10 days' notice is required to ensure your requested wines are available in our cellar, please note these vintages are subject to change at the time of ordering.

### CHAMPAGNE & SPARKLING WINE

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Costero Extra Brut, Apaltagua, San Antonio, Chile NV (Vegan)</td>
<td>£21.00</td>
<td></td>
</tr>
<tr>
<td>Terredirai Prosecco DOC, Ca Di Rajo, Treviso 2018 Italy</td>
<td>£23.00</td>
<td></td>
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<tr>
<td>Crémant d’Alsace Brut Prestige Arthur Metz NV France</td>
<td>£29.50</td>
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<tr>
<td>Bolney Bubbly West Sussex NV England</td>
<td>£46.00</td>
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<tr>
<td>Bauchet ‘Origine’ Brut Champagne NV France</td>
<td>£47.00</td>
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</tbody>
</table>

### WHITE WINES

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Los Tres Curas Sauvignon Blanc 2018 Chile (Vegan)</td>
<td>£18.50</td>
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<tr>
<td>Hoopenburg ‘Bush Vine’ Chenin Blanc South Africa 2019 (Vegan)</td>
<td>£18.50</td>
<td></td>
</tr>
<tr>
<td>Apaltagua ‘Reserva’ Riesling Casablanca Valley Chile 2018 (Vegan)</td>
<td>£19.00</td>
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<tr>
<td>Côtes du Rhône Blanc La Solitaire 2017 France (Vegan)</td>
<td>£22.00</td>
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<tr>
<td>Misty Cove Sauvignon Blanc Marlborough 2019 New Zealand</td>
<td>£24.00</td>
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<tr>
<td>Mâcon-Lugny Saint-Pierre Bouchard Pere et Fils 2017 France</td>
<td>£24.00</td>
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<tr>
<td>Albarino, Bodegas Gallegas, Rias Bixas Galicia Spain 2018 (Vegan)</td>
<td>£24.00</td>
<td></td>
</tr>
<tr>
<td>La Renardière Pouilly-Fumé Domaine Bouche-Chatellier 2017 France</td>
<td>£27.00</td>
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<tr>
<td>Gavi Gavi del Commune di Gavi, Fratelli Casetta Piemonte Italy 2018</td>
<td>£29.00</td>
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</tr>
<tr>
<td>Chablis Simonnet Febvre 2016 France</td>
<td>£30.00</td>
<td></td>
</tr>
</tbody>
</table>
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ROSE

Syrah Rose Vin de Pays d’Oc 2017 France
French Rose from the Languedoc £18.50

Allamanda Pinot Grigio Rose 2017 Italy (Vegan)
Light fresh summer fruits in this Italian Rose £18.50

M de Minuty St Tropez Rose 2018 France
A Classic Provence Rose with sharp light fruit great for a summer celebration £30.00

RED WINES

Los Tres Curas Carmenere 2017 Chile (Vegan)
From the Central Valley with this unusual grapes that punches above its name in dark fruit flavor £18.50

Hoopenburg ‘Bush Vine’ Pinotage Stellenbosch South Africa 2016 (Vegan)
Full Tanins and Dark Fruit make this wine great more all red meats £19.00

Rioja Santiago Crianza 2015 Spain
One year of oak ageing for this classic Spanish red £21.00

Pascual Toso Vina Trivento Bodegas Malbec 2017 Argentina (Vegetarian)
Award winning Malbec from Mendoza by Concha Y Toro £23.00

Passitivo Primitivo Puglia 2016 Italy
A wine bursting with rich full of fruit notes, low tanins £23.00

De Bortoli Yarra Valley Pinot Noir 2017 Australia (Vegan)
Rich full of dark fruit more body than a classic French Burgundy £24.00

Domaine de la Bouroniere, Fleurie, Beaujolais France 2017
Great red fruit easy and good drinking gamay from a leading producer £25.00

Bourgogne Pinot Noir La Vignee Bouchard Pere et Fils 2016 France
A French Pinot from Burgundy delivering subtle fruit notes £24.00

Château Bagnois Grand Cru St Emilion Bordeaux 2014 France
Smooth round and full with good acid balance and cherry and vanilla notes £31.00

Chateau Cissac Cru Bourgeois Haut Bordeaux Medoc 2012 France
A left bank Medoc from Bordeaux with rich dark fruit flavors £31.50

SWEET WINE

Emiliana Late Harvest Santa Carolina 2016 (½ bottle) Chile
An organic sweet wine with peach, nectarine and honey notes £14.00

Chateaux Pontac, Loupiac France 2015 (½ bottle)
Fresh and full of fruit. Grapefruit, pineapple, mango and other tropical fruits. Still very fresh £17.00
**PORT**

College Ruby Port  £22.00  
*Classic Ruby Port full of rich dark sweet fruit flavours*

Dows Late Vintage Port 2012  £27.00  
*A refined port from a single Quinta, blackberry, plum and blackcurrant*

**ALE**

Emmanuel College Own Label Ale 4.5%  £5.00

**SUNDARY ALCOHOLIC AND NON ALCOHOLIC BEVERAGES**

Double Spirits and Mixer  
per glass £7.00

Bottled Lager  
per 330ml bottle £4.00

Speciality Beers  
per 500ml bottle £5.00

PIMMS & lemonade, fruit, cucumber and mint (approximately 12 glasses))  
per jug £32.50

Non Alcoholic Fruit Punch  
per jug £4.00

Wine  
per glass £4.00

Canned Soft Drinks  
per can £1.50

Still or Sparkling Bottled Water  
per bottle £2.50

Sparkling Elderflower  
per bottle £4.50

Raspberry Lemonade  
per bottle £4.50

Orange, Apple, Tomato Juice  
per jug £3.00

Orange, Apple, Tomato Juice per glass  
per glass £2.00

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*For advice on selecting wines which compliment your menu, please contact:  
Executive Head Chef/Head of Catering – Matthew Carter  
mc256@emma.cam.ac.uk  
Tel: 01223 334262*

*ALL PRICES INCLUDE VAT AT THE CURRENT RATE*