



Events & Studios

Beverage List 2017

Introducing you to the Beverage List 2017.

We have been working with Jascots Wine Merchants to offer a concise wine list to meet the requirements for your events.

Jascots were awarded Trade Wine Merchants of the Year 2016 and are one of the first two wine merchants to be acknowledged and certified to the Sustainable Restaurant Association.

If you would like any recommendation on food matching, please speak to your event manager and they will assist you with your selection.

Prices are per bottle unless otherwise stated and will be charged on consumption (excluding tea and coffee). All prices listed are exclusive of VAT.

Please note; any catering requested prior to 07:00 will incur an additional charge.





White Wine

Tarabilla Bianco 2015 £23.50

Galicia, Spain

Grape: Viura/Sauvignon Blanc

A delicious blend that makes this is very easy drinking and full of fresh green apple, citrus and pear flavours, with attractive balance and a clean, crisp finish.

Goleta Sauvignon Blanc 2015 £24.50

Central Valley, Chile

Grape: Sauvignon Blanc

Goleta's Sauvignon displays capsicum and citrus fruits aromas with zippy acidity, fresh, ripe citrus flavours and a delectably moreish green apple finish.

War Horse Chenin Blanc 2015 £25.50

Stellenbosch, South Africa

Grape: Chenin Blanc

Sensational, explosively refreshing Chenin by tip-top producer Simonsig with sun kissed appley fruit flavours. It's perfect to quaff on its own and has the vibrancy and freshness to be enjoyed with fish dishes and salads.

Il Narratore Pinot Grigio 2015 £27.50

Veneto, Italy

Grape: Pinot Grigio

A lovely, clean, fresh and crisp Pinot Grigio with delicious purity of flavour, excellent balance and delicate almond flavour on the finish.

Moulin des Vignes Chardonnay 2015 £27.50

Vins de Pays d'Oc, France

Grape: Chardonnay

Bright gold in colour, Moulin des Vignes Chardonnay displays aromas of quince, honey and sweet spice, combined with notes of fresh citrus and white peach flavours and a rounded finish.

Azumbre Verdejo 2015 £28.50

D.O. Rueda, Spain

Grape: Verdejo

Clean on the nose with mineral notes. On the palate, this Verdejo displays citrusy and herbal notes with a hint of fennel and an appetising, fresh finish.

Maison de la Paix Res Viognier 2014 £28.50

Pays d'Oc, France

Grape: Viognier

This beautiful blend of 100% Viognier has a smooth, rich texture and good length. On the palate, the wine shows tropical fruits which give way to notes of peach, apricot and cool, clean minerality on the finish - simply delicious.

Charquino Albarino 2015 £32.50

Rias Baixas, Spain

Grape: Albarino

Clean, fresh and intensely flavoured, the Charquiño Albarino shows pineapple and passion fruit flavours, combined with citrus and a hint of cut grass with a wonderful zippy acidity.

Clarence River Sauvignon Blanc 2014 £32.50

Marlborough, New Zealand

Grape: Sauvignon Blanc

A modern classic, this Marlborough Sauvignon has an intense elderflower aroma and complementary flavours of crisp granny smith, grapefruit and gooseberry together with a fresh enticing finish.

Three Choirs 'Winchcombe Downs' 2013 £32.50

Gloucestershire, England

Grape: Schönburger, Siegerrebe

A soft floral aroma of elderflower and nettle combined with a hint of fresh peaches leads to an elegant and lively crisp dry white wine - like sunshine in a glass.



Smoking Loon Viognier 2012 (oaked) £35.00

California, USA

Grape: Viognier

This wine displays a ripe and exotic bouquet of apricot, orange blossom, honey and delicate apricot aromas. This wine exhibits flavours of mandarin, orange, pineapple and nectarine with a hint of toasty vanilla on the finish.

Gavi 2015 Mezzana, Dezzani £36.00

Piedmont, Italy

Grape: Cortese

A wonderfully light and zippy white made from Italy's fragrant and delicate Cortese grape, with notes of green apple and zesty citrus in both the aromas and flavours.

Chablis 2014, Domaine Louis Robin (IWC Bronze Winner 2016) £41.50

Burgundy, France

Grape: Chardonnay

Classic Chablis flavours of green apples and ripe, zippy citrus fruits in this textbook example from Louis Robin, all complemented by a creamy texture and an ever so slightly honeyed note on the finish.

Sancerre 'Blancs Gateaux' 2014, Domaine Tinel-Blondelet (IWC Silver Winner 2016) £47.50

Loire Valley, France

Grape: Sauvignon Blanc

Classic Sancerre Sauvignon from one of the best producers in the Loire Valley - bags of ripe, citrus and green fruit complemented by the trademark flinty mineral hallmark of terroir combine to produce a wine full in flavour that is gently, persistently refreshing.

Pouilly Fuisse Les Grands Climats 2014, Dom de la Chapelle (IWC Silver Winner 2016) £58.00

Burgundy, France

Grape: Chardonnay

Fabulous notes of baked apples, creamy vanilla and toasty oak. The terrific intensity of fruit is all rounded off and complemented by superb balance and excellent length.

Red Wine

Solano Tinto 2014 £23.50

Galicia, Spain

Grape: Tempranillo and Garnacha

This wine is spectacularly fresh yet warming, round with rich blackcurrants, black cherries and superbly smooth.

Goleta Merlot 2015 £24.50

Central Valley, Chile

Grape: Merlot

This wine is a beautifully easy drinking, fruity red with juicy plums, succulent blackcurrants and soft tannins.

Primitivo di Puglia 'Grifone' 2014 £25.00

Castellani, Italy

Grape: Primitivo

Dark and intense ruby colour, with aromas of liquorice and heady, dark blackberry followed by lush plums and black cherries, complemented by plush tannins and a rich texture.

Valcheta Malbec 2014 £26.50

Mendoza, Argentina

Grape: Malbec

Winemaker Jon Usabiaga has made a textbook Malbec from Mendoza, with youthful, ripe blackcurrant aromas and slight hints of dark chocolate; it is a deliciously balanced wine with a pleasing spicy finish.

Villa des Croix Pinot Noir 2015 £30.50

Pays d'Oc, France

Grape: Pinot Noir

With wonderful aromas of wild strawberries, redcurrant and a touch of smoke, this wine follows through on to the flavours with a touch of menthol to add a bit of umph on the finish.

Menus



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Lacrimus Rioja 2015 £30.50
(IWC Bronze Winner 2016)

Rioja, Spain

Grape: Tempranillo

The bright, fleshy and modern flavours of the young Tempranillo wine have harmonised beautifully with the older, softly oaked, barrel-aged Rioja to make this silky, modern, slightly fleshier, bright style of Rioja.

Cotes du Rhone £30.50
'Les Combelles' 2014

Rhone Valley, France

Grape: Grenache and Syrah

The initial luscious black berry and cherry aromas that possess a hint of spice, developing wonderfully into fresh redcurrants, leather and a subtle earthy note with lovely acidity. Finishing with delicate summer strawberries, this wine is elegantly balanced.

Smoking Loon Old Vine £34.50
Zinfandel 2013

California, USA

Grape: Zinfandel

The Old Vine Zinfandel opens with complex aromas of fig, black cherry, sandalwood and toast. It has powerfully concentrated flavours that are very fruity, full of red raspberry, red cherry and dried strawberry.

Pinotage 2012, £37.00
Simonsig

Stellenbosch, South Africa

Grape: Pinotage

This dark red is packed full of plum, raspberry and mulberry aromas with the juicy raspberry flavours giving a beautiful mouthful of soft, juicy tannins and pure untouched fruit.

Fleurie 2013, £38.50
Jean Pierre Large

Beaujolais, France

Grape: Gamay

This is a seductive Fleurie - pure and fresh cherry fruit flavours combine with a deliciously mouth-watering texture, impressive concentration and delightful finish.

Barbera D'Alba 2014, £41.50
Cascina Ballarin
(SWA Silver Winner 2016)

Piedmont, Italy

Grape: Barbera

Cascina Ballarin is located in La Morra and Monforte d'Alba - their Barbera d'Alba has luscious, fresh red cherry fruit, really good richness, soft tannins and crisp balancing acidity.

Chateau de Gironville 2009, £53.50
Haut-Medoc,

Bordeaux, France

Grape: Cabernet Sauvignon, Merlot, Petit Verdot

Delicious aromas of dark forest fruits and floral perfume, developing into cassis, cedar and creamy spice. A wonderful mouth feel, intense rush of fruit and plenty of oak, absolutely gorgeous wine.

Santenay Les Charmes £65.00
Bachey Legros 2013

Burgundy, France

Grape: Pinot Noir

Vibrant red Burgundy from an elegant vineyard. Bursting with red cherry fruit this is terrifically tasty and charming with a touch of spice; the tannins are ripe and soft allowing the wine to drink well now.

Rosé Wine

Mon Rose de Montrose £26.50
2015

Vins de Pays, France

Grape: Grenache with Syrah & Cabernet Sauvignon

This is a Provençal Rosé in all but name. Very pale, delicate, raspberry and cranberry flavours.



Sparkling Wines

Cava el Pont de Ferro £29.00 **Brut NV** *(Drinks Business Silver Winner 2016)*

Penedés Spain

Grape: Macabeo / Viura, Xarel-lo, Parellada

Wonderfully fresh, lively and light bodied Cava bursting with citrus and pear aroma. There is a persistent fizziness, a slight peach flavour and a crisp, well balanced finish.

Prosecco Spumante NV, £32.50 **Enrico Bedin**

Asolo DOC, Italy

Grape: Glera (Prosecco)

This wonderfully pretty Prosecco is so beautifully balanced and fresh, with flavours of ripe apple and a very subtle grapiness leading to a really crystal clean finish.

Nyetimber Reserve Brut £57.50

West Sussex, England

Grape: Chardonnay, Pinot Noir, Pinot Meunier

The Brut Reserve is an elegant sparkling wine, made following the strict rules of the traditional method. Packed full of strawberry, almond aromas and developing flavours of glazed pastry with a pleasant fizz and a silky finish.

Three Choirs Classic Cuvee £58.00 **Sparkling NV**

Gloucestershire, England

Grape: Seyval Blanc, Pinot Noir

Using the traditional yeasts of Champagne and made using the Champagne method, this delicious English wine has a wonderful dry, biscuity character with concentrated apples and pears with a zippy acidity and a wonderfully rich and rounded finish.

Champagne

Dericbourg NV Cuvee £62.00 **Reserve Epernay**

Gentle biscuit flavours complemented by deliciously refined, grapey fruit flavours. A fantastically quaffable Champagne that is magnificent on its own or with canapés at a drinks party.

Laurent Perrier NV Brut £102.00 **Reserve**

Fabulous freshness and precision. Slightly toasty citrus fruit with a bit of pear and ripe-apple richness. A real classic.

Bar Table Snacks £6.00

Ideal accompaniments to a canapé function or drinks reception. Please choose four from the list below.
(Minimum 10 people)

Feta stuffed piquillo peppers (v)

Neal's Yard cheese and seed puffs (v)

Chargrilled herbed pitta bread, sun blushed houmous, extra virgin olive oil and balsamic dip (v)

A selection of pretzels and Piper crisps (v)

Roasted cocktail nut mix with fried salted corn and broad beans (v)

Vegetable crisps (v)

Pitted Rusica Olives marinated in chilli and peppers (v)

Menus



London
Stock Exchange

Beverages

Fairtrade coffee, tea and biscuits (Includes classic and herbal teas) (Per person)	£4.50
Soft Drinks (330ml can)	£1.85
Vivreau purified water (large)	£3.95
Vivreau purified water (small)	£2.75
Becks Beer	£4.95
Peroni Beer	£4.95
Corona Beer	£4.95
BrewDog – Punk IPA (Indian Pale Ale)	£5.65
Meantime London Lager	£5.65
Spirits (per 25ml) with mixer	£5.95
Freshly squeezed orange juice (litre)	£9.95
Freshly squeezed apple juice (litre)	£9.95
Freshly made 100% mango, rosehip and goji berry smoothie (jug)	£10.95
Freshly made 100% kiwi, carrot and spinach super smoothie (jug)	£10.95
Freshly made 100% mango, bell pepper, carrot and cucumber smoothie (jug)	£10.95

As part of our commitment to reducing our impact on the environment, we serve Vivreau purified drinking water.

The Vivreau system is used by over 65% of the top 100 UK companies. By doing this; we eliminate the need for regular deliveries of pre-bottled water, reducing traffic congestion and transport pollution.

Our usage of disposable glass bottles has reduced by 90% following the system's installation.