

WINE LIST

VALID UNTIL 31ST JANUARY 2021

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King's College, King's Parade, Cambridge, CB2 1ST

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.

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| <p>1 King's College House White, Pecorino, Tenuta del Priore, 2018</p> <p>The entry on this fine Italian wine is pronounced almond and lemon and it finishes with a touch of acidity that makes it moreish. It is a very good match for fish and light vegetarian dishes as the flavour profile is more assertive than many white wines at this price range. It also works as a delicious aperitif - particularly good with roasted nuts which complement the almond entry.</p> | <p>£ 22.00</p> <p>75cl / 13.0%</p> |
| <p>2 King's College House Red, Baron De Badassière, Carignan, Cotes De Thau, 2018, (France)</p> <p>Our house red is made from 100% carignan in the eastern Languedoc region of southern France. It has a vibrant, redcurrant and strawberry entry that makes it very easy and versatile. It has a lovely fruit/acid balance which brings the wine into focus at the finish. This can be drunk as a light aperitif as well as with a wide range of dishes. Try it with a mushroom and cream or butter based dishes. It also works well with poultry and with lighter meat based dishes, pointing up the flavours of southern herbs - oregano, marjoram. It is one of the best value house wines we have found.</p> | <p>£ 22.00</p> <p>75cl / 12.5%</p> |
| <p>3 Champagne, A, Margaine, Le Brut Premier cru a Villers Marmery</p> <p>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.</p> | <p>£ 45.00</p> <p>75cl / 12.0%</p> |
| <p>4 King's College Port, Warres, LBV, 2013</p> <p>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.</p> | <p>£ 32.50</p> <p>75cl / 20.0%</p> |

BUTLER'S SELECTION – WHITE WINES

- 5 Sauvignon Blanc, Apello, Marlborough, 2018, (New Zealand)** £ 23.50
75cl / 12.5%
- 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.
- 6 Picpoul de Pinet, Domaine Felines Jourdan, Coteaux du Languedoc, 2017, (France)** £ 24.00
75cl / 13.0%
- A brilliantly vibrant wine that has citrus and floral notes on entry. An outstanding aperitif that also works with lighter flavoured dishes.
- 8 The Listening Station, Chardonnay, 2017 (Australia)** £ 25.50
75cl / 12.0%
- A refined compact mid palate keeps this wine from getting too rich or overly fruity. It has an almond entry that gives way to hints of lime flower. This is an outstanding choice for fish dishes and poultry.
- 9 Roero Arneis, Il Palazzotto, P.Olivero, 2017 (Italy)** £ 26.95
75cl / 12.5%
- This grape variety was almost extinct twenty years ago; today it produces one of Italy's most distinctive white wines. An earthy entry with some notes of white peach evolves into a lingering finish of almond. This is an outstanding match for vegetarian dishes with their accent on greens.
- 10 Chenin Blanc, Terroir Selection, Springfontein, Walker Bay, 2015** £ 29.00
75cl / 13.5%
- A mid weight, fruity wine with hints of honeysuckle. It is made from a grape, chenin, that in South Africa produces dry wines with excellent balance in contrast to the off dry and sweet wines made from this grape in the Loire valley in France. It will be a support to dishes with cream and particularly good with vegetarian options.

BUTLER'S SELECTION – WHITE WINES CONTINUED

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| 11 Albariño, Pazo Señorans, Rias Baixas, 2015, (Spain) | £ 29.95 |
| 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. | 75cl / 13.0% |
| 12 Marsanne, Le Bruit de Vages, Julien Pilon, VDP Collines Rhodanniennes, 2013, (France) | £ 32.00 |
| 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. | 75cl / 13.0% |
| 13 Mâcon Villages, Terroir de Farges, Vieilles Vignes, Domaine Henri Perrusset, 2013 | £ 34.50 |
| This is a bright zesty chardonnay with a refreshing mid palate. The citrus feel to the wine makes it a very good accompaniment for fish dishes and canapés | 75cl / 13.0% |
| 14 Chardonnay, Rustenberg, Stellenbosch, 2007, (South Africa) | £ 39.50 |
| 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. Limited supply. | 75cl / 13.0% |
| 15 Chablis, 1er cru Vaillons, S.Dampt, 2011, (France) | £ 39.50 |
| 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. Limited availability | 75cl / 14.5% |

BUTLER'S SELECTION – RED WINES

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| 16 Dolcetto di Diano d'Alba, Sori Santa Lucia, O Paola, 2017, (Italy) | £ 23.50 |
| 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. | 75cl / 13.5% |
| 17 Magpie Estate, Wishbone, Shiraz/Grenache, 2017 | £24.50 |
| This is a blend of shiraz and grenache - ripe fruit flavours with a touch of plum and raspberry. It is made by a winery in Barossa, Australia which is co-owned by a local wine merchant, Noel Young. The wine is generous in the mid palate, creamy vanilla and chocolate - excellent with hearty meat dishes. | 75cl / 13.5% |
| 18 A-Mano, Primitivo, Puglia, 2013, (Italy) | £ 25.95 |
| 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. | 75cl / 13.5% |
| 19 Bila-Haut, Cotes du Roussillon Villages, Chapoutier, 2017, (France) | £ 26.50 |
| 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. | 75cl / 14.5% |
| 20 Amalaya de Colome, Bodegas Colome, Salta, 2016, (Argentina) | £ 27.00 |
| 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. | 75cl / 14.0% |
| 21 Freesia, Mas d'Espagnet, Cevennes, 2016, (France) | £ 27.50 |
| 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. | 75cl / 12.5% |

BUTLER'S SELECTION – RED WINES CONTINUED

22 Cotes du Rhone, St Cosme 2016	£ 27.50
This syrah based wine is full bodied with a distinct blackberry aroma. It is made by one of the most respected winemakers in the appellation of Gigondas and is amazingly consistent year by year. This is a very good wine for hearty vegetarian and meat dishes	75cl / 14.5%
23 Vega del Rayo, Rioja Reserva, 2011	£ 28.00
Made from tempranillo, it oozes red fruit with no drying tannin. A very classy entry level rioja that is very versatile with food, matching both vegetarian and light meat dishes.	75cl / 14.5%
24 Chateau de Lussac, Cuvee la Fleur, Bordeaux, 2015	£ 31.00
This claret is drinking perfectly now. It has the hallmark lightness and elegance of the vintage and matches lamb or beef very well - Limited stock	75cl / 14.5%

DESSERT & SPARKLING WINES

- 27 Domaine de Grange Neuve, Monbazillac, 2011, (France)** £ 28.50
 50cl / 13.0%
 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, 2016** £ 27.50
 75cl / 11.0%
 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.
- 29 Vino Rosato Spumante, Elusia, Organic** £27.50
 75cl / 11.0%
 Ripe strawberry and acacia jump out the glass of this very versatile rose. It is a very refreshing aperitif and can also accompany buffet style food as well as summer fruit desserts.

FORTIFIED WINES

- 35 Dow's 1991 Vintage Port** £ 148.95
 75cl / 20.0%
 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

	<i>Per glass</i>
Cucumber & Rose Refresher Hendrick's cucumber & rose infused gin, Prosecco, raspberry, cucumber slice	£ 7.50
Gin Basil Smash Gordon's gin, tonic, lemon juice, sugar syrup, basil	£ 7.25
The King's Tonic The King's Ginger Liqueur, a dash of Angostura Bitters, lime juice, tonic, a slice of lime	£7.25
English Lemonade Vodka, traditional cloudy lemonade, borage	£7.25
Cherry & Elderflower Muddle Cherry brandy, elderflower cordial, cranberry juice, lemonade, lemon slice	£7.25
Pomegranate Pimm's Pimm's, pomegranate juice, lemonade, mint, cucumber, strawberry, pomegranate seeds	£6.95
Mulled Wine House red wine, brandy, orange, lemon, cinnamon, cloves, cardamom, star anise, nutmeg	£6.25
Warm Spiced Cider Traditional cider, apple juice, amaretto, lemon juice, cloves, star anise, cinnamon	£6.25

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

KING'S MOCKTAILS

	<i>Price per jug - equal to 5 glasses</i>
Mango Fizz Mango purée, passion fruit syrup, grenadine, ginger ale	£ 14.50
Virgin Apple Mojito Apple juice, sparkling water, fresh lime & mint leaves	£ 14.50
Homemade Raspberry Lemonade Fresh raspberries purée, lemon juice & sparkling water	£ 14.50
Cambridge Mule Ginger beer, lime, chilli	£ 14.50

All prices are subject to VAT at the standard rate

BEER & CIDER

Old Speckled Hen 500ml	£ 3.80
Budweiser Budvar 330ml	£ 3.50
Corona Extra 330ml	£ 3.50
Becks 275ml	£ 3.20
Peroni 330ml	£ 3.50

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	£ 14.50
Fresh apple juice	£ 14.50
Cranberry juice	£ 14.50
Sparkling elderflower	£12.50
Bottles of still & sparkling mineral water (1 litre)	£ 3.70

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