



## 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*
- 2016 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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<b>2015 Gavi di Gavi, "Re-Lys", A.A. Molinetto, Piedmont, ITA</b> 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
<b>2014 Pinot Gris, Stopham Estates, West Sussex, ENG</b> Slightly off-dry with crunchy orchard fruit and citrus <i>Great as an apéritif or with light dishes</i>	£18
<b>2015 Vinho Verde, "Clip", Unipessoal, Vinho Verde, PRT</b> A light and zesty white with flavours of bright lemon and crushed oyster shells <i>Pair with any kind of seafood</i>	£18.5
<b>2015 Riesling, "Classic", Framingham, Marlborough, NZ</b> A wonderful dry Riesling from New Zealand, beautiful stone fruit character <i>This is perfect for any kind of oily fish dishes</i>	£20
<b>2015 Moscatel, "Benimaquía Tinajas", Bodegas Bernabe Navarro, Alicante, ESP (Skin Contact)</b> 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
<b>2014 Vermentino, Domaine Culombu, Corsica, FRA</b> A salty and citrusy refreshing white wine <i>Great with light Mediterranean dishes</i>	£23
<b>2014 Chablis, "Comte de Béru", Château de Béru, Burgundy, FRA</b> 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
<b>2015 Soave, "Castelcerino", Cantina Filippi, Veneto, ITA</b> Transport yourself to Verona with this perfumed dry white wine <i>The orchard fruit flavours would compliment a range of fresh dishes</i>	£24
<b>2015 Sauvignon Blanc, Levin Wines, Loire Valley, FRA</b> A light zesty white wine with lots of classic Sauvignon citrus and gooseberry character <i>Delicious with seafood with a citrus dressing</i>	£25
<b>2016 Chenin Blanc - Viognier, Mother Rock Wines, Swartland, RSA</b> Rich, complex and unusual with flavours of poached pear, honeysuckle and white flowers <i>This would be great with grilled white meat</i>	£25
<b>2016 Sancerre, "Chêne du Roy", Pierre Girault, Loire Valley, FRA</b> 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
<b>2013 Grüner Veltliner, "Theodora", Gut Oggau, Burgenland, AUT</b> 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
<b>2015 Chardonnay, "Charlotte Street", London Cru, Fulham, ENG</b> 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
<b>2014 Chardonnay, Bourgogne Blanc, Paul Pillot, Burgundy, FRA</b> 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
<b>2015 Chenin Blanc - Vermentino, "Petit Trelans", Alain Chabanon, Languedoc, FRA</b> 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
<b>2015 Chenin Blanc, "El Bandito Skin Contact", Testalonga, Swartland, RSA (Skin Contact)</b> 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
<b>2016 Albariño, "Dandelion", Alberto Nanclares, Rias Baixas, ESP</b> Deliciously fresh, packed with citrus, stone fruit and minerality <i>Pair with mussels and other seafood</i>	£36
<b>2015 Roussette, "Autrement", Jacques Maillet, Savoie, FRA</b> A great alternative to white Burgundy with unparalleled verve and precision <i>Enjoy with fondue or rich, creamy dishes</i>	£37
<b>2013 Vouvray, Clos de la Meslerie, Loire Valley, FRA</b> Complex and rich Chenin Blanc with honey-baked apple and waxy flavours <i>This is spectacular with roast pork and apple sauce</i>	£44

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## 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*
- 2015 “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*
- 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*
- 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*
- 2014 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*
- 2016 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*
- 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  
*This can go with a range of food from pork, to stews, to meaty fish like halibut wrapped in pancetta*
- 2016 Rioja, “Gabaxo”, Olivier Rivière, Rioja, ESP** £32  
An elegant, organic and biodynamic expression of the region, juicy, bright and aged only in tank  
*This medium-bodied style is great with grilled meats and roasted vegetables*
- 2016 Crozes-Hermitage, “Beaumont”, Domaine les Bruyeres, Rhône Valley, FRA** £38  
A classic expression of Northern Rhône Syrah — blackberries and black pepper  
*Pair with spicy lamb dishes*
- 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  
*This can go with a range of food from pork to stews*
- 2013 Pomerol, Château L’Eglise-Clinet “Petite Eglise”, Bordeaux, FRA** £100 (Magnum)  
A rich and powerful Merlot, with dark cherry and cigar box aromas  
*Pair with hearty Sunday roast*
- 2005 Hermitage, Domaine du Colombier, Rhône Valley, FRA** £140 (Magnum)  
An opulent Syrah with ripe, expressive dark fruit, smoke and spice  
*Enjoy with roast lamb or hearty meat stews*

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## SWEET WINE & FORTIFIED

<b>NV Fino, Bodegas Maestro Sierra, Jerez, ESP</b> A refreshing dry Fino abundant in green apple and fresh almond notes <i>Perfect chilled with olives and some salted nuts</i>	£14 (375 ml)
<b>NV Pedro Ximenez, Bodegas Maestro Sierra, Jerez, ESP</b> 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)
<b>NV Amontillado, Bodegas Maestro Sierra, Jerez, ESP</b> Dry, rich with roasted hazelnut and spices <i>Enjoy with tinned sardines or cured meat</i>	£22 (375 ml)
<b>10 year old Tawny Port, Quinta de la Rosa, Douro Valley, PRT</b> Expect dried fruit, kernel and toffee character <i>Enjoy with coffee or nut-based puddings</i>	£24 (500 ml)
<b>2015 Coteaux du Layon, Alex Cady, Loire Valley, FRA</b> 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

## SPIRITS

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