

DRINKS

(All rates exclude VAT)

ALCOHOLIC

(Pre-order only)

Merry Berry cocktail	£7.50
Gin, cranberry juice and prosecco with fresh blackberries	per glass
Winter Pimms punch (can be served warm or cold)	£6.00 £15.00
Winter Pimms with brandy, apple juice, cinnamon, apple and oranges	per glass per litre
Prosecco	£6.00
Borgo Del Col Alto, Prosecco Spumante extra dry	per glass

NON-ALCOHOLIC

Freshly Squeezed Orange Juice	£8.00
Multivitamin Nectar juice	per litre
Apple & pear juice	
Organic Apple & Elderberry juice	
Sparkling elderflower press	
Pomegranate fizz	

NON-ALCOHOLIC SEEDLIP DRINKS

£4.50 **£12.00**
per glass per litre

Made with Seedlip copper pot distilled non-alcoholic spirits

Nogroni

Seedlip Spice, bitter aperitif, sweet Vermouth and an orange twist

Garden and Elderflower tonic

Seedlip Garden, elderflower tonic, cucumber and ice

GIN

Gordon's Special Dry Gin – 37.5%	£3.25
Tanqueray No.Ten Distilled Gin – 47%	£4.25
Sipsmith London Dry – 41.6%	£6.60

VODKA

Smirnoff Red Label – 37.5%	£3.25
Blackwoods Premium – 40%	£4.25
Belvedere – 40%	£7.45

RUM

Captain Morgan White/Dark – 40%	£3.25
The Kraken Black Spiced – 40%	£4.25
Mount Gay Black Barrel – 43%	£6.66

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WHISKY

Famous grouse – 40%	£3.25
Johnnie Walker Black Label – 40%	£4.25
Laphroaig Islay Single Malt Scotch 10 Years Old– 40%	£7.14

BRANDY

Courvoisier V. S. Cognac – 40%	£3.25
Janneau VSOP Grand Armagnac – 40%	£5.20
Hennessy Very Special Cognac – 40%	£6.30

PORT

Cockburn's Fine Ruby – 19%	£4.20
Sandeman Late Bottled Vintage – 19.5%	£5.70

LIQUEURS

Kahlua – 20%	£3.20
Baileys – 17%	£2.30
Grand Marnier – 20%	£5.40
Luxardo Limoncello – 18.9%	£2.80
Disaronno Amaretto – 28%	£4.05
Tia Maria – 20%	£3.50
Drambuie – 40%	£3.50

BEERS & CIDERS

<i>275ml</i>	
Becks – 4.8%	£3.98
<i>330ml</i>	
Budweiser – 4.8%	£4.45
Corona – 4.5%	£5.00
Asahi – 5%	£5.05
Peroni Nastro Azzurro – 5.1%	£5.15
Singha Premium Thai Beer – 5%	£5.70
Strongbow – 5%	£4.05
Magners – 4.5%	£6.80

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BEERS & CIDERS

500ml

London pride – 4.7%	£6.55
Doom Bar – 4.3%	£6.55
Wells Waggle Dance Honey Beer – 5.2%	£6.55
Wells Banana Bread – 5%	£6.55
Bulmers – 4.5%	£6.55
Thatchers – 7.4%	£7.15

ALCOHOL-FREE BEER

Becks Blue	£4.45
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MIXERS

Ginger ale, tonic water, slim line tonic water, bitter lemon	£1.75 /200ml
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WHITE WINE

Le Pionnier Blanc, Cotes de Gascogne, France, 2017

£20.90

Le Pionnier is situated in IGP Comte Tolosan in Gascony. A crisp floral white wine from the south west of France has an aroma of citrus fruits, particularly grapefruit, with hints of ripe pear and tomato leaf. These flavours linger on the palate with hints of exotic fruits, a fresh lime acidity and vivacious finish.

Hamilton Heights, Chardonnay, South East Australia, 2017

£24.00

An elegant Aussie Chardonnay, bright lemon in colour with a fresh nose full of ripe peach and citrus. The palate has a nice weight with flavours of ripe mango, pineapple and peach with a crisp acidity and green apple notes. The tropical notes linger on the palate finishing long and refined.

Pinot Grigio, Ca Luca, Vebneto, Italy, 2017

£25.00

This modern Pinot Grigio from northern Italy is a delicate straw yellow in colour. The nose is full of white flowers with a delicate perfume and fresh apple fruit aromas. Ca Luca is dry and well-balanced, it retains a refined acidity matching the subtle peach, pear, melon and apple flavours. The fruit flavours mingle on the palate to create an easy-drinking yet elegant wine which lingers on the finish.

Sauvignon Blanc de Touraine, Petite Abbaye, Val de Loire, France, 2017

£25.50

This Loire Valley Sauvignon Blanc has vibrant aromaticcs include nettle, gooseberry and elderflower leading to equally expressive flavours on the palate whilst retaining a core of citrus acidity with a refreshing streak of flinty minerality to provide a long, crisp and clean finish.

Marsanne / Viognier, Roche de Belanne, Languedoc, France, 2017

£26.00

A crisp and flavoursome white from the pebble soils of the Languedoc coast near Beziers. On the nose, white flowers, honeysuckle and stone fruits such as apricots create an evocative bouquet, which is followed through on the medium bodied palate with ripe peach and apple flavours which lead to a fresh, zesty finish.

Pecorino 'Tor del Colle', Abruzzo, Italy, 2017

£28.00

Not to be confused with the cheese, this wine takes its name from the Italian word 'pecora' meaning sheep. This is due to the fact that local sheep in the region would often eat the grapes whilst walking through the vineyards. Lemon-green in colour with blossom and grapefruit aromas on the nose. The palate is dry and crisp with a zesty citrus acidity and notes of white peach, pear and green apples.

Picpoul de Pinet Domaine Morin, France, 2017

£29.75

Not to be confused with the cheese, this wine takes its name from the Italian word 'pecora' meaning sheep. This is due to the fact that local sheep in the region would often eat the grapes whilst walking through the vineyards. Lemon-green in colour with blossom and grapefruit aromas on the nose. The palate is dry and crisp with a zesty citrus acidity and notes of white peach, pear and green apples.

Sauvignon Blanc Turning Heads, New Zealand, 2017

£33.00

Sourced from young vines from the Wairau region, the Turning Heads Wine Company has produced a typically vibrant aroma of ripe gooseberries; herb and nettle aromas to accentuate the Marlborough calling card. The selection of parcel of fruit are blended to create an expressive dry white that exhibits tropical flavours of pineapple and lime yet retains a crisp citrus acidity to balance a richly textured palate.

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WHITE WINE

Macon Villages `Les Mulots` R. Luquet, France, 2016

£37.00

The `Clos de Condemine` sits on a small clay slope in the village of Charnay les Macon, yielding fruity, elegant Chardonnay. A pale gold in colour with a typically ripe nose of pear, white peach and plum. The palate is well balanced and creamy with red apple, peach and honeydew melon flavours that combine with mineral elements, to linger on a powerful finish.

ROSÉ WINE

La Loupe Carignan Rose, Languedoc, France, 2017

£20.90

Salmon pink in colour, this rose has a lovely nose of summer fruits and blossom. The palate is crisp and clean with a good citric acidity and flavours of strawberry, raspberry and red cherry with subtle floral hints of rose and blossom. A perfect summer wine, easy-drinking and very fresh.

Pinot Grigio `Ramato` Il Barco, Italy, 2017

£24.00

Il Barco Ramato is a delicate salmon pink rosé made naturally using selected copper skinned Pinot Grigio grapes. This is a rare wine style that has become greatly sought after and very fashionable in Italy. It has the delicate perfumed aromas of peach and rose petals and soft, red fruit flavours on the palate. It is dry and well balanced, excellent to drink with fish and white meats.

RED WINE

Le Pionnier Rouge, Herault, France, 2017

£20.90

La Pionnier is produced in the Languedoc region between Narbonna and Béziers. This soft and fruity wine is a traditional Languedoc blend of Grenache and Carignan. It is generous and supple on the palate with an intricate structure. Layers of soft summer fruits and rich berry flavours reflect the warmth of the Mediterranean, with a subtle spicy finish.

Hamilton Heights Shiraz, Australia, 2017

£24.00

Bright ruby red in colour, this Aussie Shiraz is bursting full of inviting blackcurrant and blackberry aromas on the nose. The palate is smooth and soft with juicy black fruit flavours and a hint of spicy pepper. Soft tannins give structure to the wine which has a long and polished finish.

Sangiovese Meridia, Emilia Romagna, Italy, 2016

£25.50

Sangiovese is a black Italian grape variety and it the main grape used in some of Italy's most expensive and prestigious wines. This wine is medium bodied, with typical red cherry, redcurrant and spice aromas. The palate is soft, fruity with good ripe red fruit flavours and an orange zest finish. An easy drinking red with soft tannins.

Whale Point Pinot Noir, South East Australia, 2017

£26.50

This Pinot Noir from South East Australia is a pale ruby red in colour with a soft nose of redcurrants and red cherries. The palate is very smooth with a core of red fruit flavours and sweet spices supported by supple tannins giving structure to wine. The finish is long and smooth with the red cherry and raspberry notes lingering on the palate.

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RED WINE

Merlot La Playa, Colchagua Valley, Chile, 2016

£28.00

This excellent Estate grown red from the La Playa winery has all the rich supple plummy fruit flavours that have made this variety so popular. Good aromatic intensity and richness of black fruits like black plums and cherries, leading to notes of menthol and fresh red berry fruits. In the mouth it is creamy and round, with soft tannins and a long, savoury finish.

Cabernet Franc '1620' Lorigeril, Languedoc, France, 2017

£28.50

This spicy Cabernet Franc from the Languedoc is a beautiful bright ruby red in colour. The nose has red cherries and currants in abundance, these red fruits follow through on the palate with a menthol note and spicy pepper. The wine has beautiful structure with fine tannins and a long and powerful finish.

Primitivo 'Doppio Passo', Carlo Botter, Puglia, Italy, 2017

£29.00

This bold and powerful red from Brindisi is made in a similar way to a Ripasso wine using a portion of dried Primitivo grapes and fermenting the wine a second time on the dried skins. The result is a fresh and aromatic red with an amazing concentration of plum, blackberry, cherry and chocolate flavours backed by a good balance between naturally light and soft tannins and light acidity.

Rioja Crianza, Bodegas Taron, Rioja Alta, Spain, 2015

£32.00

Bodegas Taron have created this soft and attractive Crianza from a blend of Tempranillo and Mazuelo from their Rioja Alta vineyards. The wine displays a bright ruby red colour with aromas of fresh red berries, plum and cherry. On the palate, subtle oak and smoked notes from 14 months in American oak combine fresh redcurrant and cherry fruits. The wine is well structured tannins with a long balanced finish.

Chateau Gachon Montagne St Emilion, France, 2015

£42.00

A blend of Merlot, Cabernet Franc and Cabernet Sauvignon; this wine is a deep ruby colour with purple hues and has a soft nose of cherry, cassis, and spice. On the palate it is well balanced with a solid tannic structure and a complementary soft mid-palate of ripe fruits such as plums and red berries, well-integrated oak ageing added structure and spice to the palate.

SPARKLING WINE

Borgo Del Col Alto, Prosecco Spumante extra dry, NV

£30.80

Prosecco is the fashionable dry sparkling wine produced from Glera (formally known as prosecco) grapes grown in the hills of Treviso, Veneto region. It is a pale and delicate wine with a fine mousse and persistent fine bubbles. The clean fruity aromatic bouquet contains hints of flowers, honey and apple leading to a well balanced, light and fresh palate.

Cremant d'Alsace, Domaine Jean-Baptiste Adam, France, NV

£39.00

This Cremant d'Alsace is a traditional method blend of Pinot Blanc, Pinot Auxerrois and Pinot Noir. Pale lemon in colour with a delicate mousse, this wine has a highly expressive nose of stone fruits and white flowers. The palate is round with peachy stone fruit flavours balanced perfectly by the fine mousse and zesty citrus acidity, which combine to this a pleasant and harmonious wine.

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SPARKLING WINE

Champagne De Malherbe Brut, France, NV

£49.00

A soft and well rounded Champagne that exhibits typical attractive brioche aromas with hints of red fruits and citrus. The extended maturation on the lees gives a supple balance, with a hint of minerality that makes this wine a classic example of regional terroir. Well structured with a persistent mousse, it is round and full in the mouth, with hints of vanilla and biscuits on the finish.

Hindleap Classic Cuvee Brut Bluebell Vineyard Estates, 2014

£53.00

The Hindleap vineyard was planted in 2005 on chalk and sandstone soils adjacent to the Bluebell Railway and fringes of the Ashdown Forest. Like Champagne, it is produced by the traditional method; a second fermentation in the bottle which creates the natural sparkle. Fragrant and floral on the nose, the palate has notes of orange zest, citrus, white blossom and fresh green apple. The creamy mousse is well balanced by a crisp and fresh acidity.

Champagne Lombard Brut Reference, NV

£62.00

Dominated by Pinot Noir and Pinot Meunier, this brut champagne is a beautiful straw yellow in colour with reflections of gold. The nose is fresh and fruity with touches of vanilla and there is an abundance of fine persistent bubbles. The palate is rounded and full of stewed apple and white peach flavours with pastry notes and a citric acidity which all combine in the mouth and lead into a pleasant, toasty finish.

Champagne Laurent Perrier La Cuvee Brut, NV

£69.00

Pale gold in colour with a delicate and complex nose, with hints of citrus and white fruits. Fresh and easy on the palate, with full flavours, plenty of fruit, good balance and length.

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