



WINE LIST

CHAMPAGNE & SPARKLING

	 <i>Glass</i>	 <i>Bottle</i>
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
NV Domaine Giachino, "Don Giachino", Savoie, FRA		£37
2012 Rosé Lambrusco, Cantina della Volta, Modena, ITA	£8.5	£40
NV Billecart-Salmon, Brut Rose, Champagne, FRA		£50 (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

WHITE WINE

2016 Vermentino, "Cascade", Château Fontainebleau, Provence, FRA	£5	£20
2014 Chablis, Domaine Billaud Simon, Chablis, FRA		£20 (375 ml)
2011 Riesling "Kottabe" Domaine Josmeyer, Alsace, FRA		£21 (375 ml)
2015 Pecorino, "Gabriel", Poggio Anima, Abruzzo, ITA		£22
2015 Grenache Blanc - Maccabeu, Boucabeille, Roussillon, FRA		£25
2015 Riesling QbA, "R", August Kessler, Rheingau, GER		£26.5
2015 Verdejo, "Quintaluna", Ossian, Rueda, ESP	£7	£27
2016 Viognier, Viranel Cessenon, Languedoc, FRA		£27.5
2015 Gavi di Gavi, "Re-Lys", A.A. Molinetto, Piedmont, ITA		£28
2014 Pinot Gris, Stopham Estates, West Sussex, ENG		£28
2015 Vinho Verde, "Clip", Unipessoal, Vinho Verde, PRT		£28.5
2015 Muscadet, "Clos la Carizière", Jo Landron, Loire Valley, FRA		£28.5
2016 Chenin Blanc, "Force Majeure", Johan Meyer, Swartland, RSA		£29
2015 Riesling, "Classic", Framingham, Marlborough, NZ		£30
2015 Moscatel, "Benimaquía Tinajas", Bodegas Bernabe Navarro, Alicante, ESP (Skin Contact)		£31
2014 Vermentino, Domaine Culombu, Corsica, FRA		£33
2014 Chablis, "Comte de Béru", Château de Béru, Burgundy, FRA	£9	£34
2015 Soave, "Castelcerino", Cantina Filippi, Veneto, ITA		£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
2015 Chardonnay, "Charlotte Street", London Cru, Fulham, ENG		£39
2014 Grüner Veltliner, "Heiligenstein", Hirsch, Kamptal, AUT		£41
2014 Chardonnay, Bourgogne Blanc, Paul Pillot, Burgundy, FRA		£42
2015 Chenin Blanc - Vermentino, "Petit Trelans", Alain Chabanon, Languedoc, FRA		£43
2015 Chenin Blanc, "El Bandito Skin Contact", Testalonga, Swartland, RSA (Skin Contact)		£44
2015 Roussette, "Autrement", Jacques Maillet, Savoie, FRA		£47
2013 Vouvray, Clos de la Meslerie, Loire Valley, FRA		£54



ROSÉ WINE

	 <i>Glass</i>	 <i>Bottle</i>
2016 "Bellugue", Château La Coste, Provence, FRA		£25 (500 ml)
2016 Cinsault, Château Fontainebleau, Provence, FRA	£7	£28
2016 Cinsault, Force Majeure, Mother Rock Wines, Swartland, RSA		£32

RED WINE

2016 Grenache - Cabernet, "Cascade", Château Fontainebleau, Provence, FRA	£5	£20
2015 Priorat, "Menut", Mas Martinet, Cataluña, ESP		£25.5
2016 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
2016 Ribera del Duero, "Milú", Quinta Milú, Ribero del Duero, ESP		£29.5
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		£32.5
2015 Rioja, "Tempranillo", Bodegas Moraza, Rioja, ESP	£8	£34
2014 Carménère, "Winemaker's Gran Reserva", Tamaya, Elqui Valley, CHI		£36
2015 Barbera, "Barbican", London Cru, Fulham, ENG		£39
2012 Pinot Noir, "Les Chaillots", Domaine Gachot-Monot, Burgundy, FRA	£10	£41
2016 Crozes-Hermitage, "Beaumont", Domaine les Bruyeres, Rhône Valley, FRA		£48
2014 Malbec, "Les Laquets", Domaine Cosse Maisonneuve, South West, FRA		£50
2011 Barolo, "Bricco delle Viole", Marco Marengo, Piemonte, ITA		£58
2015 Pinot Noir, "Les Chaillots", Domaine Gachot-Monot, Burgundy, FRA		£90 (Magnum)
2013 Pomerol, Château L'Eglise-Clinet "Petite Eglise", Bordeaux, FRA		£120 (Magnum)

SWEET WINE & FORTIFIED

NV Fino, Bodegas Maestro Sierra, Jerez, ESP (Dry)	£7	£19 (375 ml)
NV Pedro Ximenez, Bodegas Maestro Sierra, Jerez, ESP		£23 (375 ml)
NV Amontillado, Bodegas Maestro Sierra, Jerez, ESP (Dry)		£27 (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

THE CORAVIN SELECTION

Try fine wines without pulling the cork!

We have an ever-changing selection of fine & rare favourites from our cellar available by the glass & as a flight, thanks to Coravin technology. Talk to a member of staff for more info & today's selection, all for under £15.

#PourWithoutPulling

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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
- NV Domaine Giachino, "Don Giachino", Savoie, FRA** £27
Made the same way as Champagne, expect green apple and brioche
Pair with hard cheese
- 2012 Cantina della Volta, Rosé Lambrusco, 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 Rosé, Champagne, FRA** £40 (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 apéritif 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 apéritif but could be served with creamy cheese pasta

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
- 2014 Chablis, Domaine Billaud Simon, Chablis, FRA** £15 (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
- 2015 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
Brilliant with some burrata and avocado on toast
- 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
This would be great with sardine pâté
- 2015 Riesling QbA, "R", August Kesseler, Rheingau, GER** £16.5
A wonderful German Riesling offering balance between ripe fruit and acidity with tonnes of minerality
All the delicious fruity notes work well with a range of spicy foods
- 2015 Verdejo, "Quintaluna", Ossian, Rueda, ESP** £17
Spain's alternative to Sauvignon Blanc, ripe fruit is balanced by zesty acidity
Delicious with white fish and salads
- 2016 Viognier, Viranel Cessenon, Languedoc, FRA** £17.5
A rich, honeysuckle white with floral and poached fruit character
Perfect with creamy fish dishes or crab tagliatelle

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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
2014 Pinot Gris, Stopham Estates, West Sussex, ENG Slightly off-dry with crunchy orchard fruit and citrus <i>Great as an apéritif or with light dishes</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 Muscadet, "Clos la Carizière", Jo Landron, Loire Valley, FRA Bone-dry, light, citrusy, salty and mineral <i>Delicious with oysters</i>	£18.5
2016 Chenin Blanc, "Force Majeure", 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
2015 Riesling, "Classic", Framingham, Marlborough, NZ A wonderful dry Riesling from New Zealand, beautiful stone fruit character <i>This is perfect for any kind of oily fish dishes</i>	£20
2015 Moscatel, "Benimaquía Tinajas", Bodegas Bernabe Navarro, Alicante, ESP (Skin Contact) A fruity and floral wine, aged with it's skins for 6 months in clay amphora <i>Pair with tagines and spicy food</i>	£21
2014 Vermentino, Domaine Culombu, Corsica, FRA A salty and citrusy refreshing white wine <i>Great with light Mediterranean dishes</i>	£23
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 Soave, "Castelcerino", Cantina Filippi, Veneto, ITA Transport yourself to Verona with this perfumed dry white wine <i>The orchard fruit flavours would compliment a range of fresh dishes</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 apéritif served with salmon blinis or pâté</i>	£28
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>	£29
2014 Grüner Veltliner, "Heiligenstein", Hirsch, Kamptal, AUT Classic Grüner with peach and white pepper notes <i>Try with spicy Asian-influenced dishes</i>	£31
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 Chenin Blanc - Vermentino, "Petit Trelans", Alain Chabanon, Languedoc, FRA An unusual, perfectly balanced blend from the South of France — taste it to believe it! <i>Rich enough to enjoy with poultry, interesting enough to drink by itself</i>	£33
2015 Chenin Blanc, "El Bandito Skin Contact", Testalonga, Swartland, RSA (Skin Contact) A full and complex wine, with intense flavours of mature fruit, nuts and spice and long mineral finish <i>Enjoy with smoked trout or hard cheese</i>	£34

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Bottle

- 2015 Roussette, "Autrement", Jacques Maillet, Savoie, FRA** £37
A great alternative to white Burgundy with unparalleled verve and precision
Enjoy with fondue or rich, creamy dishes
- 2013 Vouvray, Clos de la Meslerie, Loire Valley, FRA** £44
Complex and rich Chenin Blanc with honey-baked apple and waxy flavours
This is spectacular with roast pork and apple sauce

ROSÉ WINE

- 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 "Bellugue", Château La Coste, Provence, FRA** £20 (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, 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

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
- 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
- 2016 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
- 2016 Ribera del Duero, "Milú", Quinta Milú, Ribero del Duero, ESP** £19.5
100% unoaked Tempranillo with juicy red fruit and smoky undertones
Pair with grilled red meats or stews
- 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
- 2015 Rioja, "Tempranillo", Bodegas Moraza, Rioja, ESP** £24
A classy Rioja based around Tempranillo so expect rounded tannins and bright red fruit
Try with the classic pairing of Moroccan spiced lamb
- 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
This full-bodied style is great with grilled meats and roasted vegetables
- 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
Enjoy with meatballs and a juicy tomato sauce

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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>	
2016 Crozes-Hermitage, “Beaumont”, Domaine les Bruyeres, Rhône Valley, FRA	£38
A classic expression of Northern Rhône Syrah — blackberries and black pepper <i>Pair with spicy lamb dishes</i>	
2014 Malbec, “Les Laquets”, Domaine Cosse Maisonneuve, South West, FRA	£40
A full bodied Malbec with dark cherry, plum and liquorice character <i>This is great with any kind of beef</i>	
2011 Barolo, “Bricco delle Viole”, Marco Marengo, Piedmonte, ITA	£48
An elegant expression of Nebiolo with gamey characteristics <i>Enjoy with truffles or duck</i>	
2015 Pinot Noir, Hautes-Côtes de Nuits, “Les Chaillots”, Domaine Gachot-Monot, Burgundy, FRA	£70 (Magnum)
Ripe red berry fruit with hints of smoke and earth <i>This can go with a range of food from pork to stews</i>	
2013 Pomerol, Château L’Eglise-Clinet “Petite Eglise”, Bordeaux, FRA	£100 (Magnum)
A rich and powerful Merlot, with dark cherry and cigar box aromas <i>Pair with hearty Sunday roast</i>	

SWEET WINE & FORTIFIED

NV Fino, Bodegas Maestro Sierra, Jerez, ESP	£14 (375 ml)
A refreshing dry Fino abundant in green apple and fresh almond notes <i>Perfect chilled with olives and some salted nuts</i>	
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>	
NV Amontillado, Bodegas Maestro Sierra, Jerez, ESP	£22 (375 ml)
Dry, rich with roasted hazelnut and spices <i>Enjoy with tinned sardines or cured meat</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>	
2015 Coteaux du Layon, Alex Cady, Loire Valley, FRA	£34
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>	

SPIRITS

Cocchi Americano	£27
<i>Use in place of Lillet in a Vesper Martini or serve on the rocks with a twist of lemon</i>	
Monkey Shoulder Blended Scotch	£37
<i>A blend of 3 single malts, this is an incredibly versatile Scotch, great with mixers and on its own</i>	
Sipsmith London Dry Gin	£39
<i>Add a splash of tonic water and garnish with wedge of lime</i>	
Pink Pepper Gin	£45
<i>Enjoy by itself or add tonic water and garnish with pink peppercorns and lemon twist</i>	
The Collector Vermouth	£45
<i>Add a splash to a glass of Cava and serve with your favourite herb</i>	
Nikka from the Barrel Japanese Blended Whiskey	£50 (500 ml)
<i>A rich and powerful blend, this benefits from adding a drop of water</i>	
Hudson Four Grain Bourbon	£52 (350 ml)
<i>A deliciously complex and classy New York Bourbon, this is best served neat</i>	