

Imperial College
London

DRINKS LIST |

23-24 |



TASTE
IMPERIAL

RED

Imperial College Le Rouge Des Heritiers, France - £25.00

Fruity and bursting with flavours. Indication Geographique Protegee Pays d'OC from the South of France being blend of the Grenache 50% and Syrah 50%.

Sea Change Montepulciano d' Abruzzo, Italy - £21.00

Savoury and slightly earthy notes combine on the nose with attractive dark cherry aromas. The berry flavours are long on the palate and smoothly textured.

Parlez Vous Malbec, France - £22.00

A rich ruby colour and expressive aromas of blackcurrant with a well- balanced and beautifully structured palate of textured bramble fruit.

Central Monte Merlot, Chile - £20.00

A beautiful bouquet of black cherries and red summer fruits. Soft tannins on the palate make for a very smooth and balanced wine.

Victor Berard Cotes Du Rhone , France - £21.00

Warm spicy wine that has a soft peppery taste coming from the Grenache and Syrah varieties.

Cabernet Sauvignon Reserva, Alma De Chile, Chile - £24.00

Intense flavours of black cherry, currants and eucalyptus, leading to a spicy finish and grippy tannin structure.

Rioja Crianza, Faustino Rivero , Spain - £22.00

This wine has matured in American oak casks for 12- 14 months and has spicy aromas with moderate tannins on the palate.

Chianti DOCG, Saint' Ilario, Italy - £25.00

Characteristic scents of violet, small red fruit and subtle spices. Full, well-structured and conveys all the character of the Sangiovese grape.

Pinot Noir, Cycles Gladiator, California - £32.00

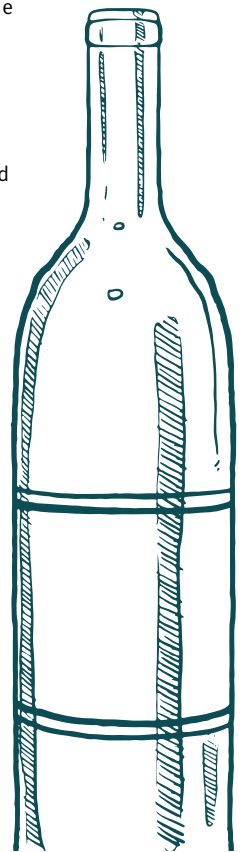
Dark cherry aromas with hints of raspberry. A complex array of red fruit compote in the mouth. Plum and cherry wrap around the tongue which gives way to pomegranate on the finish.

Chateau Cissac, Haut Medoc, France - £42.00

This wine benchmark left-bank Bordeaux blend from Medoc with Cabernet Sauvignon dominating the blend. The wine sees plenty of time in oak barrels and has notes of cedar wood and vanilla with firm tannins.

Barolo, Antario, Italy - £47.00

Italy deep ruby red with bouquet of violet spices and pepper. Great depth of character on the palate with classic damson fruit flavours and a good amount of spice.



RED

Chateau Perron, Lalande de Pomerol, France - £49.00

This wine is a compote of black and red fruits, very pure in character. A hint of toasted oak on the nose, with balanced acidity and freshness with soft plummy flavours and a long finish.

Torres Purgatori, Spain - £49.00

Extraordinary dark cherry red colour with impressively intense fruit pigment. Delicious ripe forest fruit aroma with fine smoky and dried fruit notes. Exquisitely elegant with very fine fragrant tannins.

Chateaufeuf du Pape, Beauchane, France - £55.00

A flagship wine with a firm structure and full, rich flavours and harmonious tannins. Earthy, peppery, sweet, ripe red fruits with freshness, soft tannins and a juicy, spicy finish.

Brunello di Montalcino, Trambusti, Italy - £58.00

This wine from Tosacany region is intense and persistent in the nose with restrained flavours of cherry and some spices. The palate is well rounded, very smooth and balanced with aromas of cherries, leather, forest floor and pepper notes and silky-smooth tannins.

SEA CHANGE WINE RANGE

Sea Change is an ethically sourced, eco-friendly wine range.

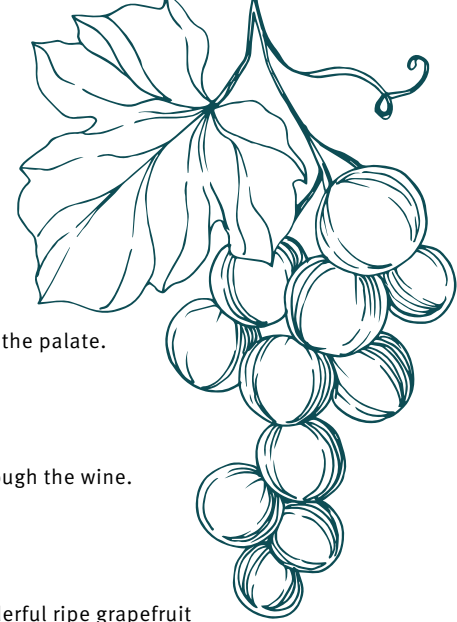
Sea Change minimise packaging to reduce their environmental impact: eliminating plastic cork wraps, using lighter-weight glass bottles, renewable plant-based closures and label paper from sustainable forests made in part from grape waste.

Plus, for every bottle sold, Sea Change make a donation to their environmental charity partners, from the Olive Ridley Project to Sea-Changeers.

Keep an eye out for the range, choosing Sea Change really does make a difference.



WHITE



Imperial College Sauvignon Blanc , France - £25.00

The beautiful terroir of the Pays d'OC makes this a fresh, dry, and lively wine. It releases rich aromas of freshly cut grass, with a delicate blend of pleasant length on the palate.

Sea Change Pinot Grigio, Italy - £21.00

Fruity and floral flavours flow across the palate, and a lovely juicy acid line trails through the wine.

Sea Change Sauvignon Blanc, France - £21.00

Crisp and elegant, Sea Change Sauvignon is refreshing to drink; bursting full of wonderful ripe grapefruit and apricot flavours.

Gavi di Gavi il Portino, Italy - £31.00

Fruity and aromatic with just a hint of mineral notes and a mouth-watering citrus finish.

Macon Villages Louis Latour, Les Genievres, France - £31.00

Ripe and fresh Chardonnay with notes of delicate flowers and honeyed fruit.

Chardonnay, Jarrah Wood, Australia - £18.00

Fresh and well balanced, plenty of tropical fruit flavours of melons and peach with rich aromas.

Albarino, Faustino Rivero Ulecia, Spain - £29.00

A beautiful lemon yellow with golden hues. Citrus and floral notes on the nose with a fantastic fresh finish.

Viognier Vin de France, Patriarche, France - £21.00

This superb wine has bags of exotic fruit aromas. Goes great with fish salads.

Sancerre Saget La Perriere, France - £42.00

A crisp, aromatic dry white wine produced on the slopes of the Loire. This wine has a distinctive floral aroma.

Montagny Louis Latour, France - £38.00

A very ample wine with a nice freshness and good persistence of tropical fruit flavour.

Pouilly Fuisse Mommessin, France - £53.00

A rich, silky smooth Chardonnay with ripe citrus fruit and almond notes.

Pouilly Fume, Guy Saget, France - £37.00

Grown on the stone and clay soils around the town of Saint Laurent Abbey; this wine shows citrus and mineral notes along with the classic gunflint aroma.

ROSÉ

Sea Change Pinot Rose, Italy - £21.00

Fresh and crispy, light and easy to drink. This wine is full of zesty fruit flavours like strawberry, peach and citrus.

Sea Change Provence Rose, France - £35.00

Freshly cut watermelon, ripe peach aromas and floral notes lead to a palate alive with wild strawberries and hints of mineral notes.



CHAMPAGNE & SPARKLING

Castell Llord Cava Classic, Brut, Spain - £21.00

Great quality Cava which is bright and clean with high fruit flavours with a refreshing finish.

Prosecco, Serenello Extra Dry, Italy - £23.00

The delicious aromas of apple and pear melt into a smooth and fresh wine on the palate.

Prosecco, Serenello Rose, Italy - £25.00

Aromatic nose of petals and fresh strawberries. The palate is clean, crisp and vibrant on the finish.

Cremant de Loire, Domaine Langlois, Brut, France - £40.00

A light yellow with complex aromas of quince, peach and grapefruit lead in to a fresh palate of orchard fruit with a honeyed intensit.

Champagne Castlenau Brut Classique, NV, France - £56.00

Notes of apricot and white peach. The spontaneity and charm of this Brut Champagne make it a natural temptation anytime.

Perrier – Jouet, Grand Brut, France - £65.00

Elegant floral notes with rare finesse and vivacity, fresh and balanced with cherry plum, bergamot orange and honeysuckle flavour, vinous elegance.

Laurent Perrier, AC Champagne, Tours-sur-Marne France - £68.00

Pale gold in colour with fine and persistent bubbles. Delicate and fresh aromas with good complexity and notes of citrus fruit. Fresh and supple on the palate with rounded and expressive fruity flavours.

OTHER DRINKS

BEERS AND CIDERS

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| Selection of Bottled Beers | £4.50 |
| Magners Cider (Original or Pear) | £5.50 |
| Old Mout Cider (Kiwi & Lime or Cherry & Berries) | £6.00 |
| Heineken 0%, Becks Blue 0%, Budweiser 0% | £4.00 |
| London Pride | £6.00 |



COCKTAILS

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| Pimms | Glass £5.20 |
| | Jug £26.00 |
| Bespoke cocktails - please ask your Event Coordinator | |

Dark & Stormy Highball

SENTIA Black with ginger beer and lime

Sentia S.O.T.B. Highball

SENTIA, cranberry juice, orange juice and lime

Black & Soda Rocks

SENTIA Black and soda water **all £5.50**

NON ALCOHOLIC COCKTAILS

SENTIA GABA SPIRITS

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Developed by Imperial alum Dr David Nutt, SENTIA describes itself as the third way: neither alcohol nor alcohol-free, but a great tasting, effective, alcohol alternative – everything you want from alcohol, but without the alcohol.

SENTIA's unique blend of plant-based ingredients activate 'GABA' in the brain – the neurotransmitter responsible for those sensations of sociability and connection.

Try one of our SENTIA cocktails and see for yourself!

