

**THE
SAMUEL
PEPYS**
BAR & RESTAURANT

DRINKS LIST

White wines

Trebbiano Poggio della Quercia IGT, Contri EMILIA ROMAGNA - ITALY

Dry with a fruity and upfront bouquet and a fresh citrus finish. (11.5% abv)

Semillon Chardonnay, Mullygrubber 2008, Warburn Estate SOUTH EASTERN AUSTRALIA

Ripe, fresh fruit aromas of peach and melon. Finishing crisp and refreshing. (12.5% abv)

Pinot Grigio delle Venezie IGT 2008, Veritiere VENETO - ITALY

Slightly spicy with flavours of fresh peaches and lemons and a delicate, nutty finish. (12% abv)

Sauvignon Blanc 2009, De Gras COLCHAGUA VALLEY - CHILE

Dry with herbaceous characters alongside gooseberry, lychee and lemon. (13% abv)

La Place Viognier 2008, Vin de Pays d'Oc SOUTH WEST FRANCE

Aromas of tropical fruits and herbs with a palate full of rich, intense flavours. (12.5% abv)

Riesling, My Word Is My Bond 2007, Peter Lehmann SOUTH AUSTRALIA

A tightly structured wine with good depth of fruit and a refreshingly clean finish. (11.5% abv)

Blanco Rueda 2008, Marqués de Riscal RUEDA - SPAIN

Pleasant aromas of blossom and herbs. Excellent aromatic intensity.

Chenin Blanc 2007, Spice Route WESTERN CAPE - SOUTH AFRICA

Rich, with peach and pineapple flavours and a long, elegant finish.

Sauvignon Blanc 2008, Mansion House Bay MARLBOROUGH - NEW ZEALAND

Medium to full bodied with crisp fruits and a long and zesty finish.

Chablis 2007, Domaine de Vauroux BURGUNDY - FRANCE

Medium bodied with flavours of white peaches and pears and a classic, dry finish.

Gavi di Gavi DOCG 2008, Fontanafredda PIEMONTE - ITALY

Full and delicate, with an elegant bouquet of flowers and fruit.

Sancerre 2008, Domaine Franck Millet LOIRE - FRANCE

An aromatic nose of leaves, herbs and minerals. It is dry and fruity with a flinty quality.

Pouilly Fuisse Clos sur la Roche 2007, Domaine Saumaize Michelin BURGUNDY - FRANCE

Fragrant minerals, white fruit and floral aromas. On the palate peach, apple and pear fruits.

Puligny Montrachet 2007, Domaine Jean Louis Chavy BURGUNDY - FRANCE

Full bodied with citrus and honey aromas flavours with a touch of toasty oak.

175ml  250ml  750ml 

£3.50 £4.80 £13.50

£3.90 £5.30 £15.00

£4.50 £5.90 £17.00

£4.80 £6.40 £17.50

£4.80 £6.50 £18.50

£20.00

£22.00

£23.00

£25.00

£29.00

£31.00

£34.00

£42.00

£54.00

Cocktails

TSP's favourites

BELLINI: PEACH, RASPBERRY, PASSION

£ 7.00

PEACH / RASPBERRY / PASSION PUREE / LIQUOR, PROSECCO.

SOURS: MIDORI, WHISKY, AMARETTO

£ 6.50

MIDORI / BELL'S / DISARONNO, LEMON JUICE, SUGAR.

CAIPIROVSKAS: PEACH, BERRY, PASSION

£6.50

MUDDLED FRESH LIMES AND PEACH / BERRY / PASSION FRUIT TOPPED WITH STOLICHNAYA VODKA OVER CRUSHED ICE.

TSP's house selection

PORNSTAR MARTINI

£6.50

VANILLA VODKA, HOME-MADE VANILA SUGAR PASSION FRUIT LIQUOR AND PUREE.

RASPODY

£6.50

RASPBERRY VODKA AND APPLE LIQUEUR MIXED WITH PASSION AND BERRY PUREES, APPLE JUICE.

TSP ICED TEA

£ 6.50

VODKA, GIN, RUM, TEQUILA AND TRIPLE SEC MIXED WITH SWEET AND SOUR, TOPPED WITH GINGER ALE

DAY DREAMER

£6.50

BAILEYS, CHAMBORD BLACK RASPBERRY LIQUOR AND DISARONNO.

TSP ESPRESSOTINI

£ 6.50

STOLICHNAYA VODKA, KALHUA, ONE SHOT OF ESPRESSO SWEETENED TO TASTE

WHISKY CRUSH

£6.50

FRESH LIME, MINT AND BROWN SUGAR, SCOTCH, AND APPLE, TOPPED WITH GINGER ALE.

All Time Favourites

MOJITO

£ 6.50

FRESH LIME, MINT, SUGAR AND A LARGE MEASURE OF HAVANA ESPECIAL.

NEGRONI

£ 6.50

BOMBAY GIN, SWEET VERMOUTH, CAMPARI.

COSMOPOLITAN

£ 6.50

CITRUS VODKA, COINTREAU, CRANBERRY JUICE AND FRESH LIME JUICE.

CLASSIC MARTINI

£ 6.50

BOMBAY GIN AND DRY VERMOUTH, OLIVE OR TWIST.

BLOODY MARY

£6.50

STOLICHNAYA VODKA, TOMATO JUICE, LEMON JUICE, WORCESTERSHIRE SAUCE.

COLLINS

£ 6.50

BOMBAY GIN, FRESH LEMON AND SUGAR SHAKEN AND TOPPED WITH SODA WATER.

TEQUILA SUNRISE

£ 6.50

TEQUILA, ORANGE JUICE AND GRENADINE SYRUP.

CLASSIC CHAMPAGNE COCKTAIL

£ 6.50

BROWN SUGAR CUBE SOAKED WITH ANGOSTURA BITTER, REMY MARTIN TOPPED WITH CHAMPAGNE.

ALL CLASSICS ARE AVAILABLE ON REQUEST

Red wines

Arpeggio Rosso 2008, Cantine Settesoli SICILY – ITALY

Medium bodied with ripe fruit character and a concentrated finish. (12.5% abv)

175ml  250ml  750ml 
£3.50 £4.80 £13.50

Reserve Cabernet 2008, Tooma River, Warburn Estate SOUTH EASTERN AUSTRALIA

Full bodied with blackcurrant aromas and hints of mint. (13.5% abv)

£3.80 £5.20 £15.00

Malbec 2008, Bodegas Santa Ana MENDOZA – ARGENTINA

Medium bodied and dry with ripe blackcurrant and a rounded and juicy finish. (13.5% abv)

£4.30 £5.70 £16.50

Merlot 2008, De Gras COLCHAGUA VALLEY – CHILE

Ripe raspberries and blackcurrants, a firm structure and soft tannins. (14% abv)

£4.60 £5.90 £17.50

Pinotage 2008, Man Vintners WESTERN CAPE – SOUTH AFRICA

Bold and juicy with red berry fruit flavours and a touch of sweet oak spice. (14% abv)

£4.80 £6.20 £18.50

Merlot Cabernet Bergerac 2006, Château Le Payral SOUTH WEST FRANCE

Spicy, with rich, soft, red berries and herby tones.

£20.00

Shiraz Viognier, Boobook 2007, Forest Hill WESTERN AUSTRALIA

A generous palate with subtle savoury and earthy notes of leather and tobacco leaf. (14.5% abv)

£21.00

Rioja Crianza 2006, Vina Cerrada RIOJA – SPAIN

Well structured with savoury, spicy fruit, well integrated oak and a balanced, lengthy finish.

£24.00

Montepulciano d'Abruzzo, Jorio 2006, Umani Ronchi MARCHE – ITALY

Plums and red cherries with balsamic and salty notes on a background of ripe liquorice.

£26.00

Hawkes Bay Pinot Noir 2008, Trinity Hill HAWKES BAY – NEW ZEALAND

Plums, blackcurrants and cherries. Silky texture entwined with earthy, smoky oak notes.

£28.50

Chianti Classico 2007, Fonterutoli TUSCANY – ITALY

Black cherry and spice and hints of woodsmoke. Full, ripe tannins and a long finish.

£32.00

Château Haut Pezat 2006, Grand Cru, St. Emilion BORDEAUX – FRANCE

Ripe plums and damsons on the nose and palate. Rich and velvety with a long finish.

£38.00

2006 Chateaufneuf du Pape, Domaine Chante Cigale RHONE – FRANCE

Rich and ripe with layers of fruit and spice supported by fine tannins.

£45.00

Nuits-St-Georges 2005, Domaine Fernand Lecheneaut BURGUNDY – FRANCE

Berry fruit and soft voluptuous tannins. Rich and well balanced, with a long finish.

£56.00

Chateau Grand Puy Ducasse 2004, 5eme Cru Classe Pauillac BORDEAUX – FRANCE


Sweet, ripe fruit, medium to full body and a chewy well endowed plush texture.

£59.00

Rosé wines

La Lande Cinsault Rosé 2008, Vin de Pays d'Oc SOUTH WEST FRANCE

This is a light, dry unoaked and refreshing rosé from the Languedoc region. (12% abv)

175ml  250ml  750ml 
£3.90 £4.90 £15.00

Pinot Grigio Blush 2008, Via Nova VENETO – ITALY

A delicious balance between zingy citrus and fruity red berry flavours. Finishes clean and refreshing. (12% abv)

£4.70 £6.00 £17.00

Grande Réserve Rosé 2008, Château Sainte Marguerite PROVENCE – FRANCE



A splash of a fresh fruit bouquet with a nose of flowers. Its authentic aroma and flavours fully illustrate the freshness and the benefits of organic agriculture.

£29.00

Sparkling wines

NV Argeo, Prosecco Brut, Ruggeri VENETO – ITALY

A classic elegant Prosecco with tiny bubbles, a palate of fresh green apple and a long, crisp finish.

125ml  750ml 
£6.00 £25.00

NV Brut di Pinot Nero Rosé VS, Ruggeri VENETO – ITALY



Medium bodied and dry, possessing a ripe cranberry fruit intensity that balances the bubbles and the crisp finish beautifully. (12% abv)

£30.00

Champagne

N / Brut Baron De Marck, Gobillard CHAMPAGNE – FRANCE

A clean and soft champagne with stylish character. Its fruity nature is fresh and appealing, bursting with apples and pears. (12.5% abv)

125ml  750ml 
7.50 £36.00

NV Taittinger, Brut Reserve Champagne – France

Crisp, citrusy aromas with subtle toasty notes lead to an elegant, balanced palate with a lively, mousse texture and a crisp, flavourful finish. (12% abv)

½ bottle £25.00
bottle £45.00

NV Brut Rosé, Henriot CHAMPAGNE – FRANCE

A remarkable concentration on the palate, great balance and attractive aromas of red fruits.

£55.00

NV Bollinger, Special Cuvée

Champagne – France

Ripe, generous peach, honey, fig, toasty, biscuity layers. Ample and enjoyable, it shows great balance and a long finish.

£59.00

NV Laurent Perrier, Cuvée Rosé Brut CHAMPAGNE – FRANCE

Elegant with soft, consistent bubbles, ripe red fruits such as raspberries and strawberries and a creamy textured, soft finish.

£77.00