

VINTRY KITCHEN

— CAFÉ & WINE BAR —



BOTTLED COCKTAILS

- Breakfast Martini £12.00
Smoked Old Fashioned £12.00
Margarita £12.00
Negroni £12.00
Salted Caramel Espresso Martini £12.00



SPIRITS & LIQUEURS

GIN	50ml	VODKA	50ml
Portobello	£10.00	Koskenkorva	£10.00
Berkshire Rhubarb & Raspberry	£11.00	Nicholson Blood Orange	£12.50
Hendricks	£12.00	Belvedere	£13.00
Nicholson Original	£12.50	Beluga	£14.00
Monkey 47	£15.00	Grey Goose	£15.00
RUM		WHISKY	
El Dorado 3yrs	£10.00	Jura 10yrs	£11.00
Flor de Cana 12yrs	£12.00	Balvenie 12yrs	£14.00
Companero Panama extra anejo	£14.00	Glenfarclas 15yrs	£15.00
TEQUILA & MEZCAL		AMERICAN & JAPANESE WHISKY	
Ocho Blanco	£10.00	James Crees	£10.00
Ocho Reposado	£10.00	Woodford Reserve	£11.00
Gem & Bolt	£16.00	Nikka from the Barrel	£15.00
ARMAGNAC, CALVADOS, COGNAC		BEERS & CIDER	
Baron de Sissognac VSOP	£11.00	Draught Asahi	£8.00
Avallen Calvados	£11.00	Meantime 330ml Pale Ale, Lager	£7.00
Camus VSOP	£14.00	Aspall Cider 330ml	£7.00

A discretionary 12.5% service charge will be added to your bill
All proceeds from the service charge go to our team. Prices are inclusive of VAT

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FROM THE BARREL

WHITE	150ML	500ML	RED	150ML	500ML
Gascogne Le Lesc, <i>Colombard & Ugni Blanc</i>	£6	£20	Albizu, <i>Tempranillo</i>	£6	£20
Domaine Guy Allon, <i>Sauvignon Blanc</i>	£7	£24	Bergerie de la Bastide, <i>Grenache, Cinsault</i>	£6	£20
Muscadet Langelier, <i>Melon de Bourgogne</i>	£8	£27	Cantina Frentana, <i>Montepulciano</i>	£7	£24
ROSE			Les Galets Rouge, <i>Grenache, Syrah</i>	£8	£27
La Trilogie Rose, <i>Cote du Rhone, Cinsault</i>	£7.00	£24			



SPARKLING	150ML	500ML	ROSE	
Prosecco	£9	£45	Cuvee Elegance, <i>Grenache, Cinsault, Syrah, France</i>	£40
Charles Heidsieck Brut NV	£17	£85	Château Minuty, <i>Grenache, Cinsault, Syrah, France</i>	£58
Charles Heidsieck Rose NV		£100		

WHITE				
Ciello Bianco, <i>Catarratto, Italy</i>	£28		Cote du Rhône "Nature", <i>Grenache, Viognier, France</i>	£46
Planato Douro, <i>Viosinho, Malvaia Fina, Portugal</i>	£30		Lois Loimer, <i>Gruner Veltliner, Austria</i>	£46
Barone Montaldo, <i>Pinot Grigio, Italy</i>	£32		"Silandeiro", <i>Albarino, Spain</i>	£49
Ciu Ciu Le Merlettaie, <i>Pecorino, Italy</i>	£38		Bodega Miras, <i>Semillon, Argentina</i>	£50
Corralillo Matetic, <i>Sauvignon Blanc, Chile</i>	£38		Sokol Blosser, <i>Willamette, Pinot Gris, USA</i>	£60
Radford Dale Vinum, <i>Chenin Blanc, South Africa</i>	£42		Chablis JM Brocard, <i>Chardonnay, France</i>	£80
RED				
Ciello Rosso, <i>Nero d'Avola, Italy</i>	£28		Bourguel "Franco de Porc", <i>Cabernet Franc, France</i>	£46
Metic <i>Cabernet Sauvignon, Chile</i>	£34		De Loach Heritage Collection, <i>Zinfandel, USA</i>	£48
Bodega El Grano, <i>Carmenere, Chile</i>	£36		Coto de Imaz, <i>Tempranillo, Spain</i>	£50
Bodega Cecchin, <i>Carignan, Argentina</i>	£38		Natalino del Prete, <i>Negroamaro, Italy</i>	£56
Moulin de Gassac, <i>Pinot Noir, France</i>	£38		Pearl Mountain, <i>Flight of the Drongo, Grenache, SA</i>	£58
Tournon Mathilda, <i>Shiraz, Australia</i>	£46		Sine Qua Non, <i>Syrah, USA</i>	£450

In case of Allergy, please ask a waiter for more information

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