

# THE LONDON CARRIAGE WORKS

Our sommelier, Matt, has carefully paired a flight of three wines to accompany our evening menu. He has also chosen a premium wine flight - a unique opportunity to taste wines normally only sold by the bottle.

**Wine flight £22.00 | Premium wine flight £40.00**

Upgrade either wine flight with an arrival glass of **Prosecco £4.00**  
or an **English Sparkling Nyetimber Classic Cuvée £10.00**

## STARTER

### **La Battistina, Gavi**

A staple wine from our wine list since 2004. Made from 100% Cortese grapes from some of the most highly regarded sites in Gavi. An aromatic nose with apple and lemon characters this Gavi will complement a range of starters. (Vegan friendly)

Or

### **Bourgogne Pinot Noir, Vallet Freres**

100% Pinot Noir from Burgundy. Notes of pepper on the nose. Incredibly light in colour with red cherries and oaky undertones. My favourite red by the glass and this wine is checked by candlelight prior to bottling! (Vegan friendly)

## MAIN

### **Hugel Gentil, Alsace**

Made by one of the most famous names in Alsacian winemaking Gentil is a blend of traditional Alsace grapes such as Riesling, Gewurztraminer and Pinot Blanc. An amazing white with perfumed aromas, a multitude of flavours and a hint of spice (Vegan friendly)

Or

### **Rioja Vega, Crianza, Rioja, Spain**

Our flagship Rioja by Rioja Vega have been producing this wine since 1882. Cherry and cassis on the nose and a taste of vanilla from it's year in aged oak. (Vegan friendly)

## PUDDING

### **Tokaji Aszu, '5 Puttonyos', Crown Estates, Hungary**

One of the great dessert wines emanating from Hungary, this is a rich and full-flavoured sweet wine with honey and apricot notes. The '5 Puttonyos' indicates how sweet the wine is on a scale of 3-6)

Or

### **Krohn Colheita, 1983**

A single vintage Tawny port that has spent 30 years maturing in wood before it gets bottled. All of the grapes are still hand harvested and foot trodden. Aromas of treacle and fig followed by a nutty butterscotch flavour. (Vegan friendly)



## PREMIUM WINE FLIGHT

### STARTER

#### **Waterkloof, Sauvignon Blanc, Stellenbosch, South Africa, 2018**

This is one of the best examples of a South African Sauvignon, made only in exceptional vintages and is capable of ageing for many years, unlike most Sauvignon Blancs. A balanced minerality with notes of lime and gooseberries on the palate. (Vegan friendly)

Or

#### **Santenay, Premier Cru, Vallet Frères, Burgundy, France, 2017**

Produced by Bernard Vallet who was voted the IWSC French Winemaker of the year in 2012 (no mean feat!), he produces complex and authentic Burgundian wines whilst still pressing the grapes by foot! This Santenay is 100% Pinot Noir, matured in oak for a minimum of two years, with plump red fruits on the palate - my favourite wine! (Vegan friendly)

### MAIN

#### **Meursault, Vallet Frères, Burgundy, France, 2018**

Another Bernard Vallet special, Meursault lies between the villages of Volnay and Puligny-Montrachet and produces some of the world's greatest white wine. Matured in oak for a minimum of two years with classic Chardonnay flavours of butter, cream, hazelnut and honey. (Vegan friendly)

Or

#### **Château Haut Marbuzet, St Estèphe, France**

A classic old school Bordeaux, this Saint Estephe differs from others as it is more approachable than other Saint Estephe estates. Located between Chateaux Cos d'Estournel and Montrose it was massively underappreciated until relatively recently. Made from grapes only from vines over 12 years old, it has aromas of black cherries and smoky coffee and will go fantastically well with red meat.

### PUDDING

#### **Tokaji Aszu, 5 Puttonyos, Hungary, 2009**

One of the great dessert wines emanating from Hungary this is a rich and full flavoured sweet wine full of honey and apricot notes (the 5 puttonyos indicates how sweet the wine is on a scale of 3-6). The favourite wine of Voltaire (not this vintage) and coined 'the wine of kings, the king of wine' by Louis XIV. (Vegetarian friendly)

Or

#### **Krohn, Vintage Port, Portugal, 2016**

2016 is already anointed one of the great Port vintages and is likely to become a rarity in the future and therefore much more expensive to buy. Aromas of cranberry, raspberry and cherry and a full bodied and dense palate tasting of black woodland fruit. An absolute bargain! (Vegan friendly)

