



RETAIL WINE LIST

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
- 2016 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
- 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, honeysuckled 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	£18
<i>A pure, clean and crisp expression of this classic Italian wine with lots of citrus flavours Enjoy alongside a salad, fish starter or a light pasta dish</i>	
2014 Pinot Gris, Stopham Estates, West Sussex, ENG	£18
<i>Slightly off-dry with crunchy orchard fruit and citrus Great as an apéritif or with light dishes</i>	
2015 Vinho Verde, "Clip", Unipessoal, Vinho Verde, PRT	£18.5
<i>A light and zesty white with flavours of bright lemon and crushed oyster shells Pair with any kind of seafood</i>	
2015 Vermentino, "Frigousse", Chateau La Coste, Provence, FRA	£20
<i>Intense white fruit character and a deliciously fresh finish Serve with a light salad drizzled with one of our vinaigrette dressings</i>	
2015 Riesling, "Classic", Framingham, Marlborough, NZ	£20
<i>A wonderful dry Riesling from New Zealand, beautiful stone fruit character This is perfect for any kind of oily fish dishes</i>	
2015 Moscatel, "Benimaquíá Tinajas", Bodegas Bernabe Navarro, Alicante, ESP (Skin Contact)	£21
<i>A fruity and floral wine, aged with it's skins for 6 months in clay amphora Pair with tagines and spicy food</i>	
2014 Vermentino, Domaine Culombu, Corsica, FRA	£23
<i>A salty and citrusy refreshing white wine Great with light Mediterranean dishes</i>	
2014 Chablis, "Comte de Béru", Château de Béru, Burgundy, FRA	£24
<i>A classic Chablis made for us with a delicious balance of crisp citrus fruit and wet stone This would be great with any light savoury dish or flavoursome cheese</i>	
2015 Soave, "Castelcerino", Cantina Filippi, Veneto, ITA	£24
<i>Transport yourself to Verona with this perfumed dry white wine The orchard fruit flavours would compliment a range of fresh dishes</i>	
2015 Vermentino, "Premiere Cuvee", Chateau La Coste, Provence, FRA	£25
<i>Fresh and crisp with yellow apple, fennel and citrus fruit aromas The orchard fruit flavours would compliment a range of fresh dishes</i>	
2015 Sauvignon Blanc, Levin Wines, Loire Valley, FRA	£25
<i>A light zesty white wine with lots of classic Sauvignon citrus and gooseberry character Delicious with seafood with a citrus dressing</i>	
2016 Chenin Blanc - Viognier, Mother Rock Wines, Swartland, RSA	£25
<i>Rich, complex and unusual with flavours of poached pear, honeysuckle and white flowers This would be great with grilled white meat</i>	
2016 Sancerre, "Chêne du Roy", Pierre Girault, Loire Valley, FRA	£27
<i>A crisp, mineral Sancerre, with bright citrus fruit showing the best of old world Sauvignon Blanc Perfect with goat's cheese or a light seafood salad</i>	
2013 Grüner Veltliner, "Theodora", Gut Oggau, Burgenland, AUT	£28
<i>Approachable and charming, bursting with crunchy white fruit character and a white pepper finish A great apéritif served with salmon blinis or pâté</i>	
2015 Chardonnay, "Charlotte Street", London Cru, Fulham, ENG	£29
<i>A refined Chardonnay with ripe citrus & melon fruit, complex mineral notes and toasty finish Pair this with roast chicken or a jacket potato with cream cheese</i>	
2014 Chardonnay, Bourgogne Blanc, Paul Pillot, Burgundy, FRA	£32
<i>A rounded Chardonnay that balances crisp apple with toasted oak notes and a lingering, steely mineral finish Try this with a chicken salad or hard cheese</i>	
2015 Chenin Blanc - Vermentino, "Petit Trelans", Alain Chabanon, Languedoc, FRA	£33
<i>An unusual, perfectly balanced blend from the South of France — taste it to believe it! Rich enough to enjoy with poultry, interesting enough to drink by itself</i>	
2015 Chenin Blanc, "El Bandito Skin Contact", Testalonga, Swartland, RSA (Skin Contact)	£34
<i>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</i>	
2014 Chenin Blanc, "Five Generations", Cederberg, RSA	£35
<i>Refreshing Chenin Blanc with layers of melon, grapefruit, pear and a mouth coating creaminess Enjoy with fish and poultry</i>	

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Bottle

- 2016 Albariño, "Dandelion", Alberto Nanclares, Rias Baixas, ESP** £36
Deliciously fresh, packed with citrus, stone fruit and minerality
Pair with mussels and other seafood
- 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
- 2014 Chardonnay, Hay Shed Hill, Margaret River, AUS** £42
A beautifully vibrant, minerally complex old vines expression of Margaret River
This is perfect with grilled white meat
- 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
- 2014 "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 Grenache - Cabernet, "Frigousse", Chateau La Coste, Provence, FRA** £20
A soft, medium bodied wine bursting with red fruit, spiciness and earthy notes
Remarkably versatile, but our favourite pairing is with spiced meats
- 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
- 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
- 2006 Rioja Reserva, Dominio Alto, Rioja, ESP** £30
A matured Rioja with delicious berry flavours, hint of vanilla and delicate spaces
Pair with grilled red meats or stews
- 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

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2015 Rioja, "Gabaxo", Olivier Rivière, Rioja, ESP	£32
<i>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</i>	
2016 Crozes-Hermitage, "Beaumont", Domaine les Bruyeres, Rhône Valley, FRA	£38
<i>A classic expression of Northern Rhône Syrah — blackberries and black pepper Pair with spicy lamb dishes</i>	
2012 Chianti Classico Riserva, Monte Bernardi, Tuscany, ITA	£39
<i>An elegant, warm and rich expression with velvety notes of ripe black cherry and vanilla essence Enjoy with roast lamb or hearty meat stews</i>	
2011 Amarone della Valpolicella, Viviani, Veneto, ITA	£50
<i>A modern yet elegant expression with distinctive notes of dark fruits, leather, spices and cacao Enjoy with roast lamb or hearty meat stews</i>	
2012 Côte Rotie, Clusel-Roch, Rhone Valley, FRA	£55
<i>Juicy and elegant style wine with smokey, mineral tones, black raspberry and a candy licorice Enjoy with roast lamb cutlets and rosemary</i>	
2015 Pinot Noir, Hautes-Côtes de Nuits, "Les Chaillots", Domaine Gachot-Monot, Burgundy, FRA	£70 (Magnum)
<i>Ripe red berry fruit with hints of smoke and earth 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)
<i>A rich and powerful Merlot, with dark cherry and cigar box aromas Pair with hearty Sunday roast</i>	
2005 Hermitage, Domaine du Colombier, Rhône Valley, FRA	£140 (Magnum)
<i>An opulent Syrah with ripe, expressive dark fruit, smoke and spice Enjoy with roast lamb or hearty meat stews</i>	

SWEET WINE & FORTIFIED

NV Fino, Bodegas Maestro Sierra, Jerez, ESP	£14 (375 ml)
<i>A refreshing dry Fino abundant in green apple and fresh almond notes Perfect chilled with olives and some salted nuts</i>	
NV Pedro Ximenez, Bodegas Maestro Sierra, Jerez, ESP	£18 (375 ml)
<i>A lusciously sweet wine, overflowing with raisin, date and cocoa flavour 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)
<i>Dry, rich with roasted hazelnut and spices Enjoy with tinned sardines or cured meat</i>	
10 year old Tawny Port, Quinta de la Rosa, Douro Valley, PRT	£24 (500 ml)
<i>Expect dried fruit, kernel and toffee character Enjoy with coffee or nut-based puddings</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>	

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