

**IMPERIAL**

# **DRINKS LIST**

**2024/5**

# WHITE

- Imperial Sauvignon Blanc, France** £38  
A crisp dry white with racy acidity chosen specifically for the college, sourced from a sustainable winery in the Languedoc-Roussillon.
- Sea Change Pinot Grigio, Italy** £32  
Crowd pleasing white with plenty of apple and pear flavours and a long finish. Responsibly sourced and sustainably packaged as well as delicious.
- Sea Change Sauvignon Blanc, France** £32  
Crisp citrus fruit flavours with hints of green grass. A tasty wine that gives back to charities helping to clean up the oceans.
- La Colombe Chardonnay, France** £34  
Unoaked Chardonnay with oodles of white peach flavours offering great value. A flavourful wine to match a range of dishes.
- Entreflores Albariño, Spain** £42  
Outstanding wine in an eye-catching bottle – ocean influences in the vineyard mean this is the perfect wine for seafood but drinks equally well with vegetarian dishes.
- Il Portino Gavi Di Gavi, Italy** £46  
Stylish Italian white made from the Cortese grape – a rich body coupled with ripe acidity allows this wine to match with richer dishes and with creamy sauces or oily fish.
- Mâcon Lugny Les Genièvres, Louis Latour, France** £46  
Offering great value from Burgundy, Macon gives us quality unoaked Chardonnay which is approachable yet classic with rich body and full pure fruit flavours.
- Chablis, Pierre Andre, France** £70  
Classic Chablis – stainless-steel fermented Chardonnay grapes with a clean minerality on the palate and ripe white fleshed fruit flavours.
- Pouilly Fumé, Guy Saget, France** £72  
Classic Sauvignon Blanc from the Loire Valley – ripe green berries dominate the palate, but the smooth acidity means this wine is a joy to drink – great with soft cheese.
- Vignoble Angst Chablis Organic, France** £74  
The nose will reveal aromas of white flowers, elderflower, acacia and citrus notes. The palate is tight and invigorating with a mineral finish.
- Châteauneuf-Du-Pape Blanc, Château Beauchêne, France** £74  
Much smaller in production than its red counterpart, this blend dominated by Grenache Blanc along with some fragrant Rhône varieties offers a full body and lingering flavours.
- Sancerre, Raffaitin-Planchon, France** £78  
Sancerre is a name synonymous with great Sauvignon Blanc and this is no slouch. Gooseberry and green apple flavours dominate – classic for white fish dishes.

# RED

**Imperial Syrah-Grenache, France**

£38

A Rhône-style blend of Syrah and Grenache which has been specially selected for the college from a sustainable vineyard in the Languedoc Roussillon – full and juicy.

**Sea Change Montepulciano D`Abruzzo, Italy**

£32

Spicy cherry fruit dominate the palate of this responsibly sourced red which is packaged in lightweight glass to reduce the carbon footprint. Supple tannins add structure.

**Réserve de l'Herre Malbec, France**

£32

This Malbec is sourced from France rather than the Americas to reduce food miles. The wine is ruby red with delicious red fruit flavours and great structure to match robust dishes.

**Patriarche Cabernet Sauvignon, France**

£34

A delightful palate of soft blackcurrant with smooth tannins giving the wine a soft mouthfeel. Juicy black fruit flavours match well with grilled meats or vegetable alike.

**Sea Change Merlot, France**

£34

Plummy merlot from the south of France, sourced from a forward-thinking producer who looks to produce great wines with minimum environmental impact.

**Chianti Santilaro, Italy**

£36

Classic Italian red made from Sangiovese in Tuscany. Bright cherry flavours with soft tannins make a wine well suited to tomato sauces and hearty vegetable dishes.

**Faustino Rivero Ulecia Rioja Crianza, Spain**

£36

With a minimum 12 months in American oak barrels before a similar time of bottle maturation before release, this wine is complex with vanilla tones and hedgerow fruits on the palate.

**Valmoissine Pinot Noir, Louis Latour, France**

£44

Medium bodied with a velvety smooth texture, this Pinot Noir from the south of France is full of bright red fruit flavours with gentle tannins adding structure.

**Château Cissac, Haut Mèdoc, France**

£58

Chateau Cissac remains under family ownership to this day and produces classic Medoc wines with Cabernet dominating the blend. Great structure with spice and vanilla complexity.

**Barolo, Antario, Italy**

£66

A mature red made from the noble Nebbiolo grape. Ruby coloured but big and bold with a mix of fresh red fruits and dried raisin and prune. A complex wine to be savoured.

# ROSÉ

## **Sea Change Pinot Grigio Rosé, Italy**

£32

A blush wine made from the ever-popular Pinot Grigio variety. Soft pink in colour, the palate has flavours of freshly picked strawberry.

## **L`Oasis Provence Rosé, France**

£36

Delightfully dry, crisp and pale and packaged in a traditional Provence bottle. These wines have seen a real resurgence of late and are popular all year round alone or with food.

# SPARKLING

## **Portaceli Brut Cava, Spain**

£32

Traditional local grapes and time are the secret to a good Cava. The secondary fermentation in bottle gives complexity and allows the bubbles to dissolve giving a soft fizz.

## **Sea Change Prosecco, Italy**

£32

Truly delicious sparkling wine made with 100% Glera grapes. This wine is responsibly sourced and sustainably packaged whilst offering classic pear and apple flavours and a lively mousse.

## **Sea Change Prosecco Rosé, Italy**

£36

A pink Prosecco, crafted with 85% Glera and 15% Pinot Nero. The Pinot Nero adds a lovely colour along with gentle red berry fruit flavours.

## **Langlois Crémant de Loire, Brut, Italy**

£54

Sparkling wine from the Loire Valley, made as a still wine and then with a second fermentation in bottle much the same as Champagne. Crisp fruit flavours that linger and bubbles that refresh.

## **Champagne Castelnau Brut NV, France**

£70

Founded in 1916, the House of Castelnau produces a range of fantastic Champagnes and the Brut NV is the basis for this. Fresh & fruity with notes of toasted brioche on the palate.

## **Champagne Laurent Perrier La Cuvée, France**

£86

Grand Marque Champagne from the house of Laurent Perrier with a Chardonnay bias. The wine contains a blend of quality reserve wines to give both consistency and complexity.

# OTHER DRINKS

## BEERS AND CIDERS

Selection of Bottled Beers	£6.50
Heineken 0%, Becks Blue 0%, Budweiser 0%	£6
Old Mout Cider (Kiwi & Lime or Cherry & Berries)	£8
Magners Cider (Original or Pear)	£8
London Pride	£8

## COCKTAILS

Pimms - cup / jug	£8 / £32
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Bespoke cocktails - please ask your Event Coordinator

## NON ALCOHOLIC COCKTAILS

<b>Dark &amp; Stormy Highball</b> SENTIA Black with ginger beer and lime	£8
<b>Sentia S.O.T.B. Highball</b> SENTIA, cranberry juice, orange juice and lime	£8
<b>Black &amp; Soda Rocks</b> SENTIA Black and soda water	£8

## SENTIA GABA SPIRITS

Developed by Imperial alum Dr David Nutt, SENTIA describes itself as the third way: neither alcohol nor alcohol-free, but a great tasting, effective, alcohol alternative – everything you want from alcohol, but without the alcohol.

SENTIA's unique blend of plant-based ingredients activate 'GABA' in the brain – the neurotransmitter responsible for those sensations of sociability and connection.

Try one of our SENTIA cocktails and see for yourself!

