

Drinks menu

Sherry

We offer two ranges of sherry – Pemarkin 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 Pemarkin: 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 Pemarkin: 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.

Petroni Vermouth

Two delicious new vermouths from Galicia **125ml + tonic or soda**

Blanco

A white vermouth – fresh and smooth with flavours of spiced candy and herbs **6.80 7.80**

Rojo

A red vermouth – full bodied with a long finish with bitter sweet, burnt orange flavours **6.80 7.80**

orford saloon
drinks menu

may/june 2019

Oloroso Sherry

Oloroso Pemarkin: 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 Pemarkin: 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 Pemarkin: 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



	Pemarkin 100ml	Bertola 100ml
Manzanilla SAN LUCA <i>very dry</i>		4.80
Fino JEREZ <i>very dry</i>	3.80	4.80
Amontillado JEREZ <i>dry</i>	3.80	6.50
Palo Cortado JEREZ <i>dry</i>		6.80
Oloroso JEREZ <i>dry</i>	4.80	6.50
Cream JEREZ <i>sweet</i>	4.80	5.80
Pedro Ximenez JEREZ <i>very sweet</i>	5.00	6.80

Sherry flights: Any 3 Bertola sherries from the list **8.00 (3x50ml)**

Sherry cocktail: Rebutito Fino, le mint, ice **4.50**

Cava + sparkling

	125ml	bottle
Masia d'Or Brut Nature V	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.		
Masia d'Or Rosé V	6.00	25.00
<i>Macabeo, Xarelo and Parellada</i> . A pale, delicate pink rosé.		
Masia d'Or Gran Reserva		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.		
Nuria Claverol Gran Reserva		37.50
<i>Xarelo, Parellada and Chardonnay</i> . Unique, intense aroma with mineral notes. Full flavoured and elegant.		
Clos Lentiscus V O 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.		
Gentlemant 'Pet Nat' sparkling wine <small>PENEDES</small> V O N		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
Red or white sangría	4.95	18.00
Cava sangría	6.95	28.00
Tinto de Veranho	4.25	15.00

Beer + cider

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

Spirits + brandies

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

Dessert wine

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

Spirits

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

Cocktails

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

Soft drinks

Solán Cabras	still water	1.50/2.75
Vichy Catalán	sparkling water	1.50/2.95
Victorian	lemonade	2.95
Coke, Diet Coke, Sprite, Pago	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.

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 with mint, apple and grassy on the nose with pearly drop, tropical fruit and lovely fresh crispness 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 PENEDES 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. Delicately fragrant with hints of green apple and fennel. Smooth palate, fresh and dry, with a lingering finish.

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.

Brisa de Veranho CATALUNYA V 21.00
Garnacha Blanca. Named after the summer breeze that drifts across the vineyard, this wine has lovely peach and lemon notes with a touch of apple and pear on the finish.

Trascampanas RUEDA 24.00
Verdejo. Rich nose with pear, apricot 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.

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. Wow!

Gorka Izagirre BIZKAIKO TXAKOLINA V 32.00
Hondarrai Zuri (Txakoli). Intense colour with a flinty minerality 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 grapeiness. Full bodied and rich. Luxurious.

Deóbriga RIOJA V 26.00
Viura and Garnacha Blanca. 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.

Voche Blanco RIOJA 33.00
Viura, Chardonnay. Fermented in barrels, this striking Rioja has tropical fruits beautifully balanced with a good acidity and vanilla oak flavours.

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.

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

Mas Donis Rosat MONTSANT 24.00
Garnacha, Syrah, Merlot. Fruity, cherry and strawberry with a refreshing balance of acidity and mineral seasoning with a long, silky finish. **NEW!**

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, lavender and ripe berries – very approachable.

Medium bodied, fruity and spicy

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

Ripança Private Seleccion PORTUGAL 6.50 17.50 24.00
Syrah, Aragoniz, Alicante Bouschet. Blackcurrant and spicy cherry make this a lovely, rich, ripe fruity wine.

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. A medium bodied wine with soft tannins and spicy fresh cherry and plum fruits.

Camino de Navherros VINOS DE MADRID 30.00
Garnacha. Fruity of the forest with spicy cherry and medium tannins make this an all too drinkable wine.

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

Badacelli PRIORAT 35.00
Garnacha, Samsó. Classic, modern style Priorat. Aromatic with lovely blended red fruits with a little more spice and perfect acidity.

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.

Honoro Vera CALATAYUD **V** 7.00 19.00 25.00
Garnacha. Lovely spicy blueberry and cherry fruit with a herbaceous lavender finish and great finesse! Chosen as the wine of the Oscars in 2014 and has not looked back since!

NEW!



125ml 175ml 1/2 litre bottle

Juan Gil Monastrell JUMILLA **V** 24.00
Monastrell. Black cherries with vanilla hints alongside red fruits and medium but ripe tannins – 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.

Cerro Anon Reserva RIOJA 7.25 19.50 26.00
Tempranillo, Mauelo, Graciana. 20 months aging in barrels makes this wine a very complex balance of cherry fruit, spice and herbaceous flavours. A result of great wine making.

Milhistorias MANCHUELA **O** 27.00
Malbec. Deep rich colour with plum and cherry fruit with a lovely oak balance finishing with blackberry and chocolate. Very complex.

Seré MONTSANT **V O** 27.00
Grenache, Samsó. 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!

Mineral de Monstant MONSTANT 30.00
Carignane, Garnacha. Deep colour with blackcurrant and rich ripe red fruits with a lovely minerality for balance. Super!

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. Spicy oak, rich plummy red fruits, with layers of 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.

Chafandín RIBERA DEL DUERO 53.00
Tinta Fino (Tempranillo). Intense, balanced aromas of vanilla, oak, ripe fruits and spice. Deep and velvety with ripe tannins, black fruits, notes of liquorice, tobacco, sweet oak. Superb!