

## Friday and Saturday Nights at The Wallace

Join us on Friday and Saturday evenings for dinner, cocktails or just a glass of wine. Separate dining space available for parties. For more information, please ask at reception or call reservations on 020 7563 9505.

## Wallace Wine Nights

The Wallace Wine Club provides a welcoming space to convene once a month on a Friday evening and learn more about all things wine and food related! The evening begins at 6.30pm with an aperitif in the stunning surrounds of the Wallace Restaurant atrium. Guests will be treated to a delicious three course meal with paired wines.

Sir Wallace Welcome Punch | £8  
Dark rum with pineapple, triple sec, lime, orgeat, bitters and lemon verbena

## Festive Cocktails

Falling Star | £7  
Pomegranate molasses topped with sparkling wine and star anise

Christmas G&T | £9  
London dry gin & rosemary tonic with fresh cranberries and Christmas spices

Spiced Cranberry | £4  
Pressed cranberry juice with orange and spices (non-alcoholic)

Vanilla Chia Latte | £4  
Vanilla chia tea steeped and warmed with cinnamon (non-alcoholic)

## Classic Cocktails | £8.00

French 75 | Gin, lemon & Champagne

Mimosa | Fresh orange juice and sparkling wine

Kir Royal | Crème de cassis topped with sparkling wine

Espresso Martini | Vodka, espresso and coffee liqueur

White Russian | Vodka & coffee liqueur topped with crème

Lemon Drop | Cointreau, vodka and fresh lemon

Aperol Spritz | Aperol, fresh lemon, soda and cava

Juices & Blends | £4.50

Freshly squeezed orange

Carrot, apple and ginger

Beetroot and apple

Pear, ginger and lemon

Elderflower spritz | £4.00

Citron Mint Presse | £4.00

Seedlip & Tonic | £5.00

Rose Lemonade | £4.50

Iced gardenia green tea | £4.00

## Winter Gin & Tonic | £10.00

East London Liquor Co. gin with berries and pink peppercorns

Portobello Road gin with ruby grapefruit and rosemary

Tanqueray gin with camomile and lemon

Hipple gin with apple and sage

## Beer & Cider

Kronenburg 1664, France, 5.5% | £3.85

Blanche de Namure, Belgium, 4.5% | £5.0

La Goudale IPA, Belgium, 7.2% | £6.0

Cidre Breton, France, 5.0% | £4.75

## Soft Drinks

Coca cola | £3.00

Diet coke | £2.75

### Mixers

Lemonade | £2.75

Tonic Water | £2.75

Ginger Ale | £2.75

Ginger Beer | £2.75

Bitter Lemon | £2.75

Evian water (250ml glass) | £1.50

Evian water (750ml) | £3.75

Badoit water (250ml glass) | £1.50

Badoit water (750ml) | £3.75

## Tea

Our own selection of exceptional quality, ethically sourced tea

Black Tea | £2.60

English Breakfast

Earl Grey Bluestar

Christmas Tea | £2.80

Darjeeling 1st Flush | £2.80

Assam 2nd Flush | £2.80

Lapsang Souchong | £2.80

Venetian Rose | £2.80

Green Tea | £2.90

Jasmine Chung Hao

Sencha Genmaicha

Gardenia

Organic Fog

Herbal and Fruit Infusions | £2.90

Fresh mint

Peppermint

Rooibos

Orange Rooibos

Lemon and Ginger Rooibos

Wild Berries

Camomile

Vanilla Chai

Nettle

Elderflower and ginger

Decaffeinated also available

## Coffee

Peyton and Byrne blend of specialty grade 100% Arabica coffee

Espresso | £2.00

Double Espresso | £2.60

Filter | £2.10

Americano | £2.60

Machiato | £2.40

Flat White | £2.90

Latte | £2.90

Cappuccino | £2.90

Iced Coffee | £3.00

Mocha | £3.00

Hot Chocolate | £2.90

Vanilla chai latte | £4.00

Vodka  
Stolichnaya £6.50  
Absolute £6.50  
Grey Goose £8.00

Gin  
Portobello Road £9.00  
Gordons £6.50  
Hendricks £8.50  
Caorunn £9.50

Tequila  
Jose Cuervo £6.50

Rum  
Havana 3yr £6.50  
Jim Beam 3yr £6.50

Cognac, Brandy & Whiskey  
Hennessy V.S £5.75  
Calvados £6.50  
Jamesons £6.50

Liquors and Aperitifs  
Cointreau £6.50  
Pimms £5.00  
Chambord £6.50

Sparkling 125ml Bottle  
Domaine Champalou, Vouvray Brut £39.50  
NV Loire [Catherine & Didier Champalou] ORGANIC | VEGAN  
Frizante Rosé, Mas de Daumas Gassac £7.50 £40.00  
NV Languedoc [Samuel Guibert]

Champagne 125ml Bottle  
Jean-Paul Deville 'Carte Noire' Brut NV £11.00 £49.50  
Champagne, France [Jean-Paul DEVILLE] VEGAN  
Jean-Paul Deville Vintage [JP Deville] £59.50  
2005 Reims | VEGAN  
Bollinger Special Cuvée Brut [Gille Descôtes] £68.00  
NV Ay, Marne  
Ruinart 'Blanc de Blancs' [Frederic Panaiotis] £95.00  
NV Reims

Champagne Half Bottles  
½ bottle Jean-Paul Deville, 'Cuvée Tradition' [J-P Deville] £27.50  
NV Reims  
½ bottle Ruinart Rosé £49.50  
NV Reims

## Wines by the Glass

175ml Bottle

<b>White</b>	175ml	<b>BORDEAUX &amp; THE SOUTH WEST</b>		
Villa Saint-Jean Blanc, Vin de Pays d'Oc [Stephane Verdeau] 2016   Languedoc   VEGETARIAN	£5.25	Malbec 'La Camille', Château Du Cèdre [Pascal Veraeghe] 2016   Cahors   ORGANIC   VEGAN	£7.00	£28.00
Picpoul de Pinet, Château de la Mirande [Joseph Albajan] 2016   Languedoc	£7.00	Bordeaux Supérieur, Château Maine Martin [Famille Cailley] 2013   Bordeaux		£28.50
Sauvignon de Touraine, Domaine Guy Allion [Cedric Allion] 2016   Loire   VEGAN   SUSTAINABLE	£7.25	Château Paillas Cahors [Famille Lescombes] 2011 South West France   VEGAN		£29.50
Mâcon Chardonnay, La Cadole à Marcel [Patrick Laugère] 2015   Burgundy	£9.00	Merlot 'Grande Sélection', Château Penin [Patrick Carteyron] 2012   Bordeaux		£35.00
		Saint-Émilion, Vieux Château Cros Lamarzelle [Famille Cailley] 2012   Bordeaux	£10.00	£40.00
<b>Red</b>	175ml	Margaux, Château Paveil de Luze, [Stéphane Fort] 2013   Bordeaux		£50.00
Villa Saint-Jean Rouge, Vin de Pays d'Oc 2015/6   Languedoc   VEGETARIAN	£5.25			
Petite Syrah, Domaine Mas Montel 2016   Gard	£6.00			
Malbec la'Camille, Château Du Cèdre 2016   Cahors   ORGANIC   VEGAN	£7.00	<b>Sweet Wines</b>	75ml	Bottle
Les Cotilles Pinot Noir, vin de France. 2016   Bourgogne	£7.25	Monbazillac, Domaine L'ancienne Cure (375ml) 2014   South West   ORGANIC   VEGAN	£4.75	£20.00
Brouilly, Domaine Cret des Garanches [Sylvie Dufaitre-Genin] 2016   Beaujolais	£8.00	Banyuls Rouge, Château de Jau (500ml) 2014   Languedoc   ORGANIC   BIODYNAMIC	£5.00	£28.00
Saint-Émilion, Vieux Château Cros Lamarzelle [Famille Cailley] 2012   Bordeaux	£10.00	Sauternes 2ème Cru Classé, Château Filhot (375ml) 2011   Bordeaux   VEGAN	£6.50	£35.00
		Taylors Vintage Port 2011 (50ml)	£8.00	

125ml available on request | Please note vintages may vary

Red 175ml Bottle

BURGUNDY, BEAUJOLAIS AND JURA

Brouilly, Domaine Cret Des Garanches [Sylvie Dufaitre-Genin] £8.00 £32.00  
2016 | Beaujolais | VEGAN

Hautes-Côtes Du Nuit 'Le Prieuré' Domaine Verdet, [Aurélien Verdet] £46.00  
2014 | Burgundy | BIODYNAMIC

LANGUEDOC, RHÔNE & PROVENCE

Villa Saint-Jean Rouge, Vins de Pays D'oc [Stephane Verdeau] £5.25 £21.50  
2016 | Languedoc

Petite Syrah, Domaine Mas Montel £6.00 £25.00  
2016 | Gard

Corbieres 'Cuvée Alice', Château Ollieux-Romanis [Pierre Bories] £26.50  
2016 | Languedoc | VEGAN

Les Cotilles Pinot Noir, vin de France. £7.25 £29.00  
2016 | Bourgogne

Cairanne, Domaine du Chapoton [Annika & Serge Remusan] £32.50  
2014 | Rhône

Bandol Rouge, Domaine La Suffrene [Cedric Gravier] £42.00  
2014 | Provence | VEGAN

Half Bottles

White 375ml

Muscadet de Sèvre et Maine Sur Lie, Domaine Verger [Pierre Luneau] £18.50  
2015 | Loire | ORGANIC | VEGAN

Chablis, Domaine Tremblay [Gérard Tremblay] £22.50  
2017 | Burgundy | VEGAN

Sancerre 'La Vigne Blanche', Domaine Bourgeois [Michel Bourgeois] £27.50  
2017 | Loire

Pouilly-Fuissé, Domaine Thibert [Christophe Thibert] £32.00  
2017 | Burgundy

Red 375ml

Côtes-Du-Rhône Non-Filtré, Terre de Mistral £15.50  
2016 | Rhône

Beaujolais-Village, Domaine de la Plaigne [Gilles Roux] £19.00  
2015 | Beaujolais

Cahors <Malbec>, Château du Cedre [Pascal Veraeghe] £21.50  
2015 | South West | VEGAN | ORGANIC

Crozes-Hermitage, Domaine Albert Belle [Philippe Belle] £24.50  
2015 | Rhône | VEGAN

Saint-Émilion Grand Cru, Château La Croix Chanteacille £27.00  
2016 | Bordeaux

White	175ml	Bottle		175ml	Bottle
LOIRE & ALSACE				LANGUEDOC & BORDEAUX	
Sauvignon de Touraine, Domaine Guy Allion [Cedric Allion] 2016   Loire   SUSTAINABLE   VEGAN	£7.25	£29.50		Villa Saint-Jean Blanc, Vins de Pays D'oc [Stephane Verdeau] 2016   Languedoc   VEGETARIAN	£5.20 £21.50
Riesling Reserve, Domaine Scherer [Andre Scherer] 2016   Alsace		£30.00		Le Lesc Blanc, Plaimont 2015   South West, France	£21.50
Pinot Blanc / Auxerrois, Domaine Albert Mann [Albert Mann] 2016   Alsace   ORGANIC   BIODYNAMIC		£36.00		Chardonnay Viognier, Moulin de Gassac [Samuel Guibert] 2016   Herault	£24.50
Sancerre, Domaine Fiou [Gérard Fiou] 2016   Loire		£42.00		Picpoul de Pinet, Château de la Mirande [Joseph Albajan] 2016   Languedoc	£7.00 £28.00
BURGUNDY				Entre-Deux-Mers, Château Deville [Jean-Paul Deville] 2016   Bordeaux	£28.00
Bourgogne Aligote, Domaine Giosot [Hugues Giosot] 2015   ORGANIC   BIODYNAMIC		£36.50		Limoux Chardonnay, Toques et Clochers 2013   Languedoc   VEGAN	34.00
Mâcon Chardonnay, La Cadole à Marcel [Patrick Laugère] 2015   VEGAN	£9.00	£38.50		Rosé	
Chablis 1Er Cru 'Fourneaux', Domaine Gros [Colette Gros] 2015   VEGAN		£44.00		Reserve de Gassac Rosé [Samuel GUIBERT] 2016   Hérault   VEGETARIAN	175ml Bottle £6.00 £23.00
Chassagne-Montrachet, Domaine Miolane [Patrick Miolane] 2014		£60.00		Côtes de Provence Rosé, Carteron Elegance [Thomas Carteron] 2016 Provence   ORGANIC   BIODYNAMIC	£7.25 £29.50
Puligny-Montrachet 1Er Cru, Domaine Bzikot [Sylvain Bzikot] 2015		£88.00		Refllet Rosé, Domaine St Nicolas, Loire	£9.50 £40.00

125ml available on request | Please note vintages may vary