

Private Dining

Wine List



~ locally sourced.....

~ expertly prepared.....

~ professionally served.....

Sidney Sussex College
Sidney Street
Cambridge CB2 3HU
(01223) 338800 or 338850
www.sid.cam.ac.uk

Wine Selection:

All our wines are selected from reputable suppliers. Each vintage is assessed and regularly sampled to ensure the wines are in peak condition. Although we endeavour to keep good stock of most wines they are subject to availability.

White Wines:

- 1. *Dry River Chardonnay 2017 13% (Australia)*** **£17.50**
Softish, dry and gently tropical with a good balance of acidity & flavour.
A soft long aftertaste.
- 2. *Il Casone Pinot Grigio 2018, 12.5% (Italy)*** **£19.00**
Il Casone Pinot Grigio is a beautifully, light, vibrant white to be appreciated for its zesty, citrus character and refreshing quality.
- 3. *Bertoli Willowglen Gewurztraminer Riesling 2018, 12% (Australia)*** **£19.50**
The crisp acid of Riesling is a perfect match for the generously, rounded traminer fruit. This fruity wine has a great balance of floral rose and sweet fruit with a soft, round lasting flavor.
- 4. *Makutu Sauvignon Blanc 2018, 12.5% (New Zealand)*** **£21.00**
This is a fresh crisp Marlborough New Zealand Sauvignon Blanc that combines gooseberry and passion fruit notes which go nicely with its classy dry texture.

Rose Wines:

- 5. *Cielo Pinot Grigio Blush 2016, 12.5% (Italy)*** **£19.00**
A lively, vibrant palate, showing delicious sweet, red berry fruits, perfectly in balance with fresh acidity.

Red Wines:

- 6. *Antina Tinto Tierra de Castilla 2017, 13.5% (Spain)*** **£17.50**

All Prices include VAT
October 2019



A beautifully soft and succulent red made from a blend of Tempranillo and Syrah. This wine has ample ripe red fruits with a hint of exotic spice.

7. ***Alandra Tinto Esporao, Alentejo 2017, 14% (Portugal)*** **£18.00**
A David Baverstock wine with a fresh, fruity profile and light floral notes.
8. ***Negroamaro IGP Puglia –Il Pumo, 2017 13.5% (Italy)*** **£19.50**
Deep ruby red with violet reflections; intense aroma, with notes of plum and cherry, spicy, with rosemary and vanilla scents. A full-bodied wine, soft and balanced, easy to drink
9. ***Ch. Talaise 2014, 13.5% (Bordeaux)*** **£21.00**
This wine has a beautiful rich colour and a fine subtle nose with hints of red fruits. The mouth is fleshy and fruity.
10. ***Montaignan Old Vine Carignan 2017, 13% (France)*** **£21.50**
Stunning wine. A whole truck-full of bright, juicy and silky-soft old vine Carignan goodness floods across your palate. Red fruits and prettiness abound.
11. ***Oyster Catcher Pinot Noir 2014, 12.5% (Chilean)*** **£22.00**
Lively ruby red wine, with berry aromas, fresh cherry and cranberry on the palate with hint of spice and soft tannins on the finish.

D essert & S parkling W ines:

12. ***Veuve Corbin Brut, 11% (France)*** **£24.00**
This is a wine is a multi varietal blend from one of Saumur regions oldest and most reliable producers in the Loire. It balances a light fizz, nutty freshness with a dry finish.
13. ***Champagne Moutard, 12% (Champagne)*** **£40.00**
A fine, rich, fresh nose shows aromas of butter, almond and brioche, with an elegant, balanced and generous palate.

F ortified W ines:

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| <p>14. <i>Barbadillo Sherry, 17.5%</i>
Presented in two styles, Fino and Amontillado; both have our own college label.</p> | <i>£21.00</i> |
| <p>15. <i>Smith Woodhouse Ruby Port, 19%</i>
Smith Woodhouse Ruby Port has intense colour and a fresh, vibrant fruit character. The lush berry flavours, with hints of pepper and spices, make this an excellent accompaniment to cheese, nuts or desserts</p> | <i>£26.00</i> |
| <p>16. <i>Warre's LBV Port , 20%</i>
Gold Medal and LBV port Trophy – International wine Challenge 2005. Sweet and vibrant with rich plum, spice and fruitcake aromas on the nose. The palate balances lush fruit, intense sweetness and good acidity. The finish is very long with good concentration.</p> | <i>£32.00</i> |

Mixed Drinks:

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| 17. <i>Glass of Pimm's</i> | <i>£4.50</i> |
| 18. <i>Jug of Pimm's (Six Glasses)</i> | <i>£20.00</i> |
- *Further mixed drinks are available on request.*

Soft Drinks:

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| 19. <i>Bottle of Fizzy Drinks (500ml)</i> | <i>£2.50</i> |
| 20. <i>Jug/Bottle of Juice</i> | <i>£5.00</i> |
| 21. <i>Jug of Old Fashioned Lemonade</i> | <i>£5.00</i> |
| 22. <i>Bottle of Mineral Water</i> | <i>£4.25</i> |
| 23. <i>Jug of Sparkling Elderflower</i> | <i>£5.00</i> |

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