

# DRINKS MENU

If you are looking for something in particular that is not on our menu please contact your Event Manager.  
Please note that vintages listed may be subject to change. All prices are inclusive of VAT.

## Champagne

<u>House Champagne, Rochembeau, Brut, NV</u> Taste: fresh and pleasant with citrus fruit character Nose: fresh with toasted brioche and honey Character: pale straw colour with fine and persistent bubbles, well balanced finish Suggestions: perfect as an aperitif at a reception or pair with cheese, fish, seafood or poultry	£52.00
<u>Lanson Père et Fils, Brut, NV</u> Taste: honeydew Nose: ripe fruit, honey and spices Character: bright golden colour, full bodied, complex and persistent on the palate Suggestions: serve with canapés or as an aperitif	£66.00
<u>Lanson Rose Label, Brut Rose, NV</u> Taste: red fruits, strawberries and raspberries Nose: red fruits and candied sweetness Character: pale in colour and off-dry on the palate Suggestions: serve with ripe strawberries and cream	£72.00
<u>Veuve Clicquot Yellow Label, Brut, NV</u> Taste: ripe apple, with white peach, anise and kumquat Nose: pear and biscuit notes Character: bright in colour with persistent bubbles, full bodied with a creamy finish Suggestions: serve as an aperitif	£74.00
<u>Pol Roger, Brut Reserve, NV</u> Taste: freshness Nose: white flowers, green apples and brioche Character: bright in colour with stone fruit, nuttiness and honey on the palate Suggestions: serve as an aperitif or with fish, or spicy dishes	£88.00

## Sparkling Wine

<u>Prosecco Frizzante, Rive della Chiesa, NV</u> Taste: clean and soft with golden apple and peach Nose: white flowers, sage and fruit Character: light straw yellow in colour, light in body and slightly sweet on the palate Suggestions: serve as an aperitif at a reception or an ideal pairing with fish or shellfish	£32.95
<u>Cava Brut, Mont Marcal, NV</u> Taste: ripe apple and creaminess Nose: aromatic and floral Character: pale in colour, medium in body and light and fresh on the palate Suggestions: paella, shellfish and light pasta dishes	£37.50
<u>Fior di Rosa Supmante, Chiantetto Bardolino Classico DOC</u> Taste: strawberry and red berries Nose: fruity with a hint of vanilla Character: bright red in colour with a light and rounded finish Suggestions: as an aperitif, fresh shellfish, pasta, Thai and Cantonese cuisine	£39.95

All prices quoted are inclusive of VAT

## Sparkling Wine continued

<u>Blanc de Blancs, Varichon et Clerc, NV</u>	£41.95
Taste: toast, vanilla and spices	
Nose: floral, herbal and mineral	
Character: pale in colour, medium in body and dry on the palate	
Suggestions: seafood, fish, dessert or serve as an aperitif	
<u>Nyetimber Classic Cuvée, England 2009</u>	£85.00
Taste: fresh apricot	
Nose: fresh melon, proving bread and sweet pea	
Character: pale, golden sheen with great clarity and tiny bubbles and medium in body	
Suggestions: as an aperitif	

## White Wine

<u>Chenin Blanc, William Robertson, South Africa 2015</u>	£22.00
Taste: ripe green fig and melon	
Nose: ripe, attractive round fruit with a fresh floral nose	
Character: light straw colour, full bodied and a balanced palate	
Suggestions: perfect for receptions and pairs well with all foods	
<u>Viognier - Chenin Blanc, The Wolf Trap, Franschhoek, South Africa 2015</u>	£24.95
Taste: juicy peach fruit with a hint of citrus fruits	
Nose: Rich yet lively nose of white peach, apricot and apple	
Character: generously textured with slight oak nuances and a stone fruit finish	
Suggestions: canapes, cold salads, fish and chicken dishes	
<u>Sauvignon Blanc, Duc de Chapelle, Languedoc, France 2016</u>	£25.50
Taste: gooseberry and grapefruit	
Nose: grassy with zesty citrus fruit	
Character: pale colour, light body and fruit develops on the palate to create a dry rounded wine	
Suggestions: serve as an aperitif or with canapes	
<u>Chardonnay, Pierre Henri, Languedoc France, 2014</u>	£26.95
Taste: dry, crisp and mouth-watering with exotic fruit	
Nose: ripe apple and honeydew melon	
Character: pale in colour, medium in body and a full flavoured palate	
Suggestions: serve with poultry dishes	
<u>Viognier Biodynamic, Viento Aliseo, Spain 2016</u>	£30.50
Taste: full of white blossom, magnolia and peach flavours	
Nose: highly aromatic with perfumed floral aromas	
Character: pale gold in colour, aromatic notes balanced with some acidity leaves a clean and floral impression in the mouth	
Suggestion: lightly spiced dishes, Thai curries and dishes with ginger included	
<u>Meio Quiejo, Douro, Portugal 2015</u>	£30.50
Taste: juicy and well balanced	
Nose: elegant aromas of pear and white plums	
Character: lovely acidity with a long finish	
Suggestions: pair with cold salads, seafood and white meats	
<u>Picpoul de Pinet, Trois Mats, Languedoc, France 2016</u>	£32.50
Taste: citrus fruit and refreshing acidity on the palate	
Nose: lemon, apple and floral notes	
Character: pale lemon in colour, dry and complex with a full bodied long finish	
Suggestions: seafood and shellfish, as well as barbecue food	

## White Wine continued

<u>Soave, Guerrieri Rizzardi, Costeggiola, Italy 2015</u>	£37.95
Taste: Ripe white peach and pear underlined with a mineral accent	
Nose: Green fruit with citrus tones	
Character: medium bodied but full of flavour	
Suggestions: white meats, fresh or smoked seafood, shell fish, tempura prawns or goat's cheese	
<u>Sauvignon Blanc, Auntsfield, Marlborough New Zealand 2016</u>	£39.75
Taste: concentrated and yet remains balanced and finely rounded with underlying minerality	
Nose: enormously aromatic with ripe passionfruit, apple and citrus fruits	
Character: light gold in colour with a refreshing finish	
Suggestions: fish, poultry dishes and shellfish	
<u>Riesling Reserve, JB Adam, Alsace, France 2015</u>	£45.50
Taste: lively with grapefruit and mineral nuances balanced by a refreshing acidity	
Nose: an evocative floral bouquet with lime zest and white flowers	
Character: a delicate pale yellow with subtle green hues, flavours linger on the finish with a balanced acidity	
Suggestions: Asian cuisine, smoked fish, oysters or grilled squid as well as strong blue cheeses	
<u>Gavi Volpi, Piedmont, Italy 2016</u>	£46.00
Taste: fruit character the palate accompanied by lingering hints of vanilla and crisp minerality	
Nose: a perfumed mineral character with aromas of citrus fruits, peaches and flowers	
Character: soft-textured with a dry and steely finish	
Suggestions: grilled fish such as trout, monkfish or seabass also creamy mushroom pasta and risottos	
<u>Macon Fuisse, Domaine Auvigue, France 2015</u>	£49.00
Taste: rich with mineral flavours	
Nose: honeyed aroma with ripe pears and pineapple	
Character: maturation in wooden cask adds spice and complexity to delicious ripe flavours	
Suggestions: fish, poultry and game birds and goose	

## Rosé Wine

<u>Flying Solo, Languedoc - Russillon, France 2016</u>	£27.00
Taste: summer fruits	
Nose: aromas of strawberries and cream	
Character: pale colour with a fresh lively style, crisp acidity, creaminess and a well-balanced finish	
Suggestions: serve with fish, shellfish or with a barbecue	
<u>Chateau De L'aumérade , Côtes de Provence Rosé, Cuvée Henri Fabre, France 2016</u>	£39.50
Taste: delicate white spice and mineral flavours	
Nose: a refreshingly fruity bouquet	
Character: pale salmon colour with an elegant finish	
Suggestions: as an aperitif, serve with light salads, grilled meats and fresh seafood dishes	
<u>Kayra, Beyaz Kalecik Karasi, Anatolia, Turkey 2015</u>	£40.50
Taste: citrus, orange flower, pink grapefruit and ripe red fruit	
Nose: strawberry and raspberry	
Character: pale pink in colour, the palate echoes the nose with a lively, crisp finish	
Suggestions: as an apéritif, or to accompany salads or fresh shellfish	

## Rosé Wine continued

<u>Côtes de Provence, Rollier by Chateau La Martinette, France 2014</u>	£45.00
Taste: grapefruit and exotic fruit	
Nose: summer fruits synonymous with Provençal rosé	
Character: pale salmon colour, dry light bodied and refreshing on the palate	
Suggestions: serve with light dishes and avoid strong cheese and thick sauces	

## Red Wines

<u>Sangiovese Merlot, Il Sacarato, Rubicone, Italy 2016</u>	£22.00
Taste: succulent fresh cherry fruits with an earthy quality	
Nose: plum and cherry fruits	
Character: medium-bodied with a subtle complexity and fresh bite finish	
Suggestions: canape receptions, red meats, tomato pasta dishes and charcuterie	
<u>Coreto, Douro, Portugal 2015</u>	£23.75
Taste: delicious soft fruit flavours of raspberries and redcurrants with a hint of spiciness	
Nose: ripe red berries	
Character: a superb balance between smooth, ripe fruit and youthful freshness	
Suggestions: fuller flavoured dishes like roasts, barbecued meats, cheese, pasta and most vegetarian dishes	
<u>Shiraz, The Wolf Trap, Franschoek, South Africa 2015</u>	£24.95
Taste: rich opulent flavours of dark fruit, violets, black pepper and a hint of liquorice	
Nose: ripe plums, blueberries with notes of violets and light spice	
Character: a round and smooth palate with lingering soft finish and a hint of oak	
Suggestions: compliments duck, chicken, cheese or barbecue dishes	
<u>Merlot, Pierre Henri, France 2015</u>	£26.50
Taste: plum and damson	
Nose: dark fruits with a little spice	
Character: medium bodied with gentle acidity, balanced tannin, fresh with depth on the palate	
Suggestions: serve with poultry or light pork dishes	
<u>Cabernet Merlot, Duc de Chapelle, Languedoc, France 2015</u>	£25.95
Taste: blackcurrant and soft plum	
Nose: dark berries and fleshy fruit	
Character: light ruby colour, medium body and a smooth palate with an elegant finish	
Suggestions: as an aperitif or with meat dishes	
<u>Grenache Noir, La Loupe, Languedoc, France 2015</u>	£25.95
Taste: ripe summer fruit	
Nose: pepper, herb, and ripe fruit	
Character: light in colour, medium body and smooth textured palate with a supple finish	
Suggestions: as an aperitif or with light meat dishes	
<u>Rioja Joven, Navaldar, Bodegas d. Mateos, Spain 2014</u>	£27.00
Taste: plum, prune and liquorice	
Nose: highly intense with ripe red fruit	
Character: ruby colour, medium body and a long palate with fleshy texture	
Suggestions: serve with lamb or beef	
<u>Pinot Noir, Croix d'Or, Loire, France 2014</u>	£30.95
Taste: strawberries and redcurrants	
Nose: ripe summer fruits	
Character: light colour, medium body and a dry, silky and rich palate	
Suggestions: serve with fish dishes	

## Red Wine continued

<u>Barbera d'Asti Superiore, Neirano, Italy 2014</u>	£32.00
Taste: marasca cherry and red berry fruits with other sweet fruit flavours	
Nose: ripe red berries	
Character: brilliant fresh, full-bodied wine with a velvety texture, acidity which exhibits an extraordinary length, both elegant and complex with supple, moderate tannins	
Suggestions: lamb, steak, sausages, roast pork and well flavoured cheeses	
<u>Bardolino Classico, Guerrieri Rizzardi, Italy DOP</u>	£33.95
Taste: dark red berry fruit with hint of pepper	
Nose: perfumed with notes of red berries and spice	
Character: crisp and refreshing	
Suggestions: vegetarian dishes, white meat-based dishes including chicken, turkey, pork or rabbit	
<u>Malbec, Altosur Finca Sopenia, Argentina 2016</u>	£35.95
Taste: fresh plum, spicy and floral	
Nose: cherries, blackberries and blueberries	
Character: deep colour, medium body and dry palate with balance	
Suggestions: barbecue and game dishes	
<u>Shiraz, Pimpala Road, Geoff Merrill, Australia 2012</u>	£36.50
Taste: dark chocolate, smoky, leathery and complex	
Nose: spicy and fruity	
Character: deep colour, medium body and dry palate with soft tannins	
Suggestions: serve with barbecue or spicy dishes	
<u>Touriga Nacional, Portugal 2012</u>	£42.50
Taste: layers of berry fruits with spicy notes	
Nose: aromas of forest fruits and wild basil	
Character: intense and complex with a great balance and structure	
Suggestions: meat, game or poultry dishes cooked with citrus or stone fruits, superb substitute for a claret	
<u>Corvone Corvina, Pojega Ripasso, Italy 2014</u>	£45.75
Taste: cherries with a touch of raisins, a hint of warm spices such as cinnamon	
Nose: black cherries, plums, herbal and savoury notes	
Character: full bodied with a fine, silky texture	
Suggestions: on its own, grilled lamb cutlets, fillet/sirloin of beef, stews and casseroles, hard, aged cheeses	
<u>Pinot Noir, Auntsfield, Marlborough, New Zealand 2016</u>	£55.50
Taste: Dark cherry, blackberry and plum	
Nose: savoury earthy aromas more akin to Burgundy	
Character: silky in texture yet with full flavours	
Suggestions: ideal with meat, poultry or pasta dishes, a great red to pair with fish	
<u>Chateau bechereau Lalande de Pomerol, France 2015</u>	£57.95
Taste: black fruits, toasty notes and some sweet spice	
Nose: toasty notes with sweet spice	
Character: a classic, well balanced medium bodied claret	
Suggestions: pair with roast beef or lamb	

## Dessert Wines

Sauternes, Chateau Violet 2007 (375ml bottle) £36.50  
 Taste: candied fruit, spices and vanilla  
 Nose: floral with a bouquet rich in orange and lemon peel with a hint of roasted nut and warm vanilla  
 Character: rich and generous citrus and peach with a fine acidity and a warm finish  
 Suggestions: fruity desserts, blue cheese

Seigneurs de Monbazillac 2013 £42.95  
 Taste: sweetness is perfectly balanced by a refreshing acidity  
 Nose: ripe apricots and candied orange  
 Character: golden yellow colour  
 Suggestions: as an aperitif, with foie gras or Roquefort cheese, white meats and rich creamy sauces

## Port

Mellor's Ruby Port (75cl) £35.50  
 Mellor's Special Reserve Port (75cl) £44.00  
 Mellor's Late Bottled Vintage (75cl) £53.00

## Cognac / Armagnac/ Calvados

Calvados Pays D'Auge La Cuvée Vincent Boulard (70cl) £56.00  
 Armagnac (70cl) £83.00  
 Remy Martin VSOP (70cl) £85.00

## Summer cocktail

Pimm's (1.5 Litres) £37.50

If you are looking for a particular cocktail, please discuss with your Event Manager

## Bottled Beers

House Beers  
 Peroni (330ml) £4.95  
 Meantime Pale Ale (330ml) £5.25

Craft Beer/Ale  
 We stock a range of craft beers and ales. Please talk with your Event Manager for further information and prices of these.

We can source polybins and kegs beer and ale and a variety of bottled beers to serve your guests from a variety of breweries, please contact your Event Manager for further details

## Soft Drinks

Mixers (125ml)	£1.75
Carbonated Soft Drinks (330ml)	£1.75
Still and Sparkling Water (750ml)	£4.85
Organic Fruit Juice (750ml)	£7.50
Pear & Raspberry / Apple & Elderflower Jugs of Juice (1.5 Litre)	£9.50
Luscombe Juices and Soft Drinks (74cl)	
Apple and Pear / Raspberry Crush / Sicilian Lemonade / Cranberry Crush	£9.15
Elderflower Cordial with Sparkling Water (1.5 Litre)	£9.15
Elderflower and Pomegranate Cordial with Sparkling Water (1.5 Litre)	£9.15

## Cash / Account Bar Prices

All spirits are served by 25ml measure, except Martini, Port & Sherry served by 50ml measure

Bottled Beers - Peroni Nastro Azzuro	£4.95
Bottled Beers - Meantime Pale Ale	£5.25
House Wine (Glass)	£5.60
House Wine (Bottle)	£22.00
Spirits / Liqueurs	£4.35
Spirit / Liqueur with Mixer	£6.00
Malt Whisky	£6.70
House Champagne (Bottle)	£52.00
Soft Drinks & Mixers	£1.70

## Corkage Charges

All spirits are served by the 25ml, except Martini, Port & Sherry served by the 50ml

Soft Drinks (per litre)	£2.00
Bottled Beers (per 33cl bottle)	£3.00
Wines (75cl bottle)	£18.00
Champagne / Sparkling Wine (75cl bottle)	£20.00
Port (75cl bottle)	£20.00
Spirits (70cl bottle)	£40.00
Polypins of Ale (18 Pints)	£55.00

The Inner Temple can source independent cocktail companies on request or clients may source their own, however corkage charges may apply. More information can be obtained from your events manager.

Please be aware that corkage deliveries can only be taken two days in advance of an event and must be collected no later than two days after an event finishing. Failure to adhere to this could result in further charges