



À LA CARTE MENU



PRIX FIXE

2 COURSES – £24.95 | 3 COURSES – £29.95

Add a 175ml glass of house wine or bottle of beer for £3.50

MONDAY-THURSDAY | 12:00PM-7:00PM



GRILLED TENDER-STEM BROCCOLI

Anchovy mayonnaise, Pecorino Gran Sardo *(341kcal)*

WARM GRILLED ARTICHOKE SALAD

Basil cress, aioli *(431kcal)* [V]

PORK TONNATO

Cold sliced Dukes Hill pork, tuna, caper and anchovy mayonnaise *(446kcal)*



RIGATONI

Vodka, tomato and mascarpone *(369kcal)*

ROASTED WHOLE SEA BASS

Fennel, lemon and rosemary *(312kcal)*

RIBOLLITA

A classic Tuscan bean stew and chargrilled sourdough *(285kcal)* [VGI]



TIRAMISU TROLLEY *(700kcal)* [V]

VEGAN CHOCOLATE MOUSSE

Cherry compote *(563kcal)* [VGI]

TALEGGIO, GORGONZOLA PICANTE

Fig, fennel and pecan bread *(542kcal)*





TASTING MENU

A CURATED JOURNEY THROUGH WINE & FLAVOUR

Each course has been expertly paired by our group sommelier with a glass of wine to complement the dish

CUVÉE HOTEL DU VIN

Lombard, France | 125ml

SINGLE MALDON ROCK OYSTER

NEBBIOLO

Avamposti Altrove, Piemonte, Italy | 125ml

LASAGNE CROQUETTES Marinara Sauce

CHABLIS

Joseph Drouhin, France | 125ml

SPAGHETTI ALLE VONGOLE

Clams, chilli and parsley

PINOT NOIR

Seifried Estate, Nelson, New Zealand | 175ml

OR

CHARDONNAY

V1, Journey’s End, Stellenbosch, South Africa | 175ml

SICILIAN ROAST CHICKEN

Rosemary, lemon and polenta roast potatoes

LIMONCELLO

Tosolini | 50ml

TIRAMISU TROLLEY

£84.95 PER PERSON

(based on minimum of two sharing)

UPGRADES AVAILABLE ON SELECTED WINE COURSES

Sample menu, subject to seasonal variations. Vegan alternative available

AFTERNOON TEA

Elegant Afternoon Indulgence Awaits

Join us and all of fashionable society to sip tea and nibble on sandwiches in the middle of the afternoon. With a fine selection of finger sandwiches, cakes and scones with jam and clotted cream.

£49.95 per person

Including a glass of Lanson Père et Fils Brut NV or Rosé

Single glass not quite sufficient? You can upgrade and include a full bottle for just £40.

SUNDAY LUNCHES at The Orangery

Dating back to King Henry VII, meats were traditionally roasted in front of a fire on a Sunday. Since the 15th century, the royal bodyguards have been known as ‘Beefeaters’ because of their love of roast beef. In the 18th century the French started calling Englishmen ‘rosbifs’. Our Sunday ‘rosbif’ starts with a choice of appetisers from our Italian Market Table followed by a choice of á la carte mains and finally a delicious dessert.

3 COURSES FOR £39.95

HAPPY HOURS

MONDAY-FRIDAY | 3:00PM-7:00PM | £8

125ml glass of house Champagne

CHAMPAGNE COCKTAILS

HOTEL DU VIN FIZZ

Cuvée Hotel du Vin Champagne, Absolut Vodka, Briottet Creme de Framboise, pineapple

£16.00

ENGLISH 75

Henners Brut NV, Tanqueray Gin, lemon, sugar

£16.00

LE LANSON

Lanson Champagne Rosé, Briottet Liqueur de Litchi, Mancino Vermouth Sakura, sugar, lemon

£16.00

PEACH BELLINI

Fiol Prosecco, Briottet Crème de Pêche, peach

£16.00

CLASSIC CHAMPAGNE COCKTAIL

Cuvée Hotel du Vin Champagne, Hennessy Cognac, bitters, sugar

£16.00

KIR ROYALE

Lanson Père et Fils, Briottet Crème de Cassis, blackberry

£16.00

SPECIALS

BARREL AGED NEGRONI

Tanqueray Gin, Martini Riserva Rubino Vermouth, Campari, fig

£14.00

MINT & BASIL MOJITO

Bacardi Carta Blanca Rum, soda, basil, mint, sugar, bitters

£14.00

OLIVE OIL MARTINI

Belvedere Vodka, Martini Riserva Ambrato Vermouth, Olive oil, lemon, olives

£14.00

SMOKED OLD FASHIONED

Aberlour A'bunadh Single Malt Whisky, vanilla, bitters

£16.00

SPICY SAFFRON & ORANGE MARGARITA

818 Blanco Tequila, Cointreau, lime, saffron, spices

£15.00

THYME & ROSEMARY AMARETTO SOUR

Saliza Tosolini Amaretto, lemon, thyme, bitters

£14.00

TONICS

BROCKMANS

Fever-Tree Elderflower Tonic, blueberries, grapefruit

£13.00

GIN MARE

Fever-Tree Indian Tonic, orange, rosemary

SLINGSBY RHUBARB

Fever-Tree Elderflower Tonic, orange, strawberry

PORT & TONIC

Graham's Blend No.5 White Port, Fever-Tree Mediterranean Tonic, lemon, mint

£11.00

CLASSIC COCKTAILS

BLOODY MARY

Sapling Vodka, tomato, spices

£14.00

COSMOPOLITAN

Absolut Citron Vodka, Cointreau, cranberry, lime

£13.00

GARDEN MOJITO

Hendrick's Gin, St Germain Elderflower Liqueur, Elderflower Cordial, cucumber, mint, lime, soda

£14.00

MARGARITA

818 Blanco Tequila, Cointreau, lime, agave, salt

£13.00

OLD FASHIONED

Woodford Reserve Bourbon, demerara, bitters

£14.00

PINA COLADA

Bacardi Coconut Rum, pineapple, cream, coconut cream, lime

£14.00

DAIQUIRI *(Raspberry/ Peach/ Passion fruit)*

Bacardi Carta Blanca Rum, fruit syrup, fruit puree, lime

£13.00

WHISKEY SOUR

Woodford Reserve Bourbon, bitters, lemon, sugar, foam

£14.00

MARTINIS

ESPRESSO MARTINI

Absolut Vodka, Tosolini Exprè Liqueur, espresso, sugar

£14.00

PASSION FRUIT MARTINI

Absolut Vanilia Vodka, Passoã Passion fruit Liqueur, pineapple, passion fruit syrup, passion fruit, Prosecco

£14.00

GRAPESKIN MARTINI

Graham's Six Grapes, Discarded Grape Skin Vodka, cranberry, lime, sugar, cassis, bitters

£14.00

ORANGE MARTINI

Slingsby Marmalade, orgeat, orange curaçao, lime, orange juice, bitters

£14.00

CLASSIC MARTINI *(your way)*

Tanqueray Gin, Noilly Prat, bitters

£14.00

NEGRONIS

BOULEVARDIER

Woodford Reserve Bourbon, Campari bitters, Martini Riserva Rubino Vermouth

£13.00

WHITE NEGRONI

Tanqueray Gin, Italicus Liqueur, Martini Riserva Ambrato Vermouth

£13.00

CLASSIC NEGRONI

Bombay Sapphire Gin, Campari bitters, Martini Riserva Rubino Vermouth

£13.00

NEGRONI FLIGHT

3 Negronis, Classic, White and Boulevardier

£15.00

NON-ALCOHOLIC COCKTAILS

COSNOPOLITAN

Mountain Everleaf, cranberry, lime, sugar

£11.00

FOREST DAIQUIRI

Forest Everleaf, lime, honey

NO-JITO

Marine Everleaf, lime, sugar, soda, mint

PASSION FRUIT FOREST MARTINI

Forest Everleaf, Passion fruit syrup, passion fruit puree, pineapple, lime

ORANGE & GINGER HIGHBALL

Forest Everleaf, Fever-Tree Ginger ale, orange

À LA CARTE MENU

SNACKS

TREACLE SOURDOUGH	Planeta olive oil and aged balsamic vinegar <i>(257kcal)</i> [V]	£7.50
NOCELLARA OLIVES	<i>(108kcal)</i> [VGI]	£5.95
TRUFFLE & PECORINO NUTS	<i>(453kcal)</i> [V]	£5.95
BALSAMIC PICKLED ONIONS	<i>(59kcal)</i> [VGI]	£5.95
MALDON ROCK OYSTERS		
Single	<i>(80kcal)</i>	£5.50
Half a dozen	<i>(389kcal)</i>	£28.95
Pair with a glass of Cuvée Hotel du Vin Champagne, Lombard, France 125ml		£13.00

SMALL PLATES

GRILLED TENDER-STEM BROCCOLI	Anchovy mayonnaise, Pecorino Gran Sardo <i>(341kcal)</i>	£8.50
WARM GRILLED ARTICHOKE SALAD	Basil cress, aioli <i>(431kcal)</i> [V]	£11.50
PORK TONNATO	Cold sliced Dukes Hill pork, tuna, caper and anchovy mayonnaise <i>(446kcal)</i>	£13.50
TUNA CARPACCIO	Truffle mayonnaise, pickled chilli and basil cress <i>(93kcal)</i>	£14.50
LASAGNE CROQUETTES	Marinara sauce <i>(466kcal)</i>	£12.50
GRILLED WILD MUSHROOMS	Whipped Taleggio cream, thyme and garlic <i>(542kcal)</i>	£9.50
GAMBAS ROSSO	Grilled red prawns, toasted sourdough and garlic butter <i>(633kcal)</i>	£19.95
CHARGRILLED JERUSALEM ARTICHOKE & PAVE COBBLE SHEEPS CHEESE SALAD	Hazelnuts, apple and pearl barley <i>(467kcal)</i>	£9.95

TO SHARE

CURED MEATS, AGED PECORINO, RUCOLA & AGED BALSAMIC	£21.50
Parma ham, Mortadella, Bresaola Salami Milano and Salami Napoli, dressed with Pecorino Gran Sardo, roquette salad, Planeta olive oil and balsamic vinegar <i>(783kcal)</i>	
MALDON ROCK OYSTERS & GAMBAS ROSSO	£47.50
Maldon rock oysters and red jumbo prawns, shallot vinegar, mayonnaise, tabasco and Planeta salsa verde <i>(754kcal)</i>	

We have added a £1 voluntary donation to your bill to help raise important funds for a charity we feel very strongly about, The Brain Charity. They provide life-changing practical, emotional and social support to anyone affected by a neurological condition, helping people to live better, more independent lives. We know it is a very personal choice, so please don't hesitate to ask us to remove it if you wish. Registered Charity No. 11149999`

For special dietary requirements or allergy information, please speak with a member of our team before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production. [VGI] = Does not include any ingredients derived from animals. [VGIA] = Alternative available that does not include any ingredients derived from animals. [V] = Vegetarian. Cheese boards may contain unpasteurised cheese. Calorie content. Calculations as accurate as possible however slight variations may occur. To maintain a healthy weight, the daily recommended intake of calories for adults is around 2,000 calories a day. All of our prices include VAT. A discretionary service charge of 13.5% will be added to your bill.



For further information on allergens please scan here

HOTELDUVIN.com

THE ORANGERY

PASTA

PAPPARDELLE & VENISON RAGU	Gorgonzola, saffron gremolata and pangrattato <i>(433kcal)</i>	£22.50
RAVIOLINI	Black truffle and Burrata <i>(99kcal)</i> [V]	£24.50
RIGATONI	Vodka, tomato and mascarpone <i>(369kcal)</i>	£19.95
SPAGHETTI ALLE VONGOLE	Clams, chilli and parsley <i>(432kcal)</i>	£21.50
RAVIOLI	Pumpkin and sage ravioli with burnt butter and pinenuts <i>(697kcal)</i> [VGI]	£21.50
CARBONARA	Pancetta and Parmesan <i>(449kcal)</i>	£22.50

LARGE PLATES

RIBOLLITA	A classic Tuscan bean stew and chargrilled sourdough <i>(285kcal)</i> [VGI]	£19.95
ROASTED WHOLE SEA BASS	Fennel, lemon and rosemary <i>(312kcal)</i>	£23.50
SICILIAN ROAST CHICKEN	Rosemary, lemon and polenta roast potatoes <i>(1,068kcal)</i>	£22.50
FLAT IRON 225G	Sautéed new potatoes and watercress <i>(557kcal)</i>	£25.95
T-BONE FIORENTINA 450G	Braised butter beans, spinach and sautéed new potatoes <i>(1,361kcal)</i>	£59.95

SIDES

FRIES	<i>(484kcal)</i> [V]	£5.95
PARMESAN & TRUFFLE FRIES	<i>(666kcal)</i>	£6.95
SAUTÉED POTATOES	<i>(418kcal)</i>	£5.95
COURGETTE FRIES	<i>(415kcal)</i> [V]	£5.95
CREAMED SPINACH	<i>(65kcal)</i> [V]	£5.95
CARROTS & CAPERBERRIES	<i>(112kcal)</i> [V]	£5.95
HOUSE SALAD	<i>(28kcal)</i> [VGI]	£5.95

DESSERTS

TIRAMISU TROLLEY	<i>(700kcal)</i> [V]	£9.95
VEGAN CHOCOLATE MOUSSE	Cherry compote <i>(563kcal)</i> [VGIA]	£9.50
VANILLA PANNA COTTA	Poached winter fruits <i>(446kcal)</i>	£9.50
TALEGGIO, GORGONZOLA PICANTE	Fig, fennel and pecan bread <i>(542kcal)</i>	£9.95
A SELECTION OF ICE CREAM	Please speak with your server for today's flavours <i>(34kcal)</i> [VGIA]	per scoop £2.95
AFFOGATO	Vanilla ice cream, fresh espresso <i>(80kcal)</i> [VGIA]	£7.50

WINE LIST

WINE; ONE OF THE CORE FEATURES OF THE ORANGERY AT CANNIZARO HOUSE.

WE ARE HERE TO ASSIST YOU IN EXPLORING AND DISCOVERING, OR SIMPLY ENJOY YOUR FAVOURITES. OUR EXPERT IN-HOUSE WINE AMBASSADORS AND BAR TEAMS CAN DRAW FROM A CELLAR BOASTING AN EXTENSIVE ARRAY OF WINES, FROM AROUND THE WORLD, FROM TRADITIONAL QUALITY BORDEAUX AND BURGUNDY THROUGH TO OUR WIDE VARIETY OF WINES FROM ACROSS ITALY, WHICH IS THE FOCAL POINT OF OUR CUISINE IN THE ORANGERY. YOU WILL FIND US PASSIONATE, YET UNPRETENTIOUS; ENTHUSIASTIC, BUT NOT ELITIST.

FROM A PERFECTLY CHILLED CRISP VERMENTINO WHILST RELAXING IN THE BAR THROUGH TO ONE OF OUR SUPER TUSCANS WITH A HEARTY STEAK IN THE ORANGERY. WE HAVE A SELECTION OF WINES WE ARE IMMENSELY PROUD OF, FROM ACROSS THE MANY NOTABLE WINE APPELLATIONS IN ITALY, PROVIDING A RANGE OF OPTIONS FOR ALL TASTES AND OCCASIONS THAT HARMONISE WITH OUR DISHES ON OUR MENU.

PERHAPS YOU WOULD LIKE TO GROW YOUR KNOWLEDGE AND JOIN US FOR AN INFORMAL YET INFORMATIVE WINE TASTING WITH OUR SOMMELIERS AND WINE AMBASSADORS; OR JOIN ONE OF OUR FABULOUS WINE DINNERS, CO-HOSTED BY SOME OF THE WORLD’S GREATEST PRODUCERS.

WE HOPE YOU ENJOY PERUSING THE REGIONS AND THE CHOICE OF WINES WE CURRENTLY FEATURE WITHIN OUR WINE LIST... SALUTI!



WINE MAP

Whilst we have a range of wines from around the world available as part of our extensive list, we have a selection of wines we are immensely proud of, from across the many of the notable wine appellations in Italy.

Here you will find an overview of each of the regions and the wines currently featured within this list:

PIEMONTE:

Gavi di Gavi, La Minaia, Nicola Bergaglio
Roero Arneis, Pradalupo by Fontanafredda, Fontanafredda
**Nebbiolo, Avamposti Altrove*
Nebbiolo, Ascheri, Langhe, San Giacomo
Barolo, Marcenasco, Renato Ratti
Barolo, Proprietà Fontanafredda, Fontanafredda
**Moscato d'Asti, Alasia*
Barbera D'asti, Ca' Di Pian, La Spinetta

TRENTINO-ALTO ADIGE:

**Gewurztraminer, Bottega Vinai, Trentino*
Pinot Nero, Colterenzio, DOC, Alto Adige

FRIULI-VENEZIA GIULIA:

**Pinot Grigio, Puiatti*
Traminer, Puiatti

VENETO:

**Prosecco, Extra Dry NV, Fiol*
Soave Vintage by Bertani
Valpolicella Ripasso, 'Capitel della Crosara' Montresor
Amarone della Valpolicella, Monte Zovo

TUSCANY:

Chianti Classico Riserva, Castellani
Brunello di Montalcino, Il Poggione, Montalcino
Il Blu, Brancaia
Arcanum, Tenuta di Arceno
Tignanello, Antinori
Sassicaia Bolgheri, Tenuta San Guido
Rosso di Toscana by Altesino

ABRUZZO & MOLISE:

**Montepulciano, Aglianico, Biferno Rosso by Palladino*

BASILICATA:

Aglianico del Vulture, Calice, Donato D'Angelo

SARDINIA:

Vermentino di Sardegna, Tino, Mora & Memo

SICILY:

**Vermentino, Zagare, Terre Siciliane*
**Nero d'Avola, La Segreta, Planeta*
Chardonnay, Planeta

PUGLIA:

Fiano, Zin, Produttori Di Manduria
Negroamaro, Casato di Melzi, Salento
Primitivo, Varvaglione

**This symbol shows wines that are available by the glass.*

WINE LIST

TO DECANT OR NOT TO DECANT?

The question of ‘should wine always be decanted’ is regularly asked by our guests. Before we can answer this let us look at the two main reasons why we decant wine. Firstly, to oxidate the wine through the transfer of wine from the bottle to the decanter, and the increased surface area of the wine to air contact in the decanter. This oxidation helps to soften the acidity in the wine and makes the wine ‘smoother’ and more enjoyable to drink. Secondly, the process of decanting helps to remove any sediment from the wine. However, does this mean that all wines should be decanted, and the answer is no!

Styles of wine that get the most benefit from being decanted are those either with high levels of sediment or bigger more full-bodied reds such as Barolo from Italy and Cabernet based wines. These styles of wine are full bodied and high in tannins, the decanting process therefore helps to make these wines softer and more enjoyable to drink. Other wines, for instance most whites and lighter reds such as Pinot Noir, tend not to benefit from the decanting process and may even deteriorate from being decanted. However, ultimately the choice of whether you wish to have your wine decanted or not is yours, we will just recommend the wines that benefit most from the decantation process.

CHAMPAGNE & SPARKLING WINE

EINS, ZWEI, ZERO, SPARKLING RIESLING <i>Leitz, Germany [Alcohol-Free]</i>	£4.95	£27.95
PROSECCO, EXTRA DRY NV <i>Fiol, Veneto, Italy</i>	£8.50	£45.00
HENNERS BRUT NV <i>East Sussex, England</i>	£11.95	£69.95
CUVÉE HOTEL DU VIN <i>Lombard, France</i>	£13.50	£76.95
LANSON PÈRE ET FILS <i>France</i>	£15.95	£92.95
LANSON ROSÉ <i>France</i>	£16.95	£99.95

WHITE WINE

MAISON BLANC <i>Anciens Temps, Vin de France</i>	£8.00	£11.50	£21.95	£32.95
VERMENTINO <i>Zagare, Terre Siciliane (Sicily), Italy</i>	£9.00	£12.50	£24.95	£36.95
PINOT GRIGIO <i>Puiatti, Friuli-Venezia Giulia, Italy</i>	£9.50	£14.00	£27.95	£41.95
GEWURZTRAMINER <i>Bottega Vinai, Trentino, Italy</i>	£9.50	£14.00	£27.95	£41.95
VIOGNIER <i>Les Îles Blanches, Cellier des Chartreux, IGP Gard, France</i>	£10.00	£14.50	£28.95	£42.95
VERDEJO <i>Elias Mora, Rueda, Spain</i>	£10.50	£15.00	£29.50	£43.95
SAUVIGNON BLANC <i>Crowded House, Marlborough, New Zealand</i>	£10.95	£15.50	£29.95	£45.95
CHARDONNAY <i>V1, Journey's End, Stellenbosch, South Africa</i>	£11.50	£16.95	£33.50	£49.95
CHABLIS <i>Joseph Drouhin, France</i>	£12.50	£17.95	£35.50	£52.95

ROSÉ WINE

MAISON ROSÉ <i>Anciens Temps, Vin de France</i>	£8.00	£11.50	£21.95	£32.95
ROSÉ SAUVAGE BY HOTEL DU VIN <i>Clare Valley, South Australia</i>	£9.50	£13.50	£25.95	£39.95
PROVENCE ROSÉ <i>Chateau Léoube, Côtes de Provence, France [Organic]</i>	£12.95	£17.95	£35.50	£52.95
SECRET DE LÉOUBE ROSÉ <i>Côtes de Provence, France [Organic]</i>			£65.95	£99.95

THE ORANGERY

OLD WORLD vs NEW WORLD

Terms used frequently in the wine world, but what do they really mean? Well, there are a number of differences between New World and Old World wine growing countries and all of them have exceptions to the rules! Primarily most European countries are classed as Old World, since wine making originated in these countries and dates back hundreds of years. However, a more significant difference is the labelling terminology. Most wines that originate from Old World countries, such as France, Spain and Italy, are named after the place where they are produced.

Whereas wines from the New World are often named after the grape variety or the brand name given by the producer, or both! For example, Chablis, Bordeaux, Rioja, Barolo, Sancerre and Champagne are all places that are iconic for producing wines and they all have strict laws over what they can and cannot do in their grape growing and wine making, even down to which varieties they can or cannot grow. The New World does not have the same type of laws, hence you can have a ‘Chardonnay’ labelled wine from all over the world. However, unless you know which Old World wine region is permitted to grow which varieties you may not know that Chablis make wines from Chardonnay grapes and Sancerre from Sauvignon Blanc grapes!

RED WINE

MAISON ROUGE <i>Anciens Temps, Vin de France</i>	£8.00	£11.50	£21.95	£32.95
NERO D’AVOLA <i>La Segreta, Planeta, Sicily, Italy</i>	£9.00	£12.50	£24.95	£36.95
MONTEPULCIANO <i>Aghianico, Biferno Rosso by Palladino, Abruzzo & Molise, Italy</i>	£10.00	£14.50	£28.95	£42.95
BOM MALANDRO <i>Symington's Family Estates, Douro DOC, Portugal</i>	£10.00	£14.50	£28.95	£42.95
MALBEC BY HOTEL DU VIN <i>Mendoza, Argentina</i>	£10.50	£14.95	£29.50	£43.95
BEAUJOLAIS <i>Brouilly, Louis Tete, France</i>	£10.95	£15.50	£29.95	£45.95
NEBBIOLO <i>Avamposti Altrove, Piemonte, Italy</i>	£10.95	£15.50	£29.95	£45.95
PINOT NOIR <i>Seifried Estate, Nelson, New Zealand</i>	£12.95	£17.95	£35.50	£52.95
RIOJA RESERVA <i>Lealtanza, Altanza, Spain</i>	£13.50	£19.50	£38.95	£56.95

DESSERT WINES & PORT

MOSCATO D’ASTI <i>Alasia, Italy (750ml bottle)</i>			£5.50	£26.95
TOKAJI <i>Late Harvest by Royal Tokaj, Hungary (500ml)</i>	£5.00	£9.95		£46.95
LICOR DE TANNAT <i>Familia Deicas, Uruguay (500ml)</i>	£6.00	£11.95		£56.95
RESERVE BLENDED PORT <i>Six Grapes by Graham's, Portugal (750ml)</i>	£3.00	£5.95		£36.95
10 YEAR OLD TAWNY <i>Graham's, Portugal (750ml)</i>	£4.00	£7.95		£49.95
MADEIRA, 10 YEAR OLD BUAL <i>Blandy's, Portugal (750ml)</i>	£5.00	£9.95		£69.95
20 YEAR OLD TAWNY <i>Graham's, Portugal (750ml)</i>	£6.00	£11.95		£84.95
QUINTA DOS MALVEDOS <i>Vintage Port, Graham's, Portugal (375ml)</i>				£48.95

125ml glasses also available on bottles with by the glass prices, excluding Dessert Wines & Port.

A discretionary service charge of 13.5% will be added to your bill. All prices in GBP and include VAT.

For special dietary requirements or allergy information, please speak with our staff before ordering.

SIGNATURE WINE LIST

CHAMPAGNE & SPARKLING WINE

JANSZ, CUVÉE ROSÉ, NV	<i>Tasmania, Australia</i>	<i>bottle</i> 750ml	£56.95
HAMBLEDON, BLANC DE BLANCS	<i>England</i>		£88.95
LOMBARD, BLANC DE NOIR, BRUT NATURE	<i>Grand Cru, Verzenay</i>		£112.95
LANSON, BLANC DE BLANCS	<i>France</i>		£129.95
LAURENT-PERRIER VINTAGE	<i>France</i>		£132.95
GRAND SIÈCLE BY LAURENT-PERRIER	<i>France</i>		£269.95

WHITE WINE - ITALY

TRAMINER	<i>Puiatti, Friuli-Venezia Giulia</i>	<i>bottle</i> 750ml	£44.95
GAVI DI GAVI	<i>La Minaia, Nicola Bergaglio, Piemonte</i>		£46.95
FIANO	<i>Zin, Produttori Di Manduria, Puglia</i>		£52.95
ROERO ARNEIS	<i>Pradalupo by Fontanafredda, Piemonte</i>		£54.95
VERMENTINO	<i>Di Sardegna, Tino, Mora & Memo, Sardinia</i>		£56.95
SOAVE	<i>Vintage by Bertani, Veneto</i>		£58.95
CHARDONNAY	<i>Planeta, Sicily</i>		£78.95

WHITE WINE - REST OF THE WORLD

FLORÃO	<i>Quinta da Fonte Souto, Alentejo, Portugal</i>	<i>bottle</i> 750ml	£42.95
SEMILLON	<i>Regna Loca, Rickety Bridge, Franschhoek, South Africa</i>		£48.95
RIESLING	<i>Trimbach, Alsace, France</i>		£54.95
ALBARIÑO	<i>Lías by Martin Codax, Rías Baixas, Spain</i>		£52.95
QUINTA DA FONTE SOUTO BRANCO	<i>Alentejo, Portugal</i>		£62.95
GEWURZTRAMINER	<i>Classic, Hugel, Alsace, France</i>		£62.95
SANCERRE	<i>‘Le Pierrier’, Domaine Thomas, Loire Valley, France</i>		£72.95
CHARDONNAY	<i>Catena Alta, Mendoza, Argentina</i>		£72.95
CHABLIS 1ER CRU	<i>Montmains, Olivier Tricon, Chablis, France</i>		£74.95
POUILLY-FUMÉ	<i>Villa Paulus, Domaine Masson-Blondelet, Loire Valley, France</i>		£78.95
CONDRIEU	<i>La Petite Côte, Yves Cuilleron, Rhône Valley, France</i>		£102.95
MEURSAULT	<i>Bouchard Père & Fils, Burgundy, France</i>		£135.95
PULIGNY MONTRACHET	<i>Domaine Pernot Belicard, Burgundy, France</i>		£142.95

THE ORANGERY

RED WINE - ITALY

NEGROAMARO	<i>Casato di Melzi, Salento</i>	<i>bottle</i> 750ml	£37.95
PRIMITIVO	<i>Varvaglione, Puglia [Organic]</i>		£39.95
CHIANTI	<i>Classico Riserva, Castellani</i>		£39.95
AGLIANICO DEL VULTURE	<i>Calice, Donato D’Angelo, Basilicata</i>		£42.95
PINOT NERO	<i>Colterenzio, DOC, Alto Adige</i>		£44.95
ROSSO DI TOSCANA BY ALTESINO	<i>Tuscany</i>		£49.95
VALPOLICELLA RIPASSO	<i>‘Capitel della Crosara’ Montresor, Veneto</i>		£52.95
NEBBIOLO	<i>Ascheri, San Giacomo, Langhe, Piemonte</i>		£55.95
BARBERA D’ASTI	<i>Ca’ Di Pian, La Spinetta, Piemonte</i>		£68.95
BRUNELLO DI MONTALCINO	<i>Il Poggione, Montalcino, Tuscany</i>		£94.95
AMARONE	<i>Della Valpolicella, Monte Zovo, Veneto</i>		£96.95
BAROLO	<i>Marcenasco, Renato Ratti, Piedmonte</i>		£109.95
BAROLO	<i>Proprietà Fontanafredda, Fontanafredda, Piemonte</i>		£132.95
SUPER TUSCANS:			
IL BLU	<i>Brancaia, Tuscany</i>		£139.00
ARCANUM	<i>Tenuta di Arceno, Tuscany</i>		£169.00
TIGNANELLO	<i>Antinori, Tuscany</i>		£289.00
SASSICAIA	<i>Bolgheri, Tenuta San Guido, Tuscany</i>		£599.00

RED WINE - REST OF THE WORLD

CHATEAU DE HAUTE-SERRE	<i>Lucter, Cahors</i>	<i>bottle</i> 750ml	£54.95
SHIRAZ	<i>The Riebke, Teusner, Barossa Valley, South Australia, Australia</i>		£54.95
ALTITUDES RED	<i>Ixsir, Lebanon</i>		£54.95
ZINFANDEL	<i>Edmeades, Mendocino County, California, USA</i>		£56.95
CABERNET SAUVIGNON	<i>Thelema, Western Cape, South Africa</i>		£62.95
PINOT NOIR	<i>‘Juggernaut’ by Bogle, Russian River Valley, California, USA</i>		£69.95
RIOJA	<i>Reserva, Unica, Sierra Cantabria, Spain</i>		£72.95
CHATEAUNEUF DU PAPE	<i>Domaine Chante Cigale, Southern Rhône, France</i>		£76.95
MARANGES 1ER CRU	<i>La Fussière, Burgundy, France</i>		£82.95
SYRAH	<i>The Griffin by Journey’s End, Stellenbosch, South Africa</i>		£82.95
PRELUDIO	<i>“Barrel Select” by Familia Deicas, Uruguay</i>		£84.95
MARGAUX	<i>Château Tayac, Bordeaux, France</i>		£95.95
SAINT-ÉMILION GRAND CRU	<i>Château Tour Baladoz, Bordeaux, France</i>		£102.95
CABERNET SAUVIGNON	<i>Palermo by Orin Swift, Napa Valley, California, USA</i>		£109.95
MAS LA PLANA	<i>[Cabernet Sauvignon], Familia Torres, Penedès, Spain</i>		£112.95
CHASSAGNE-MONTRACHET	<i>Thomas Morey, Rouge Vieilles Vignes, Burgundy, France</i>		£114.95
POMEROL	<i>Château Mazeyres, Bordeaux, France</i>		£118.95
GEVREY-CHAMBERTIN	<i>Joseph Droubin, Burgundy, France</i>		£139.95
CATENA ZAPATA	<i>Malbec, Mendoza, Argentina</i>		£144.95
CÔTE RÔTIE	<i>Guigal, Brune et Blonde, Rhône Valley, France</i>		£145.95
SAINT-JULIEN	<i>Château Talbot, Grand Cru Classé, Bordeaux, France</i>		£179.95

