



## **FOOD & BEVERAGE MENU**

# WELCOME TO THE FOOD & BEVERAGE MENU

Welcome to an enticing haven, where we invite you to relax and take in the warm and friendly atmosphere whilst savouring a drink, snack or light meal.

Choose from our delicious selection of sandwiches, meals and fine desserts or enjoy our highly acclaimed afternoon tea.

Alternatively unwind with a cool refreshing drink or speciality coffee or celebrate any occasion with a selection from our wine and spirits menu.

We kindly request that you are respectful of other guests when using your mobile phone and do not make conference calls or use skype in the public areas. Kindly note that the smoking of E-cigarettes is not permitted in any of our indoor public areas.

If you are allergic to any ingredients please inform your waitron who can provide you with a list of allergens contained within our dishes. All requests are treated with extra care, nevertheless due to the nature of our offering we cannot guarantee that any item served is 100% allergen or intolerant free.

To logon to our 'Free WiFi' service, connect to '41' WiFi, enter your email address and click to accept the terms and conditions.

Spirits are poured in measures of 50ml and are also available in measures of 25ml on request.

Wines by the glass are poured as a 175ml measure and are also available in measures of 125ml on request.

We only use free range eggs and are committed to using sustainable fisheries for our fish supplies.

Prices are inclusive of VAT at the current standard rate.  
A discretionary 12.5% service charge will be added to your final bill.

## VODKA

		50ML
Absolut	40%	13
Tito's	40%	14
Ketel One	40%	14
Belvedere	40%	15
Black Cow	40%	15
Grey Goose	40%	16
Ciroc	40%	16

## TEQUILA

		50ML
Jose Cuervo Gold	38%	12
Jose Cuervo Traditional	38%	13
Tapatio Excelencia Gran Reserva	40%	34
Casa Dragones Blanco	40%	40

## RUM

		50ML
Malibu	21%	12
Havana Club 3Years	40%	14
Foursquare Spiced Rum	37.5%	14
Havana Club Especial 8Years	40%	15
Diplomatico Reserve Exclusiva	40%	16

@HOTEL41



41 HOTEL



@41HOTEL



## GIN

		50ML
Tanqueray	43.1%	13
Bombay Sapphire	40%	14
Martin Millers	40%	14
Tanqueray Sevilla	41.3%	14
City of London, Old Tom	41.3%	14
Jinzu	41.3%	14
Elephant Gin	45%	14
Hendrick's	41.4%	14
Portobello Road Gin No 171	43.1%	14
Tanqueray 10	47.3%	14
Sipsmith's London Dry	41.6%	14
Aviation	42%	14
Sacred Pink Grapefruit	43.8%	15
Death's Door	47%	15
Bloom	40%	15
Gin Mare	42.5%	15
Fifty Pounds	43.5%	18
No. 3 London Dry	46%	18
Monkey 47	47%	18

## HOT DRINKS

SERVED WITH COOKIES

WE SERVE PMD SIGNATURE LOOSE LEAF TEA & ILLY COFFEE

### TEA

#### PLANTERS

English Breakfast	8
Afternoon Blend	8
Earl Grey	8
Green	8

#### HERBAL

Camomile	8
Peppermint	8
Rooibos	8

#### SEASONAL

Radiant Rose	8
Cinnamon Chai	8

#### SINGLE ESTATE

Darjeeling	8
Assam	8

### COFFEE

Espresso	7
Double Espresso	8
Americano	8
Cappuccino	8
Café Latte	8
Café Mocha	8
Macchiato	8
Hot Chocolate	8
Iced Latte	8
Iced Mocha	8

**Add your favourite syrup to your Illy Coffee**

Vanilla, Hazelnut, Caramel, Almond

## BREAKFAST AT 41

Served Daily:  
 Mon — Sat 6.30am — 11am  
 And  
 Sun 6.30am — 1pm

## LUNCH & DINNER AT 41

Served Daily:  
 Sun — Thurs 11am — 10:30pm  
 And  
 Fri—Sat 11am — 11:30pm

### COGNAC & ARMAGNAC

				50ML
Remy Martin VSOP	40%			15
Janneau VSOP Armagnac	40%			15
Janneau XO Armagnac	40%			28
Remy Martin XO	40%			40
Richard Hennessy	40%			378
		15ML	25ML	50ML
Remy Martin Louis XIII	40%	100	200	411

### PORT & FORTIFIED WINES

Harvey's Bristol Cream	17.5%			100ML
Tio Pepe	15%			10
Adriano White Reserva Port	20%			12
Ramos Pinto Reserve Ruby Collector	20%			13
Taylor's Late Bottled Vintage 2013	20%			13
Ramos Pinto Tawny 10years	20%			18

### DESSERT WINES

Muscat de Beaume de Venise NV, France				375ML
				40
Sauternes 1er cru Chateau Lafaurie-Peyraguey, France				80

**APERITIFS**

		50ML
Martini Rosso	15%	12
Martini Bianco	15%	12
Martini Extra Dry	15%	12
Lillet Blanc	17%	12
Pimms No. 1	25%	12
Fernet Branca	39%	12
Dubonnet	14.8%	12
Campari Bitter	25%	12
Pernod	45%	12
Aperol	11%	12
Tio Pepe	15%	12
Antica Formula Carpano	16.5%	12

**LIQUEURS & DIGESTIFS**

		50ML
Bailey's Irish Cream	17%	12
Frangelico	20%	12
Kahlua	20%	12
Cointreau	40%	12
Limoncello	27%	12
Mozart Chocolate Liqueur	17%	12
Drambuie	40%	12
Grand Marnier	40%	12
Disaronno Originale	28%	12
Benedictine	40%	12
Chambord	16.5%	12

**CONTINENTAL BREAKFAST****28**

Our breakfast team will be delighted to freshly prepare and serve you your Continental Breakfast Selection.

**JUICES**

*Freshly Squeezed: Orange, Pink Grapefruit*  
*Pressed: Apple, Tomato, Pineapple, Cranberry, Beetroot*

**CEREALS**

Cornflakes, Bran Flakes, Goji Berry Muesli, Cherry & Blueberry Granola,  
 Strawberry & Banana Crunch,  
 Cranberry Papaya Crisp  
*with your choice of milk: Whole, Semi-Skimmed, Skimmed, Soya, Coconut, Almond, Oat*

**OATS**

Coconut & Apple Kombucha Overnight Oats with Maple Syrup

**FRESH FRUIT**

*Orange & Mint Syrup*

**YOGHURTS**

Natural, Greek, Dairy-Free  
*with your choice of fruit compote: Strawberry, Raspberry, Mango*  
*Selection of Toppings: Goji Berries, Chia Seeds, Pumpkin Seeds, Coconut Shavings, Flax Seeds,*  
*Toasted Sunflower Seeds, Walnuts, Hazelnuts*

**BAKERY BASKET**

A Selection of Sourdough Breads and Fresh Pastries  
*with Tiptree Fruit Preserves*

**ILLY FILTER COFFEE**

Espresso, Americano, Cappuccino, Caffè Latte, Caffè Mocha, Macchiato, Hot Chocolate

**PMD SPECIALITY TEA**

English Breakfast, Earl Grey, Darjeeling, Peppermint, Chamomile, Green, Rooibos

**CHAMPAGNE & PROSECCO**

*By the glass - 125ml*

Ca' Vittoria Prosecco 11.5%	17
Emile Leclere Brut NV 12%	18
Emile Leclere Brut Rose NV 12.5%	20

Kindly note your breakfast includes one dish from our à la carte menu, should you wish to order an additional dish, a supplement of £19 per dish will be charged

**THE FULL ENGLISH BREAKFAST 38**

INCLUSIVE OF CONTINENTAL BREAKFAST

Free Range Clarence Court Burford Brown Hen's Eggs cooked your way with  
Olde English Sausage, Smoked Maple Cured Bacon, Stornoway Black Pudding, Hash Brown, Portobello Mushroom, Grilled Plum Tomatoes, Baked Beans

**BREAKFAST CLASSICS**

INCLUSIVE OF CONTINENTAL BREAKFAST

**BRIOCHE BREAKFAST BAPS 38**

Served with Hash Browns  
Your choice of:  
Smoked Streaky Bacon & Fried Egg  
Olde English Sausage & Fried Egg  
Olde English Sausage, Smoked Streaky Bacon, Mushroom & Truffle Hash Brown, Fried Egg, Bloody Mary Ketchup

**EGGS BENEDICT | ROYALE | FLORENTINE 38**

Toasted English Muffin, Hollandaise Sauce

**OMELETTE 38**

Your choice of:  
Mature Cheddar & Black Treacle Glazed Ham  
Mushroom, Spinach & Parmesan (v)  
Mixed Herbs (v), Smoked Salmon, Chive & Caviar

**SCOTTISH SMOKED SALMON & CRUSHED AVOCADO 38**

Crushed Avocado, Poached Eggs, Toasted Sourdough, Hollandaise Sauce

**CHARCUTERIE 38**

Black Treacle Glazed Ham, Aberdeen Angus Bresaola, Dorset Chorizo, Lincolnshire Cheddar. Served with Apple & Raisin Chutney

**BUTTERMILK PANCAKES OR WAFFLES (v) 38**

Strawberries, Blueberries, Maple Syrup

**SINGLE MALT WHISKY**

**LIGHT AND MINERAL**

50ML

Glenmorangie 10YO, Highlands	40%	15
Springbank 10YO, Cambeltown	46%	15
Glenmorangie 18YO, Highlands	43%	27

**MEDIUM BODIED**

Glenfarclas 10YO, Speyside	40%	15
Glenfiddich 15YO, Speyside	40%	17
Oban 14YO, Highlands	43%	20

**RICH AND SHERRIED**

Macallan 12YO, Speyside	40%	19
Glendronach 12YO, Highlands	43%	19
Dalmore Cigar Malt Reserve, Highlands	44%	26

**SMOKEY AND PEATY**

Laphroaig 10YO, Islay	43%	15
Cool Ila 12YO, Islay	43%	15
Ardbeg 10YO, Islay	46%	17
Lagavulin 16YO, Islay	43%	21

## BLENDING INTERNATIONAL WHISKIES

### AMERICAN WHISKEY AND BOURBON

		50ML
Makers Mark	45%	14
Jack Daniel's Old No.7	40%	14
Woodford Reserve	43.2%	15
Jack Daniel's Single Barrel	45%	15
Uncle Nearest 1856	50%	18

### CANADIAN

Canadian Club	40%	14
XR Crown Royal	40%	15

### IRISH

Teeling Small Batch Blend	46%	14
Teeling Single Grain	46%	14
Jameson's Black Barrel	40%	15

### JAPANESE

Hibiki	43%	15
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### SCOTTISH

Famous Grouse	40%	12
Compass Box Great King Street, Artists Blend	43%	14
Compass Box Signature Range, Asyla	40%	14
Johnnie Walker Black Label	40%	15
Johnnie Walker Blue Label	40%	45

## VEGETARIAN FULL ENGLISH BREAKFAST

38

INCLUSIVE OF CONTINENTAL BREAKFAST

Free Range Clarence Court Burford Brown Hen's Eggs cooked your way with

Vegetarian Sausage, Smoked Maple Plant-Based Bacon, Hash Brown, Spinach, Portobello Mushroom, Grilled Plum Tomatoes, Baked Beans

## VEGAN SELECTION

INCLUSIVE OF CONTINENTAL BREAKFAST

### **Charcoal Sourdough Breakfast Bap (ve)**

38

Vegan Sausage, Plant Based Maple Bacon, Crushed Avocado, Vegan Cheese, Smoked Chilli Jam

### **SCRAMBLED TOFU (ve)**

38

Grilled Tomatoes, Sundried Tomatoes, Toasted Sourdough

### **41 BAKED BEANS ON TOAST (ve)**

38

Sundried Tomatoes, Avocado, Vegan Cheese

## WHEAT FREE FULL ENGLISH BREAKFAST

38

INCLUSIVE OF CONTINENTAL BREAKFAST

Free Range Clarence Court Burford Brown Hen's Eggs cooked your way with

Your Choice of Fried, Poached, Scrambled or Boiled Eggs, Tomatoes, Baked Beans, Suffolk Back Bacon, Hash Browns and Gluten Free Sausages

## SOUPS & SALADS

<b>Chicken Noodle Soup</b> 🍲 Mini Chicken Pot Pie	<b>14.50</b>
<b>Chicken Cobb Salad</b> Parma Ham, Avocado, Plum Tomatoes, Boiled Egg, Blue Cheese	<b>23.75</b>
<b>Caesar Salad</b> Parmesan, Croûtons, Anchovies	<b>18.50</b>
<i>Add Chicken</i>	<b>19.75</b>
<i>Add King Prawns</i>	<b>19.75</b>
<i>Add Smoked Salmon</i>	<b>23.75</b>

## SANDWICHES

ALL SERVED WITH KOFFMANN FRIES

<b>Buttermilk Chicken Schnitzel Club</b> Free Range Chicken, Crispy Bacon, Egg, Plum Tomato, Lettuce, Mayonnaise <i>Served with Koffmann Fries &amp; Mixed Salad</i>	<b>24.75</b>
<b>“Famous Steak Sandwich”</b> Panko Breaded Wagyu Sirloin Steak, Tonkatsu Sauce, Toasted Brioche	<b>49.95</b>
<b>41 Truffle Cheese Toastie (v)</b> Three Secret Cheeses, Seasonal Truffles, Red Onion Chutney	<b>27.75</b>
<b>Lobster Roll</b> Chilled Scottish Lobster, Spring Onion, Lemon Mayonnaise, Bloody Mary Ketchup	<b>28.75</b>
<b>London Burrata Wood Fire Flat Bread (v)</b> Isle of Wight Tomatoes, Red Onion Jam, Basil Pesto	<b>18.75</b>
<b>Vegan Club (ve)</b> Garlic Mushroom Kiev, Plant-Based Bacon, Vegan Cheese, Mayonnaise, Plum Tomato, Rocket, Smoked Chilli Jam <i>Served on Sourdough Bread</i> <i>Served with Koffmann Fries &amp; Mixed Salad</i>	<b>18.75</b>

## COCKTAILS

<b>MOSCOW MULE</b> Absolut Vodka, Angostura Bitters, Fresh Lime Juice, Ginger Beer	<b>18</b>
<b>NEGRONI</b> Tanqueray Gin, Antica Formula, Campari	<b>18</b>
<b>OLD FASHIONED</b> Makers Mark Bourbon, Angostura bitters, Sugar Syrup	<b>18</b>
<b>PALOMA</b> Jose Cuervo Gold, Grapefruit juice, Fresh Lime, Honey, Soda	<b>18</b>
<b>PINA COLADA</b> Four Squared Rum, Pineapple Juice, Double Cream, Coconut Syrup, Fresh Lime Juice	<b>20</b>
<b>PORNSTAR MARTINI</b> Absolut Vanilla Vodka, Passion Fruit Juice, Vanilla Syrup, Fresh Lime Juice, Lanson Père Et Fils Champagne	<b>20</b>
<b>TOM COLLINS</b> City Of London Old Tom Gin, Lemon Juice, Sugar Syrup, Soda	<b>18</b>
<b>WHISKEY SOUR</b> Makers Mark, Fresh Lemon Juice, Sugar Syrup, Ms Better's Bitters	<b>19</b>
<b>SPRITZS</b>	
<b>APEROL SPRITZ</b> Aperol, Bolla Prosecco, Soda	<b>19</b>
<b>CAMPARI SPRITZ</b> Campari, Bolla Prosecco, Soda	<b>19</b>
<b>COINTREU SPRITZ</b> Cointreau, Orange Juice, Bolla Prosecco, Soda	<b>19</b>
<b>PALMA VIOLET SPRITZ</b> Crème De Violet, Bolla Prosecco, Soda	<b>19</b>
<b>ST-GERMAIN SPRITZ</b> St-Germain, Bolla Prosecco, Elderflower Liqueur, Soda	<b>19</b>
<b>LIMONCELLO SPRITZ</b> Limoncello, Bolla Prosecco, Soda	<b>19</b>



## Cocktails

### AMARETTO SOUR

Disaranno Originale, Sugar Cube, Fresh Lemon Juice, Mrs Beters Bitters, Angostura Bitters

### BLOODY MARY

Absolut Vodka, Harveys Bristol Cream, Tomato Juice, Fresh Lemon Juice, Tabasco, Worcestershire Sauce, Celery Salt, Pepper

### CHOCOLATE MARTINI

Absolut Vanilla Vodka, Creme Blanc, Martini Extra Dry

### CLASSIC CHAMPAGNE COCKTAIL

Lanson Père Champagne, Remy Martin VSOP Cognac, Angostura Bitter, Sugar Cube

### COSMOPOLITAN

Absolut Vodka, Cointreau, Cranberry Juice, Fresh Lime Juice

### DAIQUIRI

Havana Club 3yrs, Fresh Lime Juice, Sugar syrup

### ELDERFLOWER COLLINS

Tanqueray Gin, Fresh Lemon Juice, Sugar Syrup, St Germain Elderflower Liqueur, Soda

### ESPRESSO MARTINI

Absolut Vodka, Kahlua Coffee Liqueur, Espresso

### FRENCH 75

Tanqueray, Fresh Lemon Juice, Lanson Pere Et Fils

### FRENCH MARTINI

Grey Goose Vodka, Chambord, Pineapple Juice

### KIR ROYAL

Lanson Père Et Fils Champagne, Crème de Cassis

### LYNCHBURG LEMONADE

Jack Daniel's Old No.7, Fresh Lemon Juice, Cointreau, Lemonade

### MANHATTAN

Woodford Reserve, Martini, Angostura Bitters

### MARTINI

Tanqueray Gin or Absolut Vodka

19

20

19

25

19

19

18

19

20

20

25

19

18

23

## MAINS

### 41 Cheeseburger

Choose between Smoked Applewood, Blue or Cheddar Cheese

Served on a Toasted Brioche Bun with Koffmann Fries

Add Streaky Bacon

Add Fried Egg

Add Barbecue Short Rib

25.75

3.00

1.50

2.95

### Barbecued Jackfruit Vegan Cheeseburger (ve)

Sweet Potato Coleslaw, Pineapple Relish, Plant Based Bacon,

Chipotle Mayonnaise

Served on a Charcoal Bap

22.75

### Fish & Chips

Chunky Chips, Mushy Peas, Tartare Sauce, Curry Sauce,

Malted Beer Vinegar, Chip Shop Pickled Onions, Pickled Eggs & Dill Pickles

35.75

### Grilled Rib Eye Steak 14oz

Tomato & Flat Mushroom, Koffmann Chunky Chips, Béarnaise Sauce

48.75

### Bangers & Mash

Mustard Mash, Onion Gravy

26.25

### Mac and Cheese (v)

Macaroni, Cheddar, Parmesan, Plum Tomatoes

26.25

### Pasta Primavera (v)

Linguine, Spring Vegetables, Parmesan, Cream, Basil

23.00

## DESSERTS

### Bea Baked Vanilla Cheesecake

Seasonal Compote

10.50

### Sticky Toffee Pudding

Vanilla Ice Cream

9.50

### Saffron Poached Pear (ve)

Vegan Chocolate Sauce, Vegan Vanilla Ice Cream

9.50

### Selection of British Cheese (v)

Grapes, Celery, Chutney, Quince, Biscuits

15.50

## CHILDREN'S MENU

BESPOKE FOR YOUNGER GUESTS UNDER THE AGE OF 12

<b>Grilled Toast Sandwiches on Sourdough Bread</b>	<b>15.50</b>
Vegan Cheese & Tomato (ve)	
Cheese & Ham	
<i>Served with Koffmann Fries &amp; Mixed Salad</i>	
<b>Sesame Chicken</b> 🌿	<b>16.75</b>
Sweet Chilli Mayonnaise	
<b>Fish &amp; Chips</b>	<b>16.75</b>
Mushy Peas, Tartare Sauce	
<b>Spaghetti</b>	<b>16.75</b>
<i>With choice of:</i>	
Bolognese Sauce	
Cheese & Ham Sauce	
Tomato and Basil (ve)	
<b>Beef Burger</b>	<b>16.75</b>
Lettuce, Ketchup, Mayonnaise	
<i>Served with Koffmann Fries</i>	
<i>Add Cheese</i>	<b>3.00</b>
<i>Add Bacon</i>	<b>3.00</b>
<b>Grilled Chicken Breast</b>	<b>16.75</b>
Mashed Potato, Wild Mushroom Sauce	
<b>Desserts</b>	
<b>Fruit Salad (ve)</b>	<b>8.75</b>
<b>Knickerbocker Glory</b>	<b>8.75</b>
Strawberry & Vanilla Ice Cream, Popping Candy Cream, Wafer	

## NON ALCOHOLIC BEVERAGES

<b>CLASSIC NOJITO</b>		<b>13</b>
Mint, Lime Juice, Soda		
<b>STRAWBERRY NOJITO</b>		<b>13</b>
Strawberry Syrup, Ginger Beer, Ginger Ale		
<b>PINK LEMONADE</b>		<b>13</b>
Grapefruit Juice, Lemon Juice, Elderflower Syrup, Soda		
<b>HEALTHY SOUL</b>		<b>15</b>
Lime Juice, Apple Juice, Elderflower Syrup, Mint Leaves, Fresh Ginger		
<b>ELDERFLOWER REFRESHER</b>		<b>13</b>
Cranberry Juice, Lemonade, Elderflower Syrup, Lemon juice		
<b>NON ALCOHOLIC CHAMPAGNE</b>	<b>125ML</b>	<b>750ML</b>
So Jennie, Rose Sparkling Wine	<b>22</b>	<b>110</b>
<b>NON ALCOHOLIC SPIRITS</b>		<b>50ML</b>
Lyres Italian Orange		<b>15</b>
<b>SOFT DRINKS</b>		
<b>WATER</b>		<b>500ML</b>
BELU STILL & SPARKLING MINERAL WATER		<b>COMPLIMENTARY</b>
<b>COCA COLA / DIET COKE</b>		<b>330ML</b>
		<b>7</b>
<b>FEVERTREE</b>		<b>200ML</b>
Tonic, Light Tonic, Mediterranean Tonic, Lemonade, Soda, Ginger Ale, Ginger Beer		<b>6</b>
<b>CHILLED JUICE</b>		<b>6</b>
Cranberry, Pineapple, Tomato, Apple, Beetroot		
<b>FRESHLY SQUEEZED JUICE</b>		<b>6</b>
Orange & Grapefruit		

## BOTTLE BEERS, CIDERS AND ALES

		330ML
Meantime Lager, UK	5.3%	10
Meantime Pale Ale, UK	4.5%	10
Peroni, Italy	5.1%	10
Magners, Ireland	4.5%	10
Aspall, England	5.5%	10
Freedom Organic Helles, England	4.8%	10
		500ML
London Pride, UK	4.7%	12

## 24 HOUR MENU

ALL SERVED WITH VEGETABLE CRISPS

<b>Grilled Toast Sandwiches on Sourdough Bread</b>	<b>15.50</b>
<i>Vegan Cheese &amp; Tomato (ve)</i> <i>Cheese &amp; Ham</i>	
<b>Vegan Club (ve)</b>	<b>18.75</b>
<i>Garlic Mushroom Kiev, Plant-Based Bacon, Vegan Cheese, Mayonnaise,</i> <i>Plum Tomato, Rocket, Smoked Chilli Jam</i> <i>Served on Sourdough Bread</i> <i>Served with vegetable crisps and a Mixed Salad</i>	
<b>London Burrata Wood Fire Flat Bread (v)</b>	<b>18.75</b>
<i>Isle of Wight Tomatoes, Red Onion Jam, Basil Pesto</i>	
<b>Bangers &amp; Mash</b>	<b>26.25</b>
<i>Mustard Mash, Onion Gravy</i>	

## DESSERTS

<b>Bea's Baked Vanilla Cheesecake</b> 🌿	<b>10.50</b>
<i>Seasonal Compote</i>	
<b>Sticky Toffee Pudding</b>	<b>9.50</b>
<i>Vanilla Ice Cream</i>	

**WHITE WINES****DRY**

	175ML	BTL
<b>TRENTINO PINOT GRIGIO, L'ARISTOCRATICO 2018, ITALY</b>	13	45.5
Light and refreshing, formed primarily from Pinot Grigio/Pinot Gris grapes		
<b>VIDAL RISELING 2018, NEW ZEALAND</b>	13	45.5
Juicy and refreshing with delicious white fruit flavours, orange, apple, blossom, passion fruit and honey on the palate		
<b>MADELEINE ANGEVINE 2020, ENGLAND</b>	14	49
Ripe orchard fruit and flinty aromas on the nose and continue to show on the palate.		
<b>ALBARINO BERNON BODEGAS AQUITANIA, 2020, SPAIN</b>	19	66.5
Fruity and fresh flavours, from the variety: it is balanced, persistent and with a lively acidity		
<b>DOMAINE DES MALANDES CHABLIS 2019, FRANCE</b>	19	66.5
Typically exquisite expression of Chablis with purity of fruit, lemon, green apple, grapefruit and white peach, with an engaging liveliness and a refreshing flinty finish		
<b>DOMAINES VACHERON SANCERRE 2018, FRANCE</b>		84
The nose has lovely citrus - grapefruit and lime zest with minerality and vegetal notes. The palate is dry and fresh with lots of ripe citrus fruit with a touch of nectarine		

**MEDIUM BODIED**

	175ML	BTL
<b>PIESPORTER MICHELSBERG 2020, GERMANY</b>	13	45.5
Delicate floral aromas and generous fruit give this medium style wine a fresh and harmonious character		
<b>PRINCES ABBES DOMAINE SCHLUMBERGER, PINOT GRIS 2017, FRANCE</b>		66.5
The nose is open and pleasant, with a deep intensity. Racy, dominance of candied overripe flavours, yellow fruits, quince, Mirabelle plum and honey		

**ROSÉ WINES**

	175ML	BTL
<b>PASCAL JOVLIET SANCERRE ROSÉ 2018, FRANCE</b>	22	77
Pale salmon pink in colour with a subtly nose of fresh berries. On the palate the wine is delicate and elegant with layers of herb, strawberry and a clean, crisp finish		
<b>DOMAINES OTT CLOS MIREILLE 2019, COTES DE PROVENCE, FRANCE</b>	27	94.50
Very pale, delicate pink colour; fragrant, subtle; crisp with lovely white fruit and strawberry flavours		

**CHAMPAGNE AND SPARKLING WINE****NON VINTAGE**

	125ML	750ML
Emile Leclere Brut NV	12%	18 90
Lanson, Père Et Fils	12%	22 110
Joseph Perrier Cuvee Royale Brut, Brut NV	12%	110
Veuve Clicquot, Yellow Label NV	12%	150
Louis Roederer, Brut Premier NV	12%	150
Moët & Chandon, Brut imperial NV	12%	150
Bollinger, Special Cuvee Brut NV	12%	160
Ruinart Blanc De Blanc	12.5%	190

**ROSÉ**

	125ML	750ML
Emile Leclere Brut Rose NV	12%	20 100
Lanson, Rosé Label NV	12.5%	25 125
Ruinart Rosé NV	12%	190
Louis Roederer, Brut Rosé 2013	12%	190
Gosset, Grand Rosé NV	12%	220
Krug, Rosé NV	12%	700

**VINTAGE**

	750ML
Louis Roederer, Cristal 2009	12% 600

**VINTAGE ROSÉ**

	750ML
Dom Perignon, Brut Rosé 2003	12.5% 875

**HALF BOTTLES**

	375ML
Louis Roederer, Brut Premier NV	12% 80
Moët & Chandon, Brut Imperial NV	12% 80
Louis Roederer, Brut Rosé NV	12% 100

**ENGLISH SPARKLING WINE**

	750ML
Nyetimber Classic Cuvee	12% 110

**PROSECCO**

	750ML
Ca' Vittoria	11.5% 17 85

## BOUCHARD FINLAYSON WHITE WINES

### DRY

	<b>175ML</b>	<b>BTL</b>
<b>BLANC DE MER 2018</b>	<b>15</b>	<b>52.5</b>
<b>SANS BARRIQUE CHARDONNAY 2018</b>	<b>16</b>	<b>56</b>
<b>WALKER BAY SAUVIGNON BLANC 2020</b>	<b>16</b>	<b>56</b>
<b>SAUVIGNON BLANC RESERVE 2017</b>	<b>16</b>	<b>56</b>

### MEDIUM BODIED

	<b>175ML</b>	<b>BTL</b>
<b>CROCODILE'S LAIR CHARDONNAY 2018</b>	<b>15</b>	<b>52.5</b>
<b>CROCODILE'S LAIR LIMITED EDITION CHARDONNAY 2014</b>	<b>19</b>	<b>66.5</b>

### FULL BODIED

	<b>175ML</b>	<b>BTL</b>
<b>MISSIONVALE CHARDONNAY GOLD 2018</b>	<b>20</b>	<b>70</b>

## BOUCHARD FINLAYSON RED WINES

### FULL BODIED

	<b>175ML</b>	<b>BTL</b>
<b>HANNIBAL RED BLEND 2018</b>	<b>20</b>	<b>70</b>
<b>GALPIN PEAK PINOT NOIR 2017/18</b>	<b>23</b>	<b>80.5</b>
<b>GALPIN PEAK PINOT NOIR TÊTE DE CUVÉE 2017</b>		<b>270</b>

## RED WINES

### LIGHT BODIED

#### CUVEE PRESIDENTE MARGUERITE, CAVE DE FLEURIE 2019, FRANCE

This wine boasts a deep garnet blue flecked with purple and a powerful complex nose of red fruit subtler spices such as vanilla

**175ML BTL**  
**15 52.5**

### MEDIUM BODIED

#### RAMOS PINTO DUAS QUINTAS TINTO 2018, PORTUGAL

An intense and mature bouquet with floral aromas of plum and black cherry

**175ML BTL**  
**15 52.5**

#### MARQUES DE MURRIETA RIOJA RESERVA 2016, SPAIN

Flavours of ripe plum, red cherry and berries blend with spicy notes of liquorice and sweet balsamic. The wine is silky and well balanced with rounded tannins and refreshing acidity. The long, mineral finish has notes of sweet spice and ripe plum fruit

**72**

#### SCHRODER & SCHYLER MARGAUX PRIVATE RESERVE 2018, FRANCE

Deep and bright colour. With a fruity bouquet of silky red fruits and hints of black fruits and spice, this wine is both velvety and pleasant

**73.5**

#### GIGONDAS, DOMAINE CECILE CHASSAGNE 2017/2019, FRANCE

Vivid ruby-red. Perfumed aromas of ripe red berries, hints of peppery spices. Finishes long, featuring smooth tannins and suave, floral-dominated persistence

**77**

### FULL BODIED

#### UVAS DOL SOL MALBEC RESERVE 2019/2020

Full bodied, with aromas and flavours of dark fruits, plum, spice and vanilla

**175ML BTL**  
**15 52.5**

#### GIMBLETT GRAVELS MERLOT 2018, NEW ZEALAND

Dark plummy notes are to be found on the nose alongside woody herbs such as thyme, mingling with savoury, gamey aromas. There is a slight pepper spice character with lifted floral and dark berry notes.

**19 66.5**

#### CHATEAU DE PEZ St.-ESTEPHE 2016, FRANCE

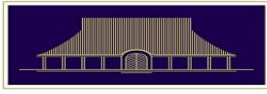
This is ripe, rich yet mellow on the nose and the front palate that is supple and flavourful. Then the St.-Estèphe tannins come through on the finish. Very well made

**108**

#### TENUTA SAN GUIDO, SASSICAIA 2010, ITALY

The 2010 Sassicaia is just beginning to show the first signs of aromatic development. Sweet tobacco, mint, pine, dried cherries and liquorice open up in the glass

**550**



BOUCHARD FINLAYSON  
A BOUTIQUE VINEYARD

## Provenance of our White Wines

### Blanc de Mer 2018

A fountain of flowery aromas alerts first impression success! The taste is characterised by hints of quince, apricot and almonds with a comforting creamy middle and a bold seamless surround. Fresh and vibrant, with a convincing strength and quality finish.  
90 pts - Gilbert & Gaillard International Challenge, 2019

### Blanc de Mer 2019

Wave upon wave of refreshing pineapple and apricot fruit purity, packed with floral perfume. Silken richness and elegance combine to entice the senses. A lemony persistence, with saline highlights, makes for an appealing finish. Great now, but will develop additional complexity.

### Sauvignon Blanc 2018

The nose is fragrant and the palate portrays rich tropical fruit tones of granadilla, guava and litchi. The wine is crisp, creamy, and lingering with an eventual harmonious palate finish.  
90 pts - Tim Atkin (MW), South Africa Special Report, 2019

### Sauvignon Blanc 2019

Detailed layers of fig, grapefruit, passionfruit and a touch of lemon curd, delivered by a juicy, unassertive acidity and complimented by a noteworthy Hemel-en-Aarde salinity.

### Sauvignon Blanc 2020

Now finished under screwcap to capture fresh vibrancy and minimize bottle variation, the wine shows tangy apple, fig and pineapple fruit flavours. An approachable nature and silky texture, with wet stone elements adding to overall complexity. Mouth-watering and integrated finish. Serve chilled and enjoy as the wine unfolds in your glass.  
**Suitable for Vegans**

### Sauvignon Blanc Reserve 2017

An undercurrent of spice and flint notes add complexity to the fruit bowl of flavours, including fig, lemon zest and passion fruit, all integrating on a long finish. Developing Semillon offers an extra definition.  
90 pts - Tim Atkin MW, South Africa Special Report, 2018

### Sauvignon Blanc Reserve 2018

Graceful and pure wine, styled by Semillon complexity. Initial flavour is salty and extends to a tangy peach, honeysuckle and lemon peel intensity towards a refreshing fig-filled finish

### Sans Barrique (unoaked) Chardonnay 2018

Freshly styled with its hallmark lemony texture — hinting at cool summer nights. Brilliant pear, quince and orange blossom focuses around a lively core of moderate intensity.

### Crocodile's Lair/Kaaimansgat Chardonnay 2017

This pleasing palate adventure offers hints of litchi, white peach, kiwi fruit, strawberry smoothie and golden tangerine combining to generate a memorable taste experience.  
Gold Medal (95 pts) — International Wine Challenge, 2020. **Suitable for Vegans**

### Crocodile's Lair/Kaaimansgat Chardonnay 2018

Sleek and refined, a most enjoyable spicy lemon drop aroma complexity announces white peach, nectarine and pear flavour delight. A refreshing salinity graces a lasting finish.  
93 pts - Tim Atkin (MW), South Africa Special Report, 2020 ; 93 pts - James Suckling, 2020 ; 92 pts - IWSC, 2020 ; Silver Medal - Decanter Wine Awards, 2020

**Suitable for Vegans**

## Provenance of our White Wines

### Crocodile's Lair/Kaaimansgat Chardonnay 2019

Stunning initial aromas of spice intertwined effortlessly with citrus blossom and zest. Perfectly balanced textural richness is delivered with integrated oak support. The palate is refreshed by a persistent oyster-shell coated finish. A Dynamic wine for any occasion. **Suitable for Vegans**

### Crocodile's Lair/Kaaimansgat Chardonnay Limited Edition 2014

The combination of new French Oak coupled with the bright fruit of the unwooded portion presents voluptuous bright flavours of butterscotch, melon and peach. Patience allowing maturation will reward with a classic styled Chardonnay of notable elegance and great complexity.  
94 pts - Greg Sherwood (MW), A Fine Wine Safari, 2017

### Missionvale Chardonnay 2017

Displaying flavours of pineapple and white pear, with the slightest hint of toasted hazelnut. A distinctively refreshing, savoury accent within its broad, yet harmonious, palate. The polished and creamy texture floats easily into a lengthy, expressive finish.  
Gold Medal (96 pts) — International Wine Challenge, 2020. **Suitable for Vegans**

### Missionvale Chardonnay 2018

Invitingly rich, with textbook mineral intensity slicing through bright peach and fresh grapefruit flavours. Exhibits ginger and nutmeg spiced notes. Balanced beams of oak and fruit complexities are focussed by a refreshing lemon rind finish. Lingers effortlessly.  
Gold Medal (97 pts) - IWSC, 2020  
Gold Medal - IWC, 2020  
93 pts - Tim Atkin (MW), South Africa Special Report, 2020  
93 pts - James Suckling, 2020  
90 pts - Global Chardonnay Masters 2020  
**Suitable for Vegans**

## Provenance of our Red Wines

### Hannibal 2017

A classic Hannibal vintage, sporting cherry and plum compote aromas, a saline edge and clean leather adding depth of flavour. The entry is subtle, offering rounded yet notable tannins, building towards the finish and interspersed with bright freshness.  
93 pts - Tim Atkin (MW), South Africa Special Report, 2019. **Suitable for Vegans**

### Hannibal 2018

Supple dried cherry, blackberry and savoury meat burst underpinned by a tobacco and green olive core. An appealing mid-palate grip is counter-balanced by refreshing acidity — hinting that patience will be greatly rewarded.  
94 pts - Tim Atkin (MW), South Africa Special Report, 2020; 93 pts - James Suckling, 2020

### Galpin Peak Pinot Noir 2018

Intriguing perfumed dark cherry and wild berry, with espresso infused cinnamon spice adding to the appeal. Deftly balanced, it portrays elegance, but the tannins form neatly on a lengthy finish. Pinot noir always expresses itself best with good food.  
94 pts - International Wine Challenge, 2020

### Galpin Peak Pinot Noir 2019

Another classic example of a typical Bouchard Finlayson Galpin Peak offering. Firm and resonating with anticipation, its flavour profile is slowly unfolding where a little patience will offer a generous palate of fruits of the forest flavours and development of complex cherry and dark berry tones.

### Tête de Cuvéé Pinot Noir 2017

Silky layers of ripe blueberry and vivid plum that shows touches of spice and espresso. Restrained initially, but gains depth over the length of the palate and lingers effortlessly on a refined finish. Polished tannin integrates well, but the wine demands patience to reveal its full potential.  
94 pts - Tim Atkin (MW), South Africa Special Report, 2019. **Suitable for Vegans**

### Tête de Cuvéé Pinot Noir 2019

Brilliantly pure. Fresh cranberry and juicy plum aromas weave through savoury exotic spices. Powered by sleek and well-defined tannins, the wine glides elegantly across the length of the palate. A finely textured core of earthen salinity leads to a lasting finish. 93 pts - James Suckling, 2020; Five Stars - Platter's Guide, 2021. **Suitable for Vegans**