

WIMPOLE_{St}

Beverage Menu



Available
From 1st Oct 24
to 31st Dec 24

London's Leading Conference Venue

All prices exclude VAT

Soft Drinks

WIMPOLE_{St}

**STILL & SPARKLING
TABLE WATER**
1l £3.80

**SELECTION OF
FRUIT JUICES**
1l £10.00

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 fruit juices

**FOLKINGTON'S
APPLE JUICE**
250 ml £3.15

**FOLKINGTON'S
ORANGE JUICE**
250 ml £3.15

**FOLKINGTON'S PINK
LEMONADE**
250 ml £3.15

**LUSCOMBE SICILIAN
LEMONADE**
270 ml £3.30

**LUSCOMBE LIME
CRUSH**
270 ml £3.30

**LUSCOMBE HOT
GINGER BEER**
270 ml £3.30

**LUSCOMBE
ELDERFLOWER
BUBBLY**
270 ml £3.30

House spirits & mixers available upon request
All prices exclude VAT

Beer & Cocktails

WIMPOLE_{St}

SELECTION OF BOTTLED BEERS

330 ml £5.00 per bottle

SPRING GARDEN

£21 per jug

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

GIN LEMONADE

£21 per jug

Gin, fresh lemonade & sparkling water

CARIBBEAN RUM PUNCH

£21 per jug

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

TAPP'D ON THE BEACH

250 ml £6.50 per can

TAPP'D STRAWBERRY DAIQUIRI

250 ml £6.50 per can

TAPP'D CLASSIC MOJITO

250 ml £6.50 per can

non-alcoholic

TAPP'D APEROL SPRITZER

250 ml £6.50 per can

TAPP'D WATERMELON

250 ml £6.50 per can

TAPP'D PINA COLADA

250 ml £6.50 per can

DARWIN SPARKLE MOCKTAIL

£12.50 per jug

Honey, lemon & orange juice & 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 & rosemary

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Lorem ipsum

Wine

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CHAMPAGNE & SPARKLING WINE

Prosecco Extra Dry, Azzillo

Italy NV **£28.50**

A delicately fruity aromatic bouquet with hints of flowers, honey & 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 & crisp citrus palate preceded by aromas of quince, brioche, & elderflower. A fine aperitif. 11,50%

Laytons

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

WHITE WINE

Sauvignon Blanc, De Chansac Cotes de Gascogne

France 2022 **£25.50**

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

Indesio Pinot Grigio, Venezia

Italy 2022 **£26.00**

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

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Wine

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Hamilton Heights Unoaked Chardonnay, Riverland	Australia	2022	£27.00
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 & 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 & nectarine with a fresh, citrus acidity & 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 & coulis characters. salinity. A mineral, elegant & long finish 13%			
Chablis Domaine Gautheron, Burgundy	France	2020	£50.00
Fresh, floral aromas, appley fruit & complex, rich mineral character derived from the subtle chalky vineyard soils a balanced citrus finish. 12,5%			

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RED WINE

De Chansac Old Vine Carignan France 2022 **£25.50**

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

Hamilton Heights Shiraz, Riverland Australia 2021 **£26.00**

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

Raza Malbec Reserva Selection, Famatina Valley Argentina 2021 **£28.00**

Smooth, rich & 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 & layered red with notes of black plum, red cherry & a touch of chocolate. The tannins are ripe & balanced giving structure to this very drinkable wine. 14,5%

Primitivo Doppio Passo, Salento Italy 2022 **£30.00**

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

Nero D'avola Canapi, Sicily Italy 2022 **£40.50**

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

Barolo, Luca Bosio, Piedmont Italy 2019 **£53.50**

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

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ROSE

Santo Antini, Pinot Grigio Spain 2022 **£24.50**

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

Domaine Gavoty Grand Classique, Provence France 2022 **£35.00**

Crushed summer fruits on the nose & creamy strawberries & 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 & subtle oak nuances are balanced by a fresh acidity & tannic grip that culminates in long, elegant finish. 20%

Taylors Late Bottled Vintage Portugal 2017 **£42.50**

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

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VINTAGES

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 £20.00 per bottle & Champagne & Sparkling Wine £25.00 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 10.00pm



Contact us