniel Dampt	8.00	15.00
Grüner Veltliner, Rainer Weiss 2010, Wachau, Austria	7.50	13.00
Rosé	175ml Glass	300ml Decanter
Domaine Pique Roque, Côtes de Provence 2010	7.00	12.50

## Wines by the Glass and Decanter

### Red

175ml    300ml  
Glass    Decanter

Les Templiers Pinot Noir 2010, Vin de Pays D'Oc - <i>available chilled</i>	5.00	9.00
Cuvée Venus 2010, Domaine de la Chevalerie, Bourgueil - <i>Natural</i>	6.50	11.50
Château La Madronière 2008, Haut-Medoc, Bordeaux	8.00	14.00
Passo Doble 2009, Malbec-Corvina, Masi Tupungato, Argentina	7.00	12.50
Sandford Estate Shiraz 2009, Victoria, Australia	6.50	11.50

### 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>	6.00	20.00
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>	9.00	

## Whisky

		50ml Glass
Littlemill 1991- 40%	Lowland	8.00
<i>A light whisky with subtle sweetness.</i>		
Benromach Peat Smoke - 46%	Speyside	7.50
<i>Full-bodied &amp; complex with a seriously smoky character, balanced with the fruity elegance of Speyside</i>		
Scapa 2000 - 43%	Highland	8.00
<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	9.00
<i>Complex and full of Campbeltown character, mellowed with the influence of sherry hogsheads.</i>		
Caol Ila 1997 - 43%	Islay	7.50
<i>The smoke and ash are present on the palate together with the balancing sweetness.</i>		
Glen Grant 25 year old - 40%	Speyside	11.50
<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		7.00

## 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	7.00
Bas Armagnac 1980		14.00
Bas Armagnac 1979		17.00
Bas Armagnac 1976		18.50
Bas Armagnac 1975		16.00
Bas Armagnac 1970		18.00
Bas Armagnac 1965		20.00

## 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	7.00
Beaulon Grande Fine VSOP	12 years old	8.00

## Calvados

		50 ml
Domfrontais Vielle Reserve, Victor Gontier 1995		8.00

Lamberts Restaurant

Seasonal British Food

## Whiskies

Famous Grouse - 40%	6.00
Jameson Irish Whisky - 40%	6.00
Makers Mark - 45%	7.00

## Spirits

Stolichnaya Vodka - 40%	6.00
Snow Queen Organic Vodka - 40%	8.00
Sipsmith Barley Vodka - 40%	8.00
Sipsmith London Dry Gin - 41.6%	8.00
Hendrick's Gin - 40%	8.00
Tanqueray Gin Export Strength - 41.4%	6.00
Appleton White Rum - 37.5%	7.00
Appleton Gold Rum - 40%	6.00
Pimm's No 1 - 25%	6.00
Gran Centenario Reposado Tequilla - 38%	6.00

## Liqueurs

Amaretto di Saronno - 28%	7.00
Baileys Irish Cream - 17%	7.00
Cointreau - 40%	7.00
Drambuie - 40%	7.00
Kalhua - 20%	7.00
Galliano - 30%	7.00
Frangelico Hazelnut Liqueur - 20%	7.00

## Digestifs

Benedictine - 40%		6.00
Kummel Wolfschmidt - 39%	<i>served chilled</i>	6.00
Sambuca Luxardo - 38%	<i>25 ml</i>	4.00
Pastis 51- 40%		6.00
Fernet Branca - 40%	<i>25 ml</i>	4.00

## Vermouth

	50 ml
Campari - 25%	6.00
Dolin Dry Vermouth, Chambery - 17.5%	6.00
Noilly Prat Rouge Original French Sweet - 16%	6.00
Punt E Mes - 18%	<i>served chilled</i> 5.00

## Mixed Drinks

Bloody Mary	7.00	200ml
Virgin Mary	3.50	200ml
Vodka Martini - with Snow Queen Organic Vodka and Dolin Dry Vermouth	8.00	75ml
Gin Martini - with Tanqueray Gin and Dolin Dry Vermouth	8.00	75ml
Plum Martini - Snow Queen Organic Vodka with English Plum Liqueur	8.00	75ml
Bellini - Prosecco with Peach Purée and Orange Zest	8.50	125ml
Champagne Cocktail - Gosset, Calvados, Angostura Bitters & Sugar	12.00	125ml
Elderflower Fizz - Gosset with Elderflower Liqueur	10.00	125ml
Black Velvet - Gosset with Guinness	10.00	250ml
Kir Royale - Gosset with Bramley & Gage Blackcurrant Liqueur	10.00	125ml
Kir - White wine with Bramley & Gage Blackcurrant Liqueur	7.00	175ml

## Soft Drinks & Juices

Fentimans Botanically Brewed Tonic Water	125ml as mixer	1.50
Fentimans Botanically Brewed Tonic Water	250ml	3.00
Fentimans Victorian Lemonade/Rose Lemonade	275ml	3.00
Fentimans Curiosity Cola	275ml	3.00
Fentimans Traditional Ginger Beer	275ml	3.00
Schweppes Soda Water	200ml	2.00
Schweppes Lemonade	125ml as mixer	1.00
Schweppes Lemonade	250ml	2.00
Pomegranate, Cranberry, Tomato Juice	200ml	2.00
Chegworth Valley Cox & Bramley Apple Juice	250ml	2.75
Freshly Squeezed Orange Juice	200ml	2.50

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