



DRINKS MENU

WINE LIST

CHAMPAGNE & SPARKLING

.....

52_PROSECCO 'TERREDIRIA' EXTRA DRY, CA'DI RAJO, VENETO, ITALY, 2017 / £45

Bright, straw-yellow with a bouquet of acacia flowers, this vintage prosecco has emerging notes of apple, lemon and grapefruit with great structure.

51_BAUCHET PERE ET FILS BRUT, CHAMPAGNE, FRANCE, NV / £52

*This champagne has a crisp finish that is slightly mineral and evanescent.
The generous palate is fruity with hints of toasted bread.*

53_BRIDE VALLEY, DORSET CRÉMANT, DORSET, ENGLAND, NV / £70

The Crémant gently slides onto the pallet, which a fantastic creamy expression and is backed by hints of white flowers and white summer fruits.

68_HINDLEAP, BLANC DE BLANC, EAST SUSSEX, ENGLAND, 2014 / £67

This vibrant vintage Blanc de Blancs uses the estate's best Chardonnay grapes slowly matured to capture a fine mousse and crisp citrus palate preceded by aromas of quince, brioche and elderflower.

54_MUMM CORDON ROUGE BRUT, CHAMPAGNE, FRANCE, NV / £72

With an energetic freshness, the palate is perfectly balanced with fresh fruit and rounded notes of caramel, leading to a powerful, memorable finish.

55_POL ROGER BRUT, CHAMPAGNE, FRANCE, NV / £82

*On the nose, the champagne is dominated by white flowers, green apple and brioche.
On the palate there are notes of stone fruits, a certain nuttiness and a hint of honey supporting the freshness of the acidity.*

57_VEUVE CLICQUOT YELLOW LABEL BRUT, CHAMPAGNE, FRANCE, NV / £87

The dominant Pinot Noir, with over 50% of the blend, ensures an assertive, powerfully structured champagne true to tradition.

56_LAURENT PERRIER ROSE, CHAMPAGNE, FRANCE, NV / £95

*The nose is fragrant with hints of red and black fruits.
The wine is fresh, rounded and supple, with a long finish.*

58_DOM PERIGNON, CHAMPAGNE, FRANCE, 2009 / £180

Stylish and seductive from the outset, already open and expressive with delicate ripe stone fruit but also graceful, pure and lifted. Hints of honey lead to a polished finish and a touch of crisp grapefruit.

MAGNUMS

.....

61_BAUCHET PERE ET FILS BRUT / £105

67_VEUVE CLICQUOT BRUT / £190

66_LAURENT PERRIER ROSE / £205

The **BREWERY**

52 Chiswell St, London EC1Y 4SD • 020 7638 8811 • www.thebrewery.co.uk



DRINKS MENU

WINE LIST

WHITE WINES

.....

FRANCE

ALSACE

11_RIESLING GRAND CRU SCHOLSSBERG, DOMAINE ST REMY, 2016 / £68

*This dry Grand Cru Riesling has a fruity nose with notes of citrus and white flowers.
The mouth is mineral and fresh, and the acidity is fine and seductive.*

BURGUNDY

13_CHABLIS 1ER CRU FOURCHAUME, CHATEAU LA MALIGNY, 2017 / £73

*The Chablis 1er cru Fourchaume is the top of the premier Crus of Chablis.
Supple and long in the mouth.*

14_POUILLY FUISSE 'VIEILLES VIGNES', DOMIANE THIBERT, PERE & FILS, 2016 / £75

*Extremely fresh with green apple hints, nutmeg and dairy,
closely knit crunchy crisp palate and a long creamy but refreshing finish.*

15_MEURSAULT, DOMAINE JEAN-MARIE BOUZEREAU, 2017 / £80

*Golden yellow colour. Vanilla flavours, with touches of butter and brioche.
Round on the mouth, with notes of toasted hazelnuts and acacia honey.*

LOIRE VALLEY

09_POUILLY FUME 'LES PIERRES BLANCHES' DOM. BEL AIR, 2016 / £50

*Typically rich aromas of nettles, gooseberry and minerals,
followed on the palate by good weight of fruit and acidity with a flinty finish.*

12_SANCERRE DOMAINE DES GRANES PERRIERES, 2017 / £58

*Classic Sancerre with fresh cut grass on the nose and lemon & lime fruit.
Nice roundness with tropical fruit flavours and typical flintiness.*

NORTHERN RHONE

19_CONDRIEU, MAISON LES ALEXANDRINS, 2017 / £105

*Pale yellow in colour. The nose is aromatic, with candied lemon peel and ripe stone fruit aromas,
sweet spice and honeysuckle notes. The palate is creamy, balanced and has a long finish.*

The **BREWERY**

52 Chiswell St, London EC1Y 4SD • 020 7638 8811 • www.thebrewery.co.uk



DRINKS MENU

WINE LIST

WHITE WINES

.....

ITALY

08_GAVI, FRATELLI CASETTA, 2017 / £45

*A gem from the Piemonte region with an elegant bouquet of floral, fresh fruit and lemon hints.
An appealing crisp style with stone fruit flavours.*

10_PINOT GRIGIO, KALTERN, ALTO ADIGE, 2017 / £46

A stunning example of the Pinot Grigio grape, the palate is dry and rich with flavours of stone fruits, apples, melon and pears. A racy acidity gives this wine a very fresh character and the ripe fruit flavours linger on the finish.

SPAIN

16_ALBARINO 'MIUDINO', BODEGAS GALLEGAS, RIAS BAIXAS, 2017 / £43

Fruity, zesty and light but dry with bright acidity, its refreshing citrus and tropical fruit aromas are balanced neatly by mineral over tones and a good structure.

NEW ZEALAND

17_SAUVIGNON BLANC, TINPOT HUT, MARLBOROUGH, NEW ZEALAND 2018 / £48

A stylish and pleasingly rich Marlborough Sauvignon Blanc with vibrant aromatics and a fine balance of acidity leading to a lingering finish.

AUSTRALIA

21_'ADELAIDE WHITE' PETER LEHMANN LAYERS, ADELAIDE, 2018 / £42

A spectacularly flavoursome wine from one of the greatest names in Australian wine making, this is rich and welcoming blend with flavours ranging from baked apples to rose.

23_CHARDONNAY 'M3', SHAW AND SMITH, ADELAIDE HILLS, 2016 / £62

Stone fruit and citrus notes dominate the nose. On the palate, flavours of lemon zest and grapefruit have underlying biscuity notes, held in check by a seam of crisp acidity that keeps it fresh and tight.

SOUTH AFRICA

20_CHENIN BLANC BACKSBERG, PAARL, 2018 / £36

This fantastic example of South African Chenin Blanc has ripe fruit, tempered by finely balanced acidity to give a mouth filling, yet refreshing palate, which has a lingering finish.

PORTUGAL

22_SOSSEGO ALENTEJO BRANCO, HERDADE DO PESO, ALENTEJO, 2018 / £40

Pineapple, peach and apricot accompanied by delicate white blossom on the nose. A medium bodied wine with moderate acidity that balances freshness and with a long zesty finish.



DRINKS MENU

WINE LIST

RED WINES

.....

FRANCE BEAUJOLAIS

35_DOMAINE DE LA BOURONIERE, FLEURIE, 2017 / £48

Supple, silky and harmonious with a touch of raspberry. As the wine evolves it melts in the mouth, its tannins pleasantly leaving an impression of dried flowers and elegance.

BORDEAUX

44_CHATEAU TOUR DU CAUZE, SAINT EMILION, 2012 / £65

This extraordinary wine exhibits very ripe fruit, intense aromas of redcurrant, blackberry and spicy notes. The tannins are silky and combine with a lingering black cherry and coffee finish.

43_CH LANGOIA BARTON 3EME CRU, ST JULIEN, 2008 / £130

Perfumed cherry and cassis fruit. Lovely suave pure fruit core - cool, small black and red berries are intermixed with notes of earth and graphite. This wine shows wonderful texture and a delicious, structured, spicy finish.

BURGUNDY

41_COMBE D'OR, GEVREY-CHAMBERTIN, 2014 / £79

Pristine fruit, lively acidity and fine velvety tannins. Oak ageing has added a little spice and roundness to complement the structure of this classically cherry scented Gevery-Chambertin.

RHONE

47_CHATEAUNEUF DU PAPE 'CUVEE SOMMELIERS', MESTRE, 2013 / £75

The 'Cuvée Sommeliers' is a blend of 65% Grenache Rouge, 15% each of Syrah and Mourvedre and 5% Cinsault. Aged in for 18 months in enormous foudres (large oak barrels), it is only released to order.

42_ST JOSEPH ROUGE, COTEAUX DURAND, 2016 / £59

Deep red in colour with a classic ripe nose of red spicy fruit leading to a full and fleshy mouth delivering excellent concentration, with well-rounded tannins.

SOUTH OF FRANCE

36_MINERVOIS LA LIVINIERE, DOMAINE DE LA BORIE BLANCHE, 2014 / £45

A rich blend of Syrah, Mourvedre and Grenache. Deep ruby in colour with notes of cherries and pepper on the nose. The palate is full bodied and complex with notes of dried fruits, truffle, chocolate and spice.

The **BREWERY**

52 Chiswell St, London EC1Y 4SD • 020 7638 8811 • www.thebrewery.co.uk





DRINKS MENU

WINE LIST

RED WINES

.....

CHILE

38_ 'ENVERO' GRAN RESERVA CARMENERE, COLCHAGUA, 2017 / £49

Juicy, full, and concentrated, this wine's ripe fruit notes highlight the softness in the mouth and the raspberry and plum tannins with a touch of tobacco. It has a long and lingering finish.

ARGENTINA

45_ SPECIAL RELEASE (SYNTHESIS) MALBEC, SOPHENIA, MENDOZA, 2013 / £69

Intense with great aromatic expression and concentrated floral notes and black pepper, combined with ripe red fruits like plum and blackberry. Its long aging in French oak gives elegant smoked notes with tobacco and chocolate.

ITALY

46_ BRUNELLO DI MONTALCINO, ABBADIA ARDENGA, TUSCANY, 2013 / £75

Almost garnet in colour, this classic example of Brunello has an ample, ethereal scent with hints of wild berries following onto a full-bodied, intense, velvety and harmonious palate.

40_ VALPOLICELLA RIPASSO (CLASSICO SUPERIORE), CORTE ALTA, VENETO, 2016 / £57

A warm, full bodied palate with traces of dried fruit, that brings to mind an Amarone, is complimented by an intense yet subtle nose with hints of spices and vanilla.

48_ MASSOLINO BAROLO, PIEMONTE, 2014 / £85

Intense perfumes of dark fruit and a touch of cloves with a savoury, herbal note. On the palate there are plenty of robust but ripe tannins supporting the dark, dried plum and autumn compote fruit character and balancing the acidity. The finish is long and fine, with perfumes of roses and violets.

SOUTH AFRICA

49_ 'THE LADYBIRD' RED BLEND, LAIBACH, STELLENBOSCH 2015 / £43

This wine is a Bordeaux influenced blend from a great vintage, and has a complex nose with hints of spice, chocolate and mocha. Good structure with plum and mineral complexity and a lingering finish.

NEW ZEALAND

37_ PINOT NOIR, FRAMINGHAM, MARLBOROUGH, 2016 / £53

From one of the best wineries in New Zealand, this impressive Pinot Noir delivers cherry flavours along with aristocratic Old World spice and complexity.

SPAIN

39_ RIOJA GRAN RESERVA, COTO DE IMAZ, RIOJA, SPAIN 2011 / £65

Toasted oak nuances and coconut give way to notes of leather and damp earth from bottle ageing. On the palate, silky, rounded tannins accompany fresh red berries, dried raisins and spicy notes. This is a complex wine with exceptional concentration and a long finish.

PORTUGAL

34_ VEGA TINTO, DFL VINHOS, DOURO, 2016 / £36

Rich and full bodied but very smooth in the mouth with plum, cherry and mineral elements and complex with a firm grip of tannins, typical of the region

The **BREWERY**

52 Chiswell St, London EC1Y 4SD • 020 7638 8811 • www.thebrewery.co.uk





DRINKS MENU

WINE LIST

ROSE WINE

.....

29_SANCERRE COLOMBIER ROSE, LOIRE VALLEY, FRANCE, 2017 / £49

An attractive ruby-red colour and aromas of red fruits supporting a rich, pure-fruited style with hints of vanilla, fruit, spices and delicate sweetness.

PORT & DESSERT WINE

.....

81_UNFILTERED LBV, SANDEMAN, DOURO, PORTUGAL, 2013 (75CL) / £75

On the nose, the wine is intense and complex with aromas of balsamic, rose, basil, red and black fruits, as well as spicy notes of black pepper. On the palate, this wine has a lively acidity and robust tannins, complemented by an incredibly balanced finish.

72_APALTAGUA LATE HARVEST RIESLING, CHILE, 2016 (37.5CL) / £34

This Late Harvest Riesling's aromas are complex, dominated by mature fruit such as papaya, canned peaches, quince, with ginger notes, and mixed with a subtle floral background and a refreshing minerality, due to its origins.

*All wines are subject to availability. Vintages may vary from those stated.

The **BREWERY**

52 Chiswell St, London EC1Y 4SD • 020 7638 8811 • www.thebrewery.co.uk





DRINKS MENU

PRE-DINNER

DRINKS PACKAGES

.....

GIN AND TONIC PACKAGE FOR 10 RECEPTION DRINKS / £64

Your own reserved table;

10 Gin and Tonics: with Beefeater Gin and Garnished with Lime

PREMIUM GIN AND TONIC PACKAGE FOR 10 RECEPTION DRINKS / £76

Your own reserved table;

10 Gin and Tonics: with Sipsmith London Dry Gin and Garnished with Lime

PRE-DINNER DRINKS PACKAGE / £140

Your own reserved table;

1 Magnum of House Champagne

1 Bucket of Mixed Lagers (2 Peroni, 2 Corona and 2 Carlsberg)

1 Bucket of Mixed Soft Drinks

1 Bottle of Still Water

1 Bottle of Sparkling Water

BEER PACKAGE FOR RECEPTION DRINKS / £54

2 mixed buckets of beers (2 x Peroni 330ml, 2 x Corona 330ml, 2 x Carlsberg 330ml)

HOSTED PREMIUM PRE-DINNER DRINKS PACKAGE / £240

Your own reserved table and a waiter to serve your drinks:

1 Magnum of Veuve Clicquot

1 Bucket of Mixed Lagers (2 Peroni, 2 Corona and 2 Carlsberg)

1 Bucket of Mixed Soft Drinks

1 Bottle of Still Water

1 Bottle of Sparkling Water

Crisps, Nuts and Olives



DRINKS MENU

TABLE

DRINKS PACKAGES

.....

PACKAGE 1 / £168

2 Backsberg Chenin Blanc, South Africa 2016 (Bin 20)

2 Douro Valley Vega Tinto DFJ Vinhos 2013 (Bin 34)

1 Bucket of Mixed Lagers (2 Bottles of Peroni, 2 Bottles of Corona and 2 Bottles of Carlsberg)

2 Bottles of Still Water

2 Bottles of Sparkling Water

PACKAGE 2 / £225

2 Pouilly Fume 'Les Pierres Blanches', Domaine Bel Air, France 2016, (Bin 9)

2 Envero Gran Reserva Carmenere, Colchagua, Chile, 2013 (Bin 38)

1 Bucket of Mixed Lagers (2 Peroni, 2 Corona and 2 Carlsberg)

2 Bottles of Still Water

2 Bottles of Sparkling Water

PACKAGE 3 / £440

1 Magnum of Veuve Cliquot NV (Bin 67)

2 Pouilly Fuisse Vieilles Vignes Domiane Thibert, Burgundy, France 2016 (Bin 14)

2 Saint Joseph Les Coteaux, Rhône, France 2016 (Bin 42)

1 Bucket of Mixed Lagers (2 Peroni, 2 Corona and 2 Carlsberg)

2 Bottles of Still Water

2 Bottles of Sparkling Water

PACKAGE 4 / £635

1 Magnum of Laurent Perrier Rose (Bin 56)

2 Meursault Domaine Jean-Marie Bouzereau, Burgundy, France 2013 (Bin 15)

2 Chateau Langoa Barton 3eme Grand Cru St Julien 2008 (Bin 43)

1 Chateau Laville, Sauternes, Bordeaux, France 2013 (375ml) (Bin 71)

2 Bottles of Still Water

2 Bottles of Sparkling Water

The **BREWERY**

52 Chiswell St, London EC1Y 4SD • 020 7638 8811 • www.thebrewery.co.uk





DRINKS MENU

BAR MENU

VODKA

.....

ABSOLUT VODKA / £6.20 / £90

GREY GOOSE VODKA / £8.10 / £130

GIN

.....

DINGLE ORIGINAL POT STILL GIN / £7.40 / £105

TANQUERAY GIN / £6.50 / £90

SIPSMITH LONDON DRY GIN / £7.80 / £120

HENDRICKS GIN / £7.70 / £115

PINKSTER GIN / £7.50 / £100

RUM

.....

KRAKEN BLACK SPICED RUM / £6.90 / £110

BACARDI WHITE RUM / £6.10 / £80

LAMBS SPICED RUM / £5.90 / £85

LAMBS DARK RUM / £5.90 / £85

MALIBU / £5.90 / £85

WHISKEY

.....

JOHNNIE WALKER BLACK / £6.80 / £105

OBAN 14 y/o / £10.20 / £135

LAPHROIG 10 YEAR MALT / £9.50 / £145

GLENFIDDICH 12 y/o / £7.50 / £95

NIKKA WHISKY / £9.60 / £135

JAMESONS / £5.80 / £85

808 SINGLE GRAIN WHISKY / £7.00 / £110

FAMOUS GROUSE / £5.80 / £80

35ml shot / 70cl bottle

(200ml mixers £1.50 excl. Red Bull)

The **BREWERY**

52 Chiswell St, London EC1Y 4SD • 020 7638 8811 • www.thebrewery.co.uk





DRINKS MENU

BAR MENU

BOURBON

.....

JACK DANIELS / £6.50 / £90

BULLEIT BORBOUN / £7.90 / £110

COGNAC

.....

MARTEL COGNAC VS / £6.10 / £85

REMY MARTIN VSOP / £7.90 / £110

LIQUEURS

.....

COINTREAU / £5.50 / £85

DISARONNO / £5.50 / £85

KAHLUA / £5.50 / £85

SOUTHERN COMFORT / £5.60 / £85

SHOTS

.....

JAGERMEISTER / £5.50 / £85

JOSE CUERVO TEQUILA GOLD / £5.50 / £85

PATRON XO CAFÉ / £7.00 / £110

SAMBUCA BLACK / £5.50 / £85

SAMBUCA WHITE / £5.50 / £85

LIQUOUR 43 / £6.10 / £85

FIREBALL / £5.50 / £85

35ml shot / 70cl bottle

(200ml mixers £1.50 excl. Red Bull)



The **BREWERY**

52 Chiswell St, London EC1Y 4SD • 020 7638 8811 • www.thebrewery.co.uk





DRINKS MENU

BAR MENU

BEER & CIDER

.....

330ml

PERONI / £5

CORONA / £5

CARLSBERG / £4.90

BUCKET OF MIXED BEERS / £28

2x Peroni, 2x Corona, 2x Carlsberg

ALE / £5.50

CRAFT BEER / £7.50

CIDER / £5.50

Please ask your waiter for our current selection.

SOFT DRINKS

.....

200ml

COKE / £2.50

DIET COKE / £2.50

COKE ZERO / £2.50

SCHWEPPE'S LEMONADE / £2.50

SCHWEPPE'S TONIC WATER / £2.50

SCHWEPPE'S SLIMLINE TONIC WATER / £2.50

SCHWEPPE'S CANADA DRY GINGER ALE / £2.50

ORANGE JUICE / £2.50

APPLE JUICE / £2.50

CRANBERRY JUICE / £2.50



The **BREWERY**