



WINE LIST

	 <i>Glass</i>	 <i>Bottle</i>
CHAMPAGNE & SPARKLING		
NV Nino Franco, Prosecco, "Rustico", Valdobbiadene, Brut, Veneto, ITA	£6.5	£32
NV Billecart-Salmon, "Brut Réserve", Champagne, FRA		£30 (375 ml)
2015 Causse Marines, "Raides Bulles", Demi-Sec Rosé, South West, FRA		£35
2012 Rosé Lambrusco, Cantina della Volta, Modena, ITA	£8.5	£40
NV Billecart-Salmon, Brut Rose, Champagne, FRA		£41 (375 ml)
2011 Ancre Hill, Sparkling Rosé, Monmouthshire, WAL		£44
NV Billecart-Salmon, "Brut Réserve", Champagne, FRA		£52
NV Pierre Moncuit, Grand Cru Blanc de Blancs, Brut, Champagne, FRA		£55
DRY SHERRY		
NV Fino, Bodegas Maestro Sierra, Jerez, ESP	£7	£19 (375 ml)
NV Amontillado, Bodegas Maestro Sierra, Jerez, ESP		£27 (375 ml)
WHITE WINE		
2016 Vermentino, "Cascade", Château Fontainebleau, Provence, FRA	£5	£20
2015 Pecorino, "Gabriel", Poggio Anima, Abruzzo, ITA		£22
2015 Catarratto, Parva Res, Sicily, ITA		£22
2011 Riesling "Kottabe" Domaine Josmeyer, Alsace, FRA		£21 (375 ml)
2014 Chablis, Domaine Billaud Simon, Chablis, FRA		£19 (375 ml)
2014 Grenache Blanc - Maccabeu, Boucabeille, Roussillon, FRA		£25
2015 Riesling QbA, "R", August Kessler, Rheingau, GER	£7	£27
2016 Viognier, Viranel Cessenon, Languedoc, FRA		£27.5
2015 Gavi di Gavi, "Re-Lys", A.A. Molinetto, Piedmont, ITA		£28
2015 Vinho Verde, "Clip", Unipessoal, Vinho Verde, PRT		£28.5
2015 Chenin Blanc, "Force Majeur", Johan Meyer, Swartland, RSA		£29
2016 Chenin Blanc, "Keep On Punching", Testalonga, Swartland, RSA		£32
2014 Chablis, "Comte de Béru", Château de Béru, Burgundy, FRA	£9	£34
2015 Sauvignon Blanc, Levin Wines, Loire Valley, FRA		£35
2016 Chenin Blanc - Viognier, Mother Rock Wines, Swartland, RSA		£35
2016 Sancerre, "Chêne du Roy", Pierre Girault, Loire Valley, FRA		£37
2013 Grüner Veltliner, "Theodora", Gut Oggau, Burgenland, AUT		£38
2014 Chardonnay, Bourgogne Blanc, Paul Pillot, Burgundy, FRA		£42
2015 Chardonnay, "Charlotte Street", London Cru, Fulham, ENG		£45

125 ml available on request

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ROSÉ WINE


Glass


Bottle

2014 “Bellugue”, Château La Coste, Provence, FRA		£11 (500 ml)
2016 Cinsault, Château Fontainebleau, Provence, FRA	£7	£28
2016 Cinsault, Force Majeure, Mother Rock Wines, Swartland, RSA		£32

ORANGE WINE

2015 Moscatel, “Benimaquía Tinajas”, Bodegas Bernabe Navarro, Alicante, ESP		£31
2014 Inzolia - Grecanico, “Rami Bianco”, A.A. Cos, Sicily, ITA		£36
2015 Chenin Blanc, “El Bandito Skin Contact”, Testalonga, Swartland, RSA		£44

RED WINE

2016 Grenache - Cabernet, “Cascade”, Château Fontainebleau, Provence, FRA	£5	£20
2014 Merlot, Bergerac, Château Moulin Caresse, South West, FRA		£25
2015 Priorat, “Menut”, Mas Martinet, Cataluña, ESP		£25.5
2015 Malbec, “Marcel”, Château du Cèdre, South West, FRA		£26
2015 Gamay, “Gourmets”, Verdier-Logel, Côtes-du-Forez, Loire Valley, FRA		£27
2015 Syrah, “XB”, Domaine la Terrasse d’Elise, Languedoc, FRA		£28
2013 Carignan, “Carino”, Mas des Agrunelles, Languedoc, FRA		£29
2015 Cabernet Franc, “Miam Miam”, Domaine de Bellevue, Loire Valley, FRA		£30
2013 Pinot Noir, Chorey-Les-Beaunes, Tollot Beaut, Burgundy, FRA		£27 (375 ml)
2014 Côtes du Rhône, “Petit Ours Brun”, Matthieu Barret, Rhône Valley, FRA	£8	£32.5
2014 Sangiovese, Rosso Toscana, Montesecondo, Tuscany, ITA		£33
2015 Rioja, “Rayos Uva”, Olivier Rivière, Rioja, ESP		£34
2014 Carménère, “Winemaker’s Gran Reserva”, Tamaya, Elqui Valley, CHI		£36
2013 Sangiovese, “Pettirosso”, Fonterenza, Tuscany, ITA		£37
2011 Merlot, “Emilien”, Château Le Puy, Côtes de Francs, Bordeaux, FRA		£33 (500 ml)
2015 Barbera, “Barbican”, London Cru, Fulham, ENG		£39
2012 Pinot Noir, “Les Chaillots”, Domaine Gachot-Monot, Burgundy, FRA	£10	£41
2014 Crozes-Hermitage, “C’est le Printemps”, Dard et Ribo, Rhône Valley, FRA		£42
2005 Haut-Médoc, Cru Bourgeois, Château Peyrabon, Bordeaux, FRA		£47
2014 Malbec, “Les Laquets”, Domaine Cosse Maisonneuve, South West, FRA		£50

SWEET WINE & FORTIFIED

NV Pedro Ximenez, Bodegas Maestro Sierra, Jerez, ESP		£23 (375 ml)
10 year old Tawny Port, Quinta de la Rosa, Douro Valley, PRT		£29 (500 ml)
2015 Coteaux du Layon, Alex Cady, Loire Valley, FRA	£7	£44

125 ml available on request

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RETAIL WINE LIST

Want to enjoy your bottle here at The Larder? Bottle corkage: £10 • Half bottle corkage: £5

CHAMPAGNE & SPARKLING


Bottle

- NV Nino Franco, Prosecco, "Rustico", Valdobbiadene, Brut, Veneto, ITA** £22
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
- 2012 Rosé Lambrusco, Cantina della Volta, Modena, ITA** £30
An excellent expression of Lambrusco, with crunchy red fruit aromas
Drink this with olives or charcuterie
- 2011 Ancre Hill, Sparkling Rosé, Monmouthshire, WAL** £34
A delicious alternative to Rosé Champagne, with complex red fruit and freshly baked pastry flavours
Enjoy this with a selection of cured meats or strong cheese
- 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

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 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

- 2016 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
- 2014 Chablis, Domaine Billaud Simon, Chablis, FRA** £14 (375 ml)
Crisp, zesty citrus and green apple flavours overlaid with flinty mineral notes
This is delicious on its own but even better with any of our salty fish produce

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Bottle

2014 Grenache Blanc - Maccabeu, "Les Terrasses Blanc", Boucabeille, Roussillon, FRA 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>	£15
2011 Riesling "Kottabe" Domaine Josmeyer, Alsace, FRA A classic example of Riesling; crisp and refreshing citrus with pure mineral and petrol notes <i>This would be great with sardine pâté</i>	£16 (375 ml)
2015 Riesling QbA, "R", August Kessler, Rheingau, GER 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>	£17
2016 Viognier, Viranel Cessenon, Languedoc, FRA A rich, honeysuckled white with floral and poached fruit character <i>Perfect with creamy fish dishes or crab tagliatelle</i>	£17.5
2015 Gavi di Gavi, "Re-Lys", A.A. Molinetto, Piedmont, ITA 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>	£18
2015 Vinho Verde, "Clip", Unipessoal, Vinho Verde, PRT A light and zesty white with flavours of bright lemon and crushed oyster shells <i>Pair with any kind of seafood</i>	£18.5
2015 Chenin Blanc, "Force Majeur", Johan Meyer, Swartland, RSA Honeyed quince and guava aromas lift the mineral notes of this natural, unfiltered wine <i>This is perfect for Pacific Rim influenced dishes</i>	£19
2016 Chenin Blanc, "Keep On Punching", Baby Bandito, Testalunga, Swartland, RSA This delicious, unfiltered wine has ripe apple, lemon zest and pear character <i>Great with strong cheese like baked Camembert</i>	£22
2014 Chablis, "Comte de Béru", Château de Béru, Burgundy, FRA 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>	£24
2015 Sauvignon Blanc, Levin Wines, Loire Valley, FRA A light zesty white wine with lots of classic Sauvignon citrus and gooseberry character <i>Delicious with seafood with a citrus dressing</i>	£25
2016 Chenin Blanc - Viognier, Mother Rock Wines, Swartland, RSA Rich, complex and unusual with flavours of poached pear, honeysuckle and white flowers <i>This would be great with grilled white meat</i>	£25
2016 Sancerre, "Chêne du Roy", Pierre Girault, Loire Valley, FRA 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>	£27
2013 Grüner Veltliner, "Theodora", Gut Oggau, Burgenland, AUT 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>	£28
2014 Chardonnay, Bourgogne Blanc, Paul Pillot, Burgundy, FRA 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>	£32
2015 Chardonnay, "Charlotte Street", London Cru, Fulham, ENG 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>	£35

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Bottle

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
- 2016 Cinsault, Château Fontainebleau, Provence, FRA** £18
A light and crisp rosé with crunchy red and orchard fruit
Enjoy with crudités and olives to transport yourself to Provence
- 2016 Cinsault, Force Majeure, Mother Rock Wines, Swartland, RSA** £22
Light in colour and body but packed with flavours of cherry, citrus peel and herbs
Drink by itself or with seafood salads

ORANGE WINE

- 2015 Moscatel, "Benimaquía Tinajas", Bodegas Bernabe Navarro, Alicante, ESP** £21
A fruity and floral wine, aged with it's skins for 6 months in clay amphora
Pair with tagines and spicy food
- 2014 Inzolia - Grecanico, "Rami Bianco", A.A. Cos, Sicily, ITA** £26
Dried citrus fruit, almond and ginger flavours, a great introduction to skin contact whites
Delicious with sardines and fennel
- 2015 Chenin Blanc, "El Bandito Skin Contact", Testalonga, Swartland, RSA** £34
A full and complex wine, with intense flavours of mature fruit, nuts and spice and long mineral finish
Enjoy with smoked trout or hard cheese

RED WINE

- 2016 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
- 2015 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 Reuben 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
- 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 Côtes du Rhône, "Petit Ours Brun", Matthieu Barret, Rhône Valley, FRA** £22.5
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

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2014 Sangiovese, Rosso Toscana, Montesecondo, Tuscany, ITA Soft, refreshing and easy-drinking with tonnes of crunchy red cherry aromas <i>This bright Sangiovese cries out for tomato based foods to play on the fresh acidity</i>	£23
2015 Rioja, "Rayos Uva", Olivier Rivière, Rioja, ESP A classy Rioja based around Grenache so expect rounded tannins and bright red fruit <i>Try with the classic pairing of Moroccan spiced lamb</i>	£24
2014 Carménère, "Winemaker's Gran Reserva", Tamaya, Elqui Valley, CHI 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>	£26
2013 Sangiovese, "Pettiroso", Fonterenza, Tuscany, ITA Juicy red cherries, herbal green tea and a touch of earth <i>Pair this with spaghetti in a tomato and herb sauce</i>	£27
2011 Merlot, "Emilien", Château Le Puy, Côtes de Francs, Bordeaux, FRA 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>	£28 (500 ml)
2015 Barbera, "Barbican", London Cru, Fulham, ENG Super ripe berry fruit is balanced by an earthier, spicier mid-palate that is lifted by zippy acidity <i>Enjoy with meatballs and a juicy tomato sauce</i>	£29
2012 Pinot Noir, Hautes-Côtes de Nuits, "Les Chaillots", Domaine Gachot-Monot, Burgundy, FRA 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>	£31
2014 Crozes-Hermitage, "C'est le Printemps", Dard et Ribo, Rhône Valley, FRA 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>	£32
2005 Haut-Médoc, Cru Bourgeois, Château Peyraboron, Bordeaux, FRA A mature left bank Bordeaux with ripe blackcurrant, cedar and tobacco flavours <i>Enjoy this with Sunday roast beef or lamb</i>	£37
2014 Malbec, "Les Laquets", Domaine Cosse Maisonneuve, South West, FRA A full bodied Malbec with dark cherry, plum and liquorice character <i>This is great with any kind of beef</i>	£40

SWEET WINE & FORTIFIED

NV Pedro Ximenez, Bodegas Maestro Sierra, Jerez, ESP 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>	£18 (375 ml)
10 year old Tawny Port, Quinta de la Rosa, Douro Valley, PRT Expect dried fruit, kernel and toffee character <i>Enjoy with coffee or nut-based puddings</i>	£24 (500 ml)
2015 Coteaux du Layon, Alex Cady, Loire Valley, FRA 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>	£34

APÉRITIFS

Cocchi Americano <i>Use in place of Lillet in a Vesper Martini or serve on the rocks with a twist of lemon</i>	£27
Sipsmith London Cup <i>The ultimate alternative to Pimm's, just add lemonade and your favourite fruits</i>	£29
Belsazar Rosé Vermouth <i>Enjoy by itself on ice or with tonic water</i>	£35
Sipsmith London Dry Gin <i>Add a splash of tonic water and garnish with wedge of lime</i>	£39
The Collector Vermouth <i>Add a splash to a glass of Cava and serve with your favourite herb</i>	£45

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