



BUBBLES

| | <i>Glass 125 ml</i> | <i>Bottle</i> |
|-------------------------------|---------------------|---------------|
| NV Nino Franco, Prosecco Brut | 6.5 | 30 |
| 2011 Rosé Lambrusco, Modena | 8.5 | 40 |

SHERRY

| | <i>Glass 100 ml</i> | <i>1/2 Bottle</i> |
|---------------------------------|---------------------|-------------------|
| NV Fino, Bodegas Maestro Sierra | 7 | 19 |

WHITE

| | <i>Glass 175 ml</i> | <i>Bottle</i> |
|---|---------------------|---------------|
| 2015 Vermentino, "Cascade", Provence | 5 | 20 |
| 2015 Viognier, Languedoc | 7 | 27.5 |
| 2014 Chablis, "Comte de Bérú", Burgundy | 9 | 34 |

ROSÉ

| | <i>Glass 175 ml</i> | <i>Bottle</i> |
|------------------------------------|---------------------|---------------|
| 2015 Cinsault, "Arcades", Provence | 6.5 | 25 |

RED

| | <i>Glass 175 ml</i> | <i>Bottle</i> |
|---|---------------------|---------------|
| 2015 Grenache/Cabernet, "Cascade", Provence | 5 | 20 |
| 2012 Syrah, "XB", Languedoc | 7 | 28 |
| 2012 Pinot Noir, "Les Chaillots", Burgundy | 10 | 41 |

SWEET

| | <i>Glass 100 ml</i> | <i>Bottle</i> |
|---|---------------------|---------------|
| 2014 Coteaux du Layon 1er Cru, Loire Valley | 5.5 | 30 |
| 2009 Late Bottled Vintage, Port | 6 | 35 |

125 ml pour available upon request

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APÉRITIF

Cocchi Americano Bianco, Turin
The Collector Vermouth, Somerset

50 ml

4
7

BOTTLED BEER & CIDER

Freedom Four Lager (4 %)
Peroni, "Piccola", Lager (5.1 %)
Crate Pale Ale (4.5 %)
The Kernel, "Table Beer", Pale Ale (3 %)
Crate Cider (4.7 %)

Bottle

4
4.5
4.5
4.5
4.5

HAVE YOU TRIED OUR
WINE OF THE WEEK?

Ask a member of staff for a free sample

If you like it, you can enjoy
a bottle in-house at retail price

@LarderCafe

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THE LARDER RETAIL WINE LIST

Want to enjoy your bottle here at The Larder?
Bottle corkage: £10 • Half bottle corkage: £5
See our in-house wine list for our by the glass selection



Bottle

CHAMPAGNE & SPARKLING

- NV Nino Franco, Prosecco, "Rustico", Valdobbiadene, Brut, Veneto, ITA** £20
Our delicious Prosecco shows lively peach and citrus character
Perfect on its own or with nuts & olives
- 2015 Domaine Causse Marines, "Raides Bulles", Demi-Sec Rosé, South West FRA** £25
A dangerously easy-drinking Demi-Sec bursting with flavours of juicy red berries and gingerbread
A real "wine bar" wine, made to savour over a plate of charcuterie
- 2011 Rosé Lambrusco, Cantina della Volta, Modena, ITA** £30
An excellent expression of Lambrusco, with crunchy red fruit aromas
Drink this with olives or charcuterie
- NV Billecart-Salmon, Brut Rose, Champagne, FRA** £36 (375 ml)
Iconic rosé showing red fruit and pear character with a hint of toasted brioche
This would be a fantastic treat with our salmon salad
- NV Billecart-Salmon, "Brut Réserve", Champagne, FRA** £42 / £25 (375 ml)
A wonderfully balanced Champagne with refreshing fruit and brioche flavours
Enjoy as an aperitif or with some hard aged cheese from our selection
- NV Pierre Moncuit, Grand Cru Blanc de Blancs, Brut, Champagne, FRA** £45
Beautifully concentrated citrus character, a racy acidity and pastry aromas
The ultimate aperitif but could be served with creamy cheese pasta
- NV Francis Boulard, "Noir et Blanc", Extra Brut Rosé, Champagne, FRA** £48
A delicious Rosé Champagne, with complex red fruit and freshly baked pastry flavours
Enjoy this with a selection of cured meats or strong cheese

DRY SHERRY

- NV Fino, Bodegas Maestro Sierra, Jerez, ESP** £14 (375 ml)
A refreshing Fino abundant in green apple and fresh almond notes
Perfect chilled with olives and some salted nuts
- NV Oloroso, Bodegas Maestro Sierra, Jerez, ESP** £15 (375 ml)
Deep with raisin, brazil nut and coffee aromas
This is built for blue cheese
- NV Amontillado, Bodegas Maestro Sierra, Jerez, ESP** £22 (375 ml)
This is rich with roasted hazelnut and spices
Enjoy with tinned sardines or cured meat

WHITE WINE

- 2015 Vermentino, "Cascade", Château Fontainebleau, Provence, FRA** £10/13
A dry white with intense white fruit character and a deliciously fresh finish
Serve with a light salad drizzled with one of our vinaigrette dressings
- 2015 Pecorino, "Gabriel", Poggio Anima, Abruzzo, ITA** £12
Soft and easy with delicious ripe stone fruit character and a hint of dried herbs
Try this with a light pesto linguine to transport you to Italy
- 2015 Catarratto, Parva Res, Sicily, ITA** £12
A light, refreshing and citrusy style, perfect for Pinot Grigio lovers
Enjoy with a salad or citrus-cured fish



Bottle

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| 2014 Chablis, Domaine Billaud Simon, Chablis, FRA | £14 (375 ml) |
| Crisp, zesty citrus and green apple flavours overlaid with flinty mineral notes <i>This is delicious on its own but even better with any of our salty fish produce</i> | |
| 2014 Grenache Blanc - Maccabeu, "Les Terrasses Blanc", Boucabeille, Roussillon, FRA | £15 |
| A great expression of the South West, offering a mineral yet rounded and spicy wine <i>Brilliant with some burrata and avocado on toast</i> | |
| 2011 Riesling "Kottabe" Domaine Josmeyer, Alsace, FRA | £16 (375 ml) |
| A classic example of Riesling; crisp and refreshing citrus with pure mineral and petrol notes <i>This would be great with sardine pâté</i> | |
| 2015 Muscadet sur Lie, Domaine de la Bretonnière, FRA | £16 |
| Light, crisp and ultra-refreshing green apple and saline mineral flavours <i>A perfect pairing with oysters or other salty seafood</i> | |
| 2014 Riesling QbA, "R", August Kesseler, Rheingau, GER | £17 |
| A wonderful German Riesling offering balance between ripe fruit and acidity with tonnes of minerality <i>All the delicious fruity notes work well with a range of spicy foods</i> | |
| 2015 Viognier, Viranel Cessenon, Languedoc, FRA | £17.5 |
| A rich, honeysuckled white with floral and poached fruit character <i>Perfect with creamy fish dishes or crab tagliatelle</i> | |
| 2014 Gavi di Gavi, "Re-Lys", A.A. Molinetto, Piedmont, ITA | £18 |
| A pure, clean and crisp expression of this classic Italian wine with lots of citrus flavours <i>Enjoy alongside a salad, fish starter or a light pasta dish</i> | |
| 2013 Arneis, Matteo Correggia, Piedmont, ITA | £19 |
| Light and refreshing showing crunchy white fruit – a great alternative to a Pinot Grigio <i>Arneis is great with a tomato, burrata and basil salad</i> | |
| 2015 Chenin Blanc, "Force Majeur", Johan Meyer, Swartland, RSA | £19 |
| Honeyed quince and guava aromas lift the mineral notes of this natural, unfiltered wine <i>This is perfect for Pacific Rim influenced dishes</i> | |
| 2012 Sauvignon Blanc, Levin Wines, Loire Valley, FRA | £22 |
| A light zesty white wine with lots of classic Sauvignon citrus and gooseberry character <i>Delicious with seafood with a citrus dressing</i> | |
| 2014 Chablis, "Comte de Béru", Château de Béru, Burgundy, FRA | £24 |
| A classic Chablis made for us with a delicious balance of crisp citrus fruit and wet stone <i>This would be great with any light savoury dish or flavoursome cheese</i> | |
| 2014 Sancerre, "Flores", Vincent Pinard, Loire Valley, FRA | £25 |
| A crisp, mineral Sancerre, with bright citrus fruit showing the best of old world Sauvignon Blanc <i>Perfect with goat's cheese or a light seafood salad</i> | |
| 2013 Chardonnay, Bourgogne Blanc, Domaine Michel Juillot, Burgundy, FRA | £26 |
| A rounded Chardonnay that balances crisp apple with toasted oak notes and a lingering, steely mineral finish <i>Try this with a chicken salad or hard cheese</i> | |
| 2013 Grüner Veltliner, "Theodora", Gut Oggau, Burgenland, AUT | £28 |
| Approachable and charming, bursting with crunchy white fruit character and a white pepper finish <i>A great aperitif served with salmon blinis or pâté</i> | |
| 2014 Rioja Blanco, "Jequitiba", Olivier Rivière, Rioja, ESP | £30 |
| Sleek and stylish white Rioja with crisp acidity lifting complex fruit and mineral notes <i>The perfect match to a creamy fish or pasta dish</i> | |
| 2015 Chardonnay, "Charlotte Street", London Cru, Fulham, ENG | £35 |
| A refined Chardonnay with ripe citrus & melon fruit, complex mineral notes and toasty finish <i>Pair this with roast chicken or a jacket potato with cream cheese</i> | |



ROSÉ WINE

2014 "Bellugue", Château La Coste, Provence, FRA

£9 (500 ml)

A very easy-drinking yet subtly serious rosé with aromas of strawberry, raspberry and flinty minerality
This refreshing style is delicious alongside sardines or mackerel in olive oil

2015 "Arcades", Château Fontainebleau, Provence, FRA

£15

A light and crisp rosé with crunchy red and orchard fruit
Enjoy with crudités and olives to transport yourself to Provence

RED WINE

Bottle

2014 Grenache - Cabernet, "Cascade", Château Fontainebleau, Provence, FRA

£10/13

A soft, medium bodied wine bursting with red fruit, spiciness and earthy notes
Remarkably versatile, but our favourite pairing is with spiced meats

2014 Merlot, Bergerac, Château Moulin Caresse, South West, FRA

£15

A juicy, easy-drinking Merlot with dark fruit character and soft, supple tannins
Merlot's approachability means it works with a range of meat dishes

2015 Priorat, "Menut", Mas Martinet, Cataluña, ESP

£15.5

This is a punchy Spanish classic, full bodied with loads of dark berry and spice
Pair with hearty meat dishes that are full of flavour

2015 Malbec, "Marcel", Château du Cèdre, South West, FRA

£16

Rich but elegant Malbec offering ripe dark fruit with undertones of sweet spice and game
Delicious with our venison charcuterie or house pie

2015 Gamay, "Gourmets", Verdier-Logel, Côtes-du-Forez, Loire Valley, FRA

£17

A light and fruity style, perfect for Beaujolais lovers
This is perfect with charcuterie or light meat dishes and can be served slightly chilled

2012 Syrah, "XB", Domaine la Terrasse d'Elise, Languedoc, FRA

£18

This is a rich and juicy Syrah, with dark fruit and liquorice notes
The spicy notes would be perfect with our house-made scotch egg or sausage roll

2013 Carignan, "Carino", Mas des Agrunelles, Languedoc, FRA

£19

An old-vine Carignan from the Languedoc, abundant with concentrated blackberry and cherry flavours
Fantastic with our Rueben sandwich or salted meats

2015 Cabernet Franc, "Miam Miam", Domaine de Bellevue, Loire Valley, FRA

£20

This lives up to its name of "Om nom nom"; crunchy red fruit with a touch of herbal character
Fantastic with a range of charcuterie and washed-rind cheese

2014 Côtes du Rhône, "Petit Ours Brun", Matthieu Barret, Rhône Valley, FRA

£21

The "Little Brown Bear" is a juicy Syrah with flavours of redcurrant, cherry and black pepper
This super Côtes du Rhône is our favourite wine for pizzette

2013 Pinot Noir, Chorey-Les-Beaunes, Tollot Beaut, Burgundy, FRA

£22 (375 ml)

A light but gamey and earthy Pinot Noir with perfectly balanced tannins and fresh acidity
Match the earthy, truffle notes of this Pinot with stuffed mushrooms

2014 Sangiovese, Rosso Toscana, Montesecondo, Tuscany, ITA

£23

Soft, refreshing and easy-drinking with tonnes of crunchy red cherry aromas
This bright Sangiovese cries out for tomato based foods to play on the fresh acidity

2015 Rioja, "Rayos Uva", Olivier Rivière, Rioja, ESP

£24

A classy Rioja based around Grenache so expect rounded tannins and bright red fruit
Try with the classic pairing of Moroccan spiced lamb

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| 2014 Carménère, “Winemaker’s Gran Reserva”, Tamaya, Elqui Valley, CHI | £26 |
| A rich, spicy red with dark fruit aromas and a hint of green chilli <i>This full-bodied style is great with grilled meats and roasted vegetables</i> | |
| 2012 Barbera d’Alba, “Sori del Drago”, Brovia, Piedmont, ITA | £28 |
| Rich and intense black raspberry and plum flavours lifted by refreshing acidity <i>Enjoy this with any tomato or meaty pasta dishes</i> | |
| 2011 Merlot, “Emilien”, Château Le Puy, Côtes de Francs, Bordeaux, FRA | £28 (500 ml) |
| Elegance is an understatement; it’s supple with complex fruit and mineral notes <i>Gorgeous on its own but equally great with mushrooms or lighter meats</i> | |
| 2015 Barbera, “Barbican”, London Cru, Fulham, ENG | £29 |
| Super ripe berry fruit is balanced by an earthier, spicier mid-palate that is lifted by zippy acidity <i>Enjoy with meatballs & a juicy tomato sauce</i> | |
| 2012 Pinot Noir, Hautes-Côtes de Nuits, “Les Chaillots”, Domaine Gachot-Monot, Burgundy, FRA | £31 |
| Juicy red berry fruit with hints of more serious earth and spice <i>This can go with a range of food from pork, to stews, to meaty fish like halibut wrapped in pancetta</i> | |
| 2014 Crozes-Hermitage, “C’est le Printemps”, Dard et Ribo, Rhône Valley, FRA | £32 |
| A Crozes with vivid dark berries, black pepper and earthy character <i>Syrah is a great match for lamb, but the dark fruit character can balance a variety of salty or spicy foods</i> | |
| 2014 Rosso di Montalcino, San Polino, Tuscany, ITA | £35 |
| An Italian classic; expect sour cherry, blackberry, herbal and smoke flavours with a rich, textured mouthfeel <i>This full bodied wine deserves steak and balsamic roasted vegetables</i> | |
| 2005 Haut-Médoc, Cru Bourgeois, Château Peyrabon, Bordeaux, FRA | £37 |
| A mature left bank Bordeaux with ripe blackcurrant, cedar and tobacco flavours <i>Enjoy this with Sunday roast beef or lamb</i> | |

SWEET WINE & FORTIFIED

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| NV Pedro Ximenez, Bodegas Maestro Sierra, Jerez, ESP | £18 (375 ml) |
| A lusciously sweet wine, overflowing with raisin, date and cocoa flavour <i>This is perfect with anything involving dark chocolate, or by itself as a little guilty pleasure</i> | |
| 2014 Coteaux du Layon 1er Cru Chaume, Domaine des Forges, Loire Valley, FRA | £20 |
| A refreshing pudding wine, with flavours of honeyed quince, dried apricots and orange marmalade <i>Turn some of our orchard fruits into a pie, crumble or cobbler and you’ll be in pudding heaven!</i> | |
| 10 year old Tawny Port, Quinta de la Rosa, Douro Valley, PRT | £24 (500 ml) |
| Expect dried fruit, kernel and toffee character <i>Enjoy with coffee or nut-based puddings</i> | |
| 2009 Late Bottled Vintage, Croft, Douro Valley, PRT | £25 |
| Full-bodied and full-flavoured with a wonderful balance of intense black fruit, liquorice and sweet spice <i>Great with all cheese, but blue types in particular, with some spiced chutney</i> | |