

WIMPOLESt

BEVERAGES

All prices exclude VAT

Menu



1 OCTOBER 2023 TO 30 SEPTEMBER 2024

WIMPOLE_{St}

ABOUT US

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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DRINKS

All prices exclude VAT

Menu

Folkington's apple juice	250 ml	£3.00
Folkington's orange juice	250 ml	£3.00
Folkington's pink lemonade	250 ml	£3.00
Luscombe Sicilian lemonade	270 ml	£3.20
Luscombe lime crush	270 ml	£3.20
Luscombe elderflower bubbly	270 ml	£3.20
Luscombe hot ginger beer	270 ml	£3.20
Coca Cola	330 ml	£2.00
Diet Coke	330 ml	£2.00
Coke Zero	330 ml	£2.00
Sprite	330 ml	£2.00
Fanta orange	330 ml	£2.00
Selection of bottled beers	330 ml	£5.00
Still & sparkling table water	1 L	£3.55

House spirits and mixers available upon request


LUSCOMBE
Devon England


Folkington's
authentic juices and mixers

WINE LIST

All prices exclude VAT

CHAMPAGNE & SPARKLING WINE

Prosecco Extra Dry, Azzillo Italy NV **£28.50**

A delicately fruity aromatic bouquet with hints of flowers, honey and green apple. Is matched by a fine mousse & a fresh, clean palate 11%

Ita Prosecco Rose, Veneto Italy 2020 **£28.50**

Floral notes of roses and cherries on the palate, persistent bubbles with a smooth finish 11,5%

Blanc de Blancs, Chardonnay Brut, Louis Changarnier France NV **£30.00**

This vibrant Blanc de Blancs uses the best Chardonnay grapes that have been slowly matured to capture a fine mousse and crisp citrus palate preceded by aromas of quince, brioche, and elderflower. A fine aperitif. 11,50%

Rodier Pere et Fils Brut Reserve France NV **£41.00**

This wine shows fine, consistent bubbles with floral, honeyed fruit aromas white peaches on the palate & an elegant finish. 12,5%

Taittinger Brut Reserve, France France 2017 **£96.00**

Made from 40 % Chardonnay, 35% Pinot Noir and 25% Pinot Meunier, using perfectly matured grapes harvested from over 35 different vineyards. This subtle blend results in a light, elegant and balanced champagne. 12,5%

WHITE WINE

Sauvignon Blanc, De Chansac Cotes de Gascogne France 2022 **£24.50**

Our House White. A crisp and dry south west France sauvignon with gooseberry notes. 11,5%

Indesio Pinot Grigio, Venezie Italy 2022 **£25.00**

Lemon coloured with a fresh nose of orchard fruits and a hint of spice. Medium body, with note of tropical and citrus fruits. 12%

Hamilton Heights Unoaked Chardonnay, Riverland Australia 2022 **£25.50**

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. 13%

Picpoul de Pinet Sel et Sable, Languedoc France 2021 **£28.00**

A bright, fresh Languedoc white with fragrant aromas of white flowers, quince, followed by lemon citrus, melon & honey on the palate. 12,5%

Sauvignon Blanc, Wairau River Marlborough New Zealand 2022 **£30.00**

Clean & crisp, flavours of grapefruit, gooseberry, herbs & white stone fruit expressive on the palate. 13%

Odisseia Jean-Hughes Gros, Douro Portugal 2022 **£30.00**

The nose is bursting with citrus notes such as grapefruit and stone fruit such as white peach, nectarine peel and honeysuckle. 13%

Albarino 'Genio y Figuria' Attis Bodegas, Galicia Spain 2022 **£35.00**

The wine is straw yellow in colour with a pronounced peachy nose. The palate is bursting full of ripe fruit flavours of apples, peach and nectarine with a fresh, citrus acidity and a subtle mineral character on the finish. 13,5%

Sancerre Domaine, Merlin Cherrier France 2022 **£48.00**

A pale-yellow colour on appearance, with aromas of lemon and tangerine which, with some aeration, can open up into more tropical and coulis characters. salinity. A mineral, elegant and long finish 13%

Chablis Domaine Gautheron, Burgundy

France 2020 £50.00

Fresh, floral aromas, apple fruit and complex, rich mineral character derived from the subtle chalky vineyard soils a balanced citrus finish. 12,5%

RED WINE

France 2022 £24.50

De Chansac Old Vine Carignan

Our House Red. A Pays d'Herault, ripe, juicy style of wine full of brambly fruit. 13%

Hamilton Heights Shiraz, Riverland

Australia 2021 £25.00

Bright ruby red in colour, this Aussie Shiraz is bursting full of inviting blackcurrant and blackberry aromas on the nose. Soft tannins give structure to the wine which has a long and polished finish. 13,5%

Raza Malbec Reserva Selection, Famatina Valley

Argentina 2021 £28.00

Smooth, rich and concentrated Malbec from the finest grapes. Maturation in oak barrels give the wine complexity, body & character. 13%

Odisseia, Jean-Hughes Gros, Douro

Portugal 2019 £29.00

It's a well-rounded and layered red with notes of black plum, red cherry and a touch of chocolate. The tannins are ripe and balanced giving structure to this very drinkable wine. 14,5%

Special selection

Primitivo Doppio Passo, Salento

Italy 2022 £30.00

Fresh and aromatic red with an amazing concentration of plum, blackberry and chocolate flavours backed by naturally light and soft tannins and light acidity. 13%

Nero D'avola Canapi, Sicily

Italy 2022 £40.50

Deep coloured, the nose shows wild cherry, blackcurrant and spice. 13%

Barolo, Luca Bosio, Piedmont

Italy 2019 £53.50

Generous and rich with dark fruits and floral notes. Full bodied with ripe tannins that frame the finish. 14%

ROSE**Santo Antini, Pinot Grigio**

Spain 2022 £24.50

Very light and refreshing with a delicate pear-drop fruit. Absolutely bright and fresh, terrifically easy to drink. 12%

Domaine Gavoty Grand Classique, Provence

France 2022 £35.00

Crushed summer fruits on the nose and creamy strawberries and redcurrants on the palate, this Provence rose is weighty with a long crisp finish. 13,5%

PORT**Fonseca 10-year-old Tawny**

Portugal NV £40.00

Its smooth silky texture and subtle oak nuances are balanced by a fresh acidity and tannic grip that culminates in long, elegant finish. 20%

Taylors Late Bottled Vintage

Portugal 2017 £42.50

A rich, robust and fruity port, aged five to six years in wood prior to bottling. 20%

DESSERT WINE**Chateau Ramon, Monbazillac, Bergerac**

France 2017 £33.00

The result is a sweet, golden wine with notes of candied orange, honey, saffron, pineapple, mango and dried apricots all balanced by a zesty acidity leaving an elegant finish. 12,5%

Chateau Les Mingets Sauterns, Bourdeaux

France 2019 £35.00

A rich and concentrated dessert wine from hand-harvested Semillon grapes affected by noble rot and mature in oak barrique. It has a concentrated, luscious character, intense flavours of caramelised fruits. 13,5%

COCKTAIL

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Menu

SPRING GARDEN

£21 per jug

Vodka, fruity syrup, fresh lemonade and pressed apple juice.

GIN LEMONADE

£21 per jug

Gin, fresh lemonade and sparkling water

CARIBBEAN RUM PUNCH

£21 per jug

Dark Rum, orange and pineapple juice, grenadine and lime juice.

DARWIN SPARKLE MOCKTAIL

£12.50 per jug

Honey, lemon & orange juice and sparkling water

ELDERBERRY FIZZ

£12.50 per jug

Elderberry syrup, lime & chilled sparkling water

ORANGE TURMERIC MOCKTAIL

£12.50 per jug

Orange & lemon juice, coconut sugar, ground turmeric and rosemary

non-alcoholic

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IMPORTANT

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 £15.00 per bottle and Champagne & Sparkling Wine £19.00 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 £250 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



Contact us