



## **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 complimentary 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.

## PORT & FORTIFIED WINES

Harvey's Bristol Cream	17.5%	100ml 10
Adriano White Reserva Port	20%	10
Ramos Pinto Reserve Ruby Collector	20%	10
Taylor's Late Bottled Vintage 2013	20%	13
Fonseca Bin 27	20%	15
Ramos Pinto Tawny 10years	20%	18

## DESSERT WINES

Muscat de Beaume de Venise NV, Vignerons de Beaumes de Venise, France	100ML 10	375ML 40
Sauternes 1er cru Chateau Lafaurie-Peyraguey, France		80
Tokajbor-Bene Pincszet Tokaji 2005 Aszu 5 Puttonyos, Hungary	100ML 12	

@HOTEL41



41 HOTEL



@41HOTEL



## LIQUEURS & DIGESTIFS

		50ml
Bailey's Irish Cream	17%	11
Frangelico	20%	12
Kahlua	20%	12
Cointreau	40%	12
Mozart Chocolate Liqueur	17%	12
Drambuie	40%	12
Grand Marnier	40%	12
Disaronno Originale	28%	12
Benedictine	40%	12
Chambord	16.5%	12

## TEQUILA

		50ml
Jose Cuervo Gold	38%	11
Jose Cuervo Traditional	38%	13
Tapatio Excelencia Gran Reserva	40%	34
Casa Dragones Blanco	40%	40

## HOT DRINKS

Served with Cookies

We serve PMD Signature Loose Leaf Tea & Illy Coffee

### TEA

#### Planters

English Breakfast	7
Afternoon Blend	7
Earl Grey	7
Green	7

#### Herbal

Camomile	7
Peppermint	7
Rooibos	7

#### Seasonal

Radiant Rose	7
Cinnamon Chai	7

#### Single Estate

Darjeeling	7
Assam	7

### COFFEE

Espresso	5
Double Espresso	6
Americano	7
Cappuccino	7
Café Latte	7
Café Mocha	7
Macchiato	7
Hot Chocolate	7
Iced Latte	7
Iced Mocha	7

**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:  
Hot & Cold Dishes are Served Daily from 11:00am

### VODKA

		50ml
Absolut	40%	12
Tito's	40%	13
Grey Goose	40%	13
Belvedere	40%	13
Chase Vodka	40%	14
Kettle One	40%	14
Black Cow	40%	14
Mamont Siberian Vodka	40%	14
Ciroc	40%	17

### RUM

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

		50ml
Tanqueray	43.1%	12
Bombay Sapphire	40%	12
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

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

### Cereals

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

Compote, Coconut 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*

### Viennoiserie 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*

Lanson Père et Fils 12.5%	22
Lanson Rosé 12.5%	25
Bolla Prosecco Superiore 11.5%	12



## SINGLE MALT WHISKY

### LIGHT AND MINERAL

		50ml
Glenmorangie 10YO, Highlands	40%	12
Springbank 10YO, Cambeltown	46%	12
Glenmorangie 18YO, Highlands	43%	27

### MEDIUM BODIED

Glenfarclas 10YO, Speyside	40%	12
Oban 14YO, Highlands	43%	15
Glenfiddich 15YO, Speyside	40%	17

### RICH AND SHERRIED

Macallan 12YO, Speyside	40%	15
Glendronnach 12YO, Highlands	43%	19
Dalmore Cigar Malt Reserve, Highlands	44%	26

### SMOKEY AND PEATY

Laphroaig 10YO, Islay	43%	13
Caol Ila 12YO, Islay	43%	15
Ardbeg 10YO, Islay	46%	16
Lagavulin 16YO, Islay	43%	17

## VEGAN SELECTION

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Inclusive of Continental Buffet Breakfast

### TOFU SCRAMBLED EGGS 29.50

Grilled Tomatoes, Toasted Sourdough

### 41 BAKED BEANS ON TOAST 29.50

Sundried Tomatoes, Avocado, Vegan Cheese

### WHEAT FREE FULL ENGLISH BREAKFAST 29.50

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Inclusive of Continental Buffet 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, Gluten Free Hash Browns and Sausages

## SOUPS & SALADS

<b>BEA'S CHICKEN NOODLE SOUP</b>	<b>9.50</b>
<b>CHICKEN COBB SALAD</b>	<b>20.25</b>
Parma Ham, Avocado, Plum Tomatoes, Egg, Blue Cheese	
<b>CAESAR SALAD</b>	<b>16.75</b>
Anchovies, Garlic Croutons, Parmesan	
<b>ADD CHICKEN</b>	<b>18.10</b>
<b>ADD KING PRAWNS</b>	<b>20.10</b>
<b>ADD SMOKED SALMON</b>	<b>20.10</b>

## SANDWICHES & WRAPS ALL SERVED WITH FRENCH FRIES

<b>BUTTERMILK CHICKEN SCHNITZEL CLUB</b>	<b>22.75</b>
Free Range Chicken, Cheddar Cheese, Crispy Bacon, Egg, Plum Tomato, Lettuce, Mayonnaise <i>Served on Sourdough Bread</i>	
<b>STEAK &amp; CHEESE BAGUETTE</b>	<b>24.75</b>
Caramelised Onions, Béarnaise Sauce	
<b>KEEMA &amp; CHEESE BAGUETTE</b>	<b>18.75</b>
Curried Mince Lamb, Fresh Green Chilli, Mango Chutney. Served on Naan Bread	
<b>LONDON BURRATA WOOD FIRED FLAT BREAD</b>	<b>16.75</b>
Isle of Wight Tomatoes, Basil Pesto, Red Onion	

## BLENDED INTERNATIONAL WHISKIES

### AMERICAN WHISKEY AND BOURBON

		50ML
Makers Mark	45%	12
Jack Daniel's Old No.7	40%	12
Woodford Reserve	43.2%	15
Jack Daniel's Single Barrel	45%	15
Uncle Nearest 1856	50%	18

### CANADIAN

Canadian Club	40%	13
XR Crown Royal	40%	14

### IRISH

Teeling Small Batch Blend	46%	13
Teeling Single Grain	46%	14
Jameson's Black Barrel	40%	15

### JAPANESE

Hibiki	43%	15
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### SCOTTISH

Famous Grouse	40%	10
Johnnie Walker Black Label	40%	14
Compass Box Great King Street, Artists Blend	43%	12
Compass Box Signature Range, Asyla	40%	13
Johnnie Walker Blue Label	40%	44



## NON ALCOHOLIC BEVERAGES

<b>CLASSIC NOJITO</b> Mint, Lime Juice, Soda	13
<b>STRAWBERRY NOJITO</b> Strawberry Syrup, Ginger Beer, Ginger Ale	13
<b>PINK LEMONADE</b> Grapefruit Juice, Lemon Juice, Elderflower Syrup, Soda	13
<b>HEALTHY SOUL</b> Lime Juice, Apple Juice, Elderflower Syrup, Mint Leaves, Fresh Ginger	13
<b>ELDERFLOWER REFRESHER</b> Cranberry Juice, Lemonade, Elderflower Syrup, Lemon juice	13
<b>NON ALCOHOLIC CHAMPAGNE</b> 125ML	750ML
So Jennie, Rose Sparkling Wine 22	110
<b>NON ALCOHOLIC SPIRITS</b>	50ML
Lyres Italian Orange	12
<b>SOFT DRINKS</b>	
<b>WATER</b> BELU STILL & SPARKLING MINERAL WATER	500ML COMPLIMENTARY
<b>COCA COLA / DIET COKE</b>	330ML 6
<b>FEVERTREE</b> Tonic, Light Tonic, Mediterranean Tonic, Lemonade, Soda, Ginger Ale, Ginger Beer	200ML 6
<b>CHILLED JUICE</b> Cranberry, Pineapple, Tomato, Apple	6
<b>FRESHLY SQUEEZED JUICE</b> Orange & Grapefruit	6

## MAINS

<b>WAGYU BURGER 6OZ</b> Red Onion Relish, Pickles, Burger Sauce. Served on Toasted Brioche Bun with French Fries	25.75
<b>Double Up</b>	9.50
<b>Oglesfield Cheese</b>	2.00
<b>Fried Egg</b>	2.00
<b>Streaky Bacon</b>	3.00
<b>RIB EYE STEAK 14OZ ON THE BONE</b> Flat Mushroom, Plum Tomato, French Fries, Béarnaise Sauce	42.50
<b>BEER BATTERED FISH &amp; CHIPS</b> Mushy Peas, Homemade Tartare Sauce	26.75
<b>LOBSTER MAC &amp; CHEESE</b> Rocket & Parmesan Salad, Thermidor Sauce	19.75

## DESSERTS

<b>BEA TOLLMAN'S CHEESECAKE</b> Strawberry Coulis	9.50
<b>BEA TOLLMAN'S HONEYCOMB ICE CREAM</b>	9.50
<b>STEAMED DATE &amp; BANANA PUDDING</b> Brandy & Walnut Ice Cream, Walnut Brittle	9.50

## CHILDREN'S MENU

BESPOKE FOR YOUNGER GUESTS UNDER THE AGE OF 12

### Sandwiches

Served with Salad & French Fries

#### Grilled Toastie

12.50

Choice of:

- Cheese & Tomato
- Cheese & Ham
- Chicken and Bacon

### Main Course

Served with the choice of French Fries, Mashed Potatoes,  
Mixed Vegetables, Mixed Salad

#### Chicken Nuggets

15.75

Sweet Chilli Mayonnaise

#### Fish Fingers

15.75

Tartare Sauce

#### Fusilli Pasta

15.75

Choice of:

- Bolognese Sauce
- Ham & Cheese Sauce
- Vegetable Tomato & Basil Sauce

#### Beef Burger & Chips

15.75

Lettuce, Ketchup, Mayonnaise, Cheese, Bacon

### Desserts

#### Knickerbocker Glory

8.25

Strawberry & Vanilla Ice Cream,  
Popping Candy Cream, Wafer

#### Home Made Waffle

8.25

Chocolate Brownie, Caramelized Banana,  
Vanilla Ice Cream

## COCKTAILS

### KIR ROYAL

25

Lanson Père Et Fils Champagne, Crème de Cassis

### LYNCHBURG LEMONADE

17

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

### MANHATTAN

17

Woodford Reserve, Martini, Angostura Bitters

### MARTINI

20

Tanqueray Gin or Absolut Vodka

### MARTINEZ

20

City of London Old Tom, Martini Extra Dry, Martini Rosso, Angostura bitters,  
Luxardo Maraschino liqueur

### MOSCOW MULE

17

Absolut Vodka, Angostura Bitters, Fresh Lime Juice, Ginger Beer

### NEGRONI

17

Tanqueray Gin, Antica Formula, Campari

### OLD FASHIONED

17

Makers Mark Bourbon, Angostura bitters, Sugar Syrup

### PALOMA

17

Jose Cuervo Gold, Grapefruit juice, Fresh Lime, Honey, Soda

### PINA COLADA

17

Four Squared Rum, Pineapple Juice, Double Cream, Coconut Syrup, Fresh Lime Juice

### PORNSTAR MARTINI

17

Absolut Vanilla Vodka, Passion Fruit Juice, Vanilla Syrup, Fresh Lime Juice,

Lanson Père Et Fils Champagne

### TOM COLLINS

17

City Of London Old Tom Gin, Lemon Juice, Sugar Syrup, Soda

### WHISKEY SOUR

17

Makers Mark, Fresh Lemon Juice, Sugar Syrup, Ms Better's Bitters

## Cocktails

### 41 SIGNATURE ESPRESSO MARTINI

Frangelico, Mozart Chocolate, Caol Ila, Ms Betters Bitters, , Espresso, Chocolate Bitters

### AMARETTO SOUR

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

### APEROL SPRITZ

Aperol, Bolla Prosecco, Soda Water

### 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 MartinVSOP 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

### EL PRESIDENTE

Havana Club 3yrs, Martini Extra Dry, Martini Bianco, Martini Rosso Orange Curacao, Grenadine Syrup

### FRENCH 75

Tanqueray, Fresh Lemon Juice, Lanson Pere Et Fils

### FRENCH MARTINI

Grey Goose Vodka, Chambord, Pineapple Juice

17

17

17

17

17

25

17

17

17

17

17

17

17

## SNACKS

1 Plate	4 Plates	8 Plates	16 Plates
9.75	26.75	50.75	70.75

**Hot Smoked Salmon Choux Buns**, *Exmoor Caviar*

**4 Pieces**

**Wagyu Sliders**, *Burger Sauce*

**3 Pieces**

**Korean Barbeque Pork Bao Buns**, *Asian Slaw*

**3 Pieces**

**Ham & Cheese Croquettes**, *Honey Mustard Mayonnaise*

**4 Pieces**

**Cauliflower Popcorn**, *Truffle Mayonnaise*

**4 Pieces**

**Sesame Fried Chicken**, *Sweet Chilli Sauce*

**3 Pieces**

**Cheesy Fries**

**8**

*House Sauce*

## 24 HOUR MENU

ALL SERVED WITH VEGETABLE CRISPS

### Keema & Cheese Melt 18.75

Curried Minced Lamb, Fresh Green Chilli, Mango Chutney. Served on Naan Bread

### London Burrata Wood Fire Flat Bread 16.75

Isle of Wight Tomatoes, Basil Pesto, Red Onion

### Grilled Toasties 15.50

Choice of:

Tomato & Cheese

Ham & Cheese

Chicken & Bacon

## DESSERTS

### BEA TOLLMAN'S BAKED VANILLA CHEESECAKE 9.50

Strawberry Coulis

### Steamed Date & Banana Pudding 9.50

Homemade Brandy & Walnut Ice Cream, Walnut Brittle

## CHAMPAGNE AND SPARKLING WINE

### NON VINTAGE

		125ML	750ML
Giesler, Red Carnation Brut	12%	17	85
Lanson, Père Et Fils	12%	22	110
Veuve Clicquot, Yellow Label NV	12%		110
Louis Roederer, Brut Premier NV	12%		120
Joseph Perrier Cuvee Royale Brut, Brut NV	12%		110
Moët & Chandon, Brut imperial NV	12%		120
Bollinger, Special Cuvee Brut NV	12%		140
Ruinart Blanc De Blanc	12.5%		190
Lanson, Extra Age Brut NV	12%		190

### ROSÉ

		125ML	750ML
Lanson, Rosé Label NV	12.5%	25	125
Ruinart Rosé NV	12%		125
Gosset, Grand Rosé NV	12%		140
Louis Roederer, Brut Rosé 2013	12%		190
Billecart-Salmon, Brut Rosé NV	12%		195
Lanson, Extra Age Rosé	12%		220
Krug, Rosé NV	12%		700

### VINTAGE

Dom Perignon 2006	12%		440
Louis Roederer, Cristal 2009	12%		570

### VINTAGE ROSÉ

Dom Perignon, Brut Rosé 2003	12.5%		875
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### HALF BOTTLES

Laurent Perrier, La Cuvee Brut NV	12%		60
Louis Roederer, Brut Premier NV	12%		60
Moët & Chandon, Brut Imperial NV	12%		60
Louis Roederer, Brut Rosé 2013	12%		90

### ENGLISH SPARKLING WINE

Nyetimber Classic Cuvee	12%		100
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### PROSECCO

Bolla Prosecco Superior	11.5%	12	60
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**BOTTLE BEERS, CIDERS AND ALES**

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

**WHITE WINES****DRY**

	<b>175ML</b>	<b>BTL</b>
<b>TRENTINO PINOT GRIGIO, L'ARISTOCRATICO 2018, ITALY</b> Light and refreshing, formed primarily from Pinot Grigio/Pinot Gris grapes	<b>11</b>	<b>39</b>
<b>ALBARINO BERNON BODEGAS AQUITANIA, 2020, SPAIN</b> Creamy fruit, with plenty of yellow peach flavour and a good touch of underlying minerality.		<b>51</b>
<b>DOMAINE DES MALANDES CHABLIS 2019, FRANCE</b> 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>64</b>
<b>DOMAINES VACHERON SANCERRE 2018, FRANCE</b> 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 and passion fruit		<b>79</b>

**MEDIUM BODIED**

	<b>175ML</b>	<b>BTL</b>
<b>VIDAL RISELING 2018, NEW ZEALAND</b> Juicy and refreshing with delicious white fruit flavours. Orange, apple, blossom, passion fruit and honey on the palate	<b>11</b>	<b>39</b>
<b>PRINCES ABBES DOMAINE SCHLUMBERGER, PINOT GRIS 2017, FRANCE</b> The nose is open and pleasant, with a deep intensity. Racy, dominance of candied overripe flavours, yellow fruits, quince, Mirabelle plum and honey		<b>61</b>

## ROSÉ WINES

175ML BTL

### PASCAL JOVLIET SANCERRE ROSÉ 2018, FRANCE

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

15 54

### LANSON COEUR DE ROSÉ PRESTIGE 2018, FRANCE

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

72

### DOMAINES OTT CLOS MIREILLE 2019, COTES DE PROVENCE, FRANCE

Very pale, delicate pink colour; fragrant, subtle; crisp with lovely white fruit and strawberry flavours

95

## RED WINES

### LIGHT BODIED

175ML BTL

### CUVEE PRESIDENTE MARGUERITE, CAVE DE FLEURIE 2017/18, FRANCE

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

13 46

### MEDIUM BODIED

175ML BTL

### RAMOS PINTO DUAS QUINTAS TINTO 2017, PORTUGAL

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

14 51

### MARQUES DE MURRIETA RIOJA RESERVA 2015, 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

72

## BOUCHARD FINLAYSON RED WINES

### FULL BODIED

175ML BTL

### HANNIBAL RED BLEND 2018

17 70

### GALPIN PEAK PINOT NOIR 2017/18

20 80

### GALPIN PEAK PINOT NOIR TÊTE DE CUVÉE 2017

270

## BOUCHARD FINLAYSON WHITE WINES

### DRY

<b>BLANC DE MER 2018</b>	<b>175ML</b>	<b>BTL</b>
	<b>10</b>	<b>36</b>
<b>SANS BARRIQUE CHARDONNAY 2017</b>	<b>12</b>	<b>43</b>
<b>WALKER BAY SAUVIGNON BLANC 2020</b>	<b>13</b>	<b>46</b>
<b>SAUVIGNON BLANC RESERVE 2017</b>	<b>14</b>	<b>51</b>

### MEDIUM BODIED

<b>CROCODILE'S LAIR CHARDONNAY 2018</b>	<b>175ML</b>	<b>BTL</b>
	<b>14</b>	<b>51</b>
<b>CROCODILE'S LAIR LIMITED EDITION CHARDONNAY 2014</b>	<b>18</b>	<b>64</b>

### FULL BODIED

<b>MISSIONVALE CHARDONNAY GOLD 2018</b>	<b>175ML</b>	<b>BTL</b>
	<b>18</b>	<b>64</b>

### BOUCHARD FINLAYSON TASTINGS

100ml of each wine lead by one of our knowledgeable team.

#### INTRODUCTION TO BOUCHARD

**40**

Blanc De Mer, Crocodile's Lair, Hannibal

#### CHARDONNAY MASTERCLASS

**40**

Sans Barrique, Crocodile's Lair, Missionvale

## RED WINES

### FULL BODIED

#### THE FEDERALIST 2016, USA

The wine displays aromas of blue and black fruits, such as blackberry and blueberry with notes of cinnamon spice, the palate has a firm tannin structure, and a long, smooth finish

#### ALPACION GRAND MALBEC 2017, ARGENTINA

Full-flavoured, with a classic Malbec palate, plenty of pure, ripe, red and black fruit aromas, backed with notes of vanilla and smoke, it shows a good balance between fresh acidity and supple, silky tannins.

#### 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.

#### CHATEAU DE PEZ St.-ESTEPHE 2014, 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

#### 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

**175ML BTL**  
**15 54**

**17 61**

**19 68**

**108**

**450**



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 Cuveé 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 Cuveé 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**