

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 £17.00 | Premium wine flight £22.00

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

WINE FLIGHT

STARTER

Turi Sauvignon Blanc, Central Valley, Chile, 2018

A dry, zesty white which tends more towards the greener flavours which Sauvignon Blanc can exhibit; cut grass, gooseberry, herbal notes and asparagus-like hints.

MAIN

Domaine Mas Bahourat, Viognier, Gard, France, 2018

A classic Southern France Viognier. Apricots everywhere in this wine, even the vineyard is surrounded by apricot trees. (Vegan friendly)

Or

Côtes du Rhone Villages, Boutinot, Rhône, France, 2016

A blend of Grenache Noir and Syrah grapes tasting of brambly fruits with a spicy and oaky kick. The grapes are chosen from a select few Côtes du Rhône villages. (Vegan friendly)

PUDDING

Domaine Du Grange Neuve, Monbazillac, France, 2015

A sweet dessert wine from the Dordogne made from 25 year old vines. Marmalade on the nose and rich honey flavours. (Paddington's favourite and vegan friendly)

Or

Krohn Colheita, 2007

A great value single vintage Tawny port with notes of plum and raisin. The grapes used by Krohn are still foot trodden. (Vegan friendly)



PREMIUM WINE FLIGHT

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

STARTER

Gentil, Hugel, Alsace, France, 2017

Made by one of the most famous names in Alsatian winemaking - Gentil is a blend of traditional Alsace grapes including Riesling Gewurztraminer and Pinot Blanc. An amazing white with a multitude of flavours and a hint of spice. (Vegan friendly)

Or

Bourgogne Pinot Noir, Vallet Freres, France, 2017

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

Pieropan, Soave Classico, Veneto, Italy, 2018

Made by the first winemakers' to produce a wine with the name Soave in the 1930's, Pieropan are one of the most renowned Veneto winemakers. White flowers and almond on the nose. (Vegan friendly)

Or

Rioja Vega, Crianza, Rioja, Spain, 2016

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, 2005

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, 1982

A single vintage Tawny port that has spent 30 years maturing in wood before it gets bottled. Smells just like Crème Brûlée and tastes a bit like marmalade! (Vegan friendly)

