



EDWARDIAN  
HOTELS

LONDON

# Wine Bible

Steak & Lobster Grafton

December 2020

*Steak & Lobster*

# Contents

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## Steak & Lobster

### Cocktails

<b>Peach Bellini</b> White peach purée and prosecco	9,5
<b>Lychee Martini</b> Tanqueray gin, Kwai Feh lychee liqueur, elderflower, violette, lemon and cranberry	9,5
<b>The Passionate</b> Bombay Sapphire gin, Aperol, pink grapefruit juice, lemon and passionfruit syrup	9,5
<b>Strawberry &amp; Rhubarb Fizz</b> Skyy vodka, rhubarb and rosehip cordial, strawberries, lemon and prosecco	9,5
<b>Our Rum Punch</b> Havana 3 year rum, Gosling's rum, Velvet Falernum, pineapple juice, lime and Angostura bitters	9,5
<b>Watermelon Mule</b> Skyy vodka, watermelon juice, lime and ginger beer	9,5
<b>Pineapple &amp; Mandarin Martini</b> Skyy vodka, mandarin, pineapple purée, grapefruit sherbet and lemon	9,5
<b>Cacao Old Fashioned</b> Bulleit Rye whiskey, Mozart Black, Amaro di Angostura, chocolate bitters and orange oils	10,5

### Non Alcoholic

<b>The Cooler</b> Pineapple, lemon and grapefruit sherbet, mint, ginger ale	7
<b>Raspberry &amp; Lychee Sling</b> Lychee juice, mint, raspberries, lemon and soda water	7

### Sparkling Wine By The Glass

Prosecco Extra Dry, Fantinel NV	150ml	9
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### Champagne By The Glass

<b>Brut</b> Moët & Chandon Brut Impérial NV	14
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### Wines By The Glass

also available in 125ml measures 175ml Carafe

<b>White</b> Veramonte Reserva (Chardonnay) Casablanca Valley, Chile 2018	7	19
Tenuta Rapitalà (Grillo) Sicily, Italy 2018/19	7,5	21
Corte Vigna (Pinot Grigio) Provincia di Pavia, Italy 2019	8,5	23
Dashwood (Sauvignon Blanc) Marlborough, New Zealand 2019	9,2	7
Gavi di Gavi 'Toledana', Domini Villa Lanata (Cortese) Piemonte, Italy 2018	10	30
<b>Red</b> Veramonte Reserva (Carménère) Colchagua Valley, Chile 2018/19	7	19
Tenuta Rapitalà, Campo Reale (Nero d'Avola) Sicily, Italy 2018	7,5	21
Rare Vineyards (Pinot Noir) France 2018	8,5	23
Don Jacobo, Vendimia Seleccionada Bodegas Corral (Tempranillo, Garnacha) Rioja, Spain 2018	9	27
Portillo (Malbec) Uco Valley, Mendoza, Argentina 2019	10	30
<b>Rosé</b> Veramonte Reserva Rosé (Syrah) Casablanca Valley, Chile 2018/19	7	19
Belvino Rosé (Pinot Grigio) Veneto, Italy 2019	8	22
<b>Dessert Wine</b> Château Grand-Jauga 37,5cl (Sémillon, Sauvignon Blanc, Muscadelle) Sauternes, Bordeaux, France 2016	125ml	8

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. Our vintages may vary and if so, a suitable alternative will be recommended. A discretionary service charge of 12.5% will be added to your bill.

# Wine by the Bottle

## Beer & Cider

	Pint	Half
Peroni	5.75	3.25
Meantime Lager	5.5	2.95
	Bottle	
Peroni		5
Heineken		5
Meantime Pale Ale		5
Magners Irish Cider		5

## Soft

<b>Bottled water</b>		
Acqua Panna still water		4.95
S.Pellegrino sparkling water		4.95
<b>Juices</b>		
Fresh orange juice		3.25
Fresh apple juice		3.25
Fresh grapefruit juice		3.25
Cranberry juice		3.25
Tomato juice		3.25
<b>Sparkling</b>		
Lemonade		3.25
Tonic water		3.25
Slimline tonic		3.25
Coke		3.25
Diet Coke		3.25

## Sparkling Wine

	Bottle
Prosecco Extra Dry, Fantinel NV	40

## Champagne


<b>Brut</b>	
Moët & Chandon Brut Impérial NV	68
Bollinger Special Cuvée Brut NV	80
Veuve Clicquot Brut NV	85
<b>Rosé</b>	
Moët & Chandon Rosé Impérial NV	88

## Wines

	Bottle
<b>White</b>	
Veramonte Reserva (Chardonnay) Casablanca Valley, Chile 2018	26
Tenuta Rapitalà (Grillo) Sicily, Italy 2018/19	28
Corte Vigna (Pinot Grigio) Provincia di Pavia, Italy 2019	32
Recoleta, Bodega Lorca (Pedro Ximenez) Mendoza, Argentina 2018/19	34
Dashwood (Sauvignon Blanc) Marlborough, New Zealand 2019	38
Gavi di Gavi 'Toledana', Domini Villa Lanata (Cortese) Piemonte, Italy 2018	42
La Marimorena (Albariño) Rías Baixas, Spain 2018	44
Sancerre, La Gravelière Joseph Mellot (Sauvignon Blanc) Loire Valley, France 2018	48
Chablis, Bouchard Aîné & Fils (Chardonnay) Burgundy, France 2018	50
<b>Red</b>	
Veramonte Reserva (Carménère) Colchagua Valley, Chile 2018 /19	26
Tenuta Rapitalà, Campo Reale (Nero d'Avola) Sicily, Italy 2018	28
Rare Vineyards (Pinot Noir) France 2018	32
Côtes du Rhône 'Gentilhomme', Ogier (Grenache, Syrah) Rhône, France 2018	34
Borgo Tesis, Fantinel (Cabernet Sauvignon) Friuli, Italy 2018	36
Don Jacobo, Vendimia Seleccionada Bodegas Corral (Tempranillo, Garnacha) Rioja, Spain 2018	38
Portillo (Malbec) Uco Valley, Mendoza, Argentina 2019	42
Fleurie, Pascal Clément (Gamay) Burgundy, France 2017/18	44
The Federalist Honest Red Blend (Merlot, Zinfandel, Cabernet Sauvignon) North Coast, California 2015	50
Châteauneuf-du-Pape, Bois de Pied Redal, Ogier (Grenache, Syrah, Carignan) Rhône, France 2017	70
<b>Rosé</b>	
Veramonte Reserva Rosé (Syrah) Casablanca Valley, Chile 2018/19	26
Belvino Rosé (Pinot Grigio) Veneto, Italy 2019	28
<b>Dessert Wine</b>	
Château Grand-Jaugu 37.5cl (Sémillon, Sauvignon Blanc, Muscadelle) Sauternes, Bordeaux, France 2016	24




## Steak & Lobster – Wine Bible

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Sparkling wine	Name of wine	Origin	Grape variety(ies)
	Prosecco Extra Dry, Fantinel NV	Veneto, Italy	Glera
<b>How to say it?</b>	Pro-sekko Fan-tin-el		
<b>Tasting note</b>	Fruity, elegant, refreshing and gentle with ripe apple fruit character		
<b>Food match</b>	Antipasto like prosciutto and other cured meats, salty cheeses like asiago, stuffed mushrooms, and nuts like almonds		
<b>Interesting fact</b>	Extra dry in prosecco is the next level up from dry, that is, it is slightly sweeter than Brut		
<b>O / V / Veg*</b>	Veg		




\*Organic (O)/Vegan (V)/ Vegetarian (Veg)

## Steak & Lobster – Wine Bible




White wine	Name of wine	Origin	Grape variety(ies)
	Veramonte Reserva	Casablanca, Chile	Chardonnay
<b>How to say it?</b>	Vera-montay Shar-donn-ay		
<b>Tasting note</b>	Crisp acidity and flavours reminiscent of green apple and tropical fruit		
<b>Food match</b>	Meaty fish, roast chicken, creamy sauces and soft cheese		
<b>Interesting fact</b>	Casablanca is very near to the coast, so this is a fresher style of chardonnay, ideal for an entrylevel wine		
<b>O / V / Veg*</b>	O,V		
	Viviri, Tenuta Rapitalà	Sicily, Italy	Grillo
<b>How to say it?</b>	Greelo Rapitala		
<b>Tasting note</b>	Refreshing citrus flavours with notes of pineapple, herb and almonds on the soft, rounded palate		
<b>Food match</b>	Pasta, white fish, salads, cured meats		
<b>Interesting fact</b>	Grillo is a grape variety that is indigenous to Sicily		
<b>O / V / Veg*</b>			
	Corte Vigna	Veneto, Italy	Pinot Grigio
<b>How to say it?</b>	Peeno Greejo Korte Veen-ya		
<b>Tasting note</b>	Light, dry and fresh with delicate apple and pear flavours		
<b>Food match</b>	Aperitif, salads, pasta, cured meats		
<b>Interesting fact</b>	Grigio is Italian for the colour grey, as the grapes are a coppery silver colour		
<b>O / V / Veg*</b>	V		

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## Steak & Lobster – Wine Bible




White wine	Name of wine	Origin	Grape variety(ies)
	Gavi di Gavi 'Toledana'	Piemonte, Italy	Cortese
<b>How to say it?</b>	Gavi dee Gavi Tol-edana		
<b>Tasting note</b>	Dry and refined with refreshing gooseberry, apricot and citrus flavours and mineral style with delicate floral hints		
<b>Food match</b>	Cured meats, grilled white fish, poultry dishes, risotto		
<b>Interesting fact</b>	The Toledana estate has been making wine for over 150 years. Gavi is the name of the wine, as well as the name of the area, so Gavi di Gavi is the best example.		
<b>O / V / Veg*</b>	V		
	Recoleta, Bodega Lorca	Mendoza, Argentina	Pedro Ximenez
<b>How to say it?</b>	Ped-ro him-en-ez		
<b>Tasting note</b>	Juicy-ripe citrus fruit with lifted herbaceous notes, dried flowers and summer straw		
<b>Food match</b>	Salads, seafood, white fish		
<b>Interesting fact</b>	Pedro Ximenez is more commonly known for its use in Sherry making in Andalucia, Spain		
<b>O / V / Veg*</b>			
	Dashwood	Marlborough, NZ	Sauvignon Blanc
<b>How to say it?</b>	So-veen-yon Blon		
<b>Tasting note</b>	Brimming with zesty grapefruit, lime and lemon with mid-palate flavours of pear and passion fruit, married well with grassy herbaceousness. Well textured		
<b>Food match</b>	White fish and Pan-asian cuisine		
<b>Interesting fact</b>	Marlborough is world-renowned for producing premium, tropical and mouthwatering sauvignon blancs		
<b>O / V / Veg*</b>	Veg		

## Steak & Lobster – Wine Bible

White wine	Name of wine	Origin	Grape variety(ies)
	Chablis, Bouchard Aîné & Fils	Burgundy, France	Chardonnay
<b>How to say it?</b>	Shab-lee		
<b>Tasting note</b>	Dry, fresh, citrusy with hints of mineral		
<b>Food match</b>	Fine white fish, seafood, chicken and salads		
<b>Interesting fact</b>	Chablis is a white wine that has to be made from 100% chardonnat grape		
<b>O / V / Veg*</b>			
	Albarino, 'La Marimorena', Casa Rojo	Galicia, Spain	Albariño
<b>How to say it?</b>	Al-bar-ee-en-yo La Mar-ee-mor-ena		
<b>Tasting note</b>	Fresh and dry with citrus and peach flavours		
<b>Food match</b>	Seafood, white fish and salads		
<b>Interesting fact</b>	Albarino is a grape from the very north west tip of Spain		
<b>O / V / Veg*</b>	O		
	Sancerre La Graveliere, Joseph Mellot	Loire Valley, France	Sauvignon Blanc
<b>How to say it?</b>	Son-ser La Gra-vel-ee-er		
<b>Tasting note</b>	Flowery and fragrant with hints of gooseberry fruit. Dry and minerally		
<b>Food match</b>	Seafood, white fish, goats cheese and salads		
<b>Interesting fact</b>	Sancerre is the name of the village and has to be made from 100% Sauvignon Blanc		
<b>O / V / Veg*</b>	Veg		






## Steak & Lobster – Wine Bible



Red wine	Name of wine	Origin	Grape variety(ies)
	Veramonte Reserva	Colchagua, Chile	Carménère
<b>How to say it?</b>	Vera-montay Karmen-erray		
<b>Tasting note</b>	Notes of raspberry and cherry on the nose, ripe blue and black fruits on the palate. Spicy notes develop towards the finish, some from the small amount of oak ageing		
<b>Food match</b>	Red meats and cheese, pork, lamb beef		
<b>Interesting fact</b>	Carménère is a grape that Chile has made its own. Originally from Bordeaux, it flourishes in the Chilean sun.		
<b>O / V / Veg*</b>	O,V		
	Tenuta Rapitalà, Campo Reale	Sicily, Italy	Nero d'Avola
<b>How to say it?</b>	Nero Davola Rapitala		
<b>Tasting note</b>	Really drinkable and juicy! Well-structured, yet quite soft in style with a delicious freshness to the finish,.The wine shows morello cherry fruit and a hint of spice to the finish.		
<b>Food match</b>	Tomato based sauces, pizza, pasta, burgers, pork		
<b>Interesting fact</b>	Nero d'Avola is the black grape that only is grown in Sicily. Tenuta Rapitala is the fruit of a great French-Sicilian love story which created a great estate with French knowledge and Sicilian terroir!		
<b>O / V / Veg*</b>	V		
	Rare Vineyards	Rousillon, France	Pinot Noir
<b>How to say it?</b>	Peeno Nwar Rare Vineyards		
<b>Tasting note</b>	Soft, juicy, light-bodied and smooth. The velvety palate shows cherry and blueberry flavours backed with a hint of sweet oak spice.		
<b>Food match</b>	Chicken dishes, light meat dishes		
<b>Interesting fact</b>	Pinot Noir comes from Burgundy, but growa well in the south of France and offers great value		
<b>O / V / Veg*</b>	V		

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## Steak & Lobster – Wine Bible

Red wine	Name of wine	Origin	Grape variety(ies)
	Côtes du Rhône, Gentilhomme, Ogier	Rhône, France	Grenache, Syrah & Cinsault
<b>How to say it?</b>	Koat doo Rhone, Oh-jee-ay		
<b>Tasting note</b>	Generous and spicy with ample blackberry fruit and a warming finish		
<b>Food match</b>	Pork, duck, beef, lamb, liver, tapas, cheese		
<b>Interesting fact</b>	The grapes are sourced from areas around the Rhône river and is similar, but lighter, to Chateauneuf-du-Pape		
<b>O / V / Veg*</b>			
	Cabernet Sauvignon, Borgo Tesis, Fantinel	Friuli, Italy	Cabernet Sauvignon
<b>How to say it?</b>	Kab-ernay Soh-veen-yon		
<b>Tasting note</b>	Light and fresh style with juicy blackcurrant flavours		
<b>Food match</b>	Meaty pasta dishes, grilled steak, lamb, pork and even chicken		
<b>Interesting fact</b>	Mr Marco Fantinel owns a prosciutto factory and several top class restaurants in Italy		
<b>O / V / Veg*</b>			
	Don Jacobo, Vendimia Seleccionada, Bodegas Corral	Rioja, Spain	Tempranillo, Garnacha
<b>How to say it?</b>	Reeo-cha Vendim-eeya Selesion-ada Don Jacobo		
<b>Tasting note</b>	Clean and bright in appearance, a cherry red colour with purple trim. Aromatic notes of red fruits and spice come to the forefront, and the palate is soft, juicy and fruity with a hint of spice on the finish		
<b>Food match</b>	Lamb, pork, grilled meat		
<b>Interesting fact</b>	Known in the trade as a 'demi-crianza', this is a juicy, fresh and vibrant Rioja without too much oak influence. Remember, Rioja is the name of the region!		
<b>O / V / Veg*</b>	V		



## Steak & Lobster – Wine Bible


Red wine	Name of wine	Origin	Grape variety(ies)
	Fleurie, Pascal Clement	Beaujolais, France	Gamay
<b>How to say it?</b>	Fle-ree		
<b>Tasting note</b>	Light-bodied, juicy and full of red fruit flavours		
<b>Food match</b>	Duck, pork, meaty fish		
<b>Interesting fact</b>	Fleurie is known as the Queen of Beaujolais as it is the most famous and has a softer, perfumed style than others		
<b>O / V / Veg*</b>			
	Portillo, Bodegas Salentein	Uco Valley, Mendoza, Arg	Malbec
<b>How to say it?</b>	Por-teeyo Malbek		
<b>Tasting note</b>	Fresh and fruity nose, enhanced by hints of plum, black berries and a touch of vanilla, fresh fruit flavours, supported by sweet and round tannins and a good structure		
<b>Food match</b>	Lighter meats: pork, lamb and even chicken dishes		
<b>Interesting fact</b>	This wine is sourced from the Uco Valley in Mendoza, so is from premium vineyards		
<b>O / V / Veg*</b>	V		

## Steak & Lobster – Wine Bible

Red wine	Name of wine	Origin	Grape variety(ies)
	Châteauneuf-du-Pape, Les Bartavelles, Jean-Luc Colombo	Rhone, France	Grenache, Syrah, Mourvedre, Cinsault
<b>How to say it?</b>	Sha-toh-nif doo Pap		
<b>Tasting note</b>	Elegant, spicy and rich with velvety tannins with flavours of fruitcake and liquorice		
<b>Food match</b>	Flavoured lamb or seasoned steak		
<b>Interesting fact</b>	Jean-Luc Colombo is known as the wine-making wizard of the Rhone		
<b>O / V / Veg*</b>			
	The Federalist Honest Blend	California	Zinfandel, Merlot & Cabernet Sauvignon
<b>How to say it?</b>	On-est Blend		
<b>Tasting note</b>	Powerful and spicy with a hint of black pepper and plum		
<b>Food match</b>	Lamb, Pork and grilled meats		
<b>Interesting fact</b>	This wine is named after America's Founding Fathers (Federalist) and its Honest president, Abraham Lincoln		
<b>O / V / Veg*</b>	V		

## Steak & Lobster – Wine Bible

Rosé wine	Name of wine	Origin	Grape variety(ies)
	Veramonte Reserva Rosé	Casablanca, Chile	Syrah
<b>How to say it?</b>	Vera-montay Rose-ay		
<b>Tasting note</b>	Dry, crisp and refreshing rosé with flavours of strawberry and cherry.		
<b>Food match</b>	Seafood and pink fish, especially prawns, salmon and anything with a bit of spice		
<b>Interesting fact</b>	Veramonte follows organic practices throughout their estate, ensuring optimum conditions for vine growth and that the vineyards are sustainable over time. Living, balanced soil produces quality grapes that express the fullest potential of the terroir		
<b>O / V / Veg*</b>	O,V		
	Belvino Rosé	Veneto, Italy	Pinot Grigio
<b>How to say it?</b>	Bel-veeno Peeno Greejo Rose-ay		
<b>Tasting note</b>	A delicate pink wine full of fresh, summer-fruit aromas and flavours		
<b>Food match</b>	Light dishes like salads and starters		
<b>Interesting fact</b>	The colour comes from the skins of the pink-skinned Pinot grigio grapes		
<b>O / V / Veg*</b>	V		

Sweet	Name of wine	Origin	Grape variety(ies)
	Château Grand-Jauga	Sauternes, Bordeaux	Sauvignon Blanc, Sémillon
<b>How to say it?</b>	Sha-to Gron-Yoga		
<b>Tasting note</b>	Unctuous, sweet yet refreshing with concentrated orange blossom and honey flavours		
<b>Food match</b>	Poultry, creamy ravioli and white meat, foie gras or continental blue cheese		
<b>Interesting fact</b>	The grapes undergo Noble Rot on the vines, so they shrivel and concentrate the sugars to produce this intensely sweet wine		
<b>O / V / Veg*</b>	V		

## Steak & Lobster – Q & A

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What are the four serving sizes available from our wine menu?

1	
2	
3	
4	

White wines by the glass – complete the following tables

Name	Grape	Origin	Tasting Notes	Food Match

## Steak & Lobster – Q & A

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Red wines by the glass – complete the following tables				
Name	Grape	Origin	Tasting Notes	Food Match

Rosé wines by the glass – complete the following tables				
Name	Grape	Origin	Tasting Notes	Food Match

## Steak & Lobster – Q & A

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**Dessert wine by the glass – complete the following tables**

Name	Grape	Origin	Tasting Notes	Food Match

**Sparkling wine by the glass – complete the following tables**

Name	Grape	Origin	Tasting Notes	Food Match

**What white wines are available on the menu by the bottle only?**

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**Choose one of the white wines by the bottle and complete the following table**

Name	Grape	Origin	Tasting Notes	Food Match

**Which wines on the menu are vegan?**

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## Steak & Lobster – Q & A

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Which wines on the menu are vegetarian?

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Which wines on the menu are organic?

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What wine would you recommend to accompany the following dish styles

Light dishes & salads	
Chicken dishes	
Red meat dishes	
Seafood dishes	
Spicy dishes	



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