

# THE VINTRY

*Wine and Dine in Style!*

**KITCHEN OPEN  
12 NOON UNTIL 9PM**

Enjoy our range of fresh, seasonal food!

Please enquire for our:

Bar Snacks & Sharers Menu  
A La Carte Menu  
Sandwich Menu

One of our wonderful team members will be happy to help with any questions regarding our menus!

**EVENTS & PRIVATE HIRE  
AT THE VINTRY**

From birthdays to boardroom meetings, work-dos to weddings & networking events to nibbles - The Vintry can host it all over our spacious two floors; including two semi-private areas & our private Cellar Bar.

Just contact us at [vintry.ec4-events@fullers.co.uk](mailto:vintry.ec4-events@fullers.co.uk) to make an event enquiry - there's no request too big or too small!

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EVENTS AND KITCHEN

FURTHER DRINKS AVAILABLE - JUST ASK A MEMBER OF OUR  
FRIENDLY TEAM!

## YOUR PERFECT VENUE

Whether it be an after work tipple, a birthday party or a no excuse  
needed get together -

The Vintry is your perfect venue.

With an array of beautiful function spaces, delectable food & drinks  
packages and above all, matchless service -  
make your next party, one to remember!

☎ 0207 280 9610

🌐 [www.vintryec4.co.uk](http://www.vintryec4.co.uk)

# THE VINTRY



## CHASE RHUBARB AND BRAMLEY APPLE - 5.95

Tangy and tart, blended with freshly pressed rhubarb & apples

## RENEGADE GIN - 6.35

Grain-to-Glass London gin distilled in Battersea. Herbaceous & piney with a smooth finish

## HENDRICKS - 6.20

Distilled with a curious infusion of cucumber & rose

## TANQUERAY FLOR DE SEVILLA - 5.85

Seville oranges distilled with orange blossom & juniper, coriander, angelica & sweet liquorice

## OPHIR - 6.35

A unique London Dry Gin made using spicy cubeb berries from Indonesia, cardamom and Tellicherry black pepper from India and coriander from Morocco

## SIPSMITH LEMON DRIZZLE - 6.10

Fresh, zesty, warming zing with a subtle hint of vanilla

## BRIXTON GIN - 6.35

Bold notes of hibiscus, wood violets, orange and lemon peel & floral notes

## CHASE PINK GRAPEFRUIT & POMELO - 6.55

Tart notes of pink grapefruit meets bold juniper flavour for a zesty finish

## MONKEY 47 - 6.45

The 47 refers to the number of botanicals, including lingonberries, blackberries & honey

## SILENT POOL - 6.50

A truly special full-bodied & fresh gin with depth, clarity & plenty of flavour

### REFRESHINGLY LIGHT FEVER TREE TONICS

Indian Tonic Water 3.25

Mediterranean 3.35 Elderflower 3.35 Aromatic 3.35

Ginger Beer 3.35 Ginger Ale 3.35

Rhubarb & Raspberry 3.35 White Grape & Apricot Soda 3.35

Prices shown are 25ml measures.

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## SPRITZ & MORE



### *Aperol Spritz*

Aperol, Prosecco & Soda Water garnished with a slice of fresh orange - £9.50 | £37.00 Sharing Serve

### *Limoncello Spritz*

Limoncello, Prosecco & Soda Water garnished with fresh lemon - £13

### *Campari Spritz*

Campari, Prosecco & Soda Water garnished with fresh orange - £9.90

### *Classic Pimm's*

Pimm's & Lemonade garnished with fresh Cucumber, Orange, Strawberries & Mint - £8.00 | £29.00 Sharing Serve



### *Classic Negroni*

Equal parts Campari, Tanqueray & Martini Rosso - £12.50

### *Anything Else...?*

Please enquire for all other cocktails - including Espresso & Passionfruit Martinis



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## DRAUGHT BEER & CIDER



DEYA STEADY ROLLING' MAN 5.2%, ENGLAND	8.25
SIREN SOUNDWAVE IPA 5.6%, ENGLAND	8.25
TINY REBEL EASY LIVIN' 4.3%, ENGLAND	7.75
JUBEL PEACH 4%, ENGLAND	7.20
ASAHI SUPER DRY 5.2%, JAPAN	7.50
FRONTIER CRAFT LAGER 4.5%, ENGLAND	6.85
LUCKY SAINT 0.5%, GERMANY	6.65
PERONI 5.1%, ITALY	7.30
AMSTEL 4.1%, NETHERLANDS	6.35
GUINNESS 4.2%, IRELAND	7.05
CORNISH ORCHARDS DRY CIDER 4.5%, ENGLAND	7.00
FULLER'S LONDON PRIDE 4.1%, ENGLAND	6.10
DARK STAR HOPHEAD 3.8%, ENGLAND	6.25



*Ask us about our rotational IPA & cask range!*

### NO & LOW ALCOHOL

Peroni 0% 330ml 4.70

Alcohol Free G&T 6.40

*Single measure of Sipsmith Freeglider & Fever Tree Light Tonic*

Elderflower Cooler 6.50

*Elderflower pressé, apple juice, fresh lime & mint*

# THE VINTRY

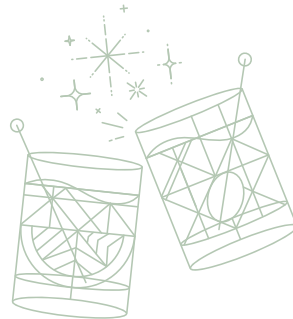
## RUM



DIPLOMATICO RESERVA 40%, VENEZUELA	6.80
EQUIANO 43%, AFRICA & THE CARIBBEAN	6.35
MOUNT GAY 40%, BARBADOS	5.10
HAVANA CLUB 7YR 40%, CUBA	6.15
KRAKEN SPICED 40%, TRINIDAD & TOBAGO	5.90
RON ZACAPA 40%, GUATEMALA	6.60
ALUNA COCONUT RUM 37.5%, GUATEMALA	5.30

*Recommended with Ginger Ale or Ginger Beer*

## WHISKEY



JAMESON 40%, IRELAND	5.60
MACALLAN 12 YEAR DOUBLE OAKED 40%, SCOTLAND	7.50
BULLEIT BOURBON 45%, U.S.A.	5.50
LAPHROAIG 40%, SCOTLAND	5.80
GLENFIDDICH 12 YEAR 40%, SCOTLAND	5.70
KNOB CREEK 50%, U.S.A.	5.70
HIBIKI HARMONY 43%, JAPAN	7.50
BUFFALO TRACE 45%, U.S.A.	6.00.

*Recommended neat or on the rocks*

Prices shown are 25ml measures.

# THE VINTRY

## WINE LIST

### RED

	175ml	250ml	Bottle
<b>Terre Siciliane Petit Verdot</b> <small>Sicily, Italy</small> Powerful, rich, very deeply coloured and tannic	7.30	10.40	29.00
<b>Le Guepier Organic Merlot</b> <small>Pays D'OC, France</small> A medium-bodied red with a red berry burst	7.50	10.80	30.00
<b>Les Cent Verres Pinot Noir</b> <small>Languedoc, France</small> Cherry & raspberry flavours with a plummy overtone	7.90	11.30	31.50
<b>San Felipe Barrel Select Malbec</b> <small>Mendoza, Argentina</small> Seriously luscious wine - hints of berries, ginger & pepper	8.30	11.90	33.00
<b>Casa el Pruno Valpolicella Ripasso Superiore</b> <small>Valpolicella, Italy</small> Sweet oak with aroma of vanilla & liquorice. Clean & bright	9.00	13.00	36.00
<b>Selvapiana Chianti Rufina</b> <small>Tuscany, Italy</small> Ripe & juicy, with aromas of red cherries & blackberries	10.00	14.40	40.00
<b>Arnegui Gran Reserva Rioja</b> <small>Rioja, Spain</small> Aged and oaked leading to a toasted wood & spiced flavour	11.50	16.60	46.00

### WHITE

<b>Terre Siciliane Carricante</b> <small>Sicily, Italy</small> An enticing sip of green apple, peach, and aromatic herb	6.95	9.95	29.45
<b>Les Cent Verres Viognier</b> <small>Languedoc, France</small> Rich and full-bodied with floral and herbal notes	6.60	9.50	26.50
<b>La Huppe Organic Chardonnay</b> <small>Pays D'OC, France</small> An extremely easy to drink peachy chardonnay	7.50	10.80	31.00
<b>Opawa Sauvignon Blanc</b> <small>Marlborough, New Zealand</small> Refreshing & intense, with crisp notes & passion fruit flavour	10.30	14.80	41.00
<b>Chemin de Dames Picpoul de Pinet</b> <small>Languedoc, France</small> Flinty with a refreshing acidity - a truly lush wine	8.00	11.50	32.00
<b>Minini Trentino Pinot Grigio</b> <small>Trentino, Italy</small> A fresh white packed with apples & pears	7.50	10.80	31.00
<b>Short Street Vine CGV</b> <small>Swartland, South Africa</small> Blnd of Chenin, Grenache & Viognier - a decadent, lengthy wine	8.80	12.60	35.00
<b>Villadoria-Gavi di Gavi DOC</b> <small>Piemonte, Italy</small> A harmonious balance of dry & delicate cortese grapes	9.50	13.70	38.00
<b>Dom Durand Sancerre Blanc</b> <small>Loire Valley, France</small> Lively and refreshing with a clean, mineral finish.	11.50	16.60	46.00

125ml measures available upon request

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### ROSÉ

	175ml	250ml	Bottle
<b>Etoile de Mer Rosé</b> <small>Loire, France</small> A fruit bomb of strawberry & cream	7.40	10.60	29.50
<b>Mirabeau en Provence Classic</b> <small>Provence, France</small> A ripe & smooth rosé with a fresh minerality	10	14.40	40

### SPARKLING

	200ml	125ml	Bottle
<b>La Tordera Prosecco Saomi DOC</b> <small>Veneto, Italy</small> Crisp, dry & light with apple & wild flower. The perfect aperitivo	9.95		34.00
<b>Bolney Estate Bubbly Brut</b> <small>Sussex, England</small> Floral and brioche notes combine with zesty citrus fruit, honeysuckle and elderflower		9.00	49.00
<b>La Tordera Tor Se Prosecco Rosé Brut</b> <small>Veneto, Italy</small> A crisp & floral aroma with a hit of berries & cream on the tongue		7.90	38.00
<b>La Tordera Brunei Brut DOCG Valdobbiadene Prosecco</b> <small>Veneto, Italy</small> Fresh & youthful, lightly savoury with a long, fruity finish			37.00
<b>Moët &amp; Chandon Impérial</b> <small>Champagne, France</small> A sparkling bouquet, with a vibrant intensity of green apple & citrus fruit			83.00
<b>Veuve Clicquot Brut</b> <small>Champagne, France</small> A signature champagne with the perfect balance of structure & finesse			68.00
<b>Laurent-Perrier Cuvée Rosé Brut NV</b> <small>Champagne, France</small> Plenty of stylish vivacity & easy-drinking charm			94.00

### FESTIVE SELECTION

<b>Hugel Classic Pinot Blanc</b> <small>Alsace, France</small> A beautiful creamy Pinot Blanc with body, texture and elegance.	43.50
<b>Amarone Le Corti della Valpolicella DOCG</b> <small>Valpolicella, Italy</small> An indulgent bottled packed with notes of stewed fruit & spice - the perfect festive red	52.00
<b>Dom Perignon Brut 2013</b> <small>Champagne, France</small> A truly show-stopping crowd-pleaser - delicious, crunchy & effervescent, crunchy & effervescent.	260.00
<b>Roger Perrin Châteauneuf-de-Pape</b> <small>Rhône Valley, France</small> The ultimate festive bottle - full-bodied, well-balanced with a nice touch of freshness on the finish.	55.00
<b>Mirabeau en Provence 'Pure'</b> <small>Cotes de Provence, France</small> A fruit-driven & clean rosé with a fresh acidity	49.00