WINE LIST

VALID UNTIL 31ST JANUARY 2018
HOUSE SELECTION

All our House Wines are from impeccable sources, each vintage is assessed before bottling and regularly sampled to ensure the wines are in peak condition.

1 King’s College House White, St. Magdalena, Sudtirol Alto Adige, Pinot Grigio, 2015, (Italy) £20.50
   A well-made wine with personality, unlike many wines made from this varietal. It has a slightly floral entry and refreshing acidity. A great selection for aperitif and lighter dishes.

2 King’s College House Red, Baron De Badassiere, Carignan, Cotes De Thau, 2016, (France) £20.50
   Bright red in colour with deep purple hints. The nose is aromatic and lifted, with cassis, plum and herbs giving way to spice and a touch of game. The palate is medium to full with attractive berry fruit intensity, fresh acidity and firm but smooth tannins.

3 Champagne, A,Margaine, Le Brut Premier cru a Villers Marmery £44.95
   This has pure fruit and refreshing acidity. It is not a show off wine making it useful as both an aperitif and for light first courses. This is super value for the clarity and precision.

4 King’s College Port, Warres, LBV, 2011 £31.95
   This late bottled vintage shows the warmth of the fortification but also has raisin fruit. It is a wonderful accompaniment to both chocolate and cheese and can also be enjoyed on its own at the end of a meal.
**BUTLER’S SELECTION – WHITE WINES**

5 **Sauvignon Blanc, Apello, Marlborough, 2016, (New Zealand)**

The 2016 Apello is a benchmark expression of classic Marlborough Sauvignon Blanc. It displays lifted notes of gooseberry and ripe guava on the nose and has a beautifully fresh crisp palate that is fruity, yet dry on the finish.

75cl / 12.5%  £21.95

---

6 **Picpoul de Pinet, Domaine Felines Jourdan, Coteaux du Languedoc, 2015, (France)**

A brilliantly vibrant wine that has citrus and floral notes on entry. An outstanding aperitif that also works with lighter flavoured dishes.

75cl / 13.0%  £22.55

---

7 **Chateau des Antonins, Bordeaux, 2014, (France)**

This varietal produces wines of many styles, from the intense gooseberry and blackcurrant flower of New Zealand's Marlborough sauvignon to the so called 'cat’s pee' typical of the Loire valley in France. Here in Bordeaux the style is half way between the two, more restrained than the New World examples but richer than the dry Loire. It is one of the best aperitif wines but can also match light starters very well. This is a pure, clean and zippy example and is very good value.

75cl / 13.0%  £23.95

---

8 **Alpha Zeta Chardonnay, Veneto, 2014, (Italy)**

Classic chardonnay fruit opens out to a mid palate of some complexity. It is not a warm climate chardonnay and does not have the tropical fruit overtones associated with southern hemisphere wines. A versatile wine which would match full flavoured dishes.

75cl / 12.0%  £24.50

---

9 **Selva d’Oro, Falchini, Toscana, 2013, (Italy)**

An exhilarating blend of chardonnay and vernaccia produces a very individual wine with refreshing acidity and slight melon notes. This is a great aperitif wine, which also matches white meat and fish perfectly.

75cl / 12.5%  £24.50

---

10 **Chenin Blanc, Mulderbosch, Stellenbosch, 2014, (South Africa)**

From one of the outstanding wineries in Stellenbosch this characterful wine displays notes of apricot and lime and has a firm acidic backbone. It goes very well with crab or roast salmon.

75cl / 13.5%  £26.25

---

11 **Gewurztraminer, Tradition, Caves de Turckheim, 2012, (France)**

This wine displays the hallmark characteristics of the varietal, lychee and rose on the entry with a spicy close. It is a wonderful match for Asian inspired dishes and also works very well with soft strong cheeses.

75cl / 12.5%  £27.25
12 Albariño, Pazo Señorans, Rias Baixas, 2015, (Spain)  
£ 28.95
A zippy entry with good aromatics characterises this wine from Northwest Spain. It has a freshness coupled to the typical apricot flavours one finds in viognier. This is from one of the most respected makers in the region and is best drunk with lighter dishes.

12a Marsanne, Le Bruit de Vages, Julien Pilon, VDP Collines Rhodanniennes, 2013, (France)  
£ 31.25
This has terrific mouthfeel: rich and slightly oily to start but it ends with a rich core of flowering bud and peachy fruit. This is fantastic value for the dense and explosive glass it provides - very good with any strongly flavoured vegetarian and fish dishes.

13 Pouilly Fume, Jean Claude Chatelain, 2012, (France)  
£ 34.15
Crisp sauvignon from a well respected maker in the Loire. Grassy notes on entry with a mineral finish, this is a very good match for river fish and light vegetarian dishes.

14 Chardonnay, Rustenberg, Stellenbosch, 2007, (South Africa)  
£ 38.50
This is a compelling chardonnay from South Africa; full fruit with good balancing acidity. It is more burgundian in style than new world and works well with full flavoured dishes.

15 Chablis, 1er cru Vaillons, S.Dampt, 2011, (France)  
£ 38.50
This wine from Chablis in the northern sector of Burgundy has the classic ‘steely’ character of chardonnay from this appellation. There is a hint of lime flower at the entry but this quickly resolves into a flinty mineral core. This is a lovely wine for light first courses and also works very well as an aperitif.
BUTLER’S SELECTION – RED WINES

16 Dolcetto di Diano d’Alba, Sori Santa Lucia, O Paola, 2013, (Italy)  £ 23.25
Vibrant red fruits characterise this wine which has good acidity at the close. This is a beautiful match for Italian dishes as it bursts with fruit and sunshine. Outstanding with roast meats.

17 Wrong ‘Un’ Cabernet/Shiraz, One Chain Vineyards, Limestone Coast, 2014, (Australia)  £ 23.95
A subtle and refined Australian blend without the density or cloying sweetness one can find in these wines. It has red fruits on the entry and finishes with a touch of spice. This is a good choice for red meats and a fine substitute for old world wines.

18 A-Mano, Primitivo, Puglia, 2013, (Italy)  £ 25.15
A wine made from the varietal Primitivo that is thought to be the origin of Zinfandel. Full of punchy bramble fruit with good acidity. Excellent with roast and grilled meats.

19 Bila-Haut, Cotes du Roussillon Villages, Chapoutier, 2014, (France)  £ 25.15
This wine from the internationally acclaimed domaine of Chapoutier in the Northern Rhone has a refreshing entry with juicy red fruits. It is a medium bodied wine that is very easy to drink and also extremely versatile for food matches. It would accompany both poultry and red meats and could also be drunk slightly chilled with fish.

20 Amalaya de Colome, Bodegas Colome, Salta, 2015, (Argentina)  £ 26.25
A very taut example of this distinctive varietal. Mainly Malbec with a dash of Cabernet. It has the power of a southern rhone with the acidity of a northern Italian. This is a great partner for full flavoured dishes.

21 Freesia, Mas d’Espanet, Cevennes, 2014, (France)  £ 26.45
This wine has a vibrant red fruit character – cherries and crushed strawberries on the entry – and closes with soft tannins. It sees six months on the lees which gives the wine a very rounded and gentle mouthfeel and supple finish. It works very well at cellar temperature and is excellent with charcuterie and light meat dishes.

22 Thorn Clarke, Terra Barossa, Shiraz, 2011, (Australia)  £ 26.55
The Terra Barossa is a rich, dense Shiraz bursting with fruit, a big wine certainly but with poise and balance. A great match with some of the bolder flavoured dishes on the menu such as the Spiced braised lamb shoulder or the Red Poll beef.
BUTLER’S SELECTION – RED WINES CONTINUED

23 Vina Pomal, Rioja, 2012, (Spain) £ 27.35
Classic Rioja, notes of vanilla on the entry with a full-bodied and aromatic close. Vibrant and balanced this wine accompanies red meat, game or cheese very well.

24 Chateau du Pavillon, Canon Fronsac, 2005, (France) £ 34.00
100% Merlot from one of the smallest appellations in Bordeaux in the shadow of Saint Emilion. A small, south facing vineyard harvested by hand to ensure grapes are picked in optimum condition. Ripe, red plum flavours with a touch of cedar and oak. This wine has great balance and in today’s Bordeaux market is very good value.

25 Bogle Old Vine Zinfandel, Bogle Vineyards, 2014, (USA) £ 35.20
Rich and dark, this has the explosive fruit of Zinfandel. Brilliant with strongly flavoured meat dishes and also with cheese.
### DESSERT & SPARKLING WINES

**27 Domaine de Grange Neuve, Monbazillac, 2011, (France)**
- £ 27.75
- Lovely honey and almond scents on the entry, this dessert wine is not too cloying or overly sweet. It accompanies blue and soft cheese very well and is also an excellent match for exotic fruit.

**28 Prosecco, Elusia, Extra Dry, 2014**
- £ 25.65
- This is a dry and focused wine with great energy. Unlike many from the appellation it does not finish with a floral or sweet note, making it a very versatile sparkling wine. Good as an aperitif as well as with light first courses.

### FORTIFIED WINES

**31 Manzanilla, Barbadillo**
- £ 27.75
- A light sherry with a pronounced salty entry and clean finish. Excellent aperitif wine.

**32 Fino, Barbadillo**
- £ 27.75
- Made by the Great Bodega Lustau. A crisp and delicate wine of finesse

**33 Amontillado, Barbadillo**
- £ 27.75
- A fuller-bodied sherry, nutty and with good acidity. Not sweet but rounded and warm.

**34 Vin Santo del Chianti, Podere Casale 1, R. Falchini, 2000, 50cl, (Italy)**
- £ 36.55
- This dessert wine is made from semi-dried grapes hung from rafters and then sealed in small barrels (caratelli) for at least three years. A beautiful amber colour it is slightly sweet with crisp acidity giving it freshness. Flavours of roasted nuts, balsamic vinegar and caramel. Enjoy with coffee and a cantuccini biscuit.

**35 Dow’s 1991 Vintage Port**
- £ 148.95
- Prunes and dried figs characterise the entry to this wine and has the class of one of the most highly valued houses in Portugal. There’s no better accompaniment to a mature flavoured cheese than an after dinner wine with a full body and great length.
KING’S COCKTAILS

Per glass

Cucumber & Rose Refresher
Hendrick’s cucumber & rose infused gin, Prosecco, raspberry, cucumber slice
£ 7.25

Gin Basil Smash
Gordon’s gin, tonic, lemon juice, sugar syrup, basil
£ 6.75

The King’s Tonic
The King’s Ginger Liqueur, a dash of Angostura Bitters, lime juice, tonic, a slice of lime
£6.75

English Lemonade
Vodka, traditional cloudy lemonade, borage
£6.75

Cherry & Elderflower Muddle
Cherry brandy, elderflower cordial, cranberry juice, lemonade, lemon slice
£6.75

Pomegranate Pimm’s
Pimm’s, pomegranate juice, lemonade, mint, cucumber, strawberry, pomegranate seeds
£6.00

Mulled Wine
House red wine, brandy, orange, lemon, cinnamon, cloves, cardamom, star anise, nutmeg
£5.25

Warm Spiced Cider
Traditional cider, apple juice, amaretto, lemon juice, cloves, star anise, cinnamon
£5.25

**Minimum number of 6 glasses to be pre-ordered**

KING’S MOCKTAILS

Price per jug - equal to 6 glasses

Mango Fizz
Mango purée, passion fruit syrup, grenadine, ginger ale
£ 13.00

Virgin Apple Mojito
Apple juice, sparkling water, fresh lime & mint leaves
£ 13.00

Homemade Raspberry Lemonade
Fresh raspberries purée, lemon juice & sparkling water
£ 13.00

Cambridge Mule
Ginger beer, lime, chilli
£ 13.00

All prices are subject to VAT at the standard rate
BEER & CIDER

Old Speckled Hen
500ml £ 3.80

Budweiser Budvar
330ml £ 3.10

Corona Extra
330ml £ 3.30

Becks
330ml £ 3.00

Peroni
330ml £ 3.25

Stella Artois Cidre
500ml £ 4.40

If you have any special requests we are able to order beer for your event but please note this is subject to availability and two weeks’ notice is required.

SOFT DRINKS

Price per jug - equal to 6 glasses

Fresh orange juice £ 13.00
Fresh apple juice £ 13.00
Cranberry juice £ 13.00
Sparkling elderflower £11.25

Bottles of still & sparkling mineral water (1 litre) £ 3.40

All prices are subject to VAT at the standard rate
Please be aware that the vintage may be subject to change