

*The*  
MODERN PANTRY  
FINSBURY SQUARE

## CLASSIC COCKTAILS

<b>Aviation</b> <i>ELLC London dry gin, maraschino liqueur, crème de violette, pressed lemon</i> <i>Uplifting, delicate, and evocative of the sky</i>	8.00
<b>The Rickshaw</b> <i>White wine, kokum, pomegranate</i> <i>Inspired by the Gin Rickey and the Bicycleette: long, refreshing and subtly spicy</i>	8.00
<b>Gibson</b> <i>ELLC small-batch vodka, fino sherry, house-pickled wild baby onions</i> <i>This classic's eponymous banker closed many advantageous deals after three of these</i>	9.00
<b>Old Fashioned</b> <i>Bourbon, bitters, sugar, orange oils</i> <i>Invented in the Pendennis Club, Louisville, Kentucky</i>	9.00
<b>Mai Tai</b> <i>Light &amp; dark rums, pressed pineapple, dry curacao, aromatic bitters, orgeat, lime</i> <i>The classic cocktail from Trader Vic</i>	9.50
<b>The Last Word</b> <i>ELLC Batch 2 gin, maraschino liqueur, Green Chartreuse, lime</i> <i>A Prohibition-era classic from the Detroit Athletic Club</i>	10.00
<b>Vieux Carré</b> <i>Sonoma County rye, cognac, Belsazar red vermouth, Bénédictine, bitters</i> <i>From the French Quarter of New Orleans: a Cajun classic</i>	12.00

## S H E R R Y L I V E N E R S

<b>Fly Me</b> <i>Oloroso sherry, spiced plum shrub, lime</i> <i>Seasonal shrub cocktail served long over ice</i>	8.00
<b>Moorgate Cobbler</b> <i>Manzanilla sherry, clementine, black cardamom, saffron cordial</i> <i>Our tribute to the great sherry cocktails</i>	8.00
<b>Bastani Flip</b> <i>Pedro Ximenez, brandy rose petals, saffron, pistachio</i> <i>A rich Bazaar of flavours from the Silk Road</i>	9.00
<b>Sabzi Jester</b> <i>ELLC Batch 2 gin, amontillado sherry, tarragon, black walnut</i> <i>Crisp and refreshing, served in the style of a 50/50 martini</i>	9.00
<b>Viejo' Jerez</b> <i>Aged rum, pomegranate sharbat, citrus oils, sherries</i>	10.00

## L I V E N E R S

<b>Easy Rider</b> <i>ELLC small-batch vodka, Strega, white port, cracked black pepper</i> <i>A tribute to the "Rough Riders", the City of London Yeomen once based in Finsbury Square</i>	8.00
<b>Newtonian</b> <i>ELLC dry gin, Belsazar vermouth, red apple peel cordial, lime</i> <i>Frivolously fruity, but with a hint of gravity</i>	8.00
<b>Princess &amp; The Pea</b> <i>Cocchi Americano Rosa, sugar-snap gin, lavender</i> <i>Long, fragrant, floral and distinctively pea-flavoured</i>	9.00
<b>London Walled</b> <i>London Amaro, vermouths, tamarind, gin</i> <i>Our very own barrel-aged Negroni, served on the rocks</i>	10.00
<b>Royaltea</b> <i>ELLC London dry gin, pressed yuzu, Earl Grey, bubbles, vanilla sugar</i> <i>Eastern spice with a delicate fizz</i>	10.00

## DRAUGHT BEER

**Meantime Brewing**, London Lager

**½ pint / pint**

2.85 / 4.90

**Meantime Brewing**, London Pale Ale

2.85 / 4.90

## BOTTLED BEER & CIDER

**Canopy Beer Co**, Milkwood Amber Ale

**330ml**

5.85

**Partizan Brewing**, Don

5.85

**Partizan Brewing**, Saison Lemongrass

5.85

**Wildcard Brewery**, Ace of Spades

5.85

**Hiver Beers**, Honey Ale

5.85

**Severn Cider**, Medium Sparkling

5.50

**Severn Cider**, Dry Sparkling

5.50

## SHERRY & MONTILLA - MORILES

### "EN RAMA" SHERRIES

Glass 75ml/Bottle 375ml

"En rama" literally means "from the branch": In other words, these Sherries are as close as you can get to sherry drawn straight from the barrel. They receive minimal filtration, and thus maintain the colour, character and flavour that aggressively filtered wines lack.

#### **Fino "En Rama", 2015 Bottling, Jerez, Spain**

5.00 / 20.00

*Slightly grassy, bone dry and low-ish in acidity, perfect with food.*

#### **"I think", Manzanilla, Jerez, Spain**

5.50 / 20.00

*Golden in colour and intensely complex in character: just 60 out of 12 000 casks were selected for this bottling.*

### THE EQUIPO NAVAZOS "LA BOTA" PROJECT

Glass 75ml/Bottle 750ml

In 2005, group of like-minded sherry aficionados decided to select, bottle and share out amongst themselves the contents of an old butt ("bota") of Amontillado they had stumbled across in a Sanlúcar cellar, and so the Equipo Navazos project began.

The group then discovered more jewels hidden around Jerez, and the La Bota range expanded to include Sherries of all styles, each bearing a different number according to the barrel from which it was drawn.

The result is a fascinating collection of wines that are much greater in complexity and character than common-or-garden sherry. They also match spectacularly well with food.

#### **La Bota No 55, Manzanilla, San Lucar de Barrameda, Spain**

9.00 / 90.00

*Rich and intense, with a palate of nuts and ripe fruit and a hint of saltiness.*

#### **La Bota No 54, Fino Macharnudo Alto, Jerez, Spain**

7.60 / 76.00

*Golden in colour, with racy acidity: the average age of wines in the blend is about 10 years.*

#### **La Bota No 52, Palo Cortado 'Sanlúcar', Jerez, Spain**

8.10 / 81.00

*Powerful, nutty, long and complex.*

#### **La Bota No 45, Fino - Amontillado, Montilla-Moriles, Spain**

5.50 / 45.00

*A fino made from Pedro Ximenez, on its way to becoming an amontillado: deep-golden, bone dry, elegant and delicious.*

## CHAMPAGNE & SPARKLING WINE

<b>Prosecco Spumante Doc NV, Mabis, Veneto, Italy</b>	32.00
<i>Juicy and peachy, with the classic prosecco hint of bitterness on the finish.</i>	
<b>Akarua Brut NV, Central Otago, New Zealand</b>	45.00
<i>Lightly elegant Kiwi fizz, a great aperitif.</i>	
<b>Coates &amp; Seely Brut NV, Hampshire, England</b>	57.00
<i>Chardonnay-heavy fizz, tangy green apple followed by a clean burst of lemon on the finish.</i>	
<b>Coates &amp; Seely Rose NV, Hampshire, England</b>	65.00
<i>Hints of blue cheese and nuts on the nose, a rasp of raspberry and redcurrant on the palate.</i>	
<b>Charles Heidsieck Brut NV, Champagne, France</b>	75.00
<i>Boosted by 40% reserve wines, this NV has the elegance, weight and structure of a vintage Champagne.</i>	
<b>Jacquesson 'Cuvee 739' Dizey, Champagne, France</b>	85.00
<i>Delightfully floral, sophisticated, Chardonnay dominated Champagne</i>	
<b>Billecart-Salmon Brut Rose, Champagne, France</b>	120.00
<i>Consistently regarded as one of the finest rosé Champagnes: gentle aromas of redcurrants and fresh strawberries.</i>	
<b>Krug Grande Cuvée NV, Champagne, France</b>	240.00
<i>The benchmark luxury fizz: expertly blended wines, immaculately matured.</i>	

## ROSÉ WINE

<b>Cuvee Des Lices 2015, Cote de Provence, France</b>	29.00
<i>Pale salmon-pink and bone dry.</i>	
<b>Sancerre Rosé 2014 Domaine Claude Riffault, Loire, France</b>	46.00
<i>Delicious savoury Pinot Noir rosé from excellent Loire vineyards.</i>	

## THE MODERN PANTRY WINES

*After 3 years of buying high-quality Good Templar Sauvignon Blanc & Pinot Noir from Marlborough Single Vineyards, we asked them to develop our own-brand wine. The 2014 vintage is the second (of many, we hope!), & we're so proud to be associated with them & to have produced delicious, classic examples of New Zealand wines*

<b>Sauvignon Blanc 2014, The Modern Pantry, Marlborough, New Zealand</b>	42.50
<i>Gooseberry and freshly cut grass on the nose, passionfruit and pear on the palate, and a youthful hint of spritz.</i>	
<b>Pinot Noir 2014, The Modern Pantry, Marlborough, New Zealand</b>	48.50
<i>Spicy Pinot Noir with plenty of damson-scented fruit and a firm, focused, almost Burgundian grip. (Available chilled)</i>	

## WHITE WINE

### *Zesty & Refreshing*

<b>Catarratto 2015, Palazzo del Mare, Sicily, Italy</b> <i>Hints of tropical fruit in this eminently easy-to-drink Sicilian white</i>	23.00
<b>Verdejo 2013, Calamar, Rueda, Spain</b> <i>Yet more tropical fruit, especially pineapple, restrained by a steely backbone.</i>	26.00
<b>Picpoul de Pinet 2014, Baron de Badassière, Languedoc, France</b> <i>Crisp green apple and good acidity in the lime like finish.</i>	27.00
<b>Pinot Gris, 2015, Pulenta Estate, Mendoza, Argentina</b> <i>Elegant, clean, dry Pinot Gris from a great producer.</i>	28.50
<b>Muscadet 2014, Côte de Grandlieu, La Roche, Loire, France</b> <i>Minerality, honey, grapefruit and lemon notes, a perfect aperitif.</i>	29.00
<b>Loureiro 2014, Clip Unipessoal, Vinho Verde, Portugal</b> <i>Wonderfully refreshing and slightly spritzy.</i>	29.00
<b>Three Choirs 2013, Coleridge Hill, Gloucestershire, England</b> <i>English wine at its best: hedgerow aromas of elderflower and gooseberry; bone-dry but pleasantly peachy.</i>	32.00
<b>Source Blanche 2013, Château Ka, Bekaa Valley, Lebanon</b> <i>A smart mix of Sauvignon Blanc, Viognier, Muscat and Chardonnay: fresh and delicious.</i>	32.50
<b>Txacolí 2015, Itsasmendi, Vizcaya, Spain</b> <i>Bracingly dry, green apple scented wine from the cool Basque Country, a perfect foil for anything rich and fishy.</i>	37.00
<b>Petit Chablis, 2014, Dom Jean-Paul Droin, Burgundy, France</b> <i>Hints of butter and ripe fruits, with Chablis's trademark "grip" on the palate.</i>	41.00
<b>Sancerre 'Les Perrois' 2015, Domaine Crochet, Loire, France</b> <i>Fabulous Sancerre from our favourite Loire winemaker: pure, tangy, herby and incredibly long, with notes of grapefruit zest.</i>	48.00
<b>Chablis 2014, Domaine Pinson, Burgundy, France</b> <i>Classically taut and structured Chablis with some richness on the palate.</i>	54.00
<b>Sauvignon "Wild" 2013, Greywacke, Marlborough, New Zealand</b> <i>Rounded, complex, grapefruit-scented Sauvignon Blanc from ex-Cloudy Bay winemaker Kevin Judd.</i>	56.00
<b>Pinot Grigio 2014, Livio Felluga, Friuli-Venzia-Giulia, Italy</b> <i>Benchmark Pinot Grigio: tightly-restrained fruit with a hint of sherbet and a long finish.</i>	56.00
<b>Soave Classico "La Rocca" 2013, Pieropan, Veneto, Italy</b> <i>Lovely, focused Soave: 100% Garganega, late-picked from a single vineyard.</i>	58.00
<b>Riesling "Madonna" 2012, Trossen Spätlese, Mosel, Germany</b> <i>Plenty of green apple and zesty citrus to counterbalance the natural sweetness.</i>	72.00

### ***Spicy & Aromatic***

<b>Peter Lehmann 2014, "Layers", Barossa Valley, Australia</b> <i>Intriguing blend of Semillon, Muscat, Pinot Gris and Gewurtztraminer: spot the layers!</i>	26.00
<b>Dry Furmint, Château Dereszla 2014, Tokaj-Hegyalja, Hungary</b> <i>Made from grapes picked earlier than those for Tokaji: fragrant with apricot and orange.</i>	26.50
<b>Casamatta Vermentino/Moscato 2014, Bibi Graetz, Tuscany, Italy</b> <i>Notes of white pepper &amp; a splendid "grip" on the palate, perfumed with a splash of Moscato.</i>	27.50
<b>Douro Branco, 2014, Quinta de la Rosa, Pinhao, Portugal</b> <i>Aromatic, characterful and beautifully balanced</i>	29.75
<b>Torrontés 2014, Familia Zuccardi Serie A, Mendoza, Argentina</b> <i>Crisp, grapefruit-scented wine with notes of passionfruit.</i>	30.00
<b>Gruner Veltliner 2014, Domane Wachau, Wachau, Austria</b> <i>Racey and clean-flavoured, with hints of apple and almond on the palate and a touch of spice on the finish.</i>	33.00
<b>Gavi di Gavi 2015, Tenuta Olim Bauda</b> <i>A fine bouquet of good intensity and persistence with floral notes, and a delightful finish.</i>	38.00
<b>Pinot Blanc 2014 "Lepus", Franz Haas, Trentino Alto Adige, Italy</b> <i>Mouthfilling and ripe in style with a slate-tinged finish.</i>	42.00
<b>Albariño 2014, Coto de Gomariz X, Ribeiro, Galicia, Spain</b> <i>Dry and medium-bodied, with notes of citrus and honeysuckle.</i>	46.00
<b>Ariyanas Seco 2013, Bodegas Bentomiz, Malaga, Spain</b> <i>Dry, unoaked Moscatel: floral, fresh and savoury.</i>	49.00
<b>Riesling 2014, Villa Huesgen Schiefer, Mosel, Germany</b> <i>Light, fragrant, zesty and spritzy Riesling, perfect as an aperitif or with seafood.</i>	49.50
<b>Viognier 2013, Alban Vineyards, Central Coast California, USA</b> <i>Hugely aromatic - apricots and pears - heady, rich and powerful.</i>	74.00
<b>Altenberg de Bergheim Grd Cru 2004, Marcel Deiss, Alsace, France</b> <i>Heady blend of Riesling and Gewürztraminer: a luscious balance of sweetness and acidity.</i>	98.00
<b><i>Rich &amp; Rounded</i></b>	
<b>Viognier, 2015 Dom Fontareche, Pays d'Oc, France</b> <i>Dry, but pleasingly fruity with a touch of weight</i>	23.50
<b>Rioja Viura 2009, Bodega Abel Mendoza, La Rioja, Spain</b> <i>From old vines: dry, complex and ageing very gracefully.</i>	55.00
<b>Rully 1er Cru 2013, Domaine Jaeger-Defaiz, Burgundy, France</b> <i>A gold colour. Aromas of peach and apricot on both nose and palate. This wine is delicate and perfumed with a rich and pleasant finish.</i>	52.00
<b>Chardonnay "Aurata" 2012, Antica Terra, Oregon, USA</b> <i>Ripe and buttery, with an almost Burgundian lick of citrus.</i>	120.00



## RED WINE

### *Soft & Fruity*

<b>Luberon 2013, Pierre Henri Morel, Rhône Valley, France</b> <i>Grenache and Syrah: black olives and dark berry fruit with savoury, peppery notes.</i>	25.00
<b>Dão Tinto 2013, Quinta Pellada, Alvaro Castro, Dão, Portugal</b> <i>Soft tannins, bright fruit and a hint of mountain herbs.</i>	25.50
<b>Mencia Joven, 2014 El Castro de Vatuille, Bierzo, Spain</b> <i>No oak, just juicy redcurrant and cherry fruit.</i>	26.50
<b>Carignan 2014, Mont Rocher, Languedoc, France</b> <i>Lots of fruit and vanilla on the nose, soft and juicy on the palate.</i>	27.00
<b>Dolcetto d'Alba "Fontanezza", 2014, Marcarini, Piedmont, Italy</b> <i>Wonderfully fruity, generous Dolcetto from a great Barolo producer</i>	32.00
<b>Cote du Rhone Village "Le Hardi", 2014, Guillaume Gonnet, Southern Rhône, France</b> <i>Violet-scented, cherry-ripe, Grenache-heavy red from the southern Rhône.</i>	35.50
<b>Blauer Zweigelt 2013, Domane Wachau, Wachau, Austria</b> <i>Mellow red with plenty of ripe fruit, pleasingly herbal on the palate with a silky smooth finish.</i>	36.00
<b>It's A Game 2011, Bibi Graetz, Tuscany, Italy</b> <i>Light, fragrant Sangiovese-rich blend from one Italy's most charismatic producers.</i>	48.00

### *Complex & Spicy*

<b>Barbera d'Asti 2014, Tenuta Olim Bauda, Piedmont, Italy</b> <i>Bright, savoury, lip-smacking Barbera with a touch of chocolate amongst the forest fruit.</i>	38.00
<b>Tempranillo/Viognier 2013, Plan B, Margaret River, Australia</b> <i>Dense but silk-smooth dark fruit, with a splash of Viognier to add fragrance to the Tempranillo.</i>	40.00
<b>Chianti Classico DOCG 2013, Ripanuda, Tuscany, Italy</b> <i>A very modern, fruit-driven Chianti, with ripe raspberry and sour cherry notes on the palate. Very clean and very long.</i>	42.00
<b>Vourla 2012, Urla, Izmir, Turkey</b> <i>A kind of Turkish claret: ripe, delicious Merlot fruit with hints of something gamey and earthy.</i>	44.00
<b>Montessu 2013, Agricola Punica, Isola dei Nuraghi, Sardinia, Italy</b> <i>Quirky blend including Carignan, Syrah and Cabernet Sauvignon: flavours of old oak and bitter cherries.</i>	44.00
<b>Mongrana 2011, Querciabella, Tuscany, Italy</b> <i>From the coastal region of Maremma: spicy, ripe, intensely fruity wine from a superb winery.</i>	44.00
<b>Nymphomane 2012, La Vierge Collection, Hermanus, South Africa</b> <i>A juicy blend Bordeaux-style blend: oaky and well-structured with a silky finish.</i>	47.00

<b>Rully 2013, Domaine Jaeger-Defaix, Burgundy, France</b> <i>Supple, structured, organic Pinot Noir from the Côte Chalonnaise.</i>	49.00
<b>Touriga Nacional 2010, Julia Kemper, Dão, Portugal</b> <i>Organic red from one of Portugal's most exciting winemakers: long, ripe and juicy, with hints of sun-baked herbs.</i>	57.00
<b>Bolgheri Superiore, "Sondraia" DOC 2012, al Tesoro, Tuscany, Italy</b> <i>From a neighbour of Ornellaia: like a ripe claret, with soft tannins, mint and cedar.</i>	60.00
<b>Barbera d'Asti 'Ca' di Pian' 2011, La Spinetta, Piedmont, Italy</b> <i>Scents of Maraschino cherry &amp; blackberry, flavours of violet &amp; plum, nicely balanced acidity &amp; velvety tannins.</i>	64.00
<b>Côte du Rhone "St-Julien en St-Alban", 2012, Eric Exier, Rhone, France</b> <i>100% old-vine Syrah from a tiny parcel in Northern Rhone. Smooth, supple, and delicious</i>	62.00
<b>Pinot Noir 2013, Mount Edward, Otago, New Zealand</b> <i>Dark berry fruits, spice, savoury aromas, fruit and herbal palate.</i>	77.00
<b>Pinot Noir 2013, Flowers Vineyard, Sonoma Coast, USA</b> <i>Blackberry and cherry-scented Pinot from cool climate Sonoma</i>	88.00
<b>Côte- Rôtie 2012, Domaine JM Stephan, Rhône, France</b> <i>Elegant Syrah from characterful, low-yielding old vines.</i>	95.00
<b>Arnoux-Lachaux 2012, Vosne Romanee, Burgundy, France</b> <i>Good age to this top notch Burgundian Pinot.</i>	95.00
<b>Cepparello 2011, Isola e Olene, Tuscany, Italy</b> <i>100% Sangiovese: long, elegant, fragrant and savoury, with a hint of gaminess.</i>	102.00
<b>Brunello di Montalcino 2010, Conti Costanti, Tuscany, Italy</b> <i>Tightly-knit Sangiovese: classically rich and dry.</i>	104.00
<b>Barolo 2011 "Bricco delle Viole", G. D. Vajra, Piemonte, Italy</b> <i>Classic tar-and-roses perfume: ethereal, savoury wine from the west of the region</i>	116.00
<b>Barbaresco "Rabaja" 2011, Bruno Rocca, Piemonte, Italy</b> <i>Dry, savoury, smooth Nebbiolo: gently herbal on the palate and satisfyingly long.</i>	120.00
<b>Gran Reserva "890" 1998/2004 La Rioja Alta, Rioja, Spain</b> <i>Velvet-smooth, liquorice-scented Rioja in the classic style.</i>	145.00
<b>Barolo Campè DOCG 2005, La Spinetta, Piemonte, Italy</b> <i>Intense, spicy Barolo with a long and complex finish.</i>	175.00

***Rich & Powerful***

<b>Primitivo Salento 2014, Casato di Melz, Italy</b> <i>Blackberry and chocolate on the palate, with a very pleasant fruity sweetness.</i>	29.00
<b>Quinta da Falorca 2011, Dao, Portugal</b> <i>Firm tannins &amp; big forest fruits, but still pleasantly light in texture.</i>	29.00
<b>Malbec "Q" 2013, Zuccardi, Mendoza, Argentina</b> <i>Rich &amp; smooth with fig and blackberry notes.</i>	41.00
<b>Sotorrondero 2011, Jiménez-Landi, Mentrída, Spain</b> <i>Garnacha Tinta/Syrah blend: complex aromas of dark fruit and a touch of bitterness on the finish.</i>	43.00
<b>Vina Cubillo, 2007, Rioja Crianza, Lopez de Heredia, Haro, Spain</b> <i>Long-matured Rioja from a great vintage, perfect with red meat.</i>	47.00
<b>Shiraz 2012, Arlewood, Margaret River, Australia</b> <i>Rich, ripe, mellow fruit, nicely complex after a few years in bottle, softly tannic &amp; satisfyingly long.</i>	46.00
<b>Syrah Grenache 2013/14, Rall Red, Swartland, South Africa</b> <i>Syrah harmonising happily with Grenache, as in the Rhône: perfumed, deep purple fruit.</i>	61.00
<b>Bonarda "Emma" 2013, Zuccardi, Mendoza, Argentina</b> <i>Deep dark purple, slightly oaky with sweet cherry and a hint of rose.</i>	65.00
<b>Rioja Reserva 2010, Bodegas Remelluri, Rioja, Spain</b> <i>Full bodied, jam packed with fruit and spice.</i>	62.00
<b>Dominio de Cañ DO 2010, Ribeira del Duero, Spain</b> <i>Tempranillo aged mostly in French oak: dense and savoury.</i>	64.00
<b>Cabernet Sauvignon 2012, Duckhorn, Napa Valley, USA</b> <i>Classic left-bank Bordeaux blend: firm but supple tannins.</i>	102.00
<b>Merlot 2010/11, Twomey Cellars, Napa Valley, USA</b> <i>Silky, complex Merlot from a cool vintage.</i>	105.00
<b>Amarone della Valpolicella Classico 2010/2011, Allegrini, Veneto, Italy</b> <i>Chunky and richly-concentrated fruit, in the Amarone style, but still with bags of elegance.</i>	110.00
<b>Syrah 2010, Lillian Whitehawk Vineyard, Central Coast, USA</b> <i>Ripe, lush and racy fruit, crushed by (clean) feet.</i>	135.00
<b>Malbec 2012, Noemia, Patagonia, Argentina</b> <i>100% Malbec from 74 year-old vines: elegant and structured</i>	160.00

## SWEET & FORTIFIED WINE

Glass 75ml / Bottle 375ml

**Quady Elyssium, 2013, Black Muscat,  
California, U.S.A.**

6.50 / 24.00

*Aroma of roses accompanies dark fruit - cherry, strawberry - balanced with fruit acidity to finish clean. Elyssium is wonderful with cheeses, especially goat cheese; with desserts containing red fruits, such as English Summer Pudding; with dark chocolate and with cream desserts. Elyssium poured onto cinder toffee ice cream is an effortless favourite.*

**Coume de Mas, 2012, 'Galeto'  
Banyuls, France**

7.00 / 27.00

*100% old vine Grenache grown on schist soils. It's the perfect wine for cheese pairings (Gorgonzola) fruit desserts and chocolate.*

**Muscat St. Jean de Minervois 2013,  
Languedoc, France**

8.50 / 33.00

*Gentle, floral-scented pudding wine, its light sweetness balanced by apple like acidity & a hint of minerality.*

**Cypres des Climens, 2011 Barsac,  
Sauternes, France**

9.50 / 45.00

*100% Semillon. Clear taste of crème brulee and brown sugar, very good balance and persistent honeyed finish.*

## P O R T

Glass 100ml/Bottle 750ml

**Quinta do Infantado LBV Port 2011,  
Duoro, Portugal**

4.50 / 40.00

*Slightly drier than most LBV ports, heavyweight flavours of black cherry and damson.*

**Quinta do Infantado Tawny Port 10yo,  
Duoro, Portugal**

7.00 / (375ml)32.00

*Lovely bouquet of dried fruits, with a squeeze of fresh lemon on the palate balancing the rich sweetness perfectly.*

**Quinta do Infantado Vintage Port 2011,  
Duoro, Portugal**

10.50 / 98.00

*Rich layers of tobacco and spice, with lots of elegant back fruits into a long balanced finish.*

**Taylor's Vintage Tawny Port 40yo,  
Duoro, Portugal**

25.00 / 180.00

*A rarity, as few houses will make a 40-year-old tawny. Olive gold in colour with rich caramel, butterscotch, hazelnut flavours. The concentration in this port also produces a wine with amazing length.*

## V O D K A

*\*Turn it into your choice of Martini for £2 extra*

**East London Liquor Co. Small Batch Vodka** 5.50

*Wheat based spirit by an amazing distillery just three miles away*

**Aylesbury Duck** 7.00

*Baked bread, white pepper and citrus notes*

**Konik's Tail** 8.00

*Superb quality and delicately layered, peppered basil and nutty finish*

**Chase** 9.00

*Buttery taste takes lead from potatoes grown in Hereford, England*

## G I N

*\*Turn it into your choice of Martini for £2 extra*

**East London Liquor Co. London Dry** 5.50

*Shimmering of juniper, citrus peel and cardamom*

**ELLC Batch No.1** 6.50

*Pink grapefruit, cubeb berries and Darjeeling*

**ELLC Batch No.2** 7.00

*Thyme, lavender, lemon peel, sage and bay leaf*

**Martin Millers** 7.00

*Lingering finish of cucumber, lime, and liquorice*

**Fords London Dry** 8.00

*Layers of citrus, jasmine and hints of vanilla*

**Tanqueray Ten** 9.00

*An abundance of fresh fruit, chamomile and pepper*

**St George Botanivore** 9.00

*19 botanicals with earthy spices and orange peels shining through*

**Sipsmith V.J.O.P** 10.00

*An amplified orchestra of flavours by Jared Brown*

## R U M

<b>Plantation Three Stars</b> <i>Grassy sugar cane, cream and popcorn shine through</i>	6.00
<b>ELLC Demerara Rum</b> <i>Specially blended in Guyana, lingering vanilla fruits and wood</i>	6.00
<b>Pusser's Blue Label British Navy Rum</b> <i>Mellow toffee, spice and oak with tannins disguised as tangy orange zest</i>	8.00
<b>Diplomatico Reserva Exclusiva</b> <i>This special expression has notes of smoke, nut and chocolate</i>	12.00
<b>Lost Spirits Cuban Inspired 151</b> <i>A clean and crisp rum with massive aroma and light considering its proof</i>	16.00

## A M E R I C A N W H I S K E Y

<b>Rittenhouse Rye</b> <i>Spices, crushed pink pepper, followed by orange peel and dark chocolate</i>	5.50
<b>Four Roses</b> <i>Hints of pear and apple give a smooth and mellow finish</i>	6.00
<b>Sonoma Rye</b> <i>California provides platform for cedar, drops of lemon and honey spices</i>	6.50
<b>Elijah Craig 12</b> <i>Toasty oak, stewed fruits and a creamy sweetness</i>	9.00
<b>Bakers 7</b> <i>Rich and intense, this is a perfect substitute for an after-dinner Cognac</i>	15.00

## J A P A N E S E W H I S K E Y

<b>Nikka from the Barrel</b> <i>Opens up with water to deliver ripe berries, warm leather and apple</i>	7.50
<b>Nikka Yoich 12</b> <i>Subtly floral, hints of nutmeg spice and peach stand out</i>	20.00

## W H I S K Y

<b>Fig's Nose 5</b>	7.00
<i>A malt blend. Soft and full with no ragged edges</i>	
<b>Springbank 10</b>	9.00
<i>Muscle of smoke and iodine under oak, followed by pepper and cardamom</i>	
<b>Dalwhinnie 15</b>	10.00
<i>Medium-bodied, with a light, fruity palate and a whiff of heather on the finish</i>	
<b>Bowmore Darkest 15</b>	12.00
<i>Dark and rich with malt, coffee and dates with a sweet smoke</i>	
<b>Balvenie 12 Doublewood</b>	12.00
<i>A veritable masterclass in poise and balance</i>	

## I R I S H W H I S K Y

<b>Jamesons</b>	5.00
<i>Cooked fruits, linseed and orange with a long finish</i>	

## T E Q U I L A

<b>Ocho Blanco</b>	7.00
<i>Luscious integrity and full textured</i>	
<b>Tapatio Reposado</b>	7.00
<i>Less assertive than blanco, mingling well with a grassy finish</i>	
<b>Illegal Joven Mezcal</b>	12.00
<i>Whispers of butter and cooked agave</i>	



## A P E R I T I F

**Cocchi Americano Rosato** 5.00  
*A delicious blend of fruit, spices, berries and wild rose.*

**Belsazar White** 5.00  
*Notes of dried peach and orange with fresh herbal notes.*

**Kamm & Sons** 7.00  
*Handcrafted by two generations this delicious British blend of botanicals including ginsengs, Manuka honey and grapefruit*

**Byrrh Grand Quinquina** 6.00  
*Muscat based aperitif; wisps of pepper, cocoa and cinchona bark*

## D I G E S T I F

**Stellacello Pompelmo** 6.00  
*Grapefruit dominates with its sweet zesty aromas and subtle tartness*

**London Amaro** 6.00  
*Bitter notes and warm spice with Tang, made in Hackney.*

**Belsazar Red** 8.00  
*Tastes chewy sweets with hints of dark caramel, black cherries and spice.*

**Gammel Dansk** 8.00  
*Danish bitters made to a secret recipe*

## A R M A N G A C

Bas, Baron de Sigognac	7.00
Bas 20yr, Baron de Sigognac	9.20

## C O G N A C

H by Hine VSOP	8.00
Hine Rare VSOP	11.00

## S P A N I S H B R A N D Y

Lepanto Brandy de Jerez, Solera Gran Reserva	12.00
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## P I S C O

Macchu Pisco	6.00
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## G R A P P A

Tosolini Grappa di Moscato	7.00
Nardini Mandorla	10.00

## E A U D E V I E

Framboise	6.00
Poire William	6.00
Mirabelle	6.00
G. Miclo Grand Réserve	9.00

## LALANI & CO. BESPOKE TEA LIBRARY

### **2nd Flush Chardwar Estate 2012**

*Assam, India*

*This tea is a treat for anyone who loves classic, full-bodied black teas. Rich, rounded, malty and full flavoured.*

3.00

### **Genmaicha**

*Japan*

*Nutty toasted rice, with fresh green tea notes.*

3.50

### **1st Flush Wonder Gold, Gopaldhara Garden 2015**

*Darjeeling, India*

*Complex tropical fruit notes & honey florals. Picked from some of the highest elevations in Darjeeling.*

4.00

### **Summer Gold, LaKyrsew 2014**

*Meghalaya, India*

*It's rich in flavour with very soft tannins. On the palate, there are distinctive cacao notes and florals, with hints of caramel. A black tea drinker will be overjoyed with this tea and its excellent value compared to other teas in its class.*

4.50

### **Winter Qin-Xin 2014**

*Oolong, Taiwan*

*Soft white floral notes, fruity with gooseberry and citrus hints.*

4.50

### **Jun Chiyabari, handrolled Himalayan tips 2014**

*Hile, Nepal*

*The leaves are hand-picked & rolled. This enhances the flavour of apricots on the palate & woody tobacco notes at the end.*

4.50

### **Sae Midori Kabusecha, Nishi Garden, Spring 2015**

*Kyushu, Japan*

*This tea has a delicious and dense mushroomy note, combined with a luxuriously long umami finish and bright fresh vegetal notes.*

4.50

### **A'a Black**

*Hawaii*

*Hand-picked, handmade, ecologically grown. This extraordinary tea is produced annually, in batches of 10 - 15 kg. Floral notes of rose & orchids, with the sweetness of dried fruits. The finish is long and silky smooth.*

12.00

## COFFEE

*The Modern Pantry No.6 Espresso is a blend of Colombian and Guatemalan beans, created for us by Caravan Coffee Roasters.*

Espresso	2.00
Double espresso	2.50
Macchiato	2.00
Double macchiato	2.50
Filter coffee	2.20
Long black	2.50
Ca phe sua da Tonka bean infused Vietnamese iced espresso	2.80
Cappuccino	2.90
Flat white	2.90
Café latte	2.90
Mocha	3.40
Matcha latte	3.20
Chai latte	3.50
+ Oat milk	0.60
+ Almond milk	0.50

## THE MODERN PANTRY HOT CHOCOLATE

Classic	3.50
Cardamom & rose	3.80
Malt & caraway	3.80

## HOUSE TEAS & INFUSIONS

Kenyan black	2.40
Chamomile	2.40
Jasmine blossom	2.40
Fresh mint	2.80
Honey, lemon & ginger	2.80

## SOFT DRINKS

Fever Tree Tonic	1.50
San Pellegrino Blood Orange	2.00
Coca Cola	2.50
Diet Coke	2.50
Fever Tree Ginger Beer	2.60
Fentiman's Victorian Lemonade	3.00
Fentiman's Rose Lemonade	3.00

## JUICES

Fresh Lemonade	4.50
Pink Grapefruit Juice	2.50
Squeezed OJ	2.50
Apple Juice	2.50
Tomato Juice	1.80
Cranberry Juice	1.80