

WINE LIST

VALID UNTIL 31ST JANUARY 2025

T: 01223 331410

E: entertain@kings.cam.ac.uk

www.kings.cam.ac.uk

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.

- | | |
|--|--------------|
| 1 King's College House White, Verdejo, Pasos de la Capula, Tierra del Castillo 2021 | £ 26.00 |
| This crisp white made from Verdejo is packed with greengage and citrus flavours. Floral aromas give way to peach skin, adding complexity to the wine. This is a great all-rounder: a good aperitif, but also robust enough for most light first courses, especially vegetarian. | 75cl / 13.0% |
| 2 King's College House Red, Baron De Badassière, Carignan, Cotes De Thau, 2020, (France) | £ 26.00 |
| 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. | 75cl / 12.5% |
| 3 Champagne, A, Margaine, Le Brut Premier cru a Villers Marmery | £ 49.95 |
| 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. | 75cl / 12.0% |
| 3a Leslie's Gold, Sparkling, Balfour Estate | £ 44.00 |
| This English sparkling wine, made by the award-winning Balfour winery in Staplehurst, Kent, has a very attractive autolytic nose with notes of red apple and honeysuckle. It is inevitably compared with Champagne, but this is to mistake what is happening in English wine. The wines now being produced have their own flavour profile and shape, and as the vines age the complexity of the wines is noticeably increasing. This can be drunk both as an aperitif, when the vibrancy of the wine will show up, or with food when its lush and opulent textures will shine through. It is a fantastic expression of the terroir and the varietals, here chardonnay, pinot noir and pinot meunier. | 75cl / 12.0% |
| 4 King's College Ruby Port | £ 30.00 |
| A robust and fruity port that displays a lovely mixture of red and black fruit, dark plum and damson flavours | 75cl / 20.0% |

BUTLER'S SELECTION – WHITE WINES

- | | |
|---|--------------|
| 5 The Listening Station, Chardonnay, 2020 (Australia) | £ 27.00 |
| 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. | 75cl / 12.0% |
| 6 Pedra a Pedra Branco, Quinta da Pedra Alta, 2021 (Portugal) | £ 27.50 |
| This Portugese white is made from two varietals, gouveio and rabigato from vineyards in the Douro that were planted in the late eighteenth century. There has been considerable investment in the winery since 2018 and the wines produced here are now of astounding quality. It has a slightly aromatic entry, with notes of grapefruit and green apple. It is a crisp and well-focused wine, with a textured mouthfeel. This is a very good choice for full flavoured dishes as its structured density enhances complex spicing and saucing. | 75cl / 12.0% |
| 7 'V' Sauvignon Blanc, Marlborough, 2022, (New Zealand) | £ 30.00 |
| The 2022 'V' is a benchmark expression of classic Marlborough Sauvignon Blanc. It brings the vibrant flavours of citrus and tropical fruits, alongside alluring aromas of gooseberries, lime and fresh herbs. | 75cl / 12.5% |
| 8 Roero Arneis, Il Palazzotto, P.Olivero, 2018 (Italy) | £ 30.00 |
| 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.
Limited availability | 75cl / 12.5% |
| 9 Pinot Bianco, Fondo Indizeno, Friuli Colli Orientali (Italy) | £ 30.50 |
| Friuli Colli Orientali is a medium-bodied straw coloured wine with notes of plum, violet and black pepper. It is an excellent match for poultry dishes, and it is also delicious alongside hard cheeses. | 75cl / 12.5% |
| 10 Albariño, Pazo Señorans, Rias Baixas, 2016, (Spain) | £ 33.50 |
| 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% |

BUTLER'S SELECTION – WHITE WINES CONTINUED

- | | |
|--|--------------|
| 11 Chenin Blanc, Terroir Selection, Springfontein, Walker Bay, 2018 | £ 34.25 |
| 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. | 75cl / 13.5% |
| | |
| 12 Marsanne, Le Bruit de Vages, Julien Pilon, VDP Collines Rhodanniennes, 2013, (France) | £ 34.00 |
| 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.
Limited availability | 75cl / 13.0% |
| | |
| 14 Chablis, 1er cru Vaillons, S.Dampt, 2011, (France) | £ 42.50 |
| 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. | 75cl / 14.5% |

BUTLER'S SELECTION – RED WINES

- | | |
|---|--------------|
| 16 Dolcetto di Diano d'Alba, Sori Santa Lucia, O Paola, 2018, (Italy) | £ 27.00 |
| 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 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% |
| 18 Bila-Haut, Cotes du Roussillon Villages, Chapoutier, 2017, (France) | £ 29.00 |
| 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% |
| 19 Amalaya de Colome, Bodegas Colome, Salta, 2018, (Argentina) | £ 30.50 |
| 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% |
| 20 A-Mano, Primitivo, Puglia, 2017, (Italy) | £ 32.50 |
| 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% |
| 21 The Unforgettable Grenache Shiraz Mataro 2021 (Australia) | £ 33.50 |
| The Unforgettable is a generous blend of 3 varieties (Grenache, Shiraz, Mataro), all of whom are long-term friends that know the benefits of teamwork. Working in cahoots, they produce a wine with succulent red berry fruit with hints of spice and chocolate. A clever, friendly wine. | 75cl / 13.5% |

BUTLER'S SELECTION – RED WINES CONTINUED

22 Cotes du Rhone, St Cosme 2016	£ 33.00
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. Limited availability	75cl / 14.5%
23 Vega del Rayo, Rioja Reserva, 2012	£ 34.00
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 Château Puygueraud, Francs Côtes de Bordeaux (France) 2016	£ 42.50
Produced in Bordeaux's smallest appellation, the Cotes de Francs this is an earthy claret with soft tannins. The 80% Merlot blend lends acidic, juicy red fruits.	75cl / 14.5%

DESSERT & SPARKLING WINES

- | | |
|--|------------------------------------|
| <p>27 Domaine de Grange Neuve, Monbazillac, 2011, (France)</p> <p>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.</p> | <p>£ 29.50</p> <p>50cl / 13.0%</p> |
| <p>28 Prosecco, Elusia, Extra Dry</p> <p>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.</p> | <p>£ 33.50</p> <p>75cl / 11.0%</p> |

FORTIFIED WINES

The King's cellar has a selection of vintage Port, sherry, and Madeira that we are able to source via our Wine Butler. Please get in touch if you would like more information.

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

KING'S COCKTAILS

We offer a selection of cocktails – please see details below & ask for further seasonal options

	Price per jug
Aperol Spritz Prosecco, Aperol, soda water	£48.00
Pomegranate Pimm's Pimm's, pomegranate juice, lemonade, mint, cucumber, strawberry, pomegranate seeds	£42.00
Mulled Wine House red wine, brandy, orange, lemon, cinnamon, cloves, cardamom, star anise, nutmeg <i>Non-alcoholic alternative also available, please enquire for prices and availability</i>	£39.00
Warm Spiced Cider Traditional cider, apple juice, amaretto, lemon juice, cloves, star anise, cinnamon	£39.00

KING'S MOCKTAILS

A selection of non-alcoholic cocktails

	Price per jug
Cambridge Mule Ginger beer, lime, chilli	£ 15.00
Virgin Apple Mojito Apple juice, sparkling water, fresh lime & mint leaves	£ 15.00
Homemade Raspberry Lemonade Fresh raspberries purée, lemon juice & sparkling water	£ 15.00
Sparkling elderflower	£ 13.00

BOTTLED BEERS

Please see below our house options and please ask for any specific requests – two weeks notice required

	Price per bottle
Doom Bar 4%	£ 4.41
Peroni 5.1%	£4.25
Corona Extra 4.6%	£ 3.33

***Each jug is equal to six glasses
All prices are subject to VAT at the standard rate***

SOFT DRINKS

	<i>Price per jug</i>
Fresh orange juice	£ 15.50
Fresh apple juice	£ 15.50
Cranberry juice	£ 15.50
Bottles of still & sparkling mineral water (750ml)	£ 4.30

Each jug is equal to six glasses
All prices are subject to VAT at the standard rate