

WINE

LIST

W H I T E

Pinot Grigio, Previata (*Venice, Italy*) **(VEGAN)**

Crisp & fruity with crunchy fruit, citrusy acidity and a long, refreshing finish

Chenin Blanc, Kings River (*Robertson, South Africa*)

From the adopted home of Chenin Blanc, full of ripe peach & great minerality

Viognier, Domaine Montrose, IGP Côtes de Thongue (*Languedoc, France*)

Great Viognier from the south of France. A load of bright tropical fruit awaits

Sauvignon Blanc, Pencarrow (*Martinborough, New Zealand*)

The wine that put New Zealand on the map! Gooseberry & Lime

Chardonnay, Mâcon Uchizy, Gerald et Philibert Talmard (*Burgundy, France*)

A classic Chardonnay. Think white peaches, red apples with a hint of vanilla

Sancerre, Lucien Crochet (*Loire Valley, France*)

Classic Sauvignon from its true home. Fresh cut grass & piles of character

175ml	250ml	Bottle
6.50	8.50	21.00
5.50	8.00	18.00
		24.00
		29.00
		34.00
		44.00

R E D

Merlot, San Andres (*Central Valley, Chile*) **(VEGAN)**

Ripe fruit flavours of cherry & plum and aromas of chocolate and mocha

Cabernet Sauvignon, Ochagavia, Silvestre (*Central Valley, Chile*)

A South American powerhouse of a grape! Black berries & dark cherry

Rioja, Seis, Luberrri (*Rioja Alavesa, Spain*)

Classic Tempranillo. Big red fruit & toasty oak to warm the soul

Malbec, Familia Cassone, Finca La Florencia (*Mendoza, Argentina*)

Refreshing Malbec that will stand up to the richest of meals

Bordeaux Supérieur, Château Grand Village (*Bordeaux, France*)

From the famous Chateau Lafleur estate, this is real claret everyone should try

Pinot Noir, Rully, Joseph Drouhin (*Burgundy, France*)

From the home of Pinot Noir, full of Raspberry & Blueberry, perfect with Duck or Pork

175ml	250ml	Bottle
7.00	8.50	23.00
6.00	8.00	18.00
		26.00
		31.00
		42.00
		44.00

R O S É

Domaine Montrose, Rosé, IGP Pays d'Oc (*Languedoc, France*)

Pale & refreshing Rosé. Perfect for any time

175ml	250ml	Bottle
6.50	8.50	21.00

CHAMPAGNE & PROSECCO

Prosecco

Fresh pear drops and refreshing fizz. The perfect start to any meal

Forget Brimont Brut,

1er Cru Champagne

Classic green apples & citrus.

Perfect to toast any celebration

125ml	Bottle
6.00	32.00
10.00	49.00

SWEET WINES & PORT

Coteaux du Layon, Chaume,

Domaine des Forges (*Loire, France*)

Fantastic Chenin Blanc. The perfect partner to any dessert

Fonesca, Crusted Port (*Portugal*)

Rich & warming. Enjoy with dessert or simply with a cup of coffee

100ml	Bottle
5.00	31.00
7.00	54.00

DRINKS MENU

SPIRITS

	25ml	50ml
Finlandia Vodka	3.50	6.00
Gordons	3.50	6.00
Bacardi Rum	3.50	6.00
Captain Morgan	4.00	6.50
Spiced Rum		
Bells Whiskey	3.50	6.00
Jack Daniels	4.00	6.50
Glenfiddich 12y	5.00	9.00
Southern Comfort	3.75	6.25
Martell VS	4.00	7.50

And many more, please ask your server

B E E R S

	330ml
Asahi	4.50
Peroni	4.50
Czech Budweiser	4.50

B O T T L E D W A T E R

	330ml	750ml
Still Water	2.10	4.00
Sparkling Water	2.10	4.00

C O F F E E & T E A

Espresso	1.95
Double Espresso	2.45
Cappuccino	2.75
Café Latte	2.75
Mocha	2.75
Filter	1.95
Hot Chocolate	3.25
Earl Grey Tea	1.95
English Tea	1.95
Peppermint Tea	1.95
Camomile Tea	1.95

S O F T D R I N K S

Coca Cola	3.00
Diet Coke	3.00
Lemonade	3.00
Tonic	3.00
Soda	3.00
Apple Juice	3.00
Orange Juice	3.00
Cranberry Juice	3.00
Pineapple Juice	3.00
Tomato Juice	3.00

L I Q U E U R C O F F E E

Irish (Jameson's)	4.25
Royal (Brandy)	4.25
Calypso (Tia Maria)	4.25
Monk (Baileys)	4.25
Cointreau	4.25
Russian (Vodka)	4.25

C O C K T A I L S

Espresso Martini	7.90
Old Fashioned Bloody Mary	7.90
Moscow Mule	7.90
Margarita	7.90
Daiquiri	7.90
Prosecco Royale	7.90
Negroni	7.90
Bewitched (Midori & Gin)	7.90

BOTTOMLESS

PROSECCO or BLOODY MARY

£20p.p. for 90 minutes unlimited

Saturdays until 6:30pm

Sundays/Bank Holidays ALL DAY

Menu & pricing subject to change at any time. 10% optional service charge will be added for parties of 5+.

For any food allergies, please check the ingredients with your waiter.

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