



HAM & SHERRY



CONTENTS

Sherry by Glass	03	Wine	
Wine	04	Cava	10
Beer	04	Champagne	10
Sherry		White Wine	10
Manzanilla	05	Red Wine	11
Fino	06	Rosé	11
Palmas Range	06	Sweet	11
Amontillado - Palomino	07		
Oloroso - Palomino	08		
Palo Cortado - Palomino	08		
Jerez Dulce - Palomino	09		
Jerez Dulce - Moscatel	09		
Jerez Dulce - Pedro Ximénez	09		
Special Selection - Pedro Ximénez	09		
Osborne & Co - From elBulli Cellar	09		

SHERRY

JEREZ - Andalusia, Southern Spain

Home to the world's most famous fortified wine

	<i>125ml glass</i>
MANZANILLA	
La Guita Hijos De Rainera Perez Marin	55
FINO	85
Tio Pepe "en rama", González Byass	
AMONTILLADO	85
"Los Arcos" Dry Amontillado, Lustau	
OLOROSO	65
Alfonso, Oloroso Seco, González Byass	
PALO CORTADO	65
22nd Ship, The Lost Ship, González Byass	
PEDRO XIMÉNEZ & PALOMINO	
Nectar, González Byass	60
East India, Lustau	115
For those that want to try a range, enjoy a flight of Sherry. A choice of four.	<i>60ml glass 195</i>

HAM & SHERRY

WINE

CAVA	<i>125ml glass</i>		<i>bottle</i>
Mas Sardana, Brut Nature NV	70		310
D.O. Segura Viuda Reserva Heredad	100		550
CHAMPAGNE	<i>glass</i>		<i>bottle</i>
Veuve Clicquot NV	138		888
WHITE WINE	<i>glass</i>	<i>carafe</i>	<i>bottle</i>
Swartland, Chenin Blanc, Kloof Street, Mullineaux 2016	80	210	330
D.O. Penedes, Xarel-lo, Vilarnau 2015	100	270	400
D.O.C. Vinho Verde, Alvarinho, Contacto, Anselmo Mendes 2016	114	290	440
RED WINE			
D.O.Q. Priorat, Carignan & Grenache, Humilitat, Franck Massard 2011	80	210	330
D.O. Toro, Tempranillo, Flor de Vetus 2014	90	240	340
D.O.C. Barbera d'Alba, Domenico Clerico 2014	110	327	440
ROSÉ			
D.O. Terra Alta, Huellas, Mas Amor 2016	70	180	280
TRADITIONAL SANGRIA			<i>jug</i>
House-made Red Sangria			160
Refreshing White Sangria			160
BEER			
Estrella Galicia, Lager (Spain)			60
Estrella 1906, Reserve Especial, Lager (Spain)			68
Anchor Steam, Craft, Amber Lager (US)			80
Founder's Continental IPA (US)			80
Beer we're drinking this week			MP

SHERRY

MANZANILLA - Palomino Fino

Average age under “flor” and in solera 5-7 years. A variety of fino, aged entirely under a veil of “flor” and produced in the sea side town of Sanlúcar de Barrameda. Manzanilla means ‘chamomile’ because of its resemblance to tea but is made the exact same way as fino. Predominantly enjoyed as an aperitif, it also pairs well with food.

	<i>Bottle</i>
VALDESPINO Manzanilla deliciosa “en rama”. 15% alc 375ml	250
LA GUIITA Hijos De Rainera Pérez Marin. 15% alc 750ml	310
PAPIRUSA Solera Reserva, Lustau. 15% alc 750ml	470
PASADA PASTRANA Javier Hidalgo. 15,5% alc 750ml	640
EQUIPO NAVAZOS La Bota de Manzanilla. 42. 15% alc 750ml	1200

SHERRY

FINO - Palomino

Average age under “flor” and in solera 3 - 6 years. Fino meaning “fine” in Spanish is the driest and palest of all the styles, perhaps the most recognized but certainly one of the most popular. Fino is fortified to 15% with an aim to develop the “flor”. The “flor” is what gives fino its characteristics and uniqueness in sherries and what separates it from other wine. The 3 towns fino is produced in are Jerez, El Puerto de Santa Maria and Sanlúcar de Barrameda.

Bottle

TÍO MATEO Marques del Real Tesoro. 15% alc 750ml	338
TÍO PEPE FINO “En Rama” González Byass. 15% alc 750ml	490
EMILIO HIDALGO La Panesa Especial. 15% alc 750ml	1750
FINO - AMONTILLADO CUATRO PALMAS	1850

PALMAS RANGE González Byass. 15% alc 500ml

The Palmas range consists of four sherries of different ages, from casks with abundant growth of “flor”, the bloom of yeast bacteria that covers the surface of fino sherries in cask and protects the wine from over oxidation. The name refers to the ‘palma’ chalk mark made by a cellar master on a fino cask to indicate those casks - highly prized for their flavour - in which the “flor” grew particularly well. It is rare to find a good covering of “flor” in wines more than 10 years old. All bottled without filtration or clarification.

UNA PALMA	575
DOS PALMAS	610
TRES PALMAS	999

SHERRY

AMONTILLADO - Palomino

Aged in solera. Begins its life as a fino, where if a layer of “flor” does not develop during the solera maturation it becomes amontillado, fortified between 16 and 22% so that it does not oxidize too quickly. The style is in between a fino and an oloroso. It is fuller and darker than fino (amber colour) with a smooth texture on the palate; hazelnuts and nuances of sea salt.

	<i>Bottle</i>
LOS ARCOS Lustau. 18,5% alc 750ml	490
DON JOSE Very Old Amontillado, Jose de Soto. 20% alc 750ml	550
ALMACENISTA Del Puerto “González Obregon 1/10”, Lustau. 18,5% alc 500ml	680
LA CIGARRERA. 17% alc 750ml	550
DEL DUQUE 30 years solera, González Byass. 21,5% alc 750ml	1150
BOTA 37, Equipo Navazos. 18,5% alc 750ml	1850
TRESILLO 1874 (Viejo), Emilio Hidalgo. 20% alc 750ml	2400

SHERRY

OLOROSO - Palomino

Aged in solera. Shows from the very beginning that it will be destined to a more oxidative style. It is fortified initially at 17% and up to 22% to prevent any development of the “flor” and for the wine to age slower in constant contact with oxygen as it goes through the solera system. The darker the wine the longer it has been aged. Warm, round and powerful. Nutty character with balsamic, tobacco and leather notes.

	<i>Bottle</i>
ALFONSO, González Byass	375
EL MAESTRO SIERRA, Jerez De la Frontera. 15yrs 19% alc 375ml	550
ALMACENISTA, Pata de Gallina “Garcia Jarana” 1/38, Lustau. 20% alc 500ml	660
VILLAPANES, Emilio Hidalgo. 20% alc 750ml	1550
VORS 30 YEARS OLD, Lustau. 20.5% alc 500ml	1990
VORS 1/14, El maestro Sierra. 22% alc 750ml	2500

PALO CORTADO - Palomino

Aged under “flor” and in solera. Initially aged under “flor” to become fino or amontillado. It then loses its “flor” and begins ageing oxidatively as an oloroso. Fortified between 17% to 22%, it results in a wine with the richness of an oloroso and the delicate bouquet of the amontillado. It’s actually a very rare sherry. Has citric notes of bitter orange and notes suggestive of fermented butter. Smooth, delicate and aromatic notes on the palate.

	<i>Bottle</i>
22nd SHIP, The Lost Ship, González Byass. 20% alc 750ml	375
ANTIQUUE, Fernando de Castilla. 20% alc 500ml	980
APOSTOLES, 30 years solera, González Byass. 20% alc 750ml	1200
BOTA 34, Equipo Navazos. 20% alc 750ml	1750

SHERRY

JEREZ DULCE - Palomino and Pedro Ximénez

Aged in solera Addition of Pedro Ximénez to an Oloroso to add richness and sweetness.

	<i>Bottle</i>
SOLERA 1847 CREAM, González Byass. 18% alc 750ml	490
CRISTINA, González Byass. 17,5% alc 750ml	350
EAST INDIA SOLERA, Lustau. 20% alc 500ml	450

JEREZ DULCE - Moscatel

Aged in solera. Grapes are dried in the sun for up to 3 weeks to concentrate the sugar content. Produced a similar way to Pedro Ximénez. It has to be a minimum of 85% Muscat grapes and can sometimes be blended with Pedro Ximénez. Characterised by floral aromas, honeyed and raisiny palate.

	<i>Bottle</i>
EMILIN, Lustau. 17% alc 750ml	670

JEREZ DULCE - Pedro Ximénez

Aged in solera. Rich and naturally sweet wine made from grapes dried in the sun. Sometimes Pedro Ximénez will be added to sweeten other sherries. The amount of sugar is at least 212 grams per litre and typically between 300 to 500 grams per litre, it means the fermentation will only be partial. The wines usually display flavours of chocolate, coffee, dried dates, spices and have a syrupy texture.

	<i>Bottle</i>
NECTAR, González Byass. 15% alc 750ml RS 370g/ L	365
ANTIQUUE, Fernando de Castilla. 15% alc 500ml RS 450g/ L	890
EL MAESTRO SIERRA. 15% alc 750ml	960
NOE VORS, 30 years González Byass. 15,5% alc 750ml RS 370g/ L	1150
MUY VIEJO, Ximénez Spinola. 15% alc 750ml	2100

SPECIAL SELECTION - Pedro Ximénez

OLD HARVEST, Ximénez Spinola. 17% alc 500ml	<i>Bottle</i> 1000
---	-----------------------

OSBORNE & CO - FROM EL BULLI CELLAR

Special selection that was purchased at the auction of el Bulli cellar.

Bottle 00419 Oloroso	2100
Bottle 00427 Oloroso	2250
Bottle 00421 Pedro Ximénez	2300
Bottle 01158 Pedro Ximénez	2450

WINE

CAVA	<i>Bottle</i>
Mas Sardana, Brut Nature, Franck Massard NV (50% Xarel-lo, 25% Macabeo & 25% Parellada)	310
Made as a young-style of cava, aged 12 months on the lees. Dry, fresh and light. Apple and floral notes with a citrus finish.	
D.O. Segura Viudas Reserva Heredad (67% Macabeo & 33% Parellada)	550
A selection of Macabeo and Parellada grown at estate vineyards in the Alt Penedes. A complex and heady cava that delivers on its richness without sweetness. Its potent depth of flavour has a smoky minerality and fresh apple-skin notes	
CHAMPAGNE	<i>Bottle</i>
Veuve Clicquot NV	888
Bright yellow straw colour, elegant mousse, citrus, mineral, toasty aromas with a hint of bread dough. Dry full-bodied style with well-balanced acidity.	
Ruinart, Blanc de Blancs	1380
Beautifully balanced and refined in texture, this displays exotic ground spice and floral accents to the flavours of poached white peach, meyer lemon and candied ginger with hints of pastry and honey.	
WHITE WINE	<i>Bottle</i>
Swartland, Kloof Street, Mullineaux, South Africa 2016 (Chenin Blanc)	330
Expresses a beautifully balanced profile, layered with mineral and tropical fruit characters. The nose is characterised by wet granite and alluring sun-ripened pear aromas that are met with vibrant acidity on a rounded palate.	
Castilla, Altozano, Spain 2015 (Verdejo, Sauvignon Blanc)	290
Unoaked light-bodied white wine. Shows aromas of fresh fruits and citrus, with delicate floral, fennel, tropical notes.	
D.O. Penedes, Vilarnau 2015 (Xarel-lo)	400
Intense golden colour. Nose shows good intensity, complex aromas of vanilla, herbal, pastries, freshly baked cookies and fresh bread. The palate has a creamy feel, good acidity with a lemon tart finish.	
D.O.C. Vinho Verde, Contacto, Anselmo Mendes, Portugal 2016 (Alvarinho)	440
Long skin contact has given this wine both its name and its richness. It is packed with ripe apple and green pear flavors that are filled out even more by the tannic, tangy texture that comes from the grape skins.	
D.O. Costers del Segre, Taleia, Castell d'Encus 2013 (Semillon, Sauvignon Blanc)	710
Made in the Pyrénées by Raul Bobet. Part fermented in new French oak. Fresh, mineral and aromatic with oral and exotic notes. The palate is rich and unctuous.	
D.O.C. Rioja Gran Reserva, Vina Tondonia 1994 (Mostly Viura and 10% Malvaisia)	1690
In Rioja Alta, aged in oak barrel for 10 years. On the nose it is sherry-like, little oxidative, nutty, and some honey notes. Rich and waxy on the palate with earthy, mushroom and white truffle.	

WINE

RED WINE

- D.O.Q. Priorat, Humilitat, Franck Massard 2011 (60% Garnacha, 40% Carinena)** Bottle
330
Humilitat is born to reflect the essence of the Priorat with no oak artifice and a gentle extraction. We still perceive the dark mulberry fruit typical of the area, delicate texture, the tannins soft and the finish lingering.
- D.O. Toro, Flor de Vetus 2014 (Tempranillo)** 340
Aged ten months in French and American oak, this full-bodied, complex wine offers notes of Provençal herbs, white chocolate and jammy black cherry and blackcurrant fruit.
- A.O.C. Anjou, Pollen Street Social Label, Loire Valley, Clos de l'Elu 2013 (Cabernet Franc)** 380
Selected originally for our flagship restaurant in London from a small producer in the Layon area. Carbonic maceration to keep more fruit forward and then aged for 10 months in oak. Mint and fresh herbs. Medium-bodied, ripe raspberry notes and soft tannins.
- D.O.C. Barbera d'Alba, Domenico Clerico 2014** 440
Beautiful nose with spices and fresh forest fruits. Balanced dry palate presents blackberries, sour cherries, herbs and veggies. Easy drinking yet with a rich character.
- D.O. Penedes, Pares Baltà, Indigena 2013 (Grenache)** 500
Starting with elegant floral scent and fresh wild fruit, very complex and intense. It shows dominating fresh red fruit with a hint of exotic spice note and smoky oak undertones. Well balanced, long and very fine.
- D.O. Conca de Barbera, Escoda Sanahuja, Coll Del Sabater 2007 (Cabernet Franc)** 730
Lovely focus on dark cherry and plum fruit with grippy structure. Great balance between the fruit and the savoury aromas, slightly earthy character.
- D.O. Ribera del Duero, PSI, Peter Sisseck 2013 (Tempranillo)** 780
No new oak is used, the wines are made in a less extracted, less showy style, allowing the wine to undergo alcoholic fermentation in concrete, followed by malolactic and aging in 1 - 2 year old French oak. Pungent, expressive scents of cherry and dark berries, dried flowers and incense. Richer on the finish, with its resounding notes of cherry compote and Asian spices.
- D.O.Q. Priorat, Ferrer Bobet 2011 (65% old vines Carignan, 34% Grenache and 1% Cabernet Sauvignon)** 1200
Joint venture between Sergi Ferrer-Salat and Raul Bobet in the coolest and highest spots of the Porrera. 60 year-old vines, aged 15 months in mostly new French oak. Full-bodied, concentrated with smoky, liquorice, lavender and spices.

Bottle

ROSÉ

- D.O. Terra Alta, Mas Amor, Franck Massard 2015 (45% Garnacha, 45% Carignan)** 280
Rich style of rosé. Cherry and red currant aromas with a citrus acidity.

Bottle

SWEET

- D.O. Alella, Dolç Mataró, Alta Alella 2010 (500ml) (Monastrell)** 650
Late harvest. Goes under maceration for 6 months then aged for 2 months in French oak. 180g RS. Red dessert wine, concentrated plums, herbs and dried figs.
- D.O. Malaga, Molino Real, Telmo Rodriguez 2006 (Moscatel) (500ml)** 1350
From bush vines, mountain wine. Grapes are dried in the sun and aged for 2 years in French oak barrel. Concentrated, ginger spices, oral with a lemony acidity.



HAM & SHERRY