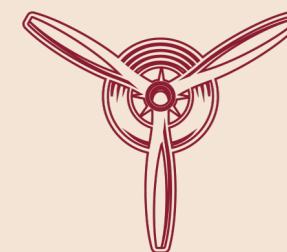




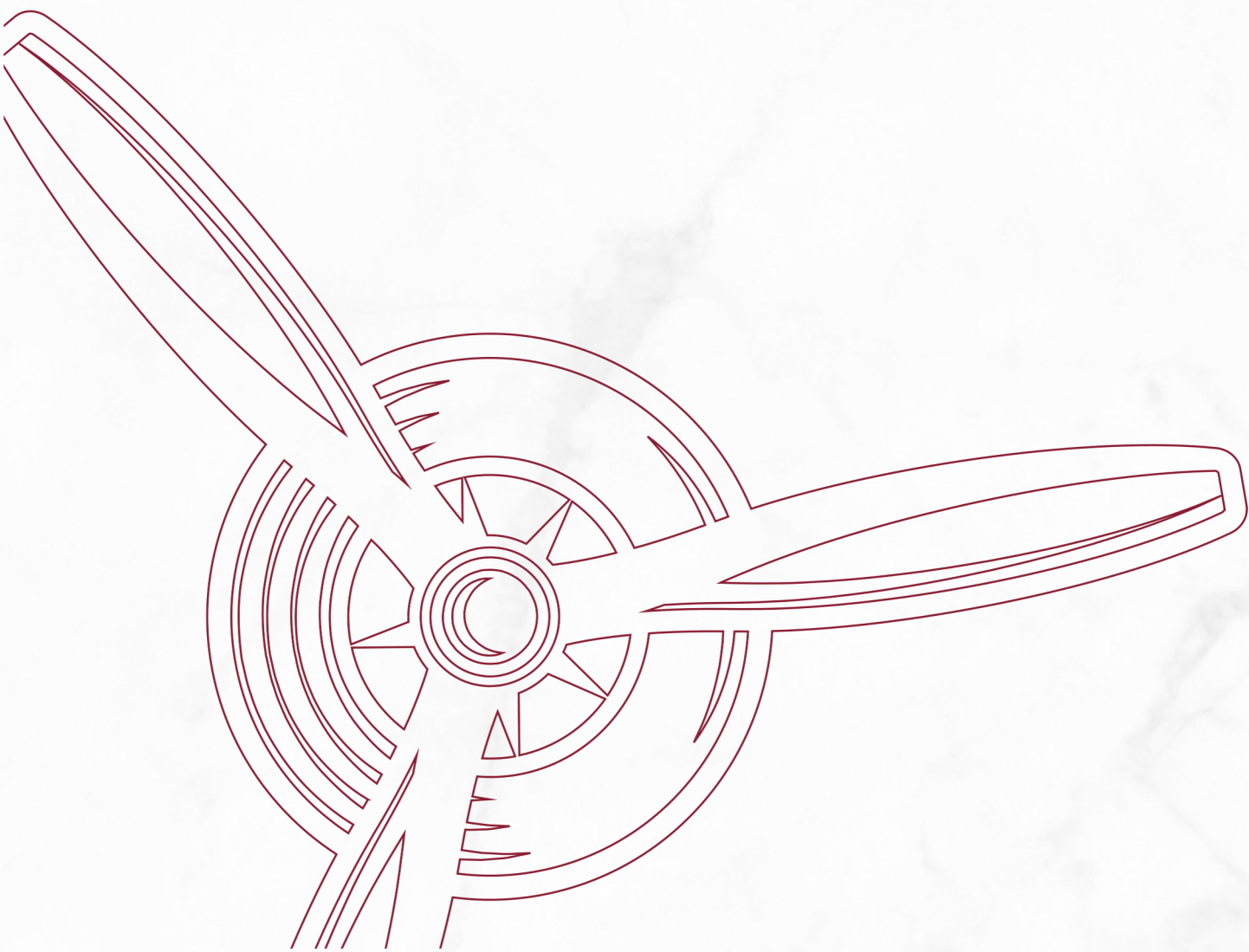
No.4

Hamilton
Place

Spring / Summer 2026
Wine & Drinks Menu



Drinks List



Sommelier’s everyday drinking

SPARKLING

Prosecco Le Contesse, Veneto, Italy	£36.00
Ridgeview Bloomsbury, Sussex, East Sussex, England	£55.00

WHITE

Lisboa Coreto Branco DFJ Vinhos, Portugal, 2022	£30.00
Le Pionner White, Comte Tolosan IGP, France, 2022	£31.50
Ojo Rojo Sauvignon Blanc, Chile, 2022	£34.00

RED

Lisboa Coreto Tinto DFJ Vinhos, Portugal, 2021	£30.00
Le Pionnier Rouge, Herault, France, 2022	£31.50
Ojo Rojo Merlot, Chile, 2022	£34.00

ROSÉ

Pinot Grigio Ramato ‘Il Barco’, Italy, 2022	£32.00
Rioja Rosado, Bodegas Taron, Rioja, Spain, 2022	£36.00
Château Paradis Rosé ‘Essenciel’ Coteaux d’Aix en Provence, France, 2022	£43.00

All pricing exclusive of VAT at prevailing rate



Low & no

SPARKLING WINES

Real Royal Flush Fruity Sparkling, Buckinghamshire, England

£28.50

Fruity and fragrant on the nose with notes of grape and stone fruits. Delicately acidic on the palate with notes of white peach.

Real Dry Dragon Dry Sparkling, Buckinghamshire, England

£28.50

Dry and light with a fragrant hit of lemon meringue on the nose, leading to chocolate and hay. Fresh on the palate with notes of sweet lemon and a dry chestnut finish.

Real Peony Blush Sparkling Rose, Buckinghamshire, England

£29.50

Fruity and bright on the nose with notes of nougat and summer fruits. Buttery and well rounded on the palate with notes of strawberry, cranberry and raspberry leading to a smooth vanilla-oak finish.

STILL WINES

Noughty Organic White-SA

£33.50

Produced using 55% Chenin Blanc and 45% Chardonnay grapes harvested from dry-land farmed vineyards in the Western Caperegion.

Noughty Organic Red-SA

£33.50

Produced with Syrah grapes from dryland farmed vineyards in Darling, South Africa.

Doppio Passo White, Italy, NV

£35.00

Soft, round and exceptionally full-bodied wine with an amazing concentration of plum, blackberry, cherry and chocolate flavours. Only 0.5% alcohol yet all the flavour.

Red Doppio Passo, Red, Italy, NV

£35.00

Soft, round and exceptionally full-bodied wine with an amazing concentration of plum, blackberry, cherry and chocolate flavours. Only 0.5% alcohol yet all the flavour

All pricing exclusive of VAT at prevailing rate



Sparkling, rosé, dessert & port

SPARKLING	
Prosecco Borgo del Coto Alto, Veneto, Italy	£37.50
Ridgeview Bloomsbury, Sussex, East Sussex, England	£55.00
Champagne Lombard et Cie , De Malherbe, Brut, Champagne, France	£60.00
Ridgeview Fitzrovia Rosé, Sussex, East Sussex, England	£65.00
Laurent Perrier La Cuvée Brut, Champagne, France	£86.00
Laurent Perrier Cuvée Rosé, Champagne, Franc	£118.50
ROSÉ	
Pinot Grigio Ramato‘Il Barco’, Veneto, Italy, 2022	£32.00
Malbec Rosé, ‘ESVino, Mendoza, Argentina 2021	£41.50
Heppington PinotNoir Rosé,Kent, England 2021	£47.00
‘Whispering Angel’Châteaud’Esclans,Provence, France, 2022	£49.00
Rock Angel, Châteaud’Esclans, Côtesde Provence, Provence, France, 2022	£65.50
DESSERT	
Pauletts Botrytised Riesling, 50cl, Australia, 2022	£47.00
Chateau Les Mingets, 75cl, France, 2019	£55.00
Tokaji 5 Puttonyos, Chateau Pajzos, 50cl Hungary, 2017	£66.00
PORT	
Croft Triple Crown Reserve Port NV	£49.50
FonsecaBin 27 Port N.V.	£56.50
TaylorsLate Bottle Vintage Port 2018 -	£60.50

All pricing exclusive of VAT at prevailing rate



Cocktails

Elderflower Collins Suffolk Distillery Gin, elderflower liqueur, lemon juice, sugar syrup, fresh cucumber	£12.00
Mojito Suffolk Distillery White Rum, lime juice, sugar syrup, fresh mint	£12.00
Negroni Suffolk Distillery Gin, Martini Rosso, Campari, fresh orange	£12.00
Espresso Martini Sapling Vodka, Fair Café liqueur, coldbrew espresso, vanilla syrup, sugar syrup	£12.00
Old Fashioned Adnams single malt whisky, Angostura Bitters, fresh orange	£12.00
Paloma El Rayotequila, grapefruitjuice, limejuice, Agave syrup	£12.00
NON-ALCHOLIC COCKTAILS	
Sting of the bee Spicy ginger, elderflower, honey, lime juice	£10.00
Pomegranate fizz Pomegranate juice, fresh orange juice, lime juice, sparkling water	£10.00
Bellini Sodawater, white grape juice, peach juice, natural fruit extracts	£10.00
Paloma Sodawater, lime juice, pink grapefruit juice, natural fruit extracts	£10.00
Mojito Sodawater, lime juice, natural fruit extracts	£10.00

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Everyday drinking

White	
Hamilton Heights Chardonnay, Australia, 2022	£31.00
Boatmans Chenin Blanc, South Africa, 2023	£32.50
Les Jardins de Gascoigne Blanc, Côtes de Gascogne, France, 2022	£32.50
La Playa Viognier, Colchagua Valley, Chile, 2022	£35.00
Fiano ‘Lunate’, Sicily, Italy, 2022	£36.50
Picpoul de Pinet ‘Sel et Sable’ Languedoc, France, 2023	£39.00
Wairau River Sauvignon Blanc, Marlborough, New Zealand, 2022	£40.50
Bourgogne Blanc Chardonnay, Maison Nuiton-Beaunoy, Burgundy, France, 2022	£45.50
Gavi di Gavi ‘Ca da Bosio’, Terre da Vino, Piedmont, Italy, 2022	£50.50
Heppington Vineyards Chardonnay, England, 2021	£50.50
Red	
Hamilton Heights Shiraz, Australia, 2021	£31.00
Merlot ‘Le Tuffeau’, Languedoc, France, 2022	£34.50
Punto Alto Malbec, Mendoza, Argentina, 2022	£37.50
Tunante Rioja Tempranillo Tinto, Fincas de Azabache, Rioja, Spain, 2022	£38.50
Montepulciano d’Abruzzo Riserva, ‘Tor del Colle’, Abruzzo, Italy, 2020	£40.50
Château Le Gardera, Bordeaux Superieur, Bordeaux, France, 2019	£46.50
Beaujolais Villages ‘Vignes de 1940’, Jean-Michel Dupre, Beaujolais, France, 2021	£46.50
Wairau River Pinot Noir, Marlborough, New Zealand, 2021	£48.50
Polish Hill River Shiraz, Paulett, Australia 2019	£52.50
Heppington Vineyards Pinot Noir, England, 2022	£51.00

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Classic white

Bourgogne Chardonnay, Maison Nuiton-Beaunoy, Burgundy, France 2022	£45.50
Ashdown Bacchus Dry, Bluebell Vineyards, East Sussex, England 2022	£4.50
Rueda ‘Limousin’, Marques de Riscal Rueda, Spain 2022	£46.00
Etna Bianco, Sentieri Siciliani, Sicily, Italy 2021	£49.00
Heppington Vineyards Chardonnay, Kent, England 2021	£49.00
Deidesheimer Riesling Trocken, Dr Bürklin Wolf Pfalz, Germany 2022	£50.00
Chablis, Domaine Seguinot Bordet, Burgundy , France 2022	£51.50
Sauvignon Blanc, Schubert Wines Martinborough, New Zealand 2022	£52.00
Sancerre, ‘a Garenne’, Dom Godon-Reverdy, Loire, France 2022	£52.00
Pouilly Fuissé ‘Les Crays, Domaine Auvigue, Burgundy, France 2022	£61.50
Riesling Grand Cru Rosacker, Dom. Agapé, Riquewihr, Alsace,France, 2020	£65.00
Chablis 1er cru Fourchaume, Domaine N&G Fevre, Burgundy,France 2021	£69.00
Crozes Hermitage Blanc, Guigal, Rhône, France 2021	£71.50
Chablis 1er cru Vaillons, Domaine Jean Dauvissat, Burgundy,France 2021	£76.00
Pouilly Blanc Fumé Ladoucette, Loire, France 2021	£96.00

Fine white

Chardonnay Reserve,La Vigneau, France, 2021	£33.50
Pecorino ‘Tor del Colle’, Abruzzo, Italy, 2022	£34.00
Vinho Verde Loureiro, AB Valley Wines, Minho, Portugal 2023	£37.50
Côtes du Rhône Blanc, Domaine de l’Amandine, Rhône, France,2022	£39.00
Chardonnay ‘Bon Vallon’, de Wetshof Estate Robertson, SouthAfrica,2022	£40.50
ES Vino Torrontés, Mendoza, Argentina, 2022	£41.00
Reserve Chardonnay ‘Long Barn’, For di Sole, California, USA, 2021	£41.50
Sauvignon Blanc de Touraine, Domaine Octavie Oisly, Loire, France,2023	£42.00
Pinot Gris ‘Family Vineyard’ Rose Family, Marlborough, New Zealand,2022	£42.50
Albariño ‘Condes de Albarei, Spain 2021	£43.00
Pinot Bianco, Le Monde, Friuli, Italy 2021	£44.00
Grüner Veltliner ‘Grafenegg’ Weingut Kemetner Kamptal, Austria 2021	£44.00
Pinot Blanc ‘Les Natures’ Domaine Jean-Baptiste Adam, Alsace, France 2021	£45.00
Chenin Blanc sur lie, Laibach Vineyards Stellenbosch, South Africa 2021	£45.50

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Fine red

Syrah Monastrell, Castillo de la Peña, Jumilla, Spain	2021	£36.50
Cabernet Franc ‘1620’ Lorgèril, Languedoc, France	2021	£38.00
Primitivo del Salento ‘Doppio Passo, Puglia, Italy	2022	£38.00
Pinot Noir ‘1620’ Lorgèril, Languedoc, France	2023	£39.50
Tempranillo Monastrill, Organic Bodegas Neleman,Valencia,Spain	2021	£40.50
Côtes du Rhône ‘Mistral’, Famille Suter, Rhône,France	2021	£41.00
Bardolino Rosso, Agricola Gorgo, Veneto, Italy	2022	£42.00
Rioja Crianza, Bodegas Taron, Rioja, Spain,	2019	£44.00
Chianti ‘Colli Senesi’, Poggio Cavalli, Tuscany, Italy	2022	£44.00
Château Bechereau, Lalande de Pomerol, Bordeaux,France	2020	£44.00
Pinot Noir `Imperial` Ruppertsberger, Pfalz, Germany	2021	£48.00
Chateau Gachon, Montagne St Emilion, Bordeaux,France	2020	£51.00
Saumur Champigny, Domaine Saint Vincent, France	2022	£51.00
Bourgogne Rouge Pinot Noir, Maison Nuiton-Beaunoy,Burgundy,France	2022	£53.50

Classic red

Herdadede PimentoTinto, Casa Relvas, Alentejo, Portugal	2020	£55.50
Rioja Reserva Marqués de Riscal, Rioja, Spain	2019	£55.50
St Nicolas de Bougueil ‘Clos des Quaterons’,Domaine Amirault, Touraine, France	2021	£57.00
Etna Rosso, Sentieri Siciliani, Sicily, Italy	2019	£57.00
Lirac ‘Moon Apogé’, Domaine des Carabiniers, Rhône, France	2020	£57.00
Vino Nobile di Montepulciano Riserva, Crociani, Tuscany, Italy	2019	£58.00
Chateau Louvie, Grand Cru St Emilion, Bordeaux, France	2020	£59.50
Barrel Fermented Malbec, Familia Schroeder, Patagonia, Argentina	2022	£60.00
Crozes Hermitage Rouge ‘Cuvée Particulaire ’Domainedes Remizieres, Rhône, France	2022	£61.00
Château de la Coste, Margaux, Bordeaux, France	2019	£61.00
‘Bannockburn’ Pinot Noir, Mt Difficulty, Central Otago, New Zealand	2020	£62.00
Savigny-les-Beaune, ‘Les Gollardes’, Domaine du Prieure, Burgundy, France	2021	£63.00
Meerlust Rubicon, Stellenbosch, South Africa	2019	£74.50
Reserve de Leoville Barton, St Julien, Bordeaux, France	2016	£85.50

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Beer, cider & soft drinks

Beer and Cider

Peroni 0.0% (330ml)	£5.50
Peroni Nastro Azzurro (330ml)	£5.50
Asahi (330ml)	£6.00
London Pride (330ml)	£6.00
Meantime Pale Ale (330ml)	£6.00
Meantime London Lager (330ml	£6.00
Cornish Orchard Gold Cider (500ml)	£8.50

Beverages and soft drinks

Cranberry - apple juice - orange juice (1L)	£7.50
Freshly squeezed orange juice (1L)	£16.00
Elderflower Presse (1L)	£8.00
House-made lemonade (1L)	£9.50
Still and sparkling mineral water (750ml)	£4.50
Soft drinks (330ml can)	£3.00

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Drinks Packages

Unlimited House wine, beer & soft drinks - 1 hour	£19.50
Unlimited House wine, beer & soft drinks - 2 hours	£32.50
Unlimited House wine, beer & soft drinks - 3 hours	£42.25
Unlimited House wine, beer & soft drinks - 4 hours	£48.75
Unlimited House wine, beer & soft drinks - 5 hours	£52.00
Unlimited spirits - 1 hour	£20.00
Unlimited spirits - 2 hours	£35.00
Unlimited spirits - 3 hours	£45.00
Unlimited spirits - 4 hours	£55.00
Unlimited spirits - 5 hours	£60.00
Unlimited house wine, beer, spirits & soft drinks - 1 hour	£24.75
Unlimited house wine, beer, spirits & soft drinks - 2 hours	£41.25
Unlimited house wine, beer, spirits & soft drinks - 3 hours	£53.70
Unlimited house wine, beer, spirits & soft drinks - 4 hours	£62.00
Unlimited house wine, beer, spirits & soft drinks - 5 hours	£66.00
Unlimited soft drinks - 1 hour	£7.50
Unlimited soft drinks - 2 hours	£12.50
Unlimited soft drinks - 3 hours	£17.50
Unlimited soft drinks - 4 hours	£20.00
Unlimited soft drinks - 5 hours	£22.50
2 Glasses of prosecco, half a bottle of house wine	£32.50

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Corkage policy

We are pleased to offer corkage services for guests who wish to bring their own bottles of wines or other alcoholic beverages to their dining or event experience. Our corkage fee structure is as follows:

Seated event corkage fee:

For a party where there is a standard reception followed by white and red wines with dinner a corkage fee of £19.50 + VAT be charged.

Reception event corkage fee:

For still wine: £20.00 + VAT per standard 750ml bottle.

For sparkling wine: £25.00 + VAT per standard 750ml bottle.

For Champagne: £30.00 + VAT per standard 750ml bottle.

For other alcoholic beverages like dessert wines, port and spirits, please contact us.

Terms and conditions:

All beverages brought in must be commercially produced and sealed.

Our staff reserves the right to refuse service of any beverage deemed inappropriate or unsafe.

Delivery of the stock must be on site at least 48 hours prior to event, evidence of delivery must be provided.

A consumption sheet must be signed by event organiser on the day of the event and agreed with the Caterer.

Left over stock must be picked up within 48 hours following the event.

Corkage Service:

Our experienced staff will provide professional glassware, chilling, decanting, and service for beverages brought into our hospitality venue, as well as refuse disposal.



Allergens

Do you have a food allergy or intolerance? We provide allergen information on the 14 major allergens.

Please speak with your event manager / sales executive, and details of allergens in any of our dishes can be provided for your consideration.

At your event there will be an Allergen Folder located at all buffet stations on your event catering floor to make delegates aware of all allergens contained in your chosen menu and help them make an informed decision.

Please note, as with every catering establishment, there is always a potential for cross-contamination to occur. While we endeavour to prevent this as much as possible, the nature of an allergen means we cannot fully guarantee that cross-contamination may not have occurred. We encourage our customers with food allergies and intolerances to let our staff know, so we can better cater for them. We are happy to provide further detail on ingredients and how they were handled to allow you make an informed decision as to whether or not the food is suitable for you.



No.4

Hamilton
Place

COMPANY
OF COOKS