



Wine List

Whether it's a small dinner party or a conference, we take great pride in the quality of the food that we prepare and present. Our team of chefs apply their imagination, passion and knowledge to ensure that the dishes they create are a delight to the eye and to the palate.

The provenance of our ingredients means a great deal to us. Of course, we want them to be the finest and freshest available, but we also want to know that they are from suppliers with integrity.

That's why we source fish from suppliers dedicated to promoting sustainability and minimising food miles. The butchers we use can trace every link in their supply chain back to the farm. Our cheese comes from artisan makers in the UK who are passionate about their craft.

Wherever possible, our chefs use fruit and vegetables from British growers. And even our tea and coffee is supplied by importers who are as committed to the welfare of the growers as they are to the quality of the product.

At 1 with conferences and meetings

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Wine List



Champagne & Sparkling Wine

Prosecco Extra Dry, Azzillo

A delicately fruity aromatic bouquet with hints of flowers, honey and green apple. Is matched by a fine mousse and a fresh, clean palate

Italy NV **£25.50**

Rodier Pere et Fils Brut Reserve

This wine shows fine, consistent bubbles with floral, honeyed fruit aromas white peaches on the palate and an elegant finish

France NV **£43.00**

Rose

Nero d'Avola Rosato, Il Paradosso

An attractive light strawberry pink rose with a fruit scented bouquet and notes of summer fruits. Soft, crisp, well-balanced on the palate

Italy 2017 **£20.50**

White Wine

Sauvignon Blanc, De Chansac Cotes de Gascogne

Our House White

A crisp and dry south west France sauvignon with gooseberry notes

France 2018 **£20.50**

Unoaked Chardonnay, Los Caminos, Colchuga Valley

Tropical fruit aromas of pineapple and mango combined with citrus.

A fresh light-bodied wine with a good structure, balanced by crisp acidity

Chile 2018 **£21.50**

Marsanne Viognier IGP d'Oc Roche de Belanne

Fragrant white flowers, apricot and honeysuckle matched by ripe peach and apple flavours

France 2018 **£22.50**

Picpoul de Pinet Sel et Sable Languedoc

A bright, fresh Languedoc white with fragrant aromas of white flowers, quince, followed by lemon citrus, melon and honey on the palate

France 2018 **£25.00**

Verdejo, Bodegas Cerrosol, Rueda

Modern mouthwatering style and full flavoured with ripe melon and nectarine notes

Spain 2016 **£25.80**

Ciro, Greco Bianco, Fattori San Francesco, Calabria

Intriguing nose of passionflower, peach and almond. The plate is rich and textural, with fine balancing acidity

Italy 2017 **£25.80**

Red

Our House Red. De Chansac Old Vine Carignan A Pays d'Herault, ripe, juicy style of wine full of brambly fruit	France	2016	£20.50
Duc de Belmonde, IGP Pays d'Oc 50% Cabernet Sauvignon and 50% Syrah. Deep in colour with spice and dark fruits. Smooth and spicy with a rounded finish	France	2017	£22.50
Merlot, Los Caminos A rich silky textured red with black cherry and plum flavours, a hint of mineral character and soft, rounded structure	Chile	2017	£22.00
Raza Malbec Reserva Selection, Famatina Valley Smooth, rich and concentrated Malbec from the finest grapes. Maturation in oak barrels give the wine complexity, body and character	Argentina	2017	£24.50
Chateau Le Roc Bright red and black fruits. A hint of vanilla and soft tannins	France	2019	£25.00

Vintages & prices are correct at time of publication; however they may be subject to change. If your wine is no longer available, we will substitute for a similar or better wine at no extra charge

Corkage

Wine £13.00 + VAT per bottle and Champagne & Sparkling Wine £17.00 + VAT per bottle.

A bottle for the sake of these charges is 70cl or 75cl. Different size bottles will be charged pro rata. Please deliver at least 2 days prior to your event and leftovers collected within one week of the event. Goods left after this, will be subject to a storage charge of £7.50 per case, or part thereof, per week. We do not allow you to bring your own soft drinks, water, minerals, spirits, beers, fortified wines

Pay Bars

The minimum spend for a pay bar is £200 including VAT and can open at any point throughout the day. If this amount is not met, the difference will be charged to client's final invoice. If you choose to put an amount behind the bar, this does count towards the minimum spend. Please inform your guests that we accept card payments only.

1 Wimpole Street is licensed to serve alcohol until 11.00pm