

BRITISH LIBRARY EVENTS MENU

WINE LIST

SPARKLING

Prosecco Spumante Extra Dry, Botter Extra Dry, Veneto, Italy, NV £19.80

A bouquet of pear drops, lemon and melon. The palate is light and fresh with a clean finish.

Champagne Gardet Brut Tradition, Champagne, France, NV £42.00

Produced by Maison Gardet in the village of Chigny les Roses. A blend of 45% Pinot Noir, 45% Pinot Meunier and 10% Chardonnay showing a balance of vibrant fruit and rich, biscuity finesse.

Champagne Gardet Brut Rosé, Champagne, France, NV £45.00

Rich and fruity, sturdy enough to serve with food. A delicious rose with summer berry and citrus flavours with a crisp and refreshing finish.

Gosset Brut Excellence, Champagne, France, NV £60.00

Made only using grapes from Premier and Grand Cru villages, this is an exceptionally good quality Champagne which far outperforms its price tag. Very delicate and fresh, this is the ideal Champagne to serve as an aperitif and at events.

ROSÉ

Domaine de Pellehaut Rosé, Cotes de Gascogne, France, 2016 £19.50

Cherry notes, citrus fruits and white flowers shine through on the palate.

St Sidoine Rosé, Provence, France, 2016 £24.00

Lovely fresh, dry style with soft strawberry fruit and a little honeysuckle.

Sancerre Rosé Domaine Millet Roger, Loire Valley, France, 2016 £33.00

From 100% Pinot Noir grown on limestone and clay soil, lending ripe, exhilaratingly fresh berry flavours.

The delicate colour belies the depth of fruit, which gives the fashionable rosés of Provence a run for their money.

BRITISH LIBRARY EVENTS

MENU

WINE LIST

WHITE

Viura Chardonnay, Calendas, Bodegas Ochoa, Navarra, Spain, 2016 A lovely balanced white with stone fruits, citrus and a floral lift.	£17.00
Chenin Blanc, Freedom Cross, Franschoek, South Africa, 2017 Ripe apple with tropical flavours leading to a clean, dry finish.	£17.50
Pinot Grigio, Altana di Vico, Veneto, Italy, 2016 Clean and crisp with aromas of citrus fruits.	£18.00
Domaine de Pellehaut Blanc, Côtes de Gascogne, France, 2015 Aromas of citrus fruits and acacia flower with touch of exotic fruits.	£19.00
Sauvignon Blanc Reserva, Zapallar, San Antonio, Chile, 2016 Aromatic stone and citrus fruits on the nose follow through to a dry and zesty palate with a long finish.	£20.00
Picpoul de Pinet, Belardent, Languedoc, France, 2016 A beautiful clean crisp palate displaying white flowers and white peaches. This wine has an elegant long lasting finish.	£22.00
Sauvignon Blanc, Mount Brown, Waipara, New Zealand, 2016 A restrained expression of Sauvignon Blanc showing fresh citrus flavours with freshness on the palate.	£23.50
Albariño, Arcan, Rias Baixas, Spain, 2015 Galicias signature grape variety displaying intense notes of white fruit, pears, citrus fruits and mouth-watering acidity.	£25.00
Sancerre, Domaine Millet Roger, Loire, France, 2016 Concentrated gooseberry and citrus fruit, this oozes complexity with the classic minerality so traditional of Sancerre.	£27.00
Pouilly Fuisse Aux Chailloux, Domaine Sève, Burgundy, France, 2014 Bright golden colour exhibiting generous aromas of ginger and toasty oak with notes of nuts, honeyed fruit and a delicate yet mineral finish.	£36.00
Meursault, Domaine Michelot, Meursault Villages, Burgundy, France, 2014 Rich for the vintage, with honey, pastry, lime and hazelnut flavours on a round frame. Beautifully balanced, this is nonetheless vibrant and snappy, ending with a mouth-watering finish.	£49.00

BRITISH LIBRARY EVENTS

MENU

WINE LIST

RED

Tempranillo, Calendas, Bodegas Ochoa, Navarra, Spain, 2016 Ripe red berry fruits with lifted spice and soft tannins.	£17.00
Merlot, Ladera Verde, Central Valley, Chile, 2016 Rich ripe dark fruits on the nose. The palate displays notes of blackcurrants, plums and damson with juicy acidity.	£17.50
Sangiovese di Romagna Riserva, Armigero, Emilia di Romagna, Italy, 2013 Ruby red with lashings of dried fruit and spice, full bodied and warm on the palate.	£18.00
Domaine de Pellehaut Rouge, Côtes de Gascogne, France, 2016 Soft and rounded with vibrant fruits and fragrant spice.	£19.00
Pinot Noir Reserva, Zapallar, San Antonio, Chile, 2016 Aromas of cherries and raspberries, well combined with soft notes of oak.	£21.00
Malbec, Gouguenheim, Mendoza, Argentina, 2016 High altitude combined with irrigation of the purest snow melt in the Andes creates a Malbec with bold dark fruits, savoury notes and hints of spice on the finish.	£22.50
Rioja Crianza, Valserrano, Rioja Alavesa, Spain, 2014 Red berry jam, balsamic and hints of oak. This is a tasty and well rounded Rioja.	£24.50
Château Rocher-Calon, Montagny St Émilion, France, 2014 Elegant, full bodied and distinguished. Robust red berry and cherry aromas follow through to blackberries and liquorice on the palate.	£25.00
Shiraz, Sidewood Estate, Adelaide Hills, Australia, 2015 Red cherry, currants and dark plum on the nose. The palate intensifies with flavours of pomegranate, cinnamon and spice and a textural earthy finish with soft silky tannins.	£26.00
Pinot Noir, Mount Brown, Waipara Valley, New Zealand, 2015 A family owned vineyard on the western side of the Waipara Valley. This is a well-balanced wine with blackberry and cherry flavours and soft tannins.	£32.00
Châteauneuf-du-Pape Domaine de Nalys, Rhone Valley, France, 2013 A splendid wine with an explosion of red and black fruit in jam, spices and pepper notes. Silky and sappy on the palate with refined and tight tannins and earthy, fruity and spicy aromas.	£42.00

SWEET WINE & PORT

Monbazillac 'Fonmourgues', Domaine Vidal, Monbazillac, France, 2013 Classic dessert wine displaying candied fruits, orange peel and caramel with balancing freshness and a long luxurious finish.	£31.00
Quinta da Silveira 10yr Tawny, Porto, Portugal Rich and decadent with sweet damson fruit, walnuts and a very long finish. The perfect partner for a cheeseboard.	£40.00