



EDWARDIAN
HOTELS

LONDON

Wine Bible

Steak & Lobster Heathrow

August 2020

Steak & Lobster

Contents

Menus

Wine Menu by the Glass	03
Wine Menu by the Bottle	04
Wine Menu	05

Wine Bibles

Sparkling & White Wines	08
Red Wines	10
Rose & Sweet Wines	14

Q & A	15
------------------	----

Wine Menu by the glass

Steak & Lobster

Cocktails

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

Non Alcoholic

The Cooler Pineapple, lemon and grapefruit sherbet, mint, ginger ale
Raspberry & Lychee Sling Lychee juice, mint, raspberries, lemon and soda water

Sparkling Wine By The Glass

Prosecco Extra Dry, Fantinel NV	150ml	9
---------------------------------	-------	---

Champagne By The Glass

Brut Moët & Chandon Brut Impérial NV	14
--	----

Wines By The Glass

also available in 125ml measures 175ml Carafe

White 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
Red 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
Rosé Veramonte Reserva Rosé (Syrah) Casablanca Valley, Chile 2018/19	7	19
Belvino Rosé (Pinot Grigio) Veneto, Italy 2019	8	22
Dessert Wine Château Grand-Jaou 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 Menu by the bottle

Beer & Cider

	Pint	Half
Peroni	5.75	3.25
Meantime Lager	5.5	2.95
Meantime Pale Ale	5.5	2.95

	Bottle
Peroni	5
Heineken	5
Magners Irish Cider	5

Soft

Bottled water	
Acqua Panna still water	4.95
S. Pellegrino sparkling water	4.95

Juices	
Fresh orange juice	3.25
Fresh apple juice	3.25
Fresh grapefruit juice	3.25
Cranberry juice	3.25
Tomato juice	3.25

Sparkling	
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

Brut	
Moët & Chandon Brut Impérial NV	68
Bollinger Special Cuvée Brut NV	80
Veuve Clicquot Brut NV	85

Rosé	
Moët & Chandon Rosé Impérial NV	88

Wines

White	Bottle
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
---	----

Red	
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
---	----

Rosé	
Veramonte Reserva Rosé (Syrah) Casablanca Valley, Chile 2018/19	26

Belvino Rosé (Pinot Grigio) Veneto, Italy 2019	28
---	----

Dessert Wine	
Château Grand-Jaugs 37.5cl (Sémillon, Sauvignon Blanc, Muscadelle) Sauternes, Bordeaux, France 2016	24

Wine Menu

Spirit Selection

also available in 25ml measures

Vodka

Skyv	7.5
Ketel One	8
Ciroc	9
Belvedere	9.5
Grey Goose	10

Gin

Bombay Sapphire	7.5
Tanqueray	8
Hendrick's	9.5
Sipsmith	9

Rum

Bacardi Carta Blanca	7.5
Havana 3 year	7.5
Appleton Estate	8
Havana 7 year	9

Scotch

Single Malt	
Glenmorangie 10 year	9
Glenlivet Founder's Reserve	9.5
Macallan Gold	10
Talisker 10 year	10
Laphroaig 10 year	11
Oban 14 year	11
Lagavulin 16 year	12

Blended

Chivas Regal 12 year	7.5
Johnnie Walker Black Label	8
Johnnie Walker Gold Label	11

Irish

Jameson	7.5
---------	-----

American

Wild Turkey	7.5
Jack Daniel's	8
Maker's Mark	8.5
Woodford Reserve	9

Tequila

Jose Cuervo Tradicional	7.5
-------------------------	-----

Cognac

Hennessy VS	8
Courvoisier VSOP	10
Rémy Martin VSOP	10

Liqueurs / Digestifs

Disaronno Amaretto	6
Baileys	6
Tia Maria	6
Sambuca	6

Loose Leaf Tea Selection

English Breakfast	4.25
Jasmine	4.25
Earl Grey	4.25
Fresh mint and lemon	4.25
Green Sencha	4.25
Rosehip and Hibiscus	4.25



Coffee Selection

Filter coffee	4.25
Latte	4.25
Decaffeinated	4.25
Macchiato	4.25
Espresso	4.25
Mocha	4.25
Cappuccino	4.25
Double espresso	4.8
Rococo chocolate	6
(award-winning organic drinking chocolate with a creamy finish)	

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.




Steak & Lobster – Wine bible

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

White wine	Name of wine	Origin	Grape variety(ies)
	Veramonte Reserva (Chardonnay)	Casablanca, Chile	Chardonnay
How to say it?	Vera-montay Shar-donn-ay		
Tasting note	Crisp acidity and flavours reminiscent of green apple and tropical fruit		
Food match	Meaty fish, roast chicken, creamy sauces and soft cheese		
Interesting fact	Casablanca is very near to the coast, so this is a fresher style of chardonnay, ideal for an entrylevel wine		
O / V / Veg*	O,V		
	Viviri, Tenuta Rapitalà (Grillo)	Sicily, Italy	Grillo
How to say it?	Greelo Rapitala		
Tasting note	Refreshing citrus flavours with notes of pineapple, herb and almonds on the soft, rounded palate		
Food match	Pasta, white fish, salads, cured meats		
Interesting fact	Grillo is a grape variety that is indigenous to Sicily		
O / V / Veg*			




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

Steak & Lobster – Wine bible

White wine	Name of wine	Origin	Grape variety(ies)
	Corte Vigna (Pinot Grigio)	Veneto, Italy	Pinot Grigio
How to say it?	Peeno Greejo Korte Veen-ya		
Tasting note	Light, dry and fresh with delicate apple and pear flavours		
Food match	Aperitif, salads, pasta, cured meats		
Interesting fact	Grigio is Italian for the colour grey, as the grapes are a coppery silver colour		
O / V / Veg*	V		
	Recoleta, Bodega Lorca	Mendoza, Argentina	Pedro Ximenez
How to say it?	Ped-ro him-en-ez		
Tasting note	Juicy-ripe citrus fruit with lifted herbaceous notes, dried flowers and summer straw		
Food match	Salads, seafood, white fish		
Interesting fact	Pedro Ximenez is more commonly known for its use in Sherry making in Andalucia, Spain		
O / V / Veg*			
	Dashwood (Sauvignon Blanc)	Marlborough, NZ	Sauvignon Blanc
How to say it?	So-veen-yon Blon		
Tasting note	Brimming with zesty grapefruit, lime and lemon with mid-palate flavours of pear and passion fruit, married well with grassy herbaceousness. Well textured		
Food match	White fish and Pan-asian cuisine		
Interesting fact	Marlborough is world-renowned for producing premium, tropical and mouthwatering sauvignon blancs		
O / V / Veg*	Veg		

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

Steak & Lobster – Wine bible



White wine	Name of wine	Origin	Grape variety(ies)
	Gavi di Gavi 'Toledana' (Cortese)	Piemonte, Italy	Cortese
How to say it?	Gavi dee Gavi Tol-edana		
Tasting note	Dry and refined with refreshing gooseberry, apricot and citrus flavours and mineral style with delicate floral hints		
Food match	Cured meats, grilled white fish, poultry dishes, risotto		
Interesting fact	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.		
O / V / Veg*	V		
	Albarino, 'La Marimorena', Casa Rojo	Galicia, Spain	Albariño
How to say it?	Al-bar-eeen-yo La Mar-ee-mor-ena		
Tasting note	Fresh and dry with citrus and peach flavours		
Food match	Seafood, white fish and salads		
Interesting fact	Albarino is a grape from the very north west tip of Spain		
O / V / Veg*	O		
	Sancerre La Graveliere, Joseph Mellot	Loire Valley, France	Sauvignon Blanc
How to say it?	Son-ser La Gra-vel-ee-er		
Tasting note	Flowery and fragrant with hints of gooseberry fruit. Dry and mineral		
Food match	Seafood, white fish, goats cheese and salads		
Interesting fact	Sancerre is the name of the village and has to be made from 100% Sauvignon Blanc		
O / V / Veg*	Veg		

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

Steak & Lobster – Wine bible




White wine	Name of wine	Origin	Grape variety(ies)
	Chablis, Boucharde Aîné & Fils	Burgundy, France	Chardonnay
How to say it?	Shab-lee		
Tasting note	Dry, fresh, citrusy with hints of mineral		
Food match	Fine white fish, seafood, chicken and salads		
Interesting fact	Chablis is a white wine that has to be made from 100% chardonnat grape		
O / V / Veg*			

Steak & Lobster – Wine bible




Red wine	Name of wine	Origin	Grape variety(ies)
	Veramonte Reserva (Carménère)	Colchagua, Chile	Carménère
How to say it?	Vera-montay Karmen-erray		
Tasting note	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		
Food match	Red meats and cheese, pork, lamb beef		
Interesting fact	Carménère is a grape that Chile has made its own. Originally from Bordeaux, it flourishes in the Chilean sun.		
O / V / Veg*	O,V		
	Tenuta Rapitalà, Campo Reale (Nero d'Avola)	Sicily, Italy	Nero d'Avola
How to say it?	Nero Davola Rapitala		
Tasting note	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.		
Food match	Tomato based sauces, pizza, pasta, burgers, pork		
Interesting fact	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!		
O / V / Veg*	V		
	Rare Vineyards (Pinot Noir)	Rousillon, France	Pinot Noir
How to say it?	Peeno Nwar Rare Vineyards		
Tasting note	Soft, juicy, light-bodied and smooth. The velvety palate shows cherry and blueberry flavours backed with a hint of sweet oak spice.		
Food match	Chicken dishes, light meat dishes		
Interesting fact	Pinot Noir comes from Burgundy, but growa well in the south of France and offers great value		
O / V / Veg*	V		

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

Steak & Lobster – Wine bible

Red wine	Name of wine	Origin	Grape variety(ies)
	Côtes du Rhône, Gentilhomme, Ogier	Rhône, France	Grenache, Syrah & Cinsault
How to say it?	Koat doo Rhone, Oh-jee-ay		
Tasting note	Generous and spicy with ample blackberry fruit and a warming finish		
Food match	Pork, duck, beef, lamb, liver, tapas, cheese		
Interesting fact	The grapes are sourced from areas around the Rhône river and is similar, but lighter, to Chateauneuf-du-Pape		
O / V / Veg*			
	Cabernet Sauvignon, Borgo Tesis, Fantinel	Friuli, Italy	Cabernet Sauvignon
How to say it?	Kab-ernay Soh-veen-yon		
Tasting note	Light and fresh style with juicy blackcurrant flavours		
Food match	Meaty pasta dishes, grilled steak, lamb, pork and even chicken		
Interesting fact	Mr Marco Fantinel owns a prosciutto factory and several top class restaurants in Italy		
O / V / Veg*			
	Don Jacobo, Vendimia Seleccionada, Bodegas Corral (Tempranillo, Garnacha)	Rioja, Spain	Tempranillo, Garnacha
How to say it?	Reeo-cha Vendim-eeya Selesion-ada Don Jacobo		
Tasting note	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		
Food match	Lamb, pork, grilled meat		
Interesting fact	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!		
O / V / Veg*	V		



Steak & Lobster – Wine bible


Red wine	Name of wine	Origin	Grape variety(ies)
	Fleurie, Pascal Clement	Beaujolais, France	Gamay
How to say it?	Fle-ree		
Tasting note	Light-bodied, juicy and full of red fruit flavours		
Food match	Duck, pork, meaty fish		
Interesting fact	Fleurie is known as the Queen of Beaujolais as it is the most famous and has a softer, perfumed style than others		
O / V / Veg*			
	Portillo (Malbec), Bodegas Salentein	Uco Valley, Mendoza, Arg	Malbec
How to say it?	Por-teeyo Malbek		
Tasting note	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		
Food match	Lighter meats: pork, lamb and even chicken dishes		
Interesting fact	This wine is sourced from the Uco Valley in Mendoza, so is from premium vineyards		
O / V / Veg*	V		
	The Federalist Honest Blend	California	Zinfandel, Merlot & Cabernet Sauvignon
How to say it?	On-est Blend		
Tasting note	Powerful and spicy with a hint of black pepper and plum		
Food match	Lamb, Pork and grilled meats		
Interesting fact	This wine is named after America's Founding Fathers (Federalist) and its Honest president, Abraham Lincoln		
O / V / Veg*	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
How to say it?	Sha-toh-nif doo Pap		
Tasting note	Elegant, spicy and rich with velvety tannins with flavours of fruitcake and liquorice		
Food match	Flavoured lamb or seasoned steak		
Interesting fact	Jean-Luc Colombo is known as the wine-making wizard of the Rhone		
O / V / Veg*			

Steak & Lobster – Wine bible

Rosé wine	Name of wine	Origin	Grape variety(ies)
	Veramonte Reserva Rosé (Syrah)	Casablanca, Chile	Syrah
How to say it?	Vera-montay Rose-ay		
Tasting note	Dry, crisp and refreshing rosé with flavours of strawberry and cherry.		
Food match	Seafood and pink fish, especially prawns, salmon and anything with a bit of spice		
Interesting fact	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		
O / V / Veg*	O,V		
	Belvino Rosé (Pinot Grigio)	Veneto, Italy	Pinot Grigio
How to say it?	Bel-veeno Peeno Greejo Rose-ay		
Tasting note	A delicate pink wine full of fresh, summer-fruit aromas and flavours		
Food match	Light dishes like salads and starters		
Interesting fact	The colour comes from the skins of the pink-skinned Pinot grigio grapes		
O / V / Veg*	V		

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

Steak & Lobster – Q & A

What are the four serving sizes available from our wine menu?	
1	
2	
3	
4	

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

Steak & Lobster – Q & A

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

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

Steak & Lobster – Q & A

Dessert wine by the glass – complete the following tables

Write Name	Grape	Origin	Tasting Notes	Food Match

Sparkling wine by the glass – complete the following tables

Write Name	Grape	Origin	Tasting Notes	Food Match

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

--

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

Write Name	Grape	Origin	Tasting Notes	Food Match

Which wines on the menu are vegan?

--

Which wines on the menu are vegetarian?

Which wines on the menu are organic?

What wine would you recommend to accompany the following dish styles	
Light dishes & salads	
Chicken dishes	
Red meat dishes	
Seafood dishes	
Spicy dishes	



EDWARDIAN HOTELS

LONDON