

WELCOME TO



DRINKS



# Wine Menu

*Sip simply, savour fully.*

## Sparkling Wines

	125ml	BTL
Ca' del Console Prosecco Extra Dry, Italy <i>White peach and soft pear over a lively, dancing mousse</i>	7.9	40
Everflyht Brut, English Sparkling, Great Britain <i>This fresh, dry wine revels English orchard fruit wrapped in precise freshness</i>	14	88
Champagne Drappier Carte d'Or Brut, France <i>Golden apple, toasted brioche, and fine bubbles</i>		95
Laurent-Perrier La Cuvée, France <i>Elegant citrus blossom with a silky mousse</i>		115

## White Wines

	175ml	BTL
Vinho Verde Anjos de Portugal, Quinta da Lixa, Portugal <i>Vibrantly fresh with zesty lime and green apple, underscored by a subtle lift</i>	7.5	34
Feudo Arancio Grillo, Sicilia, Italy <i>Stone-fruit flavours of peach and melon, layered with citrus and wild herbs</i>	8.25	36
Picpoul de Pinet St Clair, Luvignac, France <i>A fresh and crisp wine with green apple and citrus lifted by a saline snap</i>	9	40
Spring Fever Chardonnay, Langmeil, Australia <i>Pineapple and mango with a creamy texture</i>		43
Babich Family Sauvignon Blanc, Marlborough, New Zealand <i>Pear and ripe apricot, blended with fresh coastal notes</i>	11	46
Gavi di Gavi La Meirana, Broglia, Italy <i>Delicate aromas of white blossom with a coastal nuance</i>	13	55
Chablis, Domaine Jean-Marc Brocard, France <i>Pure lemon, wet stone, and chalky precision</i>		65
Sancerre La Croix du Roy, Crochet, France <i>Taut citrus core with flinty precision</i>		78
Chassagne-Montrachet Vieilles Vignes, Vincent Morey, France <i>Textured pear and hazelnut carried by fine acidity</i>		130

A discretionary 12.5% Service charge will be added to your bill. All wines that are served by the glass are also available in 125ml measures.

Please advise a member of staff if you have any particular dietary requirements.

\*All prices include vat at the current rate. Licensing hours apply.



## Red Wines

	175ml	BTL
Podere Montepulciano d'Abruzzo, Umani Ronchi, Italy <i>Supple plum fruit with a touch of spice</i>	8.5	36
Prunus Dão Tinto, Portugal <i>Red-berry flavours with smooth earthy undertones</i>	9.5	41
Morgon, Domaine des Versauds, France <i>Bright cherry fruit with a subtle violet lift</i>	11	47
Barbera d'Asti Fiulot, Prunotto, Italy <i>Vibrant raspberry flavours with lively acidity</i>	11.75	50
Conde Valdemar Rioja Reserva, Spain <i>Dark berries entwined with cedar and tobacco</i>		55
Pulenta Estate I Malbec, Argentina <i>Rich blackberry with savoury depth and supple tannins</i>		60
Bourgogne Rouge Le Renard, A&A Devillard, France <i>Strawberry and fine spice carried by a fresh brightness</i>		66
Château Vieille Tour La Rose, Saint-Emilion Grand Cru, France <i>Ripe blackcurrant wrapped in smooth, velvety tannins</i>		72
Dog Point Pinot Noir (Organic), New Zealand <i>Light peach and cherry-like freshness with a sleek, polished finish</i>		80
Marchese Antinori Chianti Classico Riserva TT, Italy <i>Sangiovese purity with dried herbs and leather</i>		105

## Rosé Wines

	175ml	BTL
Les Lauriers Cinsault/Grenache, France <i>Juicy redcurrant lifted by a gentle herbal note</i>	7.2	38
Whispering Angel, Côtes de Provence, France <i>Pale peach fruit gliding into a crisp finish</i>	14.8	60
Saint-Roch Les Vignes Rosé, Les Maîtres, Vignerons, France <i>Crisp, dry, and beautifully pale, this rosé shows delicate strawberry with a refreshing snap</i>		43

## Beers & Ciders

Tiger, Singapore	6
Corona, Mexico	6
Peroni, Italy	6
Birra Moretti, Italy	6
Inch's Cider, UK	6

## Gin & Tonic

Paired with Fever-Tree tonic.	
Silent Pool	13
Hendricks	12.5
Bombay Sapphire	11.5

# Cocktails

## Fizzy

### **Aperol Spritz 9.5**

*Aperol, Prosecco & soda water*

### **Campari Spritz 9.5**

*Campari, Prosecco & soda water*

### **Negroni Sbagliato 10.5**

*Campari, sweet vermouth & Prosecco*

\*Classic negroni available on request

## Classics

### **Margarita 12**

*Espeñon tequila blanco, triple sec,  
lime juice & agave*

### **Campari Spritz 9.5**

*Appleton Estate Jamaica rum, Grand Marnier,  
orange syrup & lime juice*

### **Old Fashioned 13**

*Wild Turkey bourbon & Angostura bitters.  
The world's favourite cocktail*

### **Mojito 13**

*Rum, lime, sugar & fresh mint*

### **Espresso Martini 12**

*Vodka, Kahlúa & espresso*

### **Passion Fruit Collins 12**

*Gin, passion fruit & soda water*



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