

WINE BY THE GLASS

CHAMPAGNE

125ml

Collet Brut NV

£7.50

WHITE

175ml 250ml

Chenin Blanc, Coastline, South Africa 2011	4.30	5.70
Rioja Blanco, Marqués del Atrio, Spain 2010	4.80	6.30
Gavi, Antario, Italy 2010	5.30	7.20
Sauvignon Blanc, Frog Haven, New Zealand, 2010	5.40	7.30
Picpoul de Pinet, Domaine St. Peyre, France 2010	5.50	7.40
Chardonnay, La Capitana, Chile 2008	6.40	8.40
Macon-Lugny, Louis Latour, France 2010	6.70	8.90

ROSÉ

Syrah Rosé, La Petite Vigne, France 2010	4.30	5.70
Pinotage Rosé, Riebeek Cellars, South Africa 2010	4.70	6.10
Rioja Rosado, Marques De Riscal, Spain 2009	5.70	7.50
Château Gassier, Cotes du Provence, France 2010	6.70	8.90

RED

Merlot, Coastline, South Africa 2010	4.30	5.70
Montepulciano D'Abruzzo, Italy 2009	4.70	6.10
Shiraz, Partnership Vineyards, South Africa 2010	4.80	6.30
Tempranillo, Gran Feudo, Spain 2009	5.10	7.10
Malbec, San Felipe, Argentina 2010	5.70	7.50
Beaujolais-Villages, Chateau de Grandmont, 2009	6.00	8.10
Pinot Noir, Devils Corner, Tasmania 2009	6.40	8.80

PORT & SHERRY

75ml

Tio Pepe Sherry	4.35
Taylor's late Bottled Vintage 2004	5.30
Taylor's 10 Year Old Tawny	7.10

Great as an aperitif served chilled

**For a full list of over 100 wines by the bottle,
Please ask to see a menu**

BOTTLED BEERS & CIDER

Becks, Germany 5.0%, 275ml	4.05
Bengal Lancer, IPA, Fuller's 5.3%, 500ml	4.05
London Porter Dark Ale Fuller's 5.4% 500ml	4.20
Sol Beer, Mexico, 4.5%, 330ml	4.30
Kirin Ichiban, Japan, 5.0%, 330ml	4.35
Cusqueña, Peru, 5.0% 330ml	4.40
Moosehead, Canada, 5.0%, 350ml	4.45
Sierra Nevada, Pale Ale, America, 5.6%, 350ml	4.70
Duvel Belgian beer, 8.5%, 330ml	4.75
Past Masters Fuller's extra strong Ale, 7.5% 500ml	4.75
Weston's Strong Organic Cider, 6.5%, 550ml	4.80
Bulmer's Original Cider, 4.5%, 568ml	4.80
Rekorderlig Strawberry-Lime Cider 4.0%, 500ml	4.90
Rekorderlig Pear Cider 4.5% 500ml	4.90



@TheVintryLondon



The Vintry London

COCKTAILS



Bramble	6.50
House gin and lemon juice over crushed ice, laced with mûre	
Caipirinha (raspberry or strawberry optional)	6.50
Cachaca, fresh lime and sugar	
Melonball	6.50
House vodka and Midori, topped with pineapple juice	
Cosmopolitan	6.50
Lemon vodka, triple sec, cranberry juice and fresh lime with flamed orange zest	
Mojito (raspberry/strawberry optional)	6.50
Golden rum, fresh lime, sugar and mint topped with soda	
Moscow Mule	6.50
House vodka, ginger beer, fresh lime and Angostura bitters (also available with dark rum)	
French Martini	6.50
House vodka shaken with Chambord and pineapple juice	
Espresso Martini	6.50
House vodka shaken with Kahlua and a fresh shot of espresso	
Bellini	9.00
Peach puree and Archers topped with Collet Brut NV Champagne	
Classic Champagne Cocktail	9.00
Brown sugar laced with Angostura bitters, covered in cognac and topped up with Collet Brut NV Champagne	
Kir Royal	9.00
Collet Brut NV Champagne and Crème de Cassis	

SHOOTERS

Flatliner	£6.00
Slippery Nipple	£6.00
Baby Guinness	£6.00
Tongue Twister	£6.00
Springbok	£6.00
B52	£6.00

ASSAGGI

(...a little taster)
All served from 4pm

All these dishes are ideal to share in a group of any size, or try just two for yourself

British cheeses with biscuits	9.50
Mixed platter of cheese and charcuterie with bread	15
Charcuterie platter of Serrano ham, chorizo alejandro, salchichon, cecina and lomo with bread	15
Antipasti of cured meats, artisan cheese, roasted artichoke, roasted pepper, olives and bread	15
Marinated olives with bread, olive oil and balsamic reduction	7
Large bowl of chips	5
Irish Rock oysters	1.60 each
Smoked salt-marsh lamb meatballs	7.50
Lomo de Teurel, sourdough and tomatoes	7
Chorizo, patatas bravas and aioli	7
Four English rare breed mini burgers with aioli, tomato, caramelized onions	7.50
Haddock goujons with tartar sauce	6.50
Breaded rabbit, aioli and chips	7
Leek and Montgomery cheddar fritters with tomato and chilli jam	7
Rosemary and lemon chicken skewers	7.50
Pea and Parmesan ravioli with lemon butter	7
Moules Marninere and chips	8
Venison carpaccio, parmesan, rocket and balsamic caramel	7
Pan fried squid, spring vegetables, chilli and garlic	7.50
Tiger prawns in London Pride batter with tartar sauce	8
Mushroom rarebit on toast	6