

**BAR
1790**

wine & cocktails

In 1790 a 25 year old George Sandeman set up as a wine merchant on Birchin Lane, importing Ports and Sherries from Spain and Portugal. In 1805 he moved the business to St Swithins lane, calling his company George Sandeman and Co. The Cellars on St Swithins lane were ideal for ageing and storing the wines and with an underground passage to The Thames, the barrels could be rolled up to the cellars.

The cellars at Bar 1790 and The Don remained in use until 1967 with last vintage of Sandeman port being bottled on St Swithins Lane in 1955. Today the cellars have hardly changed from when they were working cellars and are used for private dining, with the Barrel Cellar offering the largest private room in The City. The Medieval cellar is as it was from 1548 and is used for private tastings.

THE TIMES, MONDAY, JUNE 8, 1914.

SANDEMAN'S PORT

Carried on since its foundation in 1790 by members of the family,
THE HOUSE OF SANDEMAN
HAS CONTINUED FAMOUS FOR ITS SHIPMENTS OF FINE PORT WINE
FROM OPORTO TO ALL PARTS OF THE WORLD.

FOR OVER 100 YEARS THE LONDON OFFICE HAS BEEN, AND STILL REMAINS, AT
20, ST. SWITHIN'S LANE, E.C.

General Agencies have been Established in all Markets, some of the Principal being:

PARIS: 5, Rue Royale. C. HEINE.	NEW YORK: E. LA MONTAGNE'S SONS.
BERLIN: CARL MAMPE.	MONTREAL: LAW, YOUNG, & CO.
MOSCOW: A. de HOELTZKE.	JOHANNESBURG (S.A.): W. G. STEVENS & Co.
STOCKHOLM: TH. SACK.	TIENSIN (China): CH. HEROU & Cie.
	SYDNEY (N.S.W.): SANDEMAN, Ld.
	WELLINGTON (N.Z.): A. D. KENNEDY & Co. Ld.

REGISTERED TRADE MARK. **SANDEMAN** REGISTERED TRADE MARK.

GEO. G. SANDEMAN, SONS, & CO., LD., 20, ST. SWITHIN'S LANE, LONDON.

SPARKLING & CHAMPAGNE WINE BY THE GLASS	125ml
Cabriz, Brut, 2017, <i>Dão, Portugal</i>	£7.00
Devaux, Grande Réserve, NV, <i>Champagne, France</i>	£13.00
Rathfinny, Classic Cuvée Brut, 2018, <i>Sussex, England</i>	£11.50
Rathfinny, Rosé Brut, 2018, <i>Sussex, England</i>	£13.00

WHITE WINE BY THE GLASS	175ml	250ml	Carafe (500ml)
Terra Franca, 2021, <i>Vinho Regional Branco</i> Grape(s): Fernão Pires, Arinto and Cerceal. Notes of pineapple, peach and roses. Refreshing and clean palate, with a fruity finish. It goes very well with a mixture of Portuguese "petiscos" (nibbles) or just on its own.	£6.50	£9.00	£18.00
Quinta da Raza, 2021, <i>Vinho Verde</i> Grape(s): Arinto, Azal and Trajadura. The classic style of Vinho Verde. Citrus and apple notes. Refreshing and fruity with a subtle spritz on the palate. Try it with the traditional Portuguese "Croquete de Bacalhau" (salt cod croquettes).	£7.00	£10.00	£20.00
Azevedo, Alvarinho Reserva, 2021, <i>Vinho Verde</i> Grape(s): Alvarinho. Notes of nectarine, apricot, peach and subtle floral hints. Refreshing and juicy palate. Perfect with seared garlic prawns or slow cooked octopus.	£8.50	£12.00	£24.00
Bojador, Antão Vaz Blend, 2021, <i>Alentejo</i> Grape(s): Antão Vaz, Arinto and Alvarinho. Citrus and tropical notes. Rich, fruity and refreshing palate. A perfect "apéritif" or very nice with warm smashed potatoes & confit garlic.	£9.50	£13.50	£26.50
Quinta do Noval, 'Cedro do Noval', 2021, <i>Douro</i> Grape(s): Viosinho, Gouveio, Arinto, Códega de Larinho and Rabigato. Notes of ripe apricot, spice, vanilla and almond. Intense and oaky. Matches well with the selection of Portuguese cheeses.	£11.50	£16.50	£32.50
Quinta de Chocapalha, 'Reserva' Chardonnay/Arinto, 2019, <i>Lisboa</i> Grape(s): Chardonnay and Arinto. Ripe fruit, smooth texture, bright acidity and a long finish. Excellent with slow cooked octopus or seared garlic prawns.	£13.50	£19.50	£39.50

ROSÉ WINE BY THE GLASS

	175ml	250ml	Carafe (500ml)
Mateus, Rosé Original, NV Grape(s): Baga, Rufete, Tinta Barroca and Touriga Franca. Floral and strawberry notes, light, well balanced with a soft effervescence and a hint of sweetness.	£7.50	£10.50	£21.00
Casa Ferreirinha, 'Vinha Grande', Douro Rosé, 2021 Grape(s): Touriga Nacional. Pale pink, elegantly fruity, dry and refreshing. Perfect with seared garlic prawns or just as an "apéritif".	£9.50	£14.00	£28.00

RED WINE BY THE GLASS

	175ml	250ml	Carafe (500ml)
Castaño, Organic Monastrell, 2021, Yecla, Spain Grape(s): Monastrell. Notes of ripe blackberry, cherry and a herbal touch. Fruity and soft palate. An easy drinking red which goes well with a wide selection of Portuguese "petiscos" (nibbles), or simply on its own.	£6.50	£9.00	£18.00
Casa Ferreirinha, 'Papa Figos', 2020, Douro Grape(s): Tinta Barroca, Tinta Roriz, Touriga Franca and Touriga Nacional. Pronounced red and black fruit and violet notes. Elegant and soft palate. Try it with a whole barbecued baby chicken.	£7.50	£11.00	£22.00
Casa Ferreirinha, 'Vinha Grande', 2019, Douro Grape(s): Touriga Franca, Touriga Nacional, Tinta Roriz and Tinta Barroca. Blackberry, plum, violet and tobacco notes. Rich and velvety textured with a long finish. We recommend this with "enchidos Portugueses" (cured Portuguese meats).	£9.50	£14.00	£28.00
Quinta dos Carvalhais, 2018, Touriga Nacional, Dão Grape(s): Touriga Nacional. Notes of ripe black fruit with floral and herbal nuances. Full bodied, elegant and structured. Try it with our tuna loin.	£13.50	£19.50	£38.50
Ravasqueira, 'Vinha das Romãs', 2019, Alentejo Grape(s): Syrah and Touriga Franca: Juicy red fruit and vanilla notes. Rich and creamy texture. Long finish. Excellent with our sliced roasted sirloin steak.	£15.50	£22.50	£44.50

SPARKLING & CHAMPAGNE WINE BY THE BOTTLE

	Bottle
Cabriz, Brut, 2017, <i>Dão, Portugal</i>	£40.00
Rathfinny, Classic Cuvée Brut, 2018, <i>Sussex, England</i>	£69.00
Rathfinny, Rosé Brut, 2018, <i>Sussex, England</i>	£79.00
Devaux, Grande Réserve, NV, <i>Champagne, France</i>	£79.00
Bollinger, Rosé Brut, NV, <i>Champagne, France</i>	£135.00
Charles Heidsieck, Blanc de Blancs, NV, <i>Champagne, France</i>	£159.00
Charles Heidsieck, Brut Réserve, NV, <i>Champagne, France (Magnum, 1.5L)</i>	£235.00

WHITE WINE BY THE BOTTLE

Bottle

Vinho Regional, Portugal

Terra Franca, 2021, <i>Vinho Regional Branco</i>	£27.00
Grape(s): Fernão Pires, Arinto and Cerceal. Notes of pineapple, peach and roses. Refreshing and clean palate, with a fruity finish.	

Vinho Verde, Portugal

Quinta da Raza, 2021, <i>Vinho Verde</i>	£30.00
Grape(s): Arinto, Azal and Trajadura. The classic style of Vinho Verde. Citrus and apple notes. Refreshing and fruity with a subtle spritz on the palate.	
Azevedo, Loureiro/Alvarinho, 2021, <i>Vinho Verde</i>	£32.00
Grapes: Loureiro and Alvarinho. Notes of lime, green apple, nectarine and herbs. Light-bodied, clean and refreshing.	
Azevedo, Alvarinho Reserva, 2021, <i>Vinho Verde</i>	£36.00
Grape(s): Alvarinho. Notes of nectarine, apricot, peach and subtle floral hints. Refreshing and juicy palate.	
Anselmo Mendes, 'Muros Antigos' Loureiro, 2021, <i>Vinho Verde</i>	£42.00
Grape(s): Loureiro. Exuberant citric, tropical and floral aromas. Light palate, round acidity and crisp finish.	
Anselmo Mendes, 'Muros Antigos' Alvarinho, 2021, <i>Vinho Verde</i>	£55.00
Grape(s): Ripe lime, herbaceous and citrus notes. Refined, clean and balanced palate.	

WHITE WINE BY THE BOTTLE

Bottle

Anselmo Mendes, 'Muros de Melgaço', Alvarinho, Monção e Melgaço, 2021, *Vinho Verde* £78.00

Grape(s): Alvarinho. Ripe red apple, lemon and peach notes. Hints of toast and cream. Complex and intense.

Soalheiro, 'Primeiras Vinhas' Alvarinho, Monção e Melgaço, 2020, *Vinho Verde* £81.00

Grape(s): Alvarinho. Complex and precise with fruit in perfect balance with oak. Very concentrated and clean.

Douro, Portugal

Casa Ferreirinha, Planalto Reserva, 2020, *Douro* £29.00

Grape(s): Viosinho, Gouveio, Malvasia Fina, Arinto, Códèga, Rabigato and Moscatel. Citrus, tropical fruits and orange blossom. Clean and fresh.

Casa Ferreirinha, 'Papa Figos', 2021, *Douro* £36.00

Grape(s): Rabigato, Viosinho, Arinto, Gouveio, Códèga and Moscatel. Tropical and floral notes. Fruity, clean and refreshing palate.

Quinta da Pedra Alta, 'Pedra a Pedra', 2020, *Douro* £42.00

Grape(s): Rabigato and Gouveio. Grapefruit and tropical notes. Juicy and crisp palate.

Casa Ferreirinha, 'Vinha Grande', 2021, *Douro* £44.00

Grape(s): Viosinho, Arinto, Rabigato and Gouveio. Intense aromas of apricot, lemon and orange blossom. Gently buttery yet refreshing.

Quinta do Noval, 'Cedro do Noval', 2021, *Douro* £52.00

Grape(s): Viosinho, Arinto, Rabigato and Gouveio. Intense aromas of apricot, lemon and orange blossom. Gently buttery yet refreshing.

Quinta da Pedra Alta, Reserva Branco, 2019, *Douro* £69.00

Grape(s): Rabigato, Viosinho, Gouveio and Fernão Pires. Citrus, pear, nectarine and nuts. Multi-layered and well integrated-oak.

Quinta das Carvalhas, Branco, 2019, *Douro* £83.00

Grape(s): Viosinho and Gouveio. Citrus and tropical notes married with vanilla and toast from oak. Juicy and fresh palate.

Quinta do Noval, Reserva Branco, 2021, *Douro* £115.00

Grape(s): Viosinho and Gouveio. Powerful, elegant and very complex. Lemon curd, cedar and cream notes. Juicy and multi-layered palate. Long finish.

Bairrada, Portugal

Filipa Pato & William Wouter, Dinâmica, 2021, *Bairrada* £53.00

Grape(s): Bical and Arinto. Distinct and fruit driven. Notes of stone fruits, citrus and herbs. Aromatic and fresh.

Luis Pato, 'Vinha Formal', 2020, *Bairrada* £68.00

Grape(s): Bical. Notes of fresh lime, green apple and a hint of toast. Elegant, clean and refreshing palate.

Série Ímpar, Sercialinho, 2019, *Bairrada* £175.00

Grape(s): Sercialinho. Waxy citrus fruit, well integrated oak. Distinct, pure and refreshing.

WHITE WINE BY THE BOTTLE

Bottle

Beiras, Portugal

Beyra, 'Reserva Quartz' Branco, Beira Interior, 2019, *Beiras*

£44.00

Grape(s): Fonte Cal and Síria. Notes of lemon zest, peach, mandarin, grapefruit and wet stone. Elegant and clean.

Dão, Portugal

Duque de Viseu, 2021, *Dão*

£29.00

Grape(s): Encruzado, Malvasia Fina, Verdelho and Bical. Floral and tropical (pineapple) aromas and a clean and refreshing palate.

Quinta dos Carvalhais, 'Colheita Branco', 2021, *Dão*

£41.00

Grape(s): Encruzado and Gouveio. Ripe citrus and stone fruit on the nose, followed by a hint of brioche. Gently oaky and refreshing

Quinta das Maias, Gouveio, 2021, *Dão*

£53.00

Grape(s): Gouveio. Pronounced peach and lemon on the nose. Fruity, gently oily and refreshing palate.

Quinta dos Carvalhais, Encruzado, 2021, *Dão*

£64.00

Grape(s): Encruzado. Notes of ripe lemon, green apple, peach, jasmine and brioche. Well-integrated oak and vibrant palate.

Quinta dos Carvalhais, 'Branco Reserva, 2020, *Dão*

£68.00

Grape(s): Encruzado and Gouveio. Notes of dried fruits, pear, peach and a hint of vanilla. Dense and aromatic with a balancing acidity.

Quinta dos Carvalhais, 'Branco Especial', NV, *Dão*

£99.00

Grape(s): Encruzado, Gouveio, Semillon and 29% field blend fruit. Intense and complex. Apple, dried fruit, brioche and spice. Full-bodied with vibrant acidity.

Lisboa, Portugal

Quinta da Romeira, 'Prova Régia' Arinto, Bucelas, 2021, *Lisboa*

£42.00

Grape(s): Arinto. Pronounced notes of lemon, green apple and jasmine. Fresh and clean palate.

Quinta de Chocapalha, 'Reserva' Chardonnay/Arinto, 2019, *Lisboa*

£59.00

Grape(s): Chardonnay and Arinto. Ripe fruit, smooth texture, bright acidity and a long finish.

Ramilo, Vital, 2021, *Lisboa*

£66.00

Grape(s): Vital. Lemon, citrus and stone fruit notes. Good balance between weight and a racy freshness. Long finish.

Quinta da Romeira, 'Morgado de Santa Catherina' Arinto, Bucelas, 2019, *Lisboa*

£74.00

Grape(s): Arinto. Green apple, nectarine, ripe lemon, toast and floral notes. Broad and textured palate, balanced by a vibrant acidity.

WHITE WINE BY THE BOTTLE

Bottle

Alentejo, Portugal

Herdade do Peso, `Sossego` Branco, 2021, *Alentejo*

£34.00

Grape(s): Antão Vaz, Arinto and Roupeiro. Ripe citrus and tropical notes such as pineapple and mango. Crisp and refreshing palate.

Bojador, Antão Vaz Blend, 2021, *Alentejo*

£38.00

Grape(s): Antão Vaz, Arinto and Alvarinho. Citrus and tropical notes. Rich, fruity and refreshing palate.

Quinta da Fonte Souto, Branco, 2021, *Alentejo*

£51.00

Grape(s): Arinto and Verdelho. Notes of pineapple, apricot and white flowers. Slightly oily texture and refreshing finish.

Bojador, Vinho de Talha (Amphora Wine), 2021, *Alentejo*

£71.00

Grape(s): Perrum, Roupeiro, Rabo de Ovelha and Manteudo. Bottled unfiltered. Aromas of marmalade and honey. Full-bodied with vibrant acidity.

Cartuxa, 'Pêra-Manca' Branco, 2019, *Alentejo*

£106.00

Grape(s): Arinto and Antão Vaz. Fruity and complex. Notes of pineapple, peach, citrus and white flowers. Rich and creamy palate. Refreshing finish.

Setubal, Portugal

Quinta do Piloto, Moscatel Roxo Branco, 2021, *Setubal*

£42.00

Grape(s): Moscatel Roxo. Tropical and floral notes. Dry, crisp and refreshing palate.

ROSÉ WINE BY THE BOTTLE

Bottle

Portugal

Mateus, Rosé Original, NV

£29.00

Grape(s): Baga, Rufete, Tinta Barroca and Touriga Franca. Floral and strawberry notes, light, well balanced with a soft effervescence and a hint of sweetness.

Casa Ferreirinha, 'Vinha Grande', Douro Rosé, 2021

£42.00

Grape(s): Touriga Nacional. Pale pink, elegantly fruity, dry and refreshing.

RED WINE BY THE BOTTLE

Bottle

Douro, Portugal

Casa Ferreirinha, 'Papa Figos, 2020, Douro	£35.00
Grape(s): Tinta Barroca, Tinta Roriz, Touriga Franca and Touriga Nacional. Pronounced red and black fruit and violet notes. Elegant and soft palate.	
Altano, Organic Red, 2020, Douro	£39.00
Grape(s): Touriga Nacional, Tinta Barroca, Tinta Roriz and Touriga Franca. Bright bramble fruit and a touch of spice. Generous and juicy palate.	
Casa Ferreirinha, 'Vinha Grande', 2019, Douro	£43.00
Grape(s): Touriga Franca, Touriga Nacional, Tinta Roriz and Tinta Barroca. Blackberry, plum, violet and tobacco notes. Rich and velvety textured with a long finish.	
Casa Ferreirinha, 'Callabriga', 2019, Douro	£57.00
Grape(s): Touriga Franca, Touriga Nacional and Tinta Roriz. Blackberry, black cherry, violet, smoke and a hint of vanilla. Rich, velvety and elegant.	
Quinta do Vesúvio, 'Pombal do Vesúvio', 2018, Douro	£62.00
Grape(s): Touriga Franca, Touriga Nacional and Tinta Amarela. Dark and concentrated. Ripe red and black fruit with subtle hints of rose.	
Quinta da Pedra Alta, Reserva Tinto, 2018, Douro	£74.00
Grape(s): Touriga Nacional, Touriga Franca, Sousão and Tinta Roriz. Aromas of red and black fruit married with spice and subtle floral notes. Concentrated and juicy.	
Quinta do Noval, Touriga Nacional, 2017, Douro	£83.00
Grape(s): Touriga Nacional. Ripe red and black fruits with notes of vanilla and toast. Full-bodied, juicy and very elegant.	
Casa Ferreirinha, 'Castas Escondidas', 2018, Douro	£95.00
Grape(s): Tinta Amarela, Touriga Fêmea, Tinta Francisca, Tinto Cão, Touriga Nacional, Touriga Franca, Marufo Tinto and Bastardo. Ripe red fruits, cinnamon and truffle. Smooth and integrated oak.	
Quinta da Pedra Alta, Touriga Nacional, 2018, Douro	£107.00
Grape(s): Touriga Nacional, Sousão and Fernão Pires. Ripe red and black fruits with hints of smoke and herbal nuances. Fine tannins and good concentration.	
Quinta do Vesúvio, 2018, Douro	£114.00
Grape(s): Touriga Franca, Tinta Amarela and Touriga Nacional. Blackberry, black cherry and floral notes. Full-bodied and concentrated with a lovely velvety texture.	
Casa Ferreirinha, 'Quinta da Leda', 2017, Douro	£118.00
Grape(s): Touriga Franca, Touriga Nacional, Tinto Cão and Tinta Roriz. Red and black fruits, violet, cocoa and tobacco. Full-bodied with a velvety texture and long finish.	
Quinta do Noval, Reserva, 2018, Douro	£120.00
Grape(s): Touriga Nacional, Touriga Franca and others (field blend). Ripe black fruits and violet aromas. Very rich palate with great depth of flavour and elegant oak.	
Wine & Soul, 'Pintas', 2016, Douro	£178.00
Grape(s): Field blend. Rich cassis with a herbal touch. Full-bodied, refined acidity and well-integrated oak.	

RED WINE BY THE BOTTLE

Bottle

Legado, 2016, *Douro*

£335.00

Grape(s): Field blend from vines over 100 years old. Pronounced and very complex aromas of black berry fruit and floral notes. Rich palate with a silky texture and a lively acidity.

Casa Ferreirinha, 'Barca-Velha', 2011, *Douro*

£780.00

Grape(s): Touriga Franca, Touriga Nacional, Tinta Roriz and Tinto Cão. A Douro icon of staggering complexity, with pronounced aromas of black and red fruits, tobacco, cedar, dried herbs and spices. Well-integrated oak, fresh and concentrated.

Dão, Portugal

Quinta dos Carvalhais, Touriga Nacional, 2018, *Dão*

£58.00

Grape(s): Touriga Nacional. Notes of ripe black fruit with floral and herbal nuances. Full bodied, elegant and structured.

Quinta das Maias, Jaen, 2018, *Dão*

£76.00

Grape(s): Jaen. Intensely fruity and spicy nose. Full-bodied with soft and elegant tannins and a fruity finish.

Quinta dos Carvalhais, Único, 2015, *Dão*

£145.00

Grape(s): Touriga Nacional, Alfrocheiro, Jaen, Tinta Pinheira and Tinta Roriz. Aromas of blackberry, bramble, forest berry and smoke. Very generous palate, juicy ripe tannins and very long finish.

Lisboa, Portugal

Evaristo, Vinho Regional, 2021, *Lisboa*

£31.00

Grape(s): Touriga Nacional and Touriga Franca. Ripe black fruits, cedar and spicy notes. Full-bodied, structured and very elegant.

Quinta de Chocapalha, Tinto, 2018, *Lisboa*

£44.00

Grape(s): Touriga Nacional, Tinta Roriz, Touriga Franca, Castelão and Alicante Bouschet. Blackberry, red currant, spice, chocolate and nutty notes. Medium-bodied, refreshing acidity and elegant finish.

Alentejo, Portugal

Herdade do Peso, 'Trinca Bolotas', 2020, *Alentejo*

£37.00

Grape(s): Alicante Bouschet, Touriga Nacional and Aragonêz. Ripe and spicy blackberry and raspberry fruit aromas. Medium-bodied, juicy and fresh.

Quinta da Fonte Souto, Tinto, *DAlentejo*

£52.00

Grape(s): Alicante Bouschet, Trincadeira, Cabernet Sauvignon, Syrah and Alfrocheiro. Ripe and spicy red and black fruits. Fine tannins and a balanced palate.

Cartuxa, 'Foral de Évora', 2018, *Alentejo*

£65.00

Grape(s): Aragonêz, Trincadeira, Alicante Bouschet and Castelão. Notes of black plum, marzipan and black cherry with a touch of violet. Full-bodied.

Ravasqueira, 'Vinha das Romãs', 2018, *Alentejo*

£71.00

Grape(s): Syrah and Touriga Franca: Juicy red fruit and vanilla notes. Rich and creamy texture. Long finish.

Cartuxa, 'Pêra-Manca', 2015, *Alentejo*

£420.00

Grape(s): Aragonêz and Trincadeira. Complex aromas of ripe black and red fruit, raisins and elegant notes from oak. Full-bodied, velvety and elegant.

FORTIFIED WINE BY THE GLASS & BOTTLE	100ml	Bottle
Port, Portugal		
Ferreira, 'Dona Antónia' 10-Year-Old White Port (375ml), NV, <i>Port</i>	£11.50	£44.00
Sandeman, 10-Year-Old Tawny Port, NV, <i>Port</i>	£12.00	£59.00
Sandeman, 10-Year-Old Tawny Port (4.5 Litre Bottle), NV, <i>Port</i>		£535.00
Ferreira, 'Dona Antónia' 20-Year-Old Tawny Port, NV, <i>Port</i>	£13.00	£99.00
Graham's, 30-Year-Old Tawny Port, NV, <i>Port</i>		£195.00
Quinta do Noval, Late Bottled Vintage Port, 2016, <i>Port</i>	£7.50	£58.00
Sandeman, 'Quinta do Seixo' Single Quinta Vintage Port, 2013, <i>Port</i>		£70.00
Sandeman, Vintage Port, 2000, <i>Port</i>		£155.00
Madeira, Portugal		
Henriques & Henriques, 15-Year-Old Sercial (500ml), NV, <i>Madeira</i>	£12.50	£62.00
Sherry, Spain		
Sandeman, 'Armada' Superior Cream Sherry (500ml), NV, <i>Sherry</i>	£6.00	£30.00
Valdespino, Manzanilla 'Deliciosa' (375ml), NV, <i>Sherry</i>	£7.50	£28.00
Valdespino, Fino 'Inocente' (375ml), NV, <i>Sherry</i>	£8.50	£32.00

COCKTAIL LIST

PORT & TONIC

WHITE

White dry Ferreira Port, tonic water, garnish with lemon, fresh mint and orange twist.

£9.00

PINK

Rosé Offley Port, tonic water, garnish with lemon, mint and orange twist.

£9.00

RUBY

Ruby Offley, tonic water, garnish with lemon, fresh mint and orange twist.

£9.00

CLASSIC COCKTAILS

TOMMY'S MARGARITA /SHORT, LIGHT, CITRUS

Tequila, triple sec, lime juice and agave syrup.

£12.00

LEMON DROP MARTINI /SHORT, LIGHT, LEMONY

Vodka, limoncello liqueur, lemon juice and sugar.

£12.00

PISCO SOUR / SHORT, LIGHT, LEMONY

Pisco, lemon juice and foam bitters

£10.00

LAVENDER GIN FIZZ /LONG, LIGHT, FRESH, FLORAL

Gin lavender, lemon juice, bitters and lemongrass, splashed with soda.

£12.00

PACIFIC COLADA /LONG, SWEET, CREAMY, TROPICAL

Rum, coconut batida and orange liqueur, lime and pineapple juices.

£12.00

SIGNATURE COCKTAILS

Our own cocktails inspired by the Port from our Sandeman Cellars

SANDEMAN SOUR /SHORT, SWEET AND SOUR

Whisky 12 years old, Sandeman Tawny 10 years Port, lemon juice, bitters, sugar and egg whites.

£12.00

NEGRONI /MEDIUM, BITTER, REFRESHING

Gin, Campari, Ferreira and Offley Port's.

£12.00

VESPER MARTINI /SHORT, LIGHT, DRY

3 parts of Vodka, 2 parts of Gin, 1 part of Ferreira dry white Port, shaken not stirred with lemon twist.

£14.00

1790 OLD FASHION /BITTER, SWEET, CITRUS

Bourbon Whisky, Sandeman Tawny 10, bitters, orange and brown sugar.

£14.00

AMORE /SHORT, SWEET, CREAMY

Cognac, hazelnut and cacao liqueurs, laired with fresh creams and sprinkled with dark chocolate.

£12.00

SANGRIAS

Jug 1 Litre

WHITE CLASSIC PORT SANGRIA

White Terra Franca wine, fresh fruits, Offley Port and liqueurs, 1790 spices, soda and ice.

£25.00

RED CLASSIC PORT SANGRIA

Red Terra Franca wine, fresh fruits, Offley Port and liqueurs, 1790 spices, soda and ice.

£25.00

MOCKTAILS

WATERMELON LEMONADE /LONG, FRUITY, FRESH

Watermelon, lemongrass, lime, mint and soda.

£7.00

TROPIC ONE /LONG, FRUITY, TROPICAL

Pineapple, apple, lime, passion fruit, coconut and strawberry.

£7.00

PEACH LEMONADE / LONG, FRUITY, REFRESHING

Peach, lemon, mint, sugar and soda water

£7.00

GIN

50ML

Hepple - Northumberland - 45%

England

£9.50

Brockman's - Woking - 40%

England

£10.00

Tarquin's "Cornish Dry" Cornwall - 42%

England

£10.00

Hendrick's - Ayrshire - 41%

Scotland

£10.00

Aviation - Oregon - 42%

USA

£10.50

Mirabeau Rose Gin - Provence - 43%

France

£11.50

Monkey 47 - Schwarzwald - 47%

Germany

£16.00

VODKA

50ML

Ketel One - 40%

Netherlands

£9.50

Snow Queen "Organic" Himalayas - 40%

Kazakhstan

£9.20

Grey Goose - Picardie - 40%

France

£12.00

Crystal Head - Newfoundland - 40%

Canada

£13.00

X Muse "Scottish Barley" Edinburgh - 40%

Scotland

£15.00

TEQUILA & MEZCAL

50ML

Ocho "Blanco" - 40%	Mexico	£10.00
Jose Cuervo "Reserva de la Familia" Platino - 38%	Mexico	£18.00
Fortaleza "Reposado" - 40%	Mexico	£18.00
Mezcal - Neta "Espadin" Candido Garcia Cruz 2018 - 46.1%	Mexico	£19.00
Don Julio 1942 "Anejo" - 38%	Mexico	£40.00

RUM

50ML

El Dorado "White" 3 years old - 40%	Guyana	£10.00
Mount Gay "Black Barrel" - 43%	Barbados	£16.00
Mount Gay "XO" - 43%	Barbados	£16.00
Plantation "XO" 20th Anniversary - 40%	Barbados	£40.00

AGRICOLE RUM

50ML

970 "Single Cask 2015" Pipa 251 JF, Madeira - 50.0%	Portugal	£19.00
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PISCO & CACHAÇA

50ML

Barsol "Quebranta Primero" - 41.30%	Peru	£9.00
Pitu - 38%	Brasil	£9.00

VERMOUTH, PASTIS & BITTERS

50ML

Noilly Prat "White" Original Dry 18% / 75cl	France	£5.00
Dubonnet "Red" 14.80% / 75cl	France	£5.00
Martini "Rosso" 15% / 75cl	Italy	£5.00
Campari 25% / 70cl	Italy	£5.00
Antica Formula "Carpano" 16.50% / 100cl	Italy	£6.00
Ricard 45% / 70cl	France	£6.00
Aperol 11%	Italy	£6.00
Pimm's No 1 Cup 25%	England	£6.00

BLENDED WHISKY		50ML
Haig Club Clubman Scotland - 40%		£9.00
Johnnie Walker "Black Label" 12 years - 40%		£9.50
Johnnie Walker "Blue Label" (rare 28 years plus) - 40%		£40.50

MALT WHISKY		50ML
Glenmorangie 10 years "Original" - 40%		£11.00
Dalmore 15 years - 40%		£20.00

AMERICAN BOURBON & RYE		50ML
Woodford Reserve "Kentucky" - 43.20%		£11.00
Maker's Mark 46 "Kentucky" French Oak - 47%		£12.00
Eagle Rare 10 years "Kentucky" - 45%		£13.00

ENGLAND IRELAND & AUSTRALIA		50ML
Starward "Left Field" Single Malt - 40%	Australia	£10.50
Cotswolds "Reserve" Single Malt - 50%	England	£13.00
Jameson Irish Whiskey - 40%	Ireland	£9.00

GRAPPA & EAU DE VIE		50ML
Bagaceira "São Domingos" - 46%	Portugal	£9.00
Grappa di Moscato Giallo "Pilzer" Trentino - 43%	Italy	£10.00

ARMAGNAC (BAS-ARMAGNAC)		50ML
Clos Martin "XO" 15 years, Folle Blanche - 40%	France	£13.00
Darroze "Les Grands Assemblages" 20 years - 43%	France	£20.00

COGNAC

50ML

Pierre Ferrand Ambre "Grande Champagne" 1er Cru - 40%	France	£13.00
Maxime Trijol VSOP "Grande Champagne" 1er Cru - 40%	France	£16.00
Hennessy "XO" Excellence - 40%	France	£33.00

CALVADOS & CIDER

50ML

Dupont "Fine" Pays D'Auge - 40%	France	£10.00
Somerset "Cider Brandy" 5 years - 42%	England	£11.00

BRANDY & AGUARDENTE

50ML

Adega Velha "XO" 12 years - 40%	Portugal	£16.00
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NON ALCOHOLIC

50ML

Gin - Seedlip "Garden 108" - 0%	Spain	£8.00
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LIQUEURS

50ML

Amarelinha "Amendoa Amarga" - 19%	Portugal	£6.00
Amaretto di Saronno - 28%	Italy	£6.00
Baileys "Irish Cream" - 17%	Ireland	£6.00
Beirão Licor - 22%	Portugal	£6.00
Frangelico - 20%	Italy	£6.00
Koko Kanu (coconut rum licor) - 37.50%	Jamiaca	£6.00
Kahlua - 16%	Mexican	£6.00
Tia Maria - 20%	France	£6.00

LIQUEURS

		50ML
Limoncello di Sorrento "Cassano 1875" - 30%	Italy	£6.00
Cointreau - 40%	France	£7.00
Ginjinha D'Obidos "Dom Pipas" c/elas - 19%	Portugal	£7.00
Benedictine D.O.M. - 40%	France	£8.00
Drambuie - 40%	Scotland	£8.00
Luxardo "Maraschino" - 32%	Italy	£8.00
Grand Marnier "Cordon Rouge" - 40%	France	£8.00
Chartreuse "Green" - 55%	France	£11.00

DRAFT BEER

		HALF PINT	PINT
Super Bock Lager	Portugal	£3.50	£6.50
Hiver Sessions I.P.A.	England	£3.50	£6.50
Hiver Honey Cider I.P.A.	England	£3.50	£3.50

BOTTLE BEER

Guinness Draught cans 568ml 4.1%	Ireland	£6.00
Jackrabbit New England Pale Ale 4.5% 440ml	England	£7.50
Jackrabbit Rubarb & Strawberry Sour 4.2% I.P.A. 440ml	England	£7.50
Hiver Blonde Lager	England	£5.00

JUICES - GLASS

Fresh Orange Juice	£3.50
Fresh Apple Juice	£3.50
Tomato Juice	£3.50
Cranberry Juice	£3.50
Pineapple Juice	£3.50

WATERS

Filtered Still & Sparkling Water bottle	£2.00
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TEA SELECTION

English Breakfast	£3.50
Decaffeinated Tea	£3.50
Earl Grey	£3.50
Pure Camomile	£3.50
Jasmine	£3.50
Jasmine & Green Tea	£3.50
Peppermint Mint	£3.50
Fresh Mint	£3.50

COFFEE

Single Espresso	£3.00
Double Espresso	£3.50
Americano	£3.50
Flat White	£3.50
Latte	£3.50
Capuccino	£3.50
Hot Chocolate	£4.00
Decaffeinated coffee	£3.50

Spirits 25ml measures are also available on request and are half of the 50ml measures prices.
All prices include VAT at 20% and a 12.5% discretionary service charge will be added to your bill.

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request.

