

Drinks

Aperitifs & Cocktails

Tanqueray Gin and Tonic (25/50ml)	4.20	5.70
Smirnoff Vodka and Tonic (25/50ml)	4.20	5.70
Prosecco Terra Serena, Italy (125ml)	4.00	
Kir Royale	5.00	
<i>Prosecco with a dash of Kirsch cherry liqueur</i>		
No.1 Pimms and lemonade	4.00	
Tom Collins ***		
<i>Fresh lemons muddled with sugar, bitters and Gin, topped with soda</i>		
Bloody Mary ***		
<i>Vodka shaken with Worcester, tabasco, lemon, tomato juice, salt & pepper</i>		
Mojito ***		
<i>Muddled fresh limes, mint, brown sugar, Havana Club Rum, topped with soda and fresh mint</i>		

Cocktails marked with a *** can be made *alcohol free*; ask your server

Alcoholic cocktails	5.70
Non-alcoholic	3.00

Soft Drinks & Juices

	<i>Glass</i>	<i>Bottle</i>
Coke / Diet Coke (200ml)		1.50
Lemonade (200ml)		1.20
Tonic / Slim Line Tonic / Soda Water (200ml)		1.20
Ginger Ale / Bitter Lemon (200ml)		1.20
Juices: Orange / Cranberry / Apple / Tomato / Pineapple	1.00	
Health kick – shaken mix of strawberry, cranberry, elderflower, honey, green tea, fresh lime	3.00	
Sparkling / Still mineral water (bottle 750ml)		3.00

The Restaurant at Merton College

Beers & Cider

	<i>Bottle</i>
Henneys Dry Cider (500ml)	4.00
Wimbledon Gold Lager (330ml)	4.00
Fuller's London Pride Ale (500ml)	5.00

Spirits, Aperitifs & Digestives

	<i>25ml</i>	<i>50ml</i>
Sherry: Tio Pepe; Harveys Dry; Bristol Cream		3.50
Tanqueray Gin	3.00	4.50
Smirnoff Vodka	3.00	4.50
Cask Islay single malt Scotch Whisky	3.00	4.50
Jameson's Irish Whiskey	3.00	4.50
Appletons White Rum; Captain Morgan Golden Rum	3.00	4.50
Espolon Tequila	3.00	4.50
Château du Breuil Calvados VSOP	4.00	6.50
Remy Martin VSOP	4.00	6.50
Taylor's Late Bottle Vintage Port (50ml)		4.00

Liqueurs

	<i>25ml</i>	<i>50ml</i>
Disaronno Amaretto	3.00	4.50
Archers Peach Schnapps	3.00	4.50
Cointreau	3.00	4.50
Franjelico	3.00	4.50
Kahlua	3.00	4.50
Limoncello		4.50
Campari		4.00
Baileys Irish Cream		5.00
Martini Dry / Rosso		3.50

Hot drinks

Filter Coffee	1.00
Double espresso	1.50
Cappuccino / Latte / Mocha	2.00
Americano / Hot chocolate	1.80
Tea – please ask your server for varieties	1.50

TASTE
The Restaurant at Merton College

Sparkling Wine

125ml 175ml 250ml Bottle

Prosecco Terra Serena, Italy

4.00

20.00

Dry sparkling wine with Aromatic and intense fruity flavour of apple, pear and citrus.

Perrier Jouet Grand Brut 375ml, Epernay, France

22.00

Mineral, biscuit and toast on the nose with a hint of citrus on the palate

Nicolas Feuillatte NV, Champagne

40.00

Ripe and intense, Grande Reserve Brut offers delicate notes of plum, fig and dried apricot. Rich on the palate

White Wine

Cantarutti Pinot Grigio 2018, Italy

4.50

6.00

18.00

This is a clean and crisp wine, medium bodied and rich in aromas, flavours of mature apple and pear.

Domaine du Vaux St Georges, Touraine Sauvignon Blanc, Loire, France

4.80

6.80

20.00

Vibrant aromas of green apple, lime and gooseberry combined with lemon zesty flavours

Clos St Jacques Riesling, Alsace

4.80

6.80

20.00

Typically, dry and focused Alsatian Riesling, a lemony bouquet with hints of golden apple and smoky mineral notes. Has a mature, developed and firmly structured feel

Montagny 1er Cru 'Les Millières', Cave des Vignerons de Buxy

5.50

7.50

22.00

2016, Burgundy A delicious, fresh Chardonnay matured in stainless steel to preserve peach, pear and acacia aromas. Soft and rich on the palate

Rose Wine

Chateau de Chausse, Provence Rose, France

4.80

6.80

20.00

Elegant aromas of roses and red fruits. Full bodied, crisp, dry and fresh red fruit flavours with a long finish

Red Wine

Luis Felipe Edwards Gran Reserva Merlot, 2016

4.50

6.00

18.00

Colchagua Valley, Chile

Plush red and black fruit flavours of strawberry, cherry and blackberry, overlaid with notes of vanilla and green tobacco leaf. Soft, ripe tannins provide a great sense of volume

Penley Estate Hyland Shiraz, Australia

4.80

6.80

20.00

Rich, intense with an earthy notes of spice. Brooding dark fruits of berry compote and star anise.

Cuvée de Brieu Pinot Noir, 2018, France

4.80

6.80

20.00

Aromatic of red berry and wild strawberry, floral and liquorice notes with soft tannins.

Jim Barry Cover Drive Cabernet Sauvignon, Australia

5.50

7.50

22.00

The nose is very fragrant, dominated by intense cassis and cedar, with nuances of fennel and damson. A generous palate with succulent tannins framing blackcurrant, liquorice and cherry flavours

125ml measures available, please request from your server when placing your order

Wines may contain sulphites. Wines are subject to vintage change without notice



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