

*BAFTA 195 Piccadilly
Autumn & Winter Wine list
2014*



195
PICCADILLY

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Cocktails

Our talented Club Manager, Graham Lloyd-Bennett, has designed and created very special BAFTA signature cocktails all with house-made sherbets or infusions; £9.50 per cocktail

ROSEMARY'S BABY

Extremely invigorating and herbaceous, perfect to refresh

House-infused London Dry Gin, house-made rosemary and lemon sherbet, served with crushed ice and a sprig of rosemary in a highball glass

INTO THE LIMELIGHT

Step back into the limelight and dazzle with this highly refreshing drink

London Dry Gin, house-made peppermint and cucumber syrup, served in a rocks glass and garnished with cucumber and mint

THE GREAT WHITE

A full flavoured and light punch to get the party relaxed; a perfect aperitif

White rum blended with ginger beer, pineapple juice and a dash of lemon bitters, garnished with ginger slices and a fortune fish

RUN BELLINI RUN

A delicate and fruity Bellini style drink

House-made lychee syrup is topped with sparkling wine and served in an elegant champagne flute

THE ITALIAN CONNECTION

A rich and smoothly elegant drink to unwind with

Single malt whisky and amaretto are blended together in a rocks glass and garnished with a sliced orange peel twist

BRIEF ENCOUNTER

Wonderfully complex and slightly spicy with lots of fruity flavour

Plum Palinka is shaken with lemon juice, sugar syrup, blackcurrant jam and egg white, served in a chilled martini glass

THE BAFTA ULTIMATE GIN AND TONIC

The cornerstone of London society done properly, highly refreshing

Gin and Tonic are delivered alongside flavour enhancers served in a pipette. Choice of house tinctures and garnished with fresh botanicals

DOBSON'S LEGACY

Light and refreshing, this is served long and perfect for any reception

Vodka and house-made seasonal berry shrub come together in a highball glass with crushed ice, chopped fruit and garnished with a paintbrush stirrer

MEDINA EXPRESS

A complex and refreshing short drink with layers of flavour, quite unusual

White rum, tamarind and plum syrup are shaken with Bottle Green blackcurrant and coffee cordial and ice and served in a rocks glass, garnished with a lime wheel

Champagne

Taittinger Brut NV
Chardonnay, Pinot Noir, Pinot Meunier
France

£49.50 per bottle • £10.00 per glass

Taittinger Brut Rosé NV
Pinot Noir, Chardonnay, Pinot Meunier
France

£58.00 per bottle

Forget Brimont Brut NV
Pinot Noir, Chardonnay
France

£55.00 per bottle

Taittinger Brut Vintage
Pinot Noir, Chardonnay
France

£65.00 per bottle

Pommery, 'Springtime Rose'
Pinot Noir, Pinot Meunier
France

£140.00 per bottle

Louis Roederer, Brut Vintage
Pinot Meunier, Chardonnay, Pinot Noir
France

£150.00 per bottle



Sparkling

SPARKLING

Bolney Estate, Blanc de Blancs, Brut Vintage
Chardonnay
Sussex, England

£60.00 per bottle

Bolney Estate, Cuvee Rose Vintage
Pinot Noir
Sussex, England

£60.00 per bottle



White

Light, refreshing and summery

Pinot Grigio, Brume di Monte, Provincia di Pavia

Pinot Grigio

Veneto, Italy

£23.00 per bottle • £5.50 per glass

Roero, Arneis, Matteo Correggia

Arneis

Piedmont, Italy

£43.00 per bottle

Sancerre, Lucien Crochet

Sauvignon Blanc

Loire, France

£52.00 per bottle

Rich, foody wines

'Quintaluna', Verdejo, Rueda Blanco, Ossian

Verdejo

Rueda, Spain

£31.00 per bottle

Mâcon Uchizy, Gerald et Philibert Talmard

Chardonnay

Burgundy, France

£35.00 per bottle

Voyager Estate, Sauvignon Blanc Semillon, Margaret River

Sauvignon, Semillon

Margaret River, Australia

£60.00 per bottle



Floral, fresh and aromatic

Ochagavia, 'Silvestre', Sauvignon Blanc

Sauvignon Blanc

Central Valley, Chile

£21.00 per bottle • £5.00 per glass

Villa Maria, Sauvignon Blanc

Sauvignon

Marlborough, New Zealand

£24.00 per bottle • £6.00 per glass

Familia Cassone, Torrontes, Finca La Florencia, 2012

Torrontes

Mendoza, Argentina

£29.00 per bottle

Gribble Bridge, Ortega Dry White, Biddenden Vineyards, NV

Ortega

Kent, England

£45.00 per bottle

Deep, textured with broad aromas

Grillo, 'Uriel', Sicily, Poggio, Anima

Grillo

Sicily, Italy

£26.00 per bottle

Domaine Montrose, Viognier, IGP Côtes de Thongue

Viognier

Viognier Cotes de Thongue, France

£27.00 per bottle

Riesling, QbA, Schloss Lieser

Riesling

Mosel, Germany

£37.00 per bottle

Grüner Veltliner, 'Am Berg', Bernhard Ott

Gruener Veltliner

Wagram, Austria

£47.00 per bottle

Red

Velvety and harmonious

Ochagavia, 'Silvestre', Cabernet Sauvignon

Cabernet Sauvignon

Central Valley, Chile

£21.00 per bottle • £5.00 per glass

Laquete, Grenache Merlot, Vin de Pays d'Oc, NV

Grenache, Merlot

Languedoc, France

£23.00 per bottle • £5.50 per glass

Villa Maria, Cabernet Sauvignon, Merlot

Cabernet Sauvignon, Merlot

Marlborough, New Zealand

£24.00 per bottle • £6.00 per glass

Familia Cassone, Finca La Florencia, Malbec

Malbec

Mendoza, Argentina

£30.00 per bottle

Rosso di Montalcino, Le Ragnaie

Sangiovese

Tuscany, Italy

£60.00 per bottle

Deep, intense and powerful

Vacqueyras, Cuvée des Templiers, Domaine Le Clos des Cazaux

Syrah, Grenache

Rhone, France

£51.00 per bottle

Atalayas de Golban, Ribera del Duero

Tempranillo

Ribera del Duero, Spain

£55.00 per bottle

Château Valade, St Emilion Grand Cru

Merlot, Cab Franc

Bordeaux, France

£60.00 per bottle

Spicy and rich

Nero d'Avola, 'Asmodeus', Sicily, Poggio, Anima

Nero D'Avola

Sicily, Italy

£27.00 per bottle

Rioja, Crianza, Dominio Alto

Tempranillo

Rioja, Spain

£33.00 per bottle

Mountadam, Shiraz, Barossa

Shiraz

Barossa, Australia

£39.00 per bottle



Light, summery reds

Bourgogne, Rouge, 'Laforet', Joseph Drouhin

Pinot Noir

Burgundy, France

£44.00 per bottle

Barbera d'Alba, Elio Altare

Barbera

Piedmont, Italy

£52.00 per bottle

Rosé

Domaine Montrose, Rosé, IGP Côtes de Thongue

Grenache, Cab Sauvignon, Syrah

Cotes de Thongue, France

£26.00 per bottle

Sierra Cantabria, Rosado, Rioja

Tempranillo

Rioja, Spain

£31.00 per bottle



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