



Wine list



Sparkling Wine and Champagne

	Vintage	ABV	
Brut, Bodegas, Santa Ana, Mendoza, Argentina	NV	13.0	£28.00
Refreshing with aromas of apple and pineapple followed by a delicate 'sweet bread' aroma. On the palate this wine has a delicate body with fresh stone fruit flavours and a long length.			
Duc de Valmer Blanc de Blancs Brut, Bordeaux	NV	11.0	£31.25
A light, dry sparkling wine with clean, fresh, fruit flavours balanced beautifully with subtle floral notes.			
Prosecco Brut, Stelle d'Italia, Veneto	NV	11.5	£41.00
A lively, crisp, sparkling wine with a delicate lemon character and an aromatic, dry, refreshing finish.			
Brut Baron De Marck, Gobillard, Champagne, France	NV	12.5	£45.00
Clean and soft with stylish character and a fruity nature bursting with apples and pears.			
Brut Rose, Gobillard, South Eastern Australia	NV	12.5	£91.25
Juicy ripe red fruit on the nose, good body and structure in the mouth and a long elegant finish.			

House Wine

	Vintage	ABV	
Trebbiano Poggio della Quercia IGT Rubicone, Contri	NV	11.5	£22.50
Dry with a fruity and upfront bouquet and a fresh citrus finish.			
Carignan Vin De France, La Cadence, South West France	2010	12.0	£22.50
A bright cherry red colour packed with red berry aromas and a hint of nutmeg. The palate is full-bodied and fruity.			

Rosé

La Lande Cinsault Rosé, Vin de Pays d'Oc, Colchagua Valley, France	2010	12.0	£25.00
With an attractive pale pink colour, this is a light, dry unoaked and refreshing rose from the Languedoc region.			
Rosé, Stormy Cape, South Africa	2010	13.0	£29.25
Made from 100% Shiraz, this is a easy-drinking rose bursting with ripe summer fruits and a juicy, natural sweetness.			

White Wine

Vintage ABV

Caracter Chardonnay/Chenin Blanc, 2010 13.0 £27.95
Bodegas Santa Ana, Argentina
Clean nose with aromas of pineapple, citrus and hints of cut grass and minerals. Light to medium bodied and dry.

Semillon Chardonnay, Mullygrubber, 2010 12.0 £28.00
Warburn Estate, Australia
Ripe, fresh fruit aromas of peach and melon, and a round, juicy palate. Finishing crisp and refreshing.

Chenin Blanc, Stormy Cape, 2010 13.5 £29.25
South Africa
Pale in colour with an enticingly citrus nose, this is a typically racy South African Chenin with a good concentration of sub tropical fruit well balanced with fresh citrus acidity and a dry finish.

Pinot Grigio, Via Nova, Italy 2010 12.0 £29.50
Lemony on the nose, with a delicious balance in the mouth. Dry white with a gorgeous lingering finish.

Torrentes, Sol, Bodegas 2010 13.0 £33.25
Santa Ana, Argentina
Powerfully aromatic with an array of wildflower and tropical fruits. Medium bodied, fruity and well balanced with a clean finish.

Macon-Villages, Cave de l'Aurore, 2009 13.0 £41.25
Burgundy, France
Ripe fruit and fresh acidity with a long, concentrated finish offering hints of apples and a touch of creaminess.

Sauvignon Blanc, Mansion House Bay, 2010 13.5 £42.25
Marlborough, New Zealand
A medium to full bodied wine with a vibrant acidity intertwined with crisp fruits and a long and zesty finish.

Chablis, Domaine de Vauroux, 2009 12.5 £53.95
Burgundy, France
Medium bodied with crisp, apple acidity, pure fruit flavours of white peach and pears and a classic, steely, dry finish.





Red Wine

	Vintage	ABV	
Footprint Merlot Pinotage, African wines Berry fruits with hints of liquorice and spice aromas and flavours. The palate is round and smooth with supple tannins and a persistent aftertaste.	2010	14.0	£26.95
Caracter Shiraz / Malbec, Bodegas Santa Ana, Argentina Medium bodied, soft and easily approachable, offering an array of red fruit flavours with balancing structure and a dry, rounded finish.	2010	12.5	£27.95
Shiraz Cabernet, Mullygrubber, Warburn Estate, Australia Generous red and black fruit aromas precede a soft and supple palate packed with blackberry and cherry flavours with hints of spice.	2010	12.5	£28.00
Cabernet Sauvignon, De Gras, Colchagua Valley Chile With notes of blackcurrant, cassis and blackberry, this wine offers soft tannins with lingering spicy fruit and a firm finish.	2010	13.0	£29.75
Malbec, Sol, Bodegas Santa Ana, Argentina Medium bodied and dry with soft, ripe blackcurrant flavours and balancing structure, finishing rounded and juicy.	2010	12.5	£33.25
Nero d'Avola Mandra Rossa, Sicily, Italy Fresh with good vanilla flavours. Soft and warm, with silky sweet tannins.	2010	13.5	£33.50
Escale Pinot Noir, Vin de France Elegant and fruity, with hints of raspberries on the nose and silky tannin structure on the palate.	2010	13.0	£36.75
Fleurie, La Bonne Dame, Jean Tete, Burgundy, France Medium bodied, soft and supple, with good acidity supporting vivid forest fruit flavours. The finish is elegant, dry and poised.	2010	13.0	£52.50
Bourgogne Pinot Noir, Chateau de la Charriere, Burgundy, France Light and flavoursome with red fruits such as strawberries, raspberries and cherries. Medium-bodied, with balanced, fresh acidity and light tannins.	2008	12.5	£53.75
Château Lamothe Bergerob, Cru Bourgeois, Haut-medoc, Bordeaux, France Pure cassis and blackcurrent on the nose, backed by a hint of a cedar on the palate. The tannins are sound and ripe and the wine has a long, concentrated finish.	2004	13.0	£76.75

Sweet Wines

	Vintage	ABV	
Botrytised Semillon, Peter Lehmann, Australia	2009	11.5	£39.95
Classic botrytised marmalade characters and deep honey notes with a richness balanced by natural acidity, followed by a delightfully clean finish.			

Muscat de Saint Jean De Minervois, Domaine de Barroubio	2009	15.2	£69.50
This fortified sweet wine – vin doux naturel – is shimmering golden in the glass with an intense, complex nose of grapes, pear, rose petals and citrus. On the palate it is sweet, rich, powerful with a balancing zesty acidity on the long finish.			

Port

Late bottled Vintage port, Quinta do Crasto	2006	19.5	£63.95
This late bottle vintage shows brooding black cherry fruit with a huge cedary core. A simple, ripe and mouth filling wine, rounded off by a sweet finish.			





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