

# SPARKLING

Solealto Prosecco Style<sup>125ml</sup> 6  
Prosecco in all but name. Dry and frothy and fun.

House Prosecco Bottle 24

Nyetimber English Sparkling  
Classic Cuvée NV Bottle 45 / Half Bottle 25  
Demi Sec 46

# CHAMPAGNE

Champagne by the glass 11

We're excited to be able to offer a rotating Champagne by the glass,  
please ask for the current selection.

Joseph Perrier Cuvée Royale Bottle 47

An almost even split of Pinot Noir, Chardonnay and Pinot Meunier, fresh  
and delicate with floral notes and a toasty palate.

Charles Heidsieck Non-Vintage  
Bottle 55/ Half Bottle 37

Billecart-Salmon Rosé Bottle 72 / Half Bottle 42

Famously delicate and sexy pink.

# RED

175ml glass / 500ml carafe / bottle

C. Cayran 'Sans Soufre Ajouté' - Cairanne 2019 7.5/18/23

Lovely character and depth in a real bargain of a bottle. Difficult to find this kind of  
quality sulfite-free, plummy fruit with a classic black olive, herby edge.

'Zolla' Malvasia Nera Vigneti del Salento - Salento 2019 8/20/25

Rare grape variety, ancient bush vines grown in arid manduria. Intense dark  
cherry and clove and bitter chocolate Very interesting.

Dandelion Vineyards 'Lioness' McLaren Vale Shiraz 2018 8/20/25

A heavily awarded Australia Shiraz from one of the nation's top winegrowing  
regions. Talented winemaker Elena Brooks deftly crafts this big, berry-laden and  
lightly spiced red. Cuddle up with a glass!

Domaine Bachelet Maranges 1er Cru 2015 11/30/38

Yet again we have found a Burgundian bargain! Autumnal and soft with violet  
floral notes and lingering complexity. "Perhaps the best Maranges I have ever  
tasted" -Jancis Robinson

Ch. des Tours - Brouilly 2019 8.5/22/28

Serious, grown-up Beaujolais from an ancient estate. Raspberry milkshake, real  
acidic lift with lovely medium body and soft tannin to balance out the palate. One  
of our favourites every single year.

House Pinot Noir 6.5/15/20

Slinky smooth, smoky and delicate. A Romanian bargain!

# ROSÉ & WHITE

175ml glass / 500 ml carafe / bottle

Provence Rosé by Jules - Coteaux Varois for CWM 7.5/17/22  
Pale sexy pink from the legendary Jules, a special edition just for us. The very  
essence of Provence.

CaSal di Serra Verdicchio Umani Ronchi 8/21/26

Jancisrobinson.com 17+ "Straw yellow. Pressed lemon nose with notes of wet  
stone and a suggestion of the pine-like aroma of rosemary. Mandarin, lemon and  
grapefruit palate. Gorgeous... A steal..."

Dr Pauly Bergweiler Riesling Trocken - Mosel 7.5/19/24

Pale, deft, zesty and enticing. A perfect example of mid-Mosel Riesling. Delicate  
white peach, fruit, cool slate minerality from a top ancient grower.

El Convertido Verdejo 7.5/16/21

The "Thinking Person's Sauv Blanc" - so crisp and zesty. 30-year old vines, organic.

Roger Sabon 'Plaisir 75' White Blend 7.5/16/21

Serious "baby Chateauneuf Blanc" from the opposing side of the Rhone, 6 miles  
from Chateauneuf. Creamy, almost waxy, broad, dense, intense, aromatic, spiced.

Fabrizio Vella Bianco Organico - Terre Siciliane<sup>2020</sup> 7/15/20

Organic, Natural, minimal filtration (hazy). 100% Catarratto, yummy, vital, blossom  
and grapefruit. Seriously delicious and a staff favorite.

2017

Vincent Girardin Bourgogne Blanc 'Terroir Nobles' 9.5/24/30

Small négociant, grapes exclusively sourced from the best vineyards in Puligny,  
Chassagne and Meursault. Excellent quality at a very reasonable price.

You can also choose from hundreds of wines in the shop.  
The difference between retail and bar price is usually £10  
per 75cl which is around half the difference in a typical  
London wine bar. We hope such keen bottle pricing  
encourages you to explore.

We can chill whites in a few minutes; we also have a few  
pre-chilled in the wine fridge. For wines over £45 retail we  
only charge the retail price in the bar, excl Champagne.  
Please note we take last food orders 30 minutes before  
close, drinks 15 minutes.

# SOFT DRINKS

As we are a wine bar we don't serve 'soft drinks only'  
when we are busy and tables are in demand.

San Pellegrino Sparkling Juices 2

Hildon Mineral Water 1L 2.5  
Still or Sparkling

**\*TRY OUR MONTHLY TASTING FLIGHTS - A GREAT WAY TO LEARN MORE ABOUT WINE. ASK YOUR SERVER.**

# BEER & CIDER

Our licence restricts the beers and ciders we serve in the bar.  
33d unless otherwise stated. Please note beers may be served out of cans or bottles.

Nightingale 'Wild Disco' Dry Cider	5.5%	5.5	44cl
Siren 'Calypso' Dry-Hopped Sour	6.5%	5	
Mad Squirrel Hopfest Pale Ale IPA	3.8% G/F	5	44cl
Vedett Blond	5.2%	4.5	
Augustiner Helles Lagerbier	5.2%	5.5	50cl
Wylde Skye/ Cambridge Wine Haze Pale	4.6%	6	50cl

(Non-alcoholic beer available on request)

# GINS

single/double  
£6.5/8.5

## SPIRIT OF CAMBRIDGE

Made in England to our own recipe.

### Chase GB Extra Dry

Juniper led gin with notes of spice and citrus fruit.

### Chase Raspberry and Basil

The gin has fresh raspberry and herbaceous basil notes with GB gin's signature juniper taste profile complimented with a fresh tartness and hint of sweetness

### Lind and Lyme

A 'Scottish Maritime' Gin, juniper front and centre with the crisp freshness of citrusy lime-peel with gentle pink-peppercorns

### Malfy Con Rosa

Produced using Sicilian pink grapefruit. Pink and fabulous!

### Warner Edwards Rhubarb

Tangy rhubarb is the star of the show, spicy blend of juniper, black pepper and cardamom.

### Sipsmith's London Dry

Floral summer meadow sweetness and mellow juniper well balanced with zesty citrus freshness.

## GIN OF THE MOMENT

Ask for selection.

## APERITIF 7.5

### Negroni

Aperol or Campari Spritz

# Nibbles

Please advise a staff member of any allergy restrictions.

## Salami Board 10

Chorizo, rosemary, fennel, and red wine salami  
Served with onion marmalade, cornichons, and bread

## Nut Pots 3 each

-Smoked Almonds OR  
-Mixed Nuts

## Local Crisps 2 each

Estate-grown crisps from  
Duxford

## Nocellara Olives 3

## Sourdough and Oil 4

From Allotment Bakery, subject to availability  
Served with Olive Oil and Balsamic Vinegar

## Cheeses 3.95 each

Served with onion marmalade and your choice of bread or oatcakes

### Brie de Meaux AOC Seine-et-Marne, France

Raw

The classic soft, bloomy cheese from Seine-et-Marne. Soft with a white rind, creamy, rich with flavours of truffled almonds and mushrooms. A real must-try with Red Burgundy

### Godminster Vintage Organic Cheddar Somerset

Raw/Organic/Veggie

It has a rich depth of flavour without the acidity that is sometimes associated with vintage cheddar, giving it a full and rounded flavour with a smooth and creamy texture.

### Morbier

Franche-Comté, France

Raw

A lovely, ivory coloured semi-hard cheese from the French Alps, this cheese is rich and creamy with a slightly sticky rind. Also known for it's distinctive grey layer separating the two halves of cheese, which is made from vegetable ash.

### Shropshire Blue

Devon

Pasteurised/Veggie

Oddly not produced in Shropshire but in Nottingham, but great just the same! Blue veins radiating through a deep-orange body, lovely creamy length and that classic blue funk. Great with a deep red or a glass of port.



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