**Champagne and sparkling wine**

### France

**001 House of Lords Champagne, Brut NV (abv 12%)**
Made from Chardonnay, Pinot Noir and Pinot Meunier, this Champagne has been selected by the House of Lords for its elegance and good balance. With aromas of peaches, pears and honey, this is an beautifully structured Champagne.

**£60.00**

**002 House of Lords Rosé Champagne, Brut NV (abv 12%)**
The House of Lords has selected this rosé Champagne for its delicate, pale salmon colour, wonderful effervescence and fine breadth of bubbles. This delicious rosé is an elegant combination of wild strawberry and raspberry flavours.

**£65.00**

**003 House of Lords Vintage Champagne, 2008 (abv 12%)**
The House of Lords has selected this vintage Champagne for its mature and complex flavours. Expressive, elegant and well-balanced, the initial taste of sweet brioche reveals hints of honey and cinnamon to finish. The Champagne develops great complexity and layers of flavours over the years.

**£75.00**

### England

**403 Nyetimber, Classic Cuvée, Sussex, 2010 (abv 12%)**
Elegant sparkling wine with gentle bubbles, fresh and rounded finish, full of bright quince and citrus fruit.

**£60.00**

### Italy

**402 Prosecco DOC Treviso Spumante Extra Dry Masottina, NV (abv 11%)**
An outstanding, lively example, brilliantly balanced with peach and white flower notes.

**£37.00**

### House wines

#### White wines - France

**130 House of Lords Sauvignon Blanc, Côtes de Gascogne, 2018 (abv 11%)**
Delicate, expressive notes of citrus fruits and a long crisp finish.

**£6.70**

**132 House of Lords Chardonnay, Vin de Pays d'Oc, 2017 (abv 13%)**
Classy dry Chardonnay with honeyed, citrus aromas and flavours.

**£6.70**

### Red wines - France

**140 House of Lords Claret, Appellation Bordeaux Contrôlée, 2016 (abv 13%)**
Classic, medium bodied claret with a fresh and appealing flavour.

**£8.40**

**142 House of Lords Pinot Noir, Vin de Pays d'Oc, 2017 (abv 12.5%)**
Light to medium bodied with spicy fruits and fresh finish.

**£7.00**

### Wines of the Dissolution

#### White wines - France

**719 Pouilly-Fumé, Domaine Seguin, Loire, 2017 (abv 13%)**
Exceptionally elegant sauvignon with a soft acidity and long finish.

**£48.00**

#### White wines - Germany

**708 Saar Riesling, Van Volxem, Mosel, 2013 (abv 12%)**
Full-bodied, fruit intense, juicy, and elegant on the palate.

**£47.00**

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Public dining wine list, House of Lords  
- November 2019 -

Please note, a discretionary 12.5% service charge will be added to your bill.
**White wine**

706 No Stone Unturned Semillon & Chardonnay, Murray Darling, 2016 (abv 12.5%)
Semillon seems to thrive in Australia, giving its trademark texture with a little honey note and lemon fruit.

722 De Martino Estate, Chardonnay, 2018 (abv 13%)
This wine offers a fresh and clean fruity palate with long elegant finish.

723 Danebury Schönburger, Hampshire, 2016 (abv 10.5%)
An aromatic dry white wine with a light refreshing finish.

703 Domaine Coudoulet, Viognier, Vin de Pays d’Oc, Languedoc, 2018 (abv 13.5%)
Stone fruits with white floral undertones and a spicy voluptuous finish.

704 Sancerre Blanc, Brigitte et Daniel Chotard, Loire, 2017 (abv 12.5%)
Delicate aromas of chalk and flowers following lime and white fruit onto the palate.

724 Chablis, 1er Cru Montmains, Denis Race, Burgundy, 2017 (abv 12.5%)
A dry and deep-flavoured wine, intense and elegant aroma with generous fruit and mineral hints.

717 Montagny 1er Cru Jean-Marc Boillot, Burgundy, 2016 (abv 13%)
Nicely balanced palate with a good undertone of mineral freshness.

727 Châteauneuf-du-Pape, Domaine des Saumades, Rhône, 2017 (abv 13.5%)
Full bodied wine with delicate apple and pear flavours and a pleasantly refreshing mineral finish.

715 Meursault, Château de Puligny-Montrachet, Burgundy, 2015 (abv 12.5%)
Elegant and smooth taste with undertones of citrus flavours.

713 Puligny-Montrachet, Les Aubues, Jean-Claude Bachelet, Burgundy, 2015 (abv 13%)
Refreshing and fruity taste with notes of citrus, pear, apple and light minerals.

702 Gavi di Gavi, Bric Sassi, Roberto Sarotto, Piedmont, 2018 (abv 12.5%)
A multidimensional wine with high tones of flowers, and low notes of almond.

710 Mount Franklin Sauvignon Blanc, Marlborough, 2017 (abv 12.5%)
Exotic notes of pineapple and papaya join forces with the familiar herbaceous notes of Marlborough Sauvignon.

701 Anthonij Rupert, Protea Chenin Blanc, 2018 (abv 13%)
Lots of energy with white flowers and rounded fruit to the palate kept aloft by vibrant acidity.

**Rosé wine**

508 Ancora Rosato, Monferrato Chiarett, 2018 (abv 12.5%)
Light and crisp with delicate aromatics of fresh berry and citrus fruit characters.

501 Le Grand Cros, Côtes de Provence, 2017 (abv 13.5%)
Light, fresh and elegant rose with a beautiful presence of red fruits in the finish.

509 Sancerre Rosé Daniel Chotard, Loire, 2015 (abv 13%)
A refreshing, vibrant rosé full of red berries on the palate with a fresh, clean finish.
Some of the vintages may change at short notice.
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**Red wine**

**Argentina**

818 Malbec Bodegas Cuarto Dominio Lote 44, 2018 (abv 13%)
Medium -bodied wine with complex aromas of black fruits, vanilla and silky tannins.

806 Elderton E Series Shiraz/Cabernet Sauvignon, Barossa, 2015 (abv 14.5%)
Bold and powerful with ripe concentration of black fruit.

**Chile**

807 Viña Doña Javiera Merlot, Maipo, 2017 (abv 13.5%)
Supple and charming with ripe plumy fruit and a little sweet spice in the background.

**England**

813 Pinot Noir, Gusbourne Estate, Kent, 2013 (abv 11.5%)
Intense red berry aromas, notes of peppermint and black pepper with pleasing long and smooth finish.

**France**

801 Beaujolais-Villages, Lantignié, Alexandre Burgaud, Burgundy, 2017 (abv 12.5%)
A delicate light-bodied wine with fruit on the nose, cherry notes and a touch of strawberries.

805 Côtes du Rhône Nature Rouge, Perrin, Rhône, 2017 (abv 13%)
Rich, plump and satisfying organic red with hedgerow fruit and Christmas spice.

808 Givry Rouge, Le Meix au Roi, Domaine Danjean-Berthoux, Burgundy, 2017 (abv 13%)
A well-balanced, light to medium-bodied Pinot Noir, with nice red fruit and spicy flavours.

814 Château Cissac, Haut Medoc, Bordeaux, 2015 (abv 12%)
A full flavoured, reliable, robust and balanced Cru Bourgeois with good depth, ripeness and fruit.

809 Bourgogne Côte – D’Or, Domaine Coche - Bizouard, Burgundy, 2016 (abv 12.5%)
Fine and bright, lovely cherry fruit on the nose, intense and fresh fruit flavour throughout.

825 Châteauneuf-du-Pape, Domaine La Boutinière, Rhône, 2017 (abv 13.5%)
Medium bodied and subtle yet spicy style of Chateauneuf-du-Pape dominated by lush red fruit flavours.

94 Chateau Chasse-Spleen, Cru Bourgeois, Moulis-en-Medoc, 2006 (abv 13%)
Full-bodied on the palate, deep in colour with a concentrated powerful bouquet.

86 Château Lafon - Rochet, Saint - Estephe, France, 2005 (abv 13.5%)
Dense ruby colour, medium to full bodied with ripe tannins and a long finish.

**Italy**

817 Nero d’Avola, Musita, Sicily, 2017 (abv 14%)
Elegant and Harmonious with pleasant hints of red fruits.

819 Barbera Piemonte, Vallana, 2016 (abv 13%)
Elegant, medium bodied, with notes of red fruit, spices and a subtle finish.

811 Barolo, La Serra, Marcarini, Piedmont, 2010 (abv 14%)
A firm but elegant wine of aristocratic charm, a latticework of red cherry, damson and anise.

**Spain**

812 Rioja Otíñano, Crianza, 2014 (abv 13%)
A Classic Rioja full of raspberry and strawberry fruit interwoven with vanilla and clove from the oak casks.

**Dessert wine**

**France**

125 Château Partarrieu, Sauternes, Bordeaux, 2015 (abv 13.5%) (half bottle)
Notes of sweet over-ripened apricots, honey and sugared almonds, with zesty fresh acidity.
## Spirits and apertifs

<table>
<thead>
<tr>
<th>Spirits</th>
<th>Quantity</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Gin</strong></td>
<td>25 ml</td>
<td>£2.85</td>
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<tr>
<td>Gordon’s</td>
<td></td>
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</tr>
<tr>
<td>Tanqueray</td>
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<tr>
<td>House of Lords Gin</td>
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<tr>
<td>Bombay Sapphire</td>
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<tr>
<td><strong>Vodka</strong></td>
<td>25 ml</td>
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<tr>
<td>Smirnoff Red Label</td>
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<tr>
<td><strong>Rum</strong></td>
<td></td>
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<tr>
<td>Bacardi Light</td>
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<tr>
<td>Lambs Navy Rum</td>
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<tr>
<td><strong>Whisky</strong></td>
<td></td>
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<tr>
<td>House of Lords (m)</td>
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<tr>
<td>Glenfiddich 12 y.o. (m)</td>
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<tr>
<td>Talisker 10 y.o. (m)</td>
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<tr>
<td>Macallan Amber 1824 (m)</td>
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<tr>
<td>Dalwhinnie 15 y.o. (m)</td>
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<td>J&amp;B (b)</td>
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<tr>
<td>J.W. Black Label 12 y.o. (b)</td>
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<tr>
<td>Jack Daniel’s Tennessee (a)</td>
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<tr>
<td>Maker’s Mark (a)</td>
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<tr>
<td>Bushmills Black Bush (i)</td>
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<tr>
<td>Jameson (i)</td>
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<tr>
<td>Laphroaig 10 y.o. (islay)</td>
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<td><strong>Cognac</strong></td>
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<tr>
<td>Hennessy Fine de Cognac</td>
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<tr>
<td>Courvoisier VS</td>
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<tr>
<td>Remy Martin VSOP</td>
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<tr>
<td><strong>Sherry and Ports</strong></td>
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<tr>
<td>Harveys</td>
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<tr>
<td>House of Lords Sherry</td>
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</tr>
<tr>
<td>House of Lords Port</td>
<td></td>
<td>£3.80</td>
</tr>
<tr>
<td>Warre’s Vintage (1975)</td>
<td></td>
<td>£8.50</td>
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</table>

(m) malt, (s) Scotch, (b) blends, (a) American, (i) Irish, (islay) smoky

## Beers and cider

<table>
<thead>
<tr>
<th>Beers</th>
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<tbody>
<tr>
<td>Old Speckled Hen</td>
<td>355 ml</td>
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<tr>
<td>Peroni</td>
<td>330 ml</td>
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<tr>
<td>Light Ale</td>
<td>275 ml</td>
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<tr>
<td>Becks</td>
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<tr>
<td>Becks Blue</td>
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<tr>
<td><strong>Cider</strong></td>
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<tr>
<td>Maeloc Dry Apple Cider</td>
<td>330 ml</td>
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<table>
<thead>
<tr>
<th>Bottled water</th>
<th>330 ml</th>
<th>750 ml</th>
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<tbody>
<tr>
<td>Houses of Parliament Still Mineral Water</td>
<td>£2.00</td>
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<tr>
<td>Houses of Parliament Sparkling Mineral Water</td>
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<table>
<thead>
<tr>
<th>Mixers</th>
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</thead>
<tbody>
<tr>
<td>Tonic water (125 ml)</td>
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<tr>
<td>Slim tonic water (125 ml)</td>
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<tr>
<td>Soda water (200 ml)</td>
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<tr>
<td>Lemonade (200 ml)</td>
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<tr>
<td>Bitter lemon (125 ml)</td>
<td>£1.40</td>
</tr>
<tr>
<td>Ginger ale (125 ml)</td>
<td>£1.40</td>
</tr>
<tr>
<td>Apple juice (125 ml)</td>
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<tr>
<td>Orange juice (125 ml)</td>
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<tr>
<td>Cranberry juice (125 ml)</td>
<td>£1.40</td>
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<tr>
<td>Tomato juice (125 ml)</td>
<td>£1.40</td>
</tr>
<tr>
<td>Pineapple juice (125 ml)</td>
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<tr>
<td>Ginger beer (200 ml)</td>
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<tr>
<td>Appletiser (275 ml)</td>
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<tr>
<td>Coca-Cola (200 ml)</td>
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<tr>
<td>Diet Coke (200 ml)</td>
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</table>

<table>
<thead>
<tr>
<th>Juices</th>
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</thead>
<tbody>
<tr>
<td>Owlet apple juice (250 ml)</td>
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<tr>
<td>Apple juice (250 ml)</td>
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<tr>
<td>Orange juice (250 ml)</td>
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</tr>
<tr>
<td>Cranberry juice (250 ml)</td>
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<tr>
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