

FOOD

Bread	2
Olives	3
Za'atar spiced nuts	3
Cantabrian anchovy fillet on tomato toast	3
Boquerones	2
Jamón Ibérico de Bellota (Acorn-fed ham leg)	15

BIKINIS

Catalán toasted sandwiches (lunchtime only)

Cebo ham, black truffle, brie	6.5
Roast chicken, black truffle, brie, slow-roasted tomato, basil	6.5
Mushroom, black truffle, brie, slow-roasted tomato, tarragon	6.5
Add potato wedges, rosemary salt & alioli	2.5

BOARDS

Classic	17.5
Chorizo, salchichón, cebo, lengua, lomito and cecina	
Luxury charcuterie	22
Duck & olive terrine, smoked duck breast, lomito, cebo, cecina and chorizo	
Cheese	12
Torta de barros, picos blue, queinaga, villarejo	
Mixed charcuterie & cheese	15

Please ask a member of our team if you are unsure about which sherry to choose with your food

SMALL PLATES

Truffled goat's cheese, almond, honey	5.5
Roasted courgettes, romesco, yoghurt & almond	5
Cauliflower deep fried, manchego & pine nut salad	5.5
Tuna tartar, avocado, tomato, cold pistachio soup	9.5
Smoked scallop, garlic purée & beetroot	8
Seam bream ceviche, apple & almond	8.5
Red prawns, coconut milk & spring onions	9.5
Octopus galician-style, oven potatoes, capers	9.5
Lamb carpaccio with rosemary yoghurt & brown garlic	5
Morcilla, roasted apple & ginger purée, tarragon pesto, pine nuts	5.5
Smoked duck breast on cranberry butter toasts	6

THE MAIN EVENT

Octopus, ginger & vanilla infused salmorejo, new season asparagus, oloroso caviar	18
Old spot pork belly, sweet potato, coriander, pork gravy	12.5
Ibérico carrilleras (cheeks), parsnip, curried carrot	15.5
Ibérico presa (loin), pea purée, Jerusalem artichoke crisps	15
Ibérico secreto (shoulder), peppers, andalucian sauce, basil	15
Ibérico pork sliders (x2), cranberry jam & alioli	12

All served with oven potatoes except sliders which are served with rosemary salt potato wedges



WINE

The focus at Drakes is on natural winemaking, though we can safely say the term 'natural' can also be applied to our Jerez wines (sherries), craft beer, gin, brandy and soft drinks.

So why focus on natural wines? Well, most importantly they're produced from grapes that are farmed using organic methods, which ensures the use of wild yeasts for natural fermentation rather than foreign yeasts which impart foreign flavours. The use of additives such as sugar, acid, tannin and fining agents is also frowned upon, as is aggressive filtration and the use of sulphur which is kept to an absolute minimum or in many cases non-existent. In conclusion, we believe well produced natural wines deliver a better, more pure experience.

This aside, we have chosen a range of wines that we believe to be at the cutting edge of Spanish winemaking, indeed winemaking in general, and sincerely hope that you find some new favourites!

JEREZ WINES

Finos & Manzanillas

Dry & fresh. Brilliant as an aperitif, with charcuterie and all types of seafood. Our Finos are from Jerez and Manzanillas from nearby Sanlucar de Barrameda on the coast. Both styles are made from the Palomino grape but vary significantly due to the very different locations of the wineries. The second and third styles of each Fino and Manzanilla listed below have a fuller body and flavour to the lighter Classics, but if you're not sure which to choose please ask a member of our team. Or simply opt for the FLIGHT so you can compare for yourself how the styles differ...it's a real eye opener!

Finos		100ml servings unless stated otherwise
Classic	Bodegas Maestro Sierra	4.5
En Rama, unfiltered, aged 7 yrs	Bodegas Rey Fernando de Castilla	6.5
Rare, aged 15 yrs	Bodegas Emilio Hidalgo (75ml)	8.9
Flight - A 50ml glass of each		11.9

Manzanillas

Classic	Bodegas M Sánchez Ayala	5
Single vineyard, unfiltered, aged 12 yrs	Bodegas Hidalgo La Gitana	5.9
En Rama, unfiltered	Bodegas La Guita	8.3
Flight - A 50ml glass of each		9.9

Rare, long-aged Jerez wines

Nurtured for up to 30 years in the finest of Jerez's bodegas, then swiftly transferred to Drakes' antique barrels and served raw/unfiltered for a pure and unique experience. As close as can be to tasting at the bodega itself! Superb with a whole range of fish, cheese and meat, these wines really are the finest for food pairing.

Dry, nutty, full-bodied

Amontillado	Bodegas Rey Fernando de Castilla	7.5
Food pairing: Octopus, Jamón de Bellota, Charcuterie, Secreto (pork shoulder)		
Palo Cortado	Bodegas Rey Fernando de Castilla (75ml)	7.9
Food pairing: Duck Terrine, Jamón de Bellota, Charcuterie, Presa (pork loin)		
Oloroso	Bodegas Rey Fernando de Castilla	7.5
Food pairing: Carrilleras (pork cheeks), Ibérico Pork Slider (mini-burger)		

Off-dry & sweet

Rare Old India	Bodegas Rey Fernando de Castilla	7.5
Off-dry. Food pairing: cheese, especially hard cheese		
Pedro Ximénez	Bodegas Rey Fernando de Castilla	7.5
Sweet. Food pairing: blue cheese, ice cream, rich chocolate desserts		
Moscatel	Bodegas Cesar Florido	7.5
Sweet. Food pairing: cheese, duck terrine, other desserts		

SPARKLING WINES

The Colet Tradicional and La Rosita have no added sugar (non-dosage), or anything else for that matter. The Colet Navazos has a dosage of Palo Cortado yeast to add complexity, which results in an extraordinary wine that competes with the finesse of any good champagne.

Colet Tradicional (Xarel.lo/Macabeu/Parellada)	Penedés	6.9	39
La Rosita Rosé (Garnacha/Syrah)	Penedés	6.9	39
Colet Navazos Palo Cortado Sherry dosage	Penedés		49

WHITE WINES

House		125ml	175ml	375ml	750ml
2014 Pasus (Viura)	Rioja	3.9	5.4	11	21
Light in body, aromatic & truly elegant					
2015 La Liebre Y La Tortuga (Albariño)	Rias Baixas	5.7	8	17.5	34
2014 Txakoli Bengoetxe (Hondarrabi Zuri/Gros Manseng)					39
<i>Very light natural carbonation</i>	Getariako Txakolina				
2013 Zarate Tras da Viña (Albariño)	Rias Baixas				39
2013 Batlliu de Sort Biu (Riesling)	Costers del Segre	7.8	10.5	22	43
Medium bodied with balanced structure					
2015 Aroa (Garnacha Blanca)	Navarra	4.9	6.8	14	27
2014 Cucu Barco del Corneta (Verdejo)	VdT de Castilla y León	6.7	8.9	19	37
2015 Inazares (Viognier)	Bullas				39
2013 Celler Credo Aloers (Xarel.lo)	Penedés				43
Take a walk on the wild side!					
2015 Alfredo Maestro Lovamor (Albillo)	Ribera del Duero	6.7	8.9	19	37
<i>Think baked apples. Full with real texture. A Drakes favourite</i>					
2014 Benimaquia Tinajas (Moscatel)	Alicante				37
<i>An 'orange wine' from Bodegas Bernabe Navarro. Real grip, glorious acidity and tempered floral notes. Gets better with every glass</i>					
2014 Partida Creus VY (Vinyater Blanco)	Tarragona				39
<i>Funkiest of all. One for the Real Wine enthusiasts!</i>					
<i>This winemaker had the busiest stand at this year's Real Wine Fair</i>					
Fuller bodied, richer & hugely expressive					
2014 Enviñate, Taganan (Listan Blanco)	Valle de Orotava	6.9	9.5	20	39
2011 Coto de Gomariz (Treixadura)	Ribeiro				42
2013 As Sortes (Godello)	Valdeorras				49
ROSÉ WINES		125ml	175ml	375ml	750ml
2014 Tremendus Clarete (Garnacha/Viura)	Rioja	5.5	7.4	15	29
2015 Ontanon Clarete (Tempranillio/Viura)	Rioja	5.9	7.9	17	33
2015 Chivite Las Fincas (Garnacha/Temp)	VdT				39
<i>6 month lees ageing...as good as a rosé gets</i>					

RED WINES

House		125ml	175ml	375ml	750ml
2015 Tempranillo	VdM	3.9	5.4	12	21
Chilled (as in temperature!)					
2014 Amistad (Rojal)	Alicante	5.5	7.3	15	29
Elegant with ripe, bright, youthful fruit. These wines dispel any myth that Spain can only make heavy, over-oaked reds					
2014 Celler Batlliu Biu (Pinot Noir)	Costers del Segre	7.8	10.5	22	43
2014 Commando G Bruja de Rozas (Garnacha)	Sierra de Gredos	7.8	10.5	22	43
2011 Lindes Labastida, Remelluri (Tempranillo)	Rioja				43
2014 Lousas Vino de Aldea Enviñate (Mencía/Alicante Bouschet)	Ribeira Sacra				49
2012 Finca L'Argata (Garnacha/Syrah)	Montsant				49
Medium bodied. Pure fruit focus. Silky & smooth					
2015 Zorzal (Graciano)	Navarra				29
2012 Casa de Sí Pablito (Garnacha)	Calatayud	5.5	7.3	15	29
2015 Guimaro (Mencia)	Ribeira Sacra	6.3	8.3	17.5	34
2013 La Solana (Listan Negro)	Valle de Orotava				38
2012 Humiltat (Garnacha/Cariñena)	Priorat				45
2010 Roda Reserva (Tempranillo)	Rioja				45
Substantial, rich & opulent					
2013 Murviedro Cepas Viejas (Bobal)	Utiel Requena	5.9	7.9	16	31
2014 Castrillo de Duero (Tinto del País)	Ribera del Duero	6.7	8.9	19	37
2015 Serie Wild (Monastrell)	Bullas				37
2011 Abadía Retuerta Esp (Temp/Cab/Syrah)	Salon del Duero				41
Well developed & in their prime					
1999 Gran Creus (Merlot/Cab Sauv/Cab Franc)	Penedés				39
2011 Les Paradetes (Sumoll/Carignan/Garnacha)	Conca de Barbera				41
2005 Ontañón Reserva (Temp/Graciano)	Rioja	7.8	10.5	22	43
2008 Gavanza Reserva (Tempranillo)	Rioja (MAGNUM)				75

CELLAR STEALS!

The point of this section is to make **fine and rare wines available at significantly reduced prices**, with savings of up to £50 per bottle!* Availability will be limited, half a case or case at a time, so if you wish to reserve a bottle for your table please call us directly rather than book online.

Members of Drakes Coravin Club will be notified about each new release in advance. If you're interested in becoming a member, please ask for details.

*Prices compared with other London restaurants

RED - 2002 Villa de Corullon (Mencia)	Bierzo	8.2	11.5	24.5	49
*saving per bottle £25					
WHITE - 2002 Viña Tondonia Reserva (Viura)	Rioja	8.2	11.5	24.5	49
*saving per bottle £35					