

VINOS DE JEREZ / SHERRY



Manzanilla, Pago Miraflores Baja, Diatomists £4.50

SANLÚCAR DE BARRAMEDA

Great intensity with sea breeze salinity running through an impressive structure, there is tension on the palate. The yeasty, baked bread flavours are in balance with apricots and golden apples.

Pando Fino, Williams & Humbert JEREZ £3.95

Fresh bread and walnut nose plus a palate of crisp dry green apple finish.

Amontillado Single Bota - 12 years, Diatomists JEREZ £6.20

Aged 12 years and 100% Palomino, the palate is structured, bright and energetic with layers of flavours including walnuts and salted caramel, without sweetness.

Palo Cortado 20 yo 'Dos Cortados', Williams & Humbert £7.95

JEREZ

A rarity produced through ageing by oxidation. Ageing for a minimum of 20 years (Very Old Sherry). Combining the delicate nose of Amontillados with the structure and roundness of Olorosos.

Oloroso 15 y.o. 'Dry Sack', Williams & Humbert JEREZ £6.95

A sweet Oloroso, bright amber with dried fruit and nuts. Oloroso and Pedro Ximenez Sherries are blended and passed through the Criadera and Solera system for an average of 15 years.

Pedro Ximenez 12 y.o. Collection, Williams & Humbert £4.65

JEREZ

Deep aroma of raisins and figs. Mouth-wateringly rich, luscious and velvety and sweet.

Pedro Ximénez Single Bota- Aged 5 years, Diatomists £6.20

JEREZ

The nose is packed with figs, dark chocolate, roasted coffee and cigar box aromas. Very smooth and balanced on the palate without cloying sweetness, this is an elegant PX aged for 5 years in bota.

Sherry is produced in the Sherry Triangle which runs between Jerez de la Frontera (anglicised to Sherry), Sanlúcar de Barrameda and El Puerto de Santa María. Wine making in the area dates back around 3000 years.

OUR PRODUCERS



Diatomists Wines are the flagship of the counter culture of Jerez, finding new style sherries that stand out for fresh, floral and fruit driven. Welcome to the bold new world of Sherry. **¡Viva la Revolución!**



Williams & Humbert has been crafting award-winning Sherry since 1877. Founded by two intrepid Englishmen (Sir Alexander Williams and Arthur Humbert) in Jerez and is today internationally recognised for the quality of its portfolio. They still keep and train their own horses (well worth a visit) at the Bodegas.

COCKTAIL LIST

Strawberry Daiquiri	£9
Frozen, Strawberry Syrup, Bacardi, Fresh Lime	
Mojito	£9
Bacardi, Fresh Mint, Fresh Lime, Brown Sugar	
Espresso Martini	£9
Kimbo Espresso, Vodka, Licor 43	
Bramble	£9
House Gin, Creme de Cassis, Sugar Syrup, Crushed Ice	
Pornstar Martini	£10
Vodka, Passionfruit Pureé, Passoa (served with a Cava shot)	
French Martini	£9
Vodka, Chambord, Fresh Pineapple Juice	
Bellini	£9
Cava, White Peach Pureé	
Bloody Maria	£9
Fresh Tomato Juice, Vodka, Tabasco, Lea & Perrins, Salt	
Frozen Margarita	£9
Tequila, Cointreau, Lime, Salt	
Cosmopolitan	£9
Fresh Cranberry Juice, Vodka, Cointreau, Lime	
Amaretto Sours	£9
Amaretto, Egg White, Lemon Juice	
Piña Colada	£9
Malibu, Pineapple Juice, Coconut Cream	
Aperol Spritz	£9
Aperol, Cava, Soda, Orange Slice	
Long Island Ice Tea	£10
Vodka, Gin, Tequila, Bacardi, Cointreau, Lime, Soda	
Kir Royale	£9
Cava, Creme de Cassis	
White Russian	£9
Vodka, Kaluha, Fresh Cream	

HOUSE SANGRIA

Glass £8 / Jug £19.95

Choose from original red wine sangria or try white or sparkling!