

WIMPOLE_{St}

Beverage Menu



Available
From 1st Jan 25
to 30th Sep 25

London's Leading Conference Venue

All prices exclude VAT

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.

Holding an event at 1 Wimpole Street is an investment in the future of UK healthcare. All profits are reinvested into the Royal Society of Medicine's education of healthcare professionals



Soft Drinks

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**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

Non-alcoholic drinks packages:

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MOCKTAIL MENU

(Choice of two)

VITAMIN PARADE

Fresh carrot & pineapple juice, lemon juice, cinnamon syrup & ginger beer

MINT-BASIL LIMEADE

Basil, mint, lime juice, mint syrup, fresh lemonade and soda water

NIGHT AT THE SPRITZ

A Campari-like non-alcoholic aperitif. Served with soda water for a simple refreshing drink

1WS SIGNATURE

Muddled strawberries & mint, served with lime juice, grenadine syrup & ginger beer

Non-Alcoholic Package 1: Drinks £20.00 pp

- Mocktail pitchers (choose 2 Mocktails from the list beside)
- 0% Peroni beers
- Selection of Folkington juices
- Selection of Luscombe juices
- Selection of bottled Sanpellegrino
- Selection of Fentimans drinks

Non-Alcoholic Package 2: Drinks & nibbles £25.00 pp

- Mocktail pitchers (choose 2 Mocktails from the list beside)
- 0% Peroni beers
- Selection of Folkington juices
- Selection of Luscombe juices
- Selection of bottled Sanpellegrino
- Selection of Fentimans drinks
- Butter cheese straws, selection of Love corn snacks & marinated olives
- Tomato & halloumi skewer with a pesto sauce
- Chargrilled aubergine & pepper, balsamic glaze
- Cream cheese stuffed baby peppers

House spirits and mixers available upon request
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Beer & Cocktails

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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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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, matched by a fine mousse & a fresh, clean palate 11%

Ita Prosecco Rose, Veneto

Italy 2020 £28.50

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

Blanc de Blancs, Chardonnay Brut, Louis Changarnier

France NV £30.00

The best Chardonnay grapes slowly matured to capture a fine mousse & crisp citrus palate preceded by aromas of quince, brioche & elderflower 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 & 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**

A fresh nose full of ripe peach & citrus. The palate has a nice weight with flavours of ripe mango, pineapple & peach with a crisp acidity & green apple notes
13%

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

A bright, fresh Languedoc wine 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 are expressive on the palate 13%

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

The nose is bursting with citrus notes such as grapefruit, white peach, nectarine peel & honeysuckle 13%

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

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**

Aromas of lemon & tangerine which, with some aeration, can open up into more tropical & coulis characters. 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 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 gives the wine complexity, body & character 13%

Odisseia, Jean-Hughes Gros, Douro Portugal 2019 **£29.00**

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 & 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 a 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**

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%

House spirits & mixers available upon request
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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 working days prior to your event & 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. Soft drinks, water, minerals, spirits, beers & fortified wines, quoted on request.

PAY BARS

The minimum spend for a pay bar is £250 including VAT can be available 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