



**COMPANY
OF COOKS**

CHELSEA PHYSIC GARDEN
EVENT MENUS 2023

Welcome to Chelsea Physic Garden

Chelsea Physic Garden is the perfect place to host your special event.

Whether you choose a lunchtime celebration or candlelit canapes, the garden has a unique history and provides a memorable backdrop to your special event. Available for exclusive private hire on Saturdays and on weekday evenings, this outstanding and adaptable venue offers any number of décor and theme possibilities.

Exclusive hire means guests are most welcome to explore the pathways and peripheries. Discover idyllic photographic backdrops amidst its collection of over 4,000 rare, beautiful, and botanically significant, plants.

At Company of Cooks, we handpick every moment with crafted and delicious food and drink. Our aim is to deliver food and drink that celebrates the setting, which is why Head Chef Felipe Coelho is passionate about creating seasonal menus inspired by the garden's herbs, vegetables, and plants.

All our menus are produced using sustainable and ethical ingredients, from small, local and independent suppliers wherever possible. We hope to see you at Chelsea Physic Garden soon. Please, just get in touch if there's anything we can help with – we'd love to hear from you.



We're more than just a company of cooks

We're in every detail of your event. From artisanal snacks and incredible canapes, to memorable dinners. From hand-picked wines to stylish design.

Everything is overseen by our amazing team of chefs, wine experts, event sales team and operators to ensure your experience stands out. Getting to know you and your plans gives our team the power to craft moments and memories that last.

Our obsession with Craft, Creativity and Community drives everything we do, because we believe that amazing food, drink, and service sit at the heart of every guest experience and that when those three elements come together, something very special happens.





Our commitments to people, place and planet

What we do...

Our focus as a business is bringing hand crafted food and drink to the table each and every day, at the same time supporting the Communities we work with and for. Employment opportunities for local people, buying through our hand-picked larder of artisan suppliers and an absolute focus on minimising the impact of our operations on the planet, are key objectives of every partnership.

Our commitment is clear throughout this menu brochure: we are proud to offer exclusively, the very best in British meat and cheeses, none of our fresh produce is transported by air freight, and the fish we purchase and serve will be rated MCS 1,2,3.

As a wider business, we aim to be net zero by 2040.

In short, this means great food, drink and service that has a meaningful and lasting impact on the people and places we work with and for – all the while safeguarding the planet for future generations.

London larder

We've built an incredible London Larder of boutique suppliers who share our belief in Craft and the importance of quality and provenance. We'll be calling on some of our brilliant local partners to help create something amazing for your next event!

Our suppliers

1. Paul Rhodes Bakery
2. Union Coffee
3. Cobble Lane Cured
4. Luminary Bakery
5. The Wild Room
6. Paxton & Whitfield
7. Sally Clarke Bakery
8. Belazu
9. London Essence
10. Ellis Wines
11. H. Forman & Son
12. HG Walter
13. Waste Knot
14. The London Honey Company
15. Marrfish
16. London Borough of Jam
17. Brindisa
18. Natures Choice
19. Wild Harvest
20. Ridgeview Wine



A cake that makes a difference

We're proud to partner with Luminary Bakery

A social enterprise that creates an innovative response to help socially and economically disadvantaged women. By investing in and releasing them to realise their dreams – through training, employment and community, they aim to break cycles of poverty, violence and disadvantage once and for all.

Luminary Bakery offer spectacular cakes for all occasions that can be ordered via our team and delivered directly to your event.

LUMINARY  BAKERY





Well Grounded coffee

Company of Cooks supports Well Grounded in their mission to help Londoners into work in the speciality coffee industry, providing barista training and qualifications, work placements, mentorship and employment to those who need it most.

It also supports farmers and cooperatives in Peru via the Union Direct Trade sourcing initiative, ensuring that a fair price is paid for this special coffee so that the communities at both ends of the supply chain benefit.



UNION

HAND-ROASTED
COFFEE





SEASONAL MENUS



Breakfast

Breakfast

All our breakfast menus are served with our freshly brewed Community blend coffee, English breakfast tea and a selection of herbal infusions.

MORNING BAKERY SECTION

A selection of freshly baked pastries...

Pain au chocolate | Pain au raisin | Cinnamon bun | Plain croissant | Almond croissant | Chocolate muffin | Blueberry muffin | Lemon and poppy seed muffin
£6.40

PLANT BREAKFAST

- Coconut yoghurt, raspberry and hibiscus, chai granola VE
- 'No avocado' on toast, a tasty smash of edamame, broad beans, peas with lemon, mint and chilli, savoury seed granola VE
- Compressed fruits with lime and mint VE
- Green Goddess wake up juice VE

£18.30

BREAKFAST BAPS

A selection of soft white, wholemeal, seeded baps.

- Portobello mushroom, spinach, tomato and mushroom ketchup VE
- Free range egg muffin, sriracha V
- Hashbrown and Berkswell cheese
- Dry cured bacon, HP sauce
- London sausage, HP sauce

£7.00

LOW CARBON BREAKFAST

- Low Carbon mushrooms on toast, watercress pesto V
- Teff grain crepes, crème fraîche, raspberries, London honey V
- Seasonal fruit and vegetable juice of the day VE
- 'No Avocado' on toast VE
- Compressed fruits with lime and mint VE

£23.30



V – Vegetarian, VE – Vegan

For those with special dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask the Event Coordinator.

All prices are per person and exclude VAT

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Labour and equipment if required will be quoted for separately.

Breakfast

All our breakfast menus are served with our freshly brewed Community blend coffee, English breakfast tea and a selection of herbal infusions.

BREAKFAST BOWL SELECTION

Select 2 for £17.00, or select 3 for £23.00

- Coconut yoghurt, raspberry and hibiscus, chai granola VE
- Seasonal fruit salad, basil and pomegranate VE
- Sweetcorn pancakes, smashed 'no avocado', tomato jam V
- Shakshuka V
- London cure smoked salmon eggs benedict
- Full English breakfast
- Cobble Lane spicy chorizo and eggs

JUICES

- Freshly squeezed orange juice (per litre) **£7.50**
- Cranberry juice (per litre) **£7.50**
- Sparkling elderflower (per litre) **£5.00**
- Homemade lemonade (per litre) **£6.00**

A LA CARTE

- Greek yoghurt, seasonal fruit, chai granola, bee pollen V **£9.00**
- Coconut and oats bircher, seasonal fruits VE **£9.00**
- London cured smoked salmon free range eggs royale **£11.00**
- Smashed 'no avocado' on sourdough toast, savoury seed granola VE **£10.00**
- Seasonal fruits with lime and mint VE **£8.50**
- Dry cured smoked bacon, house brown sauce sandwich **£10.00**
- HG Walter's sausage muffin, wholegrain mustard, caramelised onions **£10.00**
- Cobble Lane pancetta, free range egg muffin **£10.00**
- Ricotta pancakes, blueberry compote V **£9.50**

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Tea and coffee

Our teas include a selection of classic, fruit, herbal and organic teas. Our coffee comes freshly brewed with our own hand-roasted Community blend, sourced by Union, benefitting Well Grounded as they transform lives through coffee.

Tea and coffee	£3.20
Tea, coffee and biscuits	£4.20
Infused Water (jug)	£2.50
Still and sparkling mineral water (750ml)	£3.95

Community blend

Every cup of coffee we serve is our Community Blend – sourced and hand roasted by Union Hand Roasted in East London. This delicious coffee is grown at high altitude in the hills of Peru by a group of 300 smallholder farmers.

£2 is donated to Well Grounded for every kilo purchased, meaning every sip is helping someone in London find employment and a sense of purpose – while in Peru Union's Direct Trade model means farmers are receiving a fair price for this fabulous coffee.

UNION
HAND-ROASTED
COFFEE





Lunch

Lunch

All our lunch menus are served with our freshly brewed Community blend coffee, English breakfast tea and a selection of herbal infusions.

SANDWICH WORKING LUNCH

£20.50

Selection of freshly prepared sandwiches

Roasted Suffolk chicken, gem lettuce, herb mayonnaise

Poached salmon, dill pickle, remoulade

Free range miso egg mayonnaise, watercress V

Sommerset Cheddar, vine tomato, chutney V

Hummus, roasted vegetables and baby spinach V

Seasonal whole fruit selection

Crisps

TRADITIONAL SANDWICH WORKING LUNCH

£26.60

Selection of freshly prepared sandwiches.

fruits and snacks

Slow cooked gammon, brie, wild rocket and mustard

Chicken pesto, sundried tomato and baby gem

Tuna, sweetcorn and watercress

Sommerset Cheddar, vine tomato and chutney V

Smoked salmon, cream cheese and cucumber

Seasonal cut fruit selection

Crisps and popcorn

Chef's bakery sweet treat

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Lunch

'LOW GI' LUNCH

A great choice for those looking to keep blood sugars level and energy levels up

£31.00

Nashi pear, pineapple and mint
salad VE

Vietnamese beef salad

Chicken broth

Spiced popcorn

Watercress, cucumber and mint juice VE

FUTURE 50 SALAD LUNCH

A selection of healthy vibrant seasonal salads containing Ingredients from the 'Future 50' list, a list compiled by the World Wildlife Fund and Knor foods for their high nutritional density and low carbon impact.

£35.00

Roasted sweet potato, edamame, grilled
peppers, toast seeds VE

Shaved fennel, orange, dill and
pomegranate, dukkha VE

Charred broccoli, quinoa, hemp seeds,
radishes, fresh garden herbs VE

Spelt and Khorasan tabouleh with

tomatoes, pomegranate, cashew nuts V

Grilled courgettes, British halloumi, lentils,
rocket, pumpkin seeds V

LONDON LARDER BUFFET

A buffet of seasonal dishes full of ingredients and products from our London Larder, a selection of some of the finest suppliers and food producer that London has to offer

£45.00

Rare roast beef from HG, Walter, rocket,
Lincolnshire poacher, pickled mushroom
Hampshire Chalk Steam trout rilette, creme
fraiche, pumpernickel

Salad of mixed leaves, house dressing VE

Nature's Choice heritage tomato salad, wasabi
mascarpone, pickled red onion & green olives V

Finest British charcuterie from Cobble Lane

Selection of British cheeses from Paxton and

Whitfield's, London's oldest cheese shop

Antipasti selection from Belazu of Greenford V

Artisan breads from Paul Rhodes bakery of
Greenwich

A selection of sweet treats by Luminary Bakery

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Lunch

COLD FORK BUFFET OPTIONS

BUFFET PROTEINS

Company of Cook's organic pork sausage roll, Lincolnshire poacher Cheddar & caramelised onion

Cobble Lane Nduja scotch egg

Air dried beef, crostini, goat's curd

Chalk Stream trout rilette, horseradish

London cured salmon

Smoked mackerel pate, crème fraiche

Waste Knot rescue vegetable tart, autumnal leaves house dressing V

Beetroot falafel, fig leaf hummus, house pickles, seeded bun VE

Seasonal vegetable crudites with green goddess dip VE

Select 3 proteins, 2 salad, 2 desserts.

£28.60

SALAD BUFFET OPTIONS

Roasted beetroot, pickled onions, yoghurt V

Butternut squash, ginger tomatoes & lime yoghurt V

Freekeh pilaf, coriander, mint, spring onion & preserved lemon VE

Roast cauliflower, tomato, preserved lemon, zough VE

Green beans, roasted red peppers, capers, tarragon VE

DESSERT BUFFET OPTIONS

Blueberry cheesecake V

Ginger & white chocolate posset V

Spiced apple choux buns V

Dark chocolate mousse V

Seasonal fruit platter VE

British cheese plate

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Lunch

HOT FORK BUFFET OPTIONS

MENU 1

32 dry aged beef cheek, pearl onions, mushrooms, fondant, cooking juices

London cured salmon fillet, braised fennel, broccoli puree, caper dressing

Roasted aubergine, pine nut praline, vegan feta, crushed green herbs VE

Roasted beetroot, pickled onions, yoghurt V

Choux buns, spiced apple V

MENU 2

7- hour Herdwick lamb shoulder, celeriac mash potato, glazed carrots

Line caught roasted cod fillet white beans, parsley

Roasted cauliflower steak, cauliflower puree, red pepper, crispy polenta VE

Butternut squash, ginger tomatoes & coconut & lime yoghurt V

Banoffee cheesecake V

£31.00

MENU 3

Free range roast chicken, courgettes, romesco, watercress

Seasonal fish pie, leeks, creamed potato, herb crumb

Pumpkin tortellini, pine nuts, pumpkin puree, crispy sage VE

Green beans, roasted red peppers, capers, tarragon VE

Passionfruit posset, white chocolate, ginger V

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A collage of three dishes from a three-course menu. The top dish is a red beetroot terrine on a light-colored ceramic plate, garnished with arugula, almonds, and white cheese spheres. The middle dish is a green herb salad with roasted pumpkin cubes, white cheese spheres, and arugula, served in a dark teal bowl. The bottom dish is a yellow soup with orange garnishes and black seeds, served in a white bowl. A semi-transparent brown banner with the text "Three Course Menu" is overlaid across the center.

Three Course Menu

Three course set menu

STARTER

- Autumn pumpkin salad, cauliflower tabbouleh, sumac, yogurt VE
- Heritage beetroot, watercress dressing, Driftwood cheese, caramelised walnuts V
- Winter Jerusalem artichoke velouté, crispy artichokes, chive oil V
- Brown butter roasted cauliflower, crispy Dorset pancetta, Baron Bigod, watercress and mustard crumb
- Charred Cornish mackerel, burnt baby leek, caramelised Roscoff onion, confit tomato sauce, crispy capers, tarragon
- Cured Hampshire Chalk Stream trout, pickled cucumbers, buttermilk sauce, chive oil

2 course £40.00

Choose between starter or a dessert

3 course £46.00

A supplementary charge of £5 per extra choice dish

MAIN

- Roasted aubergine, grilled tenderstem broccoli, roasted garlic cream, Vadouvan granola V
- Squash risotto, baby leeks, espresso, spiced crunch, thyme oil V
- Sea bass, crushed new season potatoes, oyster leaves, fish velouté
- Confit Scottish salmon, black tiger prawns, roasted fennel, samphire, bisque sauce
- Ayrshire beef bavette, roasted garlic mash, roasted shallot, heritage carrot, jus
- Creedy Carver duck breast, roasted cauliflower puree, spiced carrot, wild mushrooms, fava beans, jus
- Cornish red chicken ballotine, swede, cherry tomato with chive, roast chicken jus
- Jasper's Cornish lamb rump, aubergine puree, roasted courgettes, caper and raisin lamb jus

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Three course menu

DESSERT

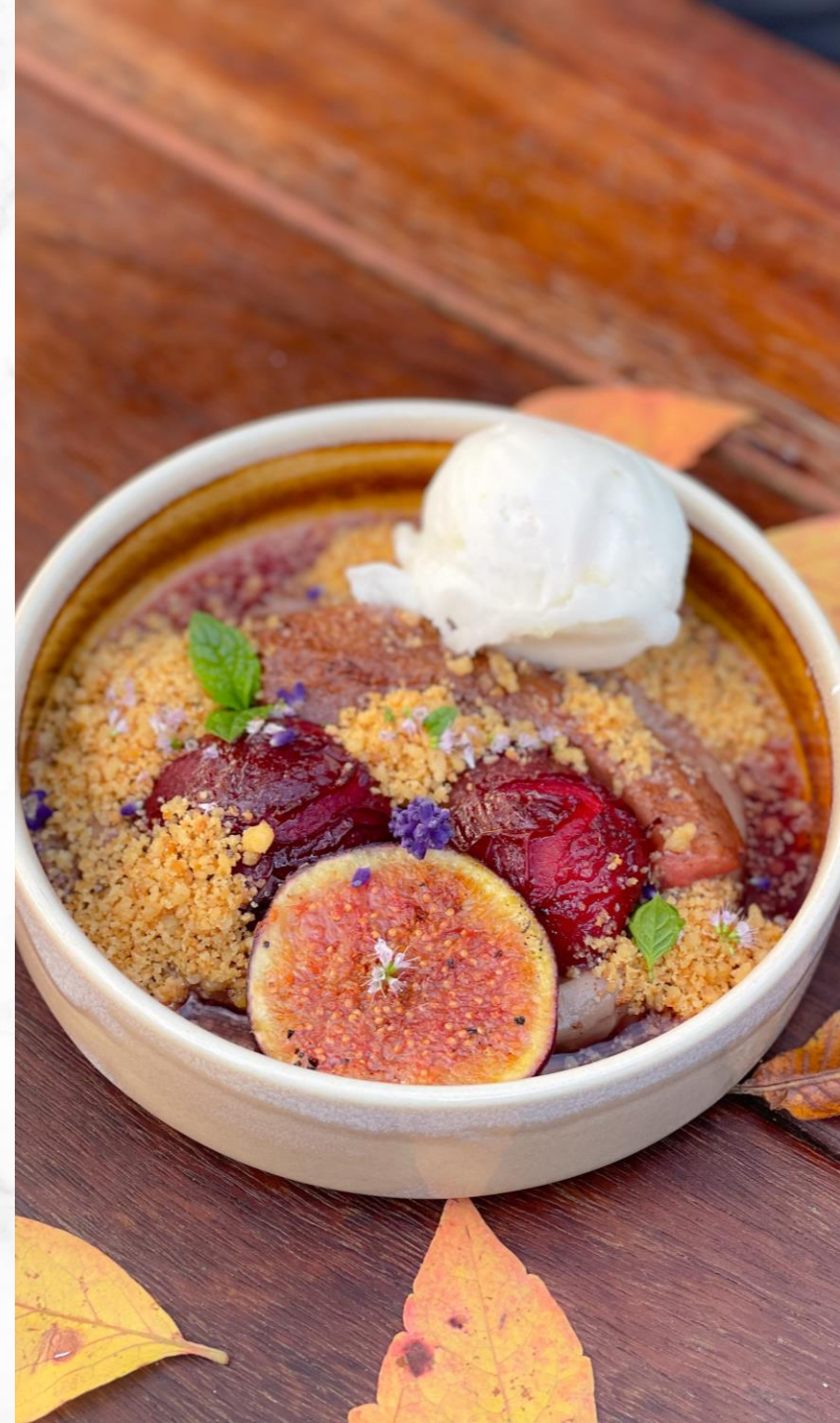
- Chocolate honey cremeaux, honey tuile, roasted chocolate, clotted cream ice cream V
- Dark chocolate fondant, raspberries, raspberry sorbet V
- Passion fruit posset, ginger meringues, caramelised white chocolate V
- Set rice pudding, popped rice, Maraschino cherry jam, cardamom ice cream V
- Apple streusel cake, vanilla cream V
- Vanilla poached pear, frangipane tart, dulce de leche ice cream V
- Vegan pannacotta, concorde pears, honeycomb VE
- Tiramisu opera cake, hazelnut ice cream V

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The image displays five distinct canapé recipes arranged on different colored plates. The top-left plate is dark grey and features six small, square bread-based appetizers topped with a green leaf and a brown garnish. The top-right plate is light beige and shows seven round appetizers with a red sauce and a white cream dollop. The bottom-left plate is light grey and contains several appetizers with a white cream and a dark garnish. The bottom-center plate is light green and displays six appetizers with a red sauce, a white cream dollop, and a green garnish. The bottom-right plate is dark grey and features ten appetizers with a red sauce, a white cream dollop, and a green garnish. The text "Canapé Reception" is centered over the middle of the image.

Canapé Reception

Canapé reception

Select 6 for £26.60, or select 8 for £32.00

P L A N T

Whipped Golden Cross goat's cheese, black olive, dried tomato V
Smoked aubergine, preserved lemon, pomegranate, seeded cracker VE
Wild mushroom croquette, truffled vegan mayonnaise VE
Baked Jerusalem artichoke, mushroom ketchup VE
Charred cauliflower, Wigmore cheese, mustard aioli V
Beetroot and English feta arancini V
Onion bhaji, green goddess dip, coriander raita V
Gochujang cauliflower tempura, pink onions, tomato aioli V

F I S H

South coast crab, cucumber, bloody Mary, chive crumb
Tartare of Hampshire Chalk Stream trout, dashi, cucumber
Smoked mackerel pate, horseradish, sourdough crisp, caper popcorn
Salmon rillette, cucumber, crème fraiche, caviar
Sesame tuna, crispy sushi rice, sriracha, sorrel
White anchovy 'pan con tomate' garlic cream

M E A T

Chicken liver parfait, crispy skin, caper raisin
Cobble Lane nduja sausage roll, romesco, fried parsley
Pulled pork rillette, savoy cabbage, Granny Smith apple

S W E E T

Whipped cheesecake, cracker crumble, blackberries, macerated blackberries V
Roasted pistachio and sour cherry doughnut V
Lemon tart, torched meringue V
Valrhona chocolate mousse, honeycomb, raspberries
'Jaffa cakes' V

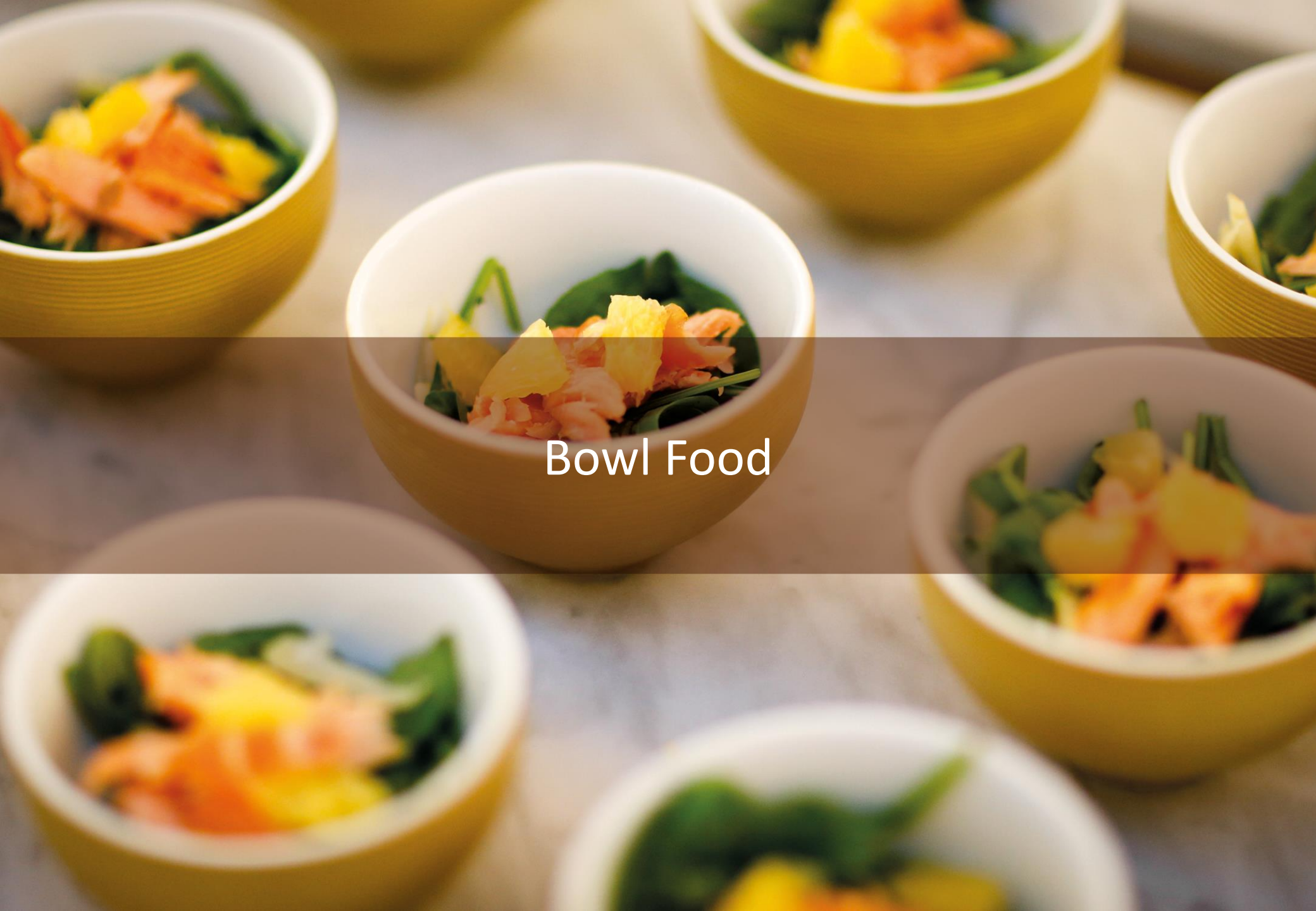
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Bowl Food

Bowl food

Select 4 for £34.40
Additional bowls £7.90

P L A N T

Brown butter cauliflower, caper and raisin dressing, crispy parsnips V
Delica pumpkin salad, cauliflower tabbouleh, sumac aioli VE
Heritage carrots, puffed amaranth, carrot top dressing, thyme honey VE
Sweet potato velouté, sweet potato crisps, rosemary oil, pumpkin seeds V
Beetroot risotto, pickled beetroot, smoked almonds, rocket V
Red lentil dahl curry, coriander VE

F I S H

Roasted cod, celeriac and apple remoulade dill and lemon, butter sauce
Red mullet, white polenta, slow cooked tomato and chili
Sea bass, fennel and potato salad, semi dried tomato Cobble
Lane chorizo
Spicy crab cakes, carrot and white radish slaw, chili jam

M E A T

Crispy pork belly, apples, baby leek, crushed potatoes, chives
Gloucester truffle cheese risotto, beef shin, truffle jus
Buttermilk chicken slider, horseradish coleslaw, sriracha aioli
Sticky lamb neck, aubergine, pomegranate, crispy chickpeas and parsley
Bangers and mash, roasted garlic mash, caramelised onion jus

S W E E T

Apple streusel cake, vanilla bean ice cream V
Chocolate cremeaux, hazelnut crumble, hazelnut ice cream V
Damson trifle V
Spiced carrot cake, white chocolate ganache, spiced hung ricotta, London honey V
Vanilla poached pear, frangipane tart, almond ice cream V
Whipped cheesecake, crumble, seasonal berries, red veined sorrel V

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Allergens

Do you have a food allergy or intolerance?
We provide allergen information on the
14 major allergens.

Please speak with your event manager, and details of allergens in any of our dishes can be provided for your consideration.

At your event there will be an Allergen Folder located at all buffet stations on your event catering floor to make delegates aware of all allergens contained in your chosen menu and help them make an informed decision.

Please note, as with every catering establishment, there is always a potential for cross-contamination to occur. While we endeavour to prevent this as far as possible, the nature of an allergen means we cannot fully guarantee that cross-contamination may not have occurred. We encourage our customers with food allergies and intolerances to let our staff know, so we can better cater for them. We are happy to provide further detail on ingredients and how they were handled to allow you make an informed decision as to whether or not the food is suitable for you.



MUSTARD



MOLLUSCS



NUTS



CRUSTACEANS



FISH



EGG



SULPHUR DIOXIDE



SOYBEAN



MILK



SESAME



GLUTEN



PEANUTS



CELERY



LUPIN

If you have any concerns
please speak to a member of staff



Drinks

COCKTAILS

£12.00

Gin Fizz

Gin | ginger & elderflower | lime juice

Dark & Stormy

Rum | lime juice | ginger beer

Whiskey Godfather

Bourbon | lemon juice | cherry coke | orange slices

Classic Pimm's

Pimm's No. 1 with lemonade, served in a highball, with classic garnish & ice

MOCKTAILS

Rosemary & grapefruit - £9.50

The perfect refreshing mocktail, great for any type of event
Grapefruit juice | rosemary | sparkling water

Spice N ginger - £9.50

A complex blend of seedlip spice 94, to create sophisticated mocktail
Seedlip spice 94 | ginger ale

Pomegranate fizz - £9.50

These pomegranate fizz mocktails are perfect for celebrating
Pomegranate juice | fresh orange juice | lime juice | sparkling water

English garden - £9.50

The basil & cucumber add a crispness to this mocktail
Cucumber | basil | elderflower | cloudy apple juice

BEER AND CIDER

Peroni Gluten Free 330ml £5.50

Peroni 0.0% 330ml £5.50

Peroni Nastro Azzurro 330ml £5.50

Asahi Super Dry 330ml £5.50

London Pride 500ml £6.50

London Pride 330ml £5.50

Meantime Pale Ale 330ml £5.50

Meantime London Lager 330ml £5.50

Cornish Orchard Gold Cider 500ml £6.50

SPARKLING

Ridgeview Bloomsbury, East Sussex, England - £55.00

Ridgeview signature blend Bloomsbury is light golden in colour with a fine, persistent mousse. Citrus fruit aromas with hints of melon and honey.

Prosecco Le Contesse, Italy - £27.50

Pale light yellow in colour with a fine mousse it is delicately fruity and slightly aromatic in bouquet. On the palate there are hints of flowers among which honey and wild apple scents are notable. It is well balanced and light.

Azzillo Prosecco Spumante, Italy - £33.00

Fresh and light on the palate, with balanced acidity and body; harmonic with a long persistent aftertaste.

Laurent Perrier La Cuvee Brut, Champagne, France - £66.67

This is beautifully balanced with fine streams of flowing bubbles, leading to delicate citrus and subtle floral notes on the nose.

Laurent Perrier La Cuvee Rose, Champagne, France - £125.00

This champagne with its distinctive bottle is one for connoisseurs. Using only Pinot Noir from grand cru villages and the more unusual soak-on-the-skins method, it has delicious raspberry and redcurrant flavours.

ROSE

Heppington Vineyards Pinot Noir Rose, England - £50.00

This beautiful Pinot Noir Rosé has delicate notes of nectarine, crisp red apple, pomegranate and cranberry.

Pinot Grigio Ramato 'Il Barco', Carlo Botter, Italy - £27.50

Has a perfumed aroma of peach and rose petals and soft, red fruit flavours on the palate. It is dry and well balanced, excellent to drink with fish and white meats.

Rioja Rosado, Bodegas Taron, Spain - £31.00

A wine with a delicate pale pink colour with notes of peaches and cherry blossom on the nose. The palate is crisp with summer fruit flavours and a fresh acidity.

Malbec Rosé, 'ES Vino, Mendoza, Argentina - £34.50

An explosion of redcurrants, raspberries red cherries and blackberries with a citric acidity that cuts through the sweeter berry flavours resulting in a smooth and velvety wine, expressing very fruity and fresh flavours.

Château Paradis Rose 'Essenciel' Coteaux d'Aix en Provence, France, - £36.00

Essenciel rosé wine has a rose-petal colour and is elegant and dry with aromatic fruit aromas derived from a vibrant blend of Cabernet and Syrah.

W H I T E

Heppington Vineyards Chardonnay, England - £50.00

This elegant Chardonnay has a palate of orchard fruit, crunchy peach and grapefruit zest. Elegant and refined with a fresh feel on the finish.

Zafiro 'Extremadura' Blanco, Pardina/Chardonnay, Spain - £23.33

A fresh and lively white from the far west of Spain that combines the local Pardina grape variety with the renowned Chardonnay.

Hamilton Heights, Chardonnay, Australia - £24.50

An elegant Aussie Chardonnay, bright lemon in colour with a fresh nose full of ripe peach and citrus.

Boatmans Chenin Blanc, South Africa - £27.50

Made from 100% Chenin Blanc, this wine is a pale lemon in colour with a bouquet of apple and white flowers.

Les Jardins de Gascoigne Blanc, France - £28.33

Apricot, orange blossom and subtle tropical notes of dried pineapple combine with a fresh grapefruit acidity leaving a refreshing impression on the palate.

Viognier La Playa, Chile - £30.00

This is a terrific, lively wine with an exotic aroma of dried apricots, pineapple, banana and lychee.

Fiano 'Lunate', Sicily - £32.50

A crisp and fresh wine with stone fruit flavours and is complimented by a refreshing acidity making this wine beautifully balanced.

Picpoul de Pinet 'Sel et Sable', France - £34.17

Delicate aromas of citrus on the nose as well as notes of acacia and flint. The palate is dry and refreshing with citrus, floral note, some tropical fruits and a distinctive mineral edge.

Wairau River Sauvignon Blanc, New Zealand - £37.50

Intense lifted notes of ripe tropical fruits and citrus on the nose. Refined and elegant, displaying a finely textured palate with flavours of guava and stone fruit. Wonderfully expressive with a fresh, dry finish.

Bourgogne Blanc Chardonnay, Maison Nuiton-Beaunoy, France - £50.00

Medium bodied with flavours of fleshy stone fruits, particularly peach and nectarine with ripe pear and apple peel. These fleshy fruit flavours are balanced and elegant with a refreshing acidity and a mineral note on the finish

Gavi di Gavi 'Ca da Bosio', Terre da Vino, Italy - £50.00

The soils in the central zone of Gavi di Gavi impart a perfumed mineral character adding complexity to lively aromas of ripe fruit and flowers. Concentration. 'Ca da Bosio' is further refined by extended lees contact which imparts a soft-textured dry finish.

R E D

Heppington Vineyards Pinot Noir, England - £50.00

This delightful Pinot Noir offers a hint of oaky savouriness with bright notes of raspberry sorbet and a cherry finish.

El Zafiro 'Extramedura' Tinto, Tempranillo/Shiraz, Spain - £23.33

This inspired blend combines cherry and strawberry fruit character of the local Tempranillo with the spice and structure of Shiraz.

Hamiton Heights, Shiraz, Australia - £24.50

Bright ruby red, bursting full of inviting blackcurrant and blackberry aromas on the nose. The palate is smooth and soft.

Proemio, 'Punto Alto', Malbec, Argentina - £32.50

Dark purple in colour with bramble fruits and black cherries on the nose.

Tunante Rioja Tempranillo Tinto, Fincas de Azabache, Spain - £41.67

Exhibiting typical Tempranillo character of cherry, raspberry and plum with notes of liquorice.

Montepulciano d'Abruzzo Riserva, 'Tor del Colle', Italy - £33.33

Vibrant savoury spicy dark fruits and warm oak make this excellent value Montepulciano d'Abruzzo Riserva very attractive.

Château Le Gardera, Bordeaux Superieur, France - £35.83

Busting full of ripe berry fruits with generous tannins, balanced acidity and a subtle toast and sweet spice character from 12 months ageing in French barrels.

Beaujolais Villages 'La Vauxonne', Jean Loron, France - £24.17

A vibrant fruit packed Beaujolais from the superior Villages appellation with a fresh violets and mineral scented bouquet, ripe cherry flavours and hint of pepper.

Polish Hill River Shiraz, Paulett, Australia - £45.83

A richly flavoured wine with candied fruits, blackcurrants, black cherries, game and spicy white pepper with mineral nuances.

Wairau River Pinot Noir, New Zealand - £45.83

An excellent expression of varietal character with concentrated notes of raspberry, cherry and wild berry fruits, accompanied with rich savoury bramble and hints of oak. and supple tannins for an elegant structure.



Thank You

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