

# Drinks menu

## Sherry

We offer two ranges of sherry – Premartin and Bertola – from the award-winning Bodega Díez Mérito.

### Manzanilla Sherry

**Manzanilla Bertola:** over 4 years old

4.80 glass/13.00 half bottle carafe/23.00 bottle

Manzanilla is similar to Fino and is produced near Sanlúcar de Barrameda, closer to the sea than Jerez. A sharp, delicate bouquet slightly reminiscent of almonds with a hint of fresh dough and wild herbs. Light, dry and delicate on the palate leaving a pleasant, fresh aftertaste of almonds and salty hints. Slightly lighter in style than Fino.

### Fino Sherry

**Fino Pemartin:** over 3 years old

3.80 glass/11.00 half bottle carafe/19.00 bottle

**Fino Bertola:** over 4 years old

4.80 glass/13.00 half bottle carafe/23.00 bottle

A dry, pale white sherry wine produced within the DO Jerez. It is made and aged entirely under a layer of Flor (yeast). Maturation of at least 2 years in wooden barrels is prescribed by law, but the majority of good Finos are aged for 3–7 years. Bright notes of flor and minerals, while older examples show more savoury complexity and less spikey salinity.

### Amontillado Sherry

**Amontillado Pemartin:** 8 years old

3.80 glass/11.00 half bottle carafe/19.00 bottle

**Amontillado Bertola:** 12 years old

6.50 glass/18.00 half bottle carafe/32.00 bottle

Amontillado is a Fino or Manzanilla that started ageing under flor for the first 3–8 years, and matured further in an oxidative way, without flor. It is characterized by nutty aromas, tobacco, aromatic herbs and often notes of oak. The fusion of two different aging processes makes a wine that is extraordinarily complex and fascinating

### Palo Cortado Sherry

**Palo Cortado Bertola:** 12 years old

6.80 glass/19.00 half bottle carafe/34.00 bottle

An intermediate type of sherry and probably the most intriguing of them all. In the past, a Palo Cortado would originate as a Fino where the flor had died and then matured as an Oloroso. It should have the refinement of Amontillado combined with the structure and body of an Oloroso.

### Vuelo de jerez – sherry flights!

Three 50ml glasses: 8.00

Why not try one of our new sherry flights and find out more about our great selection – perfect with tapas or as an aperitif.

**House selection:**

**Bertola Fino, Palo Cortado and Cream**

Or select your own three sherries from the list!

orford saloon  
drinks menu

winter 2018

### Oloroso Sherry

**Oloroso Pemartin:** 5 years old

4.80 glass/13.00 half bottle carafe/23.00 bottle

**Oloroso Bertola:** 12 years old

6.50 glass/18.00 half bottle carafe/32.00 bottle

Oloroso is aged in the absence of flor, in an oxidative way and starts from a selection of heavier, more full-structured musts than a Fino or Manzanilla. Oloroso shows nutty aromas (particularly walnuts), combined with balsamic notes, subtle dried fruits, toasted hints, tobacco and autumn aromas. There are noticeable spicy notes in older examples.

### Cream Sherry

**Cream Pemartin:** over 3 years old

4.80 glass/13.00 half bottle carafe/23.00 bottle

**Cream Bertola:** 12 years old

5.80 glass/18.00 half bottle carafe/28.00 bottle

Cream sherry is the general name for different kinds of sweetened sherries, usually produced by blending a dry wine like Amontillado or Oloroso with naturally sweet Pedro Ximénez or Moscatel wines. The wines are medium to sweet with a nutty complex richness.

### Pedro Ximénez

**Pedro Ximénez Pemartin:** over 3 years old

5.00 glass/15.00 half bottle carafe/25.00 bottle

**Pedro Ximénez Bertola:** over 12 years old

6.80 glass/19.00 half bottle carafe/34.00 bottle

Pedro Ximénez is a name used for naturally sweet dessert wines created with the grape variety with the same name.

The grapes are either picked very ripe and/or dried in the sun to concentrate. Commonly referred to as PX, these are intensely sweet wines. They display not only intense, ultra-sweet aromas of candied figs and dates but also balancing flavours of chocolate, coffee, liquorice and spices. Delisioso!

### By the glass

|  |  Premartin<br>100ml |  Bertola<br>100ml |
|--|--|--|
| <b>Manzanilla</b> SAN LUCA <i>very dry</i>                 |  | 4.80   |
| <b>Fino</b> JEREZ <i>very dry</i>                          | 3.80   | 4.80   |
| <b>Amontillado</b> JEREZ <i>dry</i>                        | 3.80   | 6.50   |
| <b>Palo Cortado</b> JEREZ <i>dry</i>                       |  | 6.80   |
| <b>Oloroso</b> JEREZ <i>dry</i>                            | 4.80   | 6.50   |
| <b>Cream</b> JEREZ <i>sweet</i>                            | 4.80   | 5.80   |
| <b>Pedro Ximenez</b> JEREZ <i>very sweet</i>               | 5.00   | 6.80   |
| <b>Sherry cocktail: Rebutito</b> Fino, lemonade, mint, ice |  | 4.50   |

## Cava + sparkling

|  | 125ml | bottle |
|--|-------|--------|
| <b>Masia d'Or Brut Nature</b> <b>V</b>   | 6.00  | 25.00  |
| <i>Xarelo</i> . A dry and soft Cava which is aged for 12 months in the bottle to create subtle bubbles.  |       |        |
| <b>Masia d'Or Rosé</b> <b>V</b>  | 6.00  | 25.00  |
| <i>Macabeo, Xarelo and Parellada</i> . A pale, delicate pink rosé.   |       |        |
| <b>Masia d'Or Gran Reserva</b>   |       | 30.00  |
| <i>Macabeo, Xarelo and Parellada</i> . This premium cava has been aged for 12–14 months. Pale coloured, smooth, dry and well balanced.             |       |        |
| <b>Nuria Claverol Gran Reserva</b>   |       | 37.50  |
| <i>Xarelo, Parellada and Chardonnay</i> . Unique, intense aroma with mineral notes. Full flavoured and elegant.                                    |       |        |
| <b>Clos Lentiscus</b> <b>V O B</b>   |       | 42.00  |
| <i>Sumoll</i> . Aged for 30 months in the bottle, this is a dry wine made from red grapes with an incredibly well-structured palate.               |       |        |
| <b>Gentlemant 'Pet Nat' sparkling wine</b> <small>PENEDES</small> <b>V O N</b>   |       | 51.00  |
| <i>Malvasia</i> . A beautiful wine with aromas of brioche and ripe fruit. Refreshing acidity, citrus and complex tropical fruit and a long finish. |       |        |

## Sangria

|                             | 175ml | litre |
|-----------------------------|-------|-------|
| <b>Red or white sangría</b> | 4.95  | 18.00 |
| <b>Cava sangría</b>         | 6.95  | 28.00 |
| <b>Tinto de Verano</b>      | 4.25  | 15.00 |

## Beer + cider

| <b>Draught beer</b>                                    | half pint | pint   |
|--|-----------|--------|
| <b>Estrella Galicia</b> 4.6%                           | 2.50      | 5.00   |
| <b>Bottled beer and cider</b>                          |           |        |
|  |           | bottle |
| <b>Mahou Cinco Estrellas</b> 5.5%                      |           | 4.00   |
| One of Spain's best selling lagers                     |           |        |
| <b>Estrella Damm</b> 4.6%                              |           | 4.00   |
| Award-winning, premium pale lager from Barcelona       |           |        |
| <b>Estrella Galicia</b> 4.7%                           |           | 4.00   |
| An ever popular light, refreshing premium lager        |           |        |
| <b>Alhambra Reserva</b> 6.5%                           |           | 4.50   |
| A high quality, full bodied Spanish beer               |           |        |
| <b>Er Boqueron</b> 4.8%                                |           | 5.00   |
| A natural, artisan beer brewed using sea water         |           |        |
| <b>Inedit</b> 4.8%                                     |           | 4.25   |
| Famous blend of lager and wheat beer from Ferran Adria |           |        |
| <b>Daura Damm</b> 5.4%                                 |           | 4.20   |
| Award-winning gluten free beer                         |           |        |
| <b>Free Damm</b> 0%                                    |           | 2.95   |
| Alcohol free beer from the Estrella Damm brewers       |           |        |
| <b>El Gaitero Sidra</b> 5.5%                           |           | 4.00   |
| Fresh, crisp cider from Asturia                        |           |        |

## Spirits + brandies

|   | 25ml | 50ml |
|---|------|------|
| <b>Rives Spanish gin</b>  |      |      |
| <b>Rives Special Gin</b>  | 4.50 | 8.00 |
| A super, premium gin with a unique taste, featuring 11 botanicals.  |      |      |
| <b>Rives London Dry Gin</b>   | 4.50 | 8.00 |
| For the classic gin and tonic – subtle and elegant.                 |      |      |
| <b>Rives Pink Gin</b>   | 4.50 | 8.00 |
| A sweeter, pink gin made using the finest strawberries from Huelva. |      |      |
| <b>Brandies + liqueurs</b>  |      | 35ml |
| <b>Osborne Magno Reserva</b>  |      | 4.10 |
| <b>Cardenal Mendoza Gran Reserva</b>                                |      | 6.50 |
| <b>Celestino Limoncello</b>   |      | 4.50 |
| premium lemon liqueur   |      |      |
| <b>Frederica Orancello</b>  |      | 4.50 |
| premium orange liqueur from Valencia                                |      |      |
| <b>Licor 43</b>   |      | 4.50 |
| a digestif flavoured with citrus, herbs and spices                  |      |      |
| <b>Orujo de Hierbas</b>   |      | 4.50 |
| a herb flavoured Galician digestif                                  |      |      |

## Dessert wine

|   | 100ml |
|---|-------|
| <b>Goya Moscatel</b>  | 4.55  |
| Sweet. Matured in oak for two years – delicious flavours of figs and roasted walnuts with a refreshing acidity. |       |

## Spirits

|                       | 25ml  | 25ml                  |
|-----------------------|-------|-----------------------|
| <b>Bombay Gin</b>     | £3.25 | <b>Campari</b> 3.50   |
| <b>Smirnoff Vodka</b> | £3.00 | <b>Martini</b> 3.00   |
| <b>Bacardi Rum</b>    | £3.00 | <b>Tia Maria</b> 4.50 |
| <b>Captain Morgan</b> | £3.25 | <b>Baileys</b> 4.50   |
| <b>Bell's Whisky</b>  | £3.00 | <b>Amaretto</b> 4.50  |
| <b>Lagavulin</b>      | £4.50 | <b>Drambuie</b> 4.50  |
| <b>Jameson</b>        | £3.50 | <b>Malibu</b> 3.95    |
| <b>Jack Daniels</b>   | £3.50 |                       |

## Cocktails

| <b>Cava Cocktail</b>    | Cava, brandy and Cointreau 8.50                |
|-------------------------|--|
| <b>Aperol Spritz</b>    | Aperol, cava and soda 8.50                     |
| <b>Mojito</b>           | Rum, lime juice, mint and soda 8.50            |
| <b>Mojito Royal</b>     | Rum, lime juice, mint and cava 10.00           |
| <b>Negroni</b>          | Campari, gin and red Martini 10.00             |
| <b>Espresso Martini</b> | Coffee, coffee liqueur and vodka 7.95          |
| <b>Virgin Orford</b>    | Orange juice, ginger ale and lime cordial 5.95 |
| <b>Virgin Fizz</b>      | Orange, cranberry juice and soda 5.95          |

## Soft drinks

|                                      |                           |
|--------------------------------------|---------------------------|
| <b>Solán Cabras</b>                  | still water 1.50/2.75     |
| <b>Vichy Catalán</b>                 | sparkling water 1.50/2.95 |
| <b>Victorian</b>                     | lemonade 2.95             |
| <b>Coke, Diet Coke, Sprite, Pago</b> | juices 2.25               |

**V** vegan    **v** vegetarian  
**O** organic    **B** biodynamic    **N** natural

# White wine



125ml 175ml 1/2 litre bottle

## Fresh, crisp and aromatic

**Murviedro Fauno Blanco** VALENCIA **3.95 4.95 13.50 17.50**  
*Viura blend*. Our medal-winning house wine – fantastically fruity with a bright, fresh palate.

**López de Haro** RIOJA **V** 19.00  
*Viura*. Lovely fresh, crisp citrus flavours – a classic Rioja.

**Solnia Sauvignon Blanc** CASTILLA LA MANCHA **5.75 16.00 21.00**  
*Sauvignon Blanc*. Nose of freshly cut grass followed by cleansing acidity with classic gooseberry and an apple and flinty lime finish.

**Vermador** ALICANTE **VO** 21.00  
*Airén and Macabeo*. Organic and vegan wine with fresh crisp pear, peach, and floral notes. Beautiful!

**Reveleste Albariño** RÍAS BAIXAS **6.00 16.50 22.00**  
*Albariño*. Pear drops and white flowers are followed by a lovely long citrus, zesty finish.

**Vinho Verde, Aphros Loureiro** PORTUGAL **VO** **7.00 19.00 25.00**  
*Loureiro*. A beautiful organic Vinho Verde (Green Wine) with mint, apple and grassy on the nose with peardrop, tropical fruit and lovely fresh crispiness on the palate.

**Itsas Mendi** BIZKAIKO TXAKOLINA 31.00  
*Hondarrai Zuri (Txakoli)*. Crisp mineral and citrus notes with peach, pear and elderflower with a lime zest finish.

**Principia Mathematica** PENEDÈS **V** 38.00  
*Xarel-lo*. Crisp white fruit with hints of nuts – well balanced, dry and soft.

## Medium bodied and fruity

**Casa Maria Verdejo** CASTILLA Y LEON **V** **5.50 15.50 20.00**  
*Verdejo*. Steely pale yellow colour, delicately fragrant with hints of green apple and fennel. Smooth palate, fresh and dry, with a lingering finish. **TRY ME!**

**Borsao Selección Blanco** CAMPO DE BORJA **5.50 15.50 20.00**  
*Macabeo and Chardonnay*. Apricot, pineapple with a subtle balance of oak and a lovely, buttery mouthfeel.

**Trascampanas** RUEDA 24.00  
*Verdejo*. Rich nose with pear, apicot and tropical fruits on the palate with a lingering finish. Quite sumptuous really!

**Lagar de Xestosa** MONTERREI **V** 26.00  
*Godello*. Sweet-sour ripe fresh fruit with pronounced citrus flavours and a spicy finish.

**Vina Barretero** CONDADO DE HUELVA 27.00  
*Zalema*. An elegant wine with citrus, orange, tropical fruit and floral notes.

**Laureatus Albariño** RÍAS BAIXAS 28.00  
*Albariño*. Fresh minerality but with citrus fruits balanced by a herbaceousness that adds complexity.



125ml 175ml 1/2 litre bottle

**Alter Blanco** RIBEIRO **V** 27.00  
*Treixadura, Godello and Loureira*. Fruity and floral with a lovely structure and apple crispness.

**La Fanfarria Blanco** ASTURIAS **VON** 8.00 22.50 30.00  
*Albarin and Albillo*. Slatey mineral nose followed by lovely lemon and elderflower and a buttery tropical finish to this natural wine.

**Macerado** RIOJA **VON** 30.00  
*Viura (natural, orange wine)*. Caramel, lemon and apricot nose with a hint of oxidation reminiscent of Fino Sherry. Full fruit rich with toffee honey and great complexity. Only 1,500 bottles made. Wow, is all we can say!

**Gorka Izagirre** BIZKAIKO TXAKOLINA **V** 32.00  
*Hondarrai Zuri (Txakoli)*. Intense colour with a flinty minarality but with a lemon zest and peach character that pops up on the finish to wave hello!

## Fuller bodied, rich and complex

**Ontañón Blanco Limited Edition** RIOJA 7.00 19.00 25.00  
*Tempranillo Blanco*. This relatively rare grape, which was only discovered in 1988, makes a great wine with notes of honeydew melon and white flowers with hints of white pepper and tropical fruits – complex. Wow! What a discovery!

**Juan Gil Moscatel** JUMILLA **V** 24.00  
*Moscatel*. Aromatic wine with grapefruit and architype grapiness. Full bodied and rich. Luxurious.

**Deóbriga** RIOJA **V** 26.00  
*Viura and Garnacha Blanca*. Deobriga translates as Devine Bridge or Fortress, and is the name of the town where the wine is born. Tropical fruits balanced with integrated oak and a herbaceous and peppery finish. A wine of classy upbringing.

**Carballal Albariño** RÍAS BAIXAS **V** 30.00  
*Albariño*. Hints of smoke on the nose with notes of orange and grapefruit with a lovely rich and fruity on the finish.

**Naiades** RUEDA **V** 42.00  
*Verdejo*. An extraordinary barrel fermented wine with vanilla, tropical fruits of pineapple, complex kiwi and grapefruit, with a silky mouthfeel and a long citrus finish.

# Rosé wine



**Morenito Rosada** CAMPO DE BORJA **VO** **3.95 4.95 13.50 17.50**  
*Garnacha*. Raspberry, cherry and pear fruit with a refreshing balance of acidity and a strawberry finish.

**López de Haro** RIOJA **V** 5.00 14.00 18.00  
*Tempranillo and Garnacha*. Silky with great balance and freshness.

**Pasión de Bobal Rosado** UTIEL-REQUENA **V** 22.00  
*Bobal*. A pretty, pale rosé with flavours of berries and white flowers.

**V** vegan    **v** vegetarian  
**O** organic    **B** biodynamic    **N** natural

# Red wine



125ml 175ml 1/2 litre bottle

## Soft and fruity

**Albizu** RIOJA **V** 3.95 4.95 13.50 17.50  
*Tempranillo*. Our house wine – blackcurrant and red fruits, soft and easy drinking.

**Colonias de Galeón**  
 VT SIERRA NORTE DE SEVILLE **V O N** 7.00 19.00 25.00  
*Cabernet Franc, Tempranillo, Syrah*.  
 Light bodied. Strawberry, violets and lavender and ripe berries. Soft fruity – very approachable.

## Medium bodied and fruity

**Real Rubio** RIOJA **V O** £20.00  
*Tempranillo and Graciano*. A young, medium bodied, organic Rioja – nicely balanced with dark cherry notes and spice.

**Sabina Crianza** NAVARRA **V** 5.75 16.00 21.00  
*Tempranillo, Merlot, Cabernet Sauvignon*.  
 Navarra is the next wine region to Rioja, and if this wine was from Rioja it would be twice the price! Soft berry fruits with lovely oak influences and a good finish.

**De Alto** RIOJA **V** 6.00 16.50 22.00  
*Tempranillo, Garnacha and Graciano*. A modern Rioja with strong Flavours of red and black fruit.

**Ripança Private Seleccíon** PORTUGAL 6.50 17.50 24.00  
*Syrah, Aragoniz, Alicante Bouschet*.  
 Blackcurrant and spicy cherry make this a lovely, rich, ripe fruity wine with a freshness that adds another dimension.

**Viña Ilusion** RIOJA **V O B N** 25.00  
*Tempranillo, Garnacha, Graciana*  
 A natural, medium bodied wine. Ripe red fruits, herbaceous and with a spicy long finish.

**Veinte Grados** GRANADA 26.00  
*Tempranillo, Syrah and Garnacha*. The grapes are grown at an altitude of 1200m and the temperatures can drop up to 20 degrees during the night, creating a medium bodied wine with soft tannins and spicy fresh cherry and plum fruits.

**Pas Curtei** PENEDÈS 35.00  
*Merlot and Cabernet Sauvignon*. An intense wine with black fruits and fine, soft tannins.

**Luis Cañas Reserva** RIOJA **V** 40.00  
*Tempranillo and a little Graciano*. Perfect balance of oak, blackcurrant and fruits of the forest on the nose, with ripe red fruits on the palate and a long, seductive finish.

## Full bodied, rich, powerful and complex

**Torre Solar** LA MANCHA **V** £20.00  
*Tempranillo and Petit Verdot*. Spicy smoke with earthy mineral notes, red fruits and a herbaceous spicy finish.

**Tarima Orgánico** VALENCIA **V O** 21.00  
*Monastrell*. A medium to full bodied organic wine with dark berry flavours – awarded 90 points by Robert Parker.

**Familia Pacheco** JUMILLA **V O** 6.00 16.50 22.00  
*Monastrell and Syrah*. Organic, with red berry aromas with a touch of balsamic – well balanced.

TRY ME!



125ml 175ml 1/2 litre bottle

**The Mimic** JUMILLA **V** 6.25 17.00 23.00  
*Shiraz*. Plums and dark fruits with a touch of spice and smooth vanilla.

**La Multa Old Vine Garnacha** 6.25 17.00 23.00  
 CALATAYUD **V**  
*Garnacha*. Intense white pepper and ripe berry fruits with a lovely spicy finish.

**Juan Gil Monastrell** JUMILLA **V** 24.00  
*Monastrell*. A wine of great extraction. Black cherries with vanilla hints alongside the red fruits and medium but ripe tannins, which give a great structure and long spicy finish.

**Finca Resalso** RIBERA DEL DUERO 25.00  
*Tempranillo*. Full-bodied with aromas of spice and black fruit with a slightly toasted finish.

**Seré** MONTSANT **V O** 27.00  
*Grenache and Samsó*. Named after a local wind in Monstant, this juicy, spicy wine has a touch of rosemary and herbs to compliment the fruit.

**Gotim Bru** COSTERS DEL SEGRE **V** 29.00  
*Cabernet Sauvignon, Grenache, Merlot, Syrah, Tempranillo*  
 A complex wine with tobacco, wood, morello cherries, ripe red fruits with hints of mocha on the finish. Superb!

**La Fanfarria Tinto** ASTURIAS **V O N** 30.00  
*Mencia Albarin tinto*. A natural wine with deep colour, black fruits with violets, blackcurrants, and a spicy cherry finish.

**Urbina Crianza** RIOJA **V** 30.00  
*Tempranillo, Garnacha, Mazuelo*. Deep in colour with lovely complexity due to the aging process. Spicy oak, rich plummy red fruits, with layers of vegetal complexity. Fantastic, a lovely traditional Rioja.

**Olivastro** VALENCIA **V O** 32.00  
*Bobal*. Old vines make a wine of blackcurrant, plum, morello cherry and a long, spicy finish with a wave of lavender.

**Cuvee Cair** RIBERA DEL DUERO **V** 32.00  
*Tempranillo, Merlot*. Oak and plum notes on the nose with ripe jammy fruits – full bodied rich wine with a long finish.

**Pétit Mas Sinen** PRIORAT **V** 37.00  
*Grenache, Cabernet, Mazuelo, Syrah, Merlot*. Intense, spicy and complex wine with hints of smoke, violets, lavender and rich red fruits. A big wine not for the faint hearted!

**Giné Giné** PRIORAT **V** 38.00  
*Grenache and Carignan*. Fresh, fruity, round and well balanced with a long finish.

**Malleolus** RIBERA DEL DUERO 48.00  
*Tempranillo*. A deep, elegant wine with concentrated black fruit aromas and spicy wood notes. Aged for 18 months in French oak barrels.

**Chafandín** RIBERA DEL DUERO 53.00  
*Tinta Fino (Tempranillo)*. Intense, balanced aromas of vanilla, oak, ripe fruits and spice. Deep and velvety on the palate with ripe tannins, black plummy fruits, alongside notes of liquorice, tobacco, sweet oak and a long lasting dry finish. Superb!

**V** vegan **v** vegetarian  
**O** organic **B** biodynamic **N** natural