



RESTAURANT

# TWENTY-TWO

CAMBRIDGE

## Wine and Drinks List

If you have any questions or would like a recommendation, our sommelier is on hand to assist.

### **Aperitif's**

|                      |        |
|----------------------|--------|
| Kir Royal            | £10.50 |
| Champagne            | £11.00 |
| Negroni              | £8.00  |
| Aperol Spritz        | £7.00  |
| Blanquette de Limoux | £6.50  |
| White Port & Tonic   | £6.50  |
| Tinto Vermut         | £6.50  |
| Manzanilla Sherry    | £6.00  |
| Fino Sherry          | £6.00  |

### **Softs**

|                                    |       |
|------------------------------------|-------|
| Kombucha 'Royal Flush'             | £4.50 |
| Kombucha 'Smoke House'             | £4.50 |
| Franklins Elderflower and Lemonade | £3.50 |
| Coca Cola                          | £2.50 |
| Diet Coke                          | £2.50 |
| Fevertree Lemonade                 | £2.00 |
| Fevertree Tonic                    | £2.00 |
| Fevertree Slimline                 | £2.00 |

### **Spirits (25ml)**

|  |       |
|--|-------|
| Cambridge Distillery Dry Gin   | £5.50 |
| <i>Made down the road using local botanicals, Will &amp; Lucy have blended flavours from all four seasons to create an elegant dry gin with the delicate favours of an English country garden.</i> |       |
| Sipsmith London Dry Gin  | £4.00 |
| Hendrick's Gin   | £4.00 |
| Monkey 47 Dry Gin  | £4.50 |
| Chase English Vodka  | £4.00 |

### **Beer & Cider**

|                         |       |
|-------------------------|-------|
| Maltcoast Pale Ale      | £4.80 |
| Thornbridge Lukas Lager | £4.90 |
| Cambridge Bitter        | £4.80 |
| Thornbridge Sour        | £5.50 |
| Sheppy's Draught        | £4.00 |
| Sheppy's Cloudy Cider   | £4.50 |

## Sparkling

| <u>Champagne and Sparkling</u>   | <u>Glass</u> | <u>Bottle</u> |
|--|--------------|---------------|
| Blanquette de Limoux, <b>Chateau Rives-Blanques</b> , 2017<br><i>Dry, fresh, red apple notes</i>               | £6.50        | £32.50        |
| Classic Cuvee, <b>Nyetimber</b> , MV<br><i>Delicate, elegant, brioche</i>                                      | £10.00       | £55.00        |
| 'Mag 14', Brut Intense, Champagne, <b>AR Lenoble</b> , NV<br><i>Mineral, concentrated, intense</i>             | £11.00       | £60.00        |
| Champagne, <b>Devaux</b> , Grande Reserve, Brut, NV (Half Bottle)<br><i>Bone-dry, citrus and green apple</i>   |              | £34.00        |
| Cava, Brut Nature, <b>Vilarnau</b> , Gran Reserva, 2011<br><i>Rich, yeast, pear and white peach</i>            |              | £45.00        |
| 'Midnight', Brut Rose, <b>Fox &amp; Fox</b> , Sussex, 2011<br><i>Powerful, rhubarb and ginger, spicy notes</i> |              | £60.00        |
| Brut Rose, Champagne, <b>Joseph Perrier</b> , NV<br><i>Rich, red berry fruit, full bodied</i>                  |              | £60.00        |
| Brut Reserve, Champagne, <b>Charles Heidsieck</b> , NV<br><i>Powerful, concentrated, complex</i>               |              | £70.00        |
| '1086', <b>Nyetimber</b> , Sussex, England, 2009<br><i>The Dom Perignon of England!</i>                        |              | £180.00       |
| <b>Sherry</b>  |              |               |
| Manzanilla, 'Deliciosa', <b>Valdespino</b><br><i>Salty, fresh, aromatic</i>                                    | £6.00        | £30.00        |
| Fino, 'Inocente', <b>Valdespino</b><br><i>Rich, complex, textured</i>  | £6.00        | £30.00        |

## **By the Glass**

### **White**

### **Glass**

### **Bottle**

En Passant, **Domaine Gayda**, Languedoc, France, 2017  
*Dry, tropical, peach and pineapple* £5.00 £25.00

'Meltwater', Sauvignon Blanc, **Corofin**, Marlborough, New Zealand, 2017  
*Classic, citric, herbaceous, crisp* £7.00 £35.00

'Babiana', **Vondeling**, Voor-Paardeberg, South Africa, 2016  
*Creamy, buttery, fresh, floral* £6.50 £35.00

'Loiserberg', Gruner Veltliner, **Loimer**, Kamptal, Austria, 2016  
*Full, textured, clean, green apple* £8.00 £40.00

### **Red**

### **Glass**

### **Bottle**

'En Passant', **Domaine Gayda**, Languedoc, France, 2016  
*Medium Bodied, dark fruits, smooth* £5.00 £25.00

'Monsonia', **Vondeling**, Voor-Paardeberg, South Africa, 2015  
*Full, oaky, rounded, balanced* £6.50 £32.00

Ciauria, Etna Rosso, **Pietro Caciorga**, Sicily, Italy, 2017  
*Light, fruity, ripe, red berries* £7.00 £35.00

'Vinedos de Labastida', Rioja Reserva, **Remelluri**, Rioja, Spain, 2014  
*Rich, red cherry, vanilla* £7.50 £36.00

### **Rose**

'La Trilogie', **Domaine du Viranel**, Languedoc, France, 2017  
*Dry, fresh, textured* £7.00 £35.00

## Half Bottles

### Champagne

Champagne, **Devaux**, Grande Reserve, Brut, France, NV  
*Bone-dry, citrus and green apple* £34.00

### White

Chablis, **Domaine des Hâtes**, Burgundy, France, 2016  
*Textbook chablis. Clean, dry, mineral* £25.00

'Wild Sauvignon', Sauvignon Blanc, **Greywacke**, Marlborough, New Zealand, 2015  
*Textured, aromatic, fresh, complex* £28.50

### Red

Chianti Classico, **Rocca di Montegrossi**, Tuscany, Italy, 2015  
*Rich, gutsy, earthy, dried fruits* £22.00

'Garrigues', Vacqueyras, **Montirius**, Southern Rhone, France, 2014  
*Medium weight, forest fruits and herbs* £22.00

'Crimson', Pinot Noir, **Ata Rangi**, Marlborough, New Zealand, 2016  
*Concentrated and silky, sweet red berries*  
£28.00

## Magnums

### Red

Pech Mege, **Domaine des Trinites**, Languedoc, France, 2012  
*Rich, soft, dried fruit and tapenade* £50.00

L'tranger, **Domaine des Trinites**, Languedoc, France, 2015  
*Light, fresh, strawberry and savoury notes* £60.00

'Vinedos de Labastida', **Lindes de Remelluri**, Rioja, Spain, 2011  
*Rich, red cherry, vanilla, spice* £75.00

Morellino di Scansano, Riserva, **Roccapesta**, Tuscany, Italy, 2010  
*Powerful, complex, toasty oak, strawberry fruit* £90.00

## White Wine

### France

#### Languedoc-Rousillon

|   |        |
|---|--------|
| Cepage Viognier, <b>Domaine Gayda</b> , 2017<br><i>Juicy, stone fruit and apple</i>                 | £21.00 |
| En Passant, <b>Domaine Gayda</b> , 2017<br><i>Dry, tropical, peach and pineapple</i>                | £25.00 |
| Kaya Blanc, <b>Domaine des Soulanes</b> , 2016<br><i>Textured, pear and minerals</i>                | £34.00 |
| 'L'imaginer', <b>Domaine des Trinites</b> , 2017<br><i>Bone-dry, bright, green apple and ginger</i> | £30.00 |

#### Burgundy

|   |        |
|---|--------|
| Bourgogne Blanc, <b>Ballot Millot</b> , 2015<br><i>Delicate, creamy, fresh acidity</i>                    | £46.00 |
| Chablis, <b>Domaine des Hâtes</b> , 2017<br><i>Textbook chablis. Clean, dry, mineral</i>                  | £45.00 |
| St Romain, <b>Chantereves</b> , 2016<br><i>Elegant, mouth-coating, citric finish</i>                      | £58.00 |
| Santenay, Sous La Roche, <b>Bachey-Legros</b> , 2015<br><i>Rich, buttery, well structured</i>             | £60.00 |
| Chablis 1 <sup>er</sup> Cru, 'Les Lys', <b>Etienne Defaix</b> , 2004<br><i>Leesy, rich, oily, complex</i> | £65.00 |
| Meursault, Vieilles Vignes, <b>Pernot Belicard</b> , 2015   |        |



*Bright, delicate, focused* £75.00

**Bordeaux**

Pessac-Leognan Blanc, **Château Lamothe-Bouscaut**, 2016  
*Toasty, rich, savoury* £55.00

**Alsace**

Gewurztraminer, **Domaine Kientzler**, 2014  
*Off-dry, spicy, textured* £36.00

Pinot Gris, 'Reserve Particuliere', **Domaine Kientzler**, 2014  
*Rich, round, fresh* £46.50

## Italy

Oropasso, **Biscardo**, Veneto, 2016  
*Full, clean, rounded, stone fruit flavours* £25.00

Pinot Bianco, **Cantina Bolanzo**, Sudtirool, 2018  
*Bright, fresh, salty minerality* £30.00

'Kaiton', Riesling, **Kuen Hof**, Sudtirool, 2015  
*Light, expressive, citrus and petroleum* £46.50

## Spain

Garnacha Blanca, **Vina Zorzal**, Navarra, 2017  
*Fleshy, peachy, nectarine and lychee* £32.00

'Olagossa', Rioja Blanco, **Bodegas Perica**, Rioja, 2016  
*Buttery, fatty, vanilla and peach* £35.00

Trenzado, **Suertes Del Marques**, Tenerife, 2016  
*Complex and fresh, baked bread and lemon* £40.00

Vina Gravonia, Rioja Blanco, Crianza, **Lopez de Heredia**, Rioja, 2008  
*Waxy, creamy, complex and savoury* £52.00

## Austria

Loiserberg, Gruner Veltliner, **Loimer**, Kamptal, 2015  
*Full, textured, clean, green apple* £40.00

## Germany

Riesling, Sonnenuhr Rothlay, **Heinrichshof**, Mosel, 2015  
*Fresh, floral, Juicy and peachy* £42.00

## Portugal

Encruzado, **Quinta dos Carvalhais**, Dao, 2016  
*Mineral, textured, soft, stone fruit flavours* £38.00

## Australia

Pinot Gris, **Holly's Garden**, Victoria, 2016  
*Dry, toasty, rounded, savoury* £32.00

'M3' Chardonnay, **Shaw and Smith**, Adalaide hills, 2016  
*Sleek, mineral, precise. Burgundian style* £50.00

## New Zealand

'Meltwater', Sauvignon Blanc, **Corofin Winery**, Marlborough 2017  
*Classic, citric, herbaceous, crisp* £35.00

## South Africa

'Babiana' **Vondeling**, Voor-Paardeberg, 2016  
*Creamy, buttery, fresh, floral* £35.00

Clairette Blanche, **Craven**, Stellenbosch, 2016  
*Dry, herbal, white peach and tea* £47.00

## USA

El Camino Vineyard, Chardonnay, **Varner**, Santa Barbra, 2013  
*Full, rich, creamy, floral* £49.00

## **Rose**

Chiaretto Classico, **Valetti**, Bardolino, Italy, 2017

*Rounded, mineral, fruit driven, textured* £30.00

'Trilogie', **Domanie du Viranel**, Languedoc, France, 2017

*Fresh, creamy texture, red berries and minerality* £35.00

## Red Wine

### France

#### Languedoc-Roussillon

|  |        |
|--|--------|
| 'En Passant', <b>Domaine Gayda</b> , Languedoc, 2016<br><i>Medium Bodied, dark fruits, smooth</i>              | £25.00 |
| 'Red', <b>Res Fortes</b> , Cotes du Roussillon, 2015<br><i>Full, fruit driven with great freshness</i>         | £32.00 |
| Motus, <b>Domaine Treloar</b> , Roussillon, 2015<br><i>Powerful, spicy, leather and dried black fruit</i>      | £40.00 |
| 'Les Myrs', <b>Danjou-banessey</b> , Roussillon, 2013<br><i>light, savoury, crunchy red berry, complex</i>     | £55.00 |
| 'Les Mirandes', <b>Danjou-banessy</b> , Roussillon, 2014<br><i>Rich, complex, forest fruits and minerality</i> | £60.00 |

#### Burgundy

|   |        |
|---|--------|
| Bourgogne Pinot Noir, <b>Taupenot-Merme</b> , 2012<br><i>Light, fresh, fruit driven</i>                       | £40.00 |
| La Fosse, Rully 1 <sup>er</sup> cru, <b>Jean-Baptiste Ponsot</b> , 2011<br><i>Concentrated, fresh, smooth</i> | £45.00 |
| 'Les Grasses Tetes', Marsannay, <b>Domaine Coillot</b> , 2014<br><i>Sliky, elegant, ripe red berries</i>      | £55.00 |
| Chevery-Chambertin, <b>Domain Duroche</b> , 2014<br><i>Light, seductive, delicate</i>                         | £75.00 |
| Nuits-Saint-Georges, <b>Domaine du Clos Frantin</b> , 2011<br><i>Savoury, mineral, Complex</i>                | £78.00 |

### Beaujolais

Morgon, 'Corcolette', **Frederic Berne**, 2016  
*Cassis, blackberry, perfumed and moreish* £39.00

### Rhone

'Jardin Secret', Cotes du Rhone, **Montirius**, Southern Rhone, 2015  
*Sweet red and black fruit, medium body, fresh* £40.00

'Garrigues', Vacquayras, **Montirius**, Southern Rhone, 2015  
*Herbal, savoury, red berries and forest fruit* £45.00

### Bordeaux

Bordeaux Superieur, **Château des Antonins**, 2015  
*Black fruit and toasty oak. Medium tannins* £28.00

Saint Emilion Grand Cru, **Clavis Orea**, 2015  
*Dense, Powerful, supple tannins, round* £60.00

St Julian, **Château Moulin Riche**, 2013  
*Rich, complex, ripe fruit and sweet oak notes* £82.00

## Italy

Ciauria, Etna Rosso, **Pietro Caciorga**, Sicily, 2017  
*Light, fruity, ripe, red berries* £35.00

Chianti Classico, **Rocca di Montegrossi**, Tuscany, 2015  
*Rich, guttys, earthy, dried fruits* £40.00

Langhe Nebbiolo, **G.D. Vajre**, Piedimonte, 2016  
*Ripe blackcurrant fruit, elegant, perfumed* £45.00

'Canace', Nero di Troia, **Cantina Diomede**, Puglia, 2014  
*Intense, sweet fruit and liquorice* £55.00

Barbaresco, Bordini, **Elvio Cogno**, Piedimonte, Italy, 2012  
*Classy! Fresh red fruit and supple tannins* £60.00

Amarone della Valpolicella Classico, **Novaia**, Veneto, 2012  
*Concentrated, velvety, dark fruit* £70.00

## Spain

'Vinedos de Labastida', Rioja Reserva, **Remelluri**, Rioja, 2014  
*Rich, red cherry, vanilla* £36.00

Sparkling Shiraz, 'La Pamelita', **Lobban Wines**, Catalayud, Spain, NV  
*Sweet, rich, fresh* £38.00

Altos de la Finca, **Finca Constancia**, Castilla, 2014  
*Full, rounded, dark fruit* £40.00

Vina Bosconia, Rioja Reserva, **Lopez de Heredia**, Rioja, 2006  
*Savoury, complex, well integrated oak* £58.00

## Portugal

Tinto Reserva, **Quinta dos Carvalhais**, Dao, 2012  
*Powerful, deep, dark fruits and black olive* £55.00

## California

Los Alamos Vineyard, Pinot Noir, **Varnier**, Santa Barbara, 2014  
*Light, delicate, very elegant* £46.50

Pinot Noir, **Gavin Chanin**, Santa Barbara, 2016  
*Silky, perfumed, seductive* £60.00

## Australia

'The Jester', Cabernet Sauvignon, **Mitolo**, McLaren Vale, 2017  
*Sweet blackcurrant fruit, juicy, deep and fresh* £42.00

'7<sup>th</sup> Son' Grenache/Shiraz, **Mitolo**, McLaren Vale, 2014  
*Full, rich, smooth* £45.00

'MGS', **Tim Smith**, Barossa valley, 2015  
*Ripe, dense, fresh, touch of oak* £50.00

'Garden Vineyard', Pinot Noir, **Moorooduc Estate**, Mornington Peninsula, 2013  
*Complex, elegant, savoury* £52.00

## South Africa

'Baldrick Shiraz', **Vondeling**, Voor-Paardeberg, 2016  
*Rich, sweet black fruit and chocolate* £22.00

'Monsonia', **Vondeling**, Voor-Paardeberg, 2015  
*Full, oaky, rounded, balanced* £32.00



## Sweet Wines

|  | <b>Glass</b> | <b>Bottle</b> |
|--|--------------|---------------|
| Monbazillac, <b>Haut Bernasse</b> , Monbazillac, France, 2004<br><i>Rich, creamy, luscious</i>                               | £7.00        | £35.00        |
| 'Cordon Cut' Riesling, <b>Mount Horrocks</b> , Clare Valley, Australia 2017<br><i>Fresh and aromatic, sweet lemon citrus</i> | £8.00        | £39.50        |
| 'La Barral' Rivesaultes Ambre, <b>Domaine Comelade</b> , Rivesaultes, France, 1987<br><i>Complex, nutty, spicy</i>           | £8.50        | £45.00        |
| Sauternes, <b>Château Laville</b> , Bordeaux, France, 2011<br><i>Luscious, creamy, complex, balanced</i>                     | £9.00        | £80.00        |
| Tokaji, 5 Puttonyos, <b>Disnoko</b> , Hungary, 2011<br><i>Sweet apricot and honey, refreshing acidity</i>                    | £10.00       | £70.00        |

## Fortified

|   |        |        |
|---|--------|--------|
| Maury Grenat, <b>Domaine des Soulanes</b> , Roussillon, France, 2014<br><i>Soft and velvety, sweet plum and prune</i>     | £6.00  | £45.00 |
| Quinta do seixo, Vintage Port, <b>Sandeman</b> , Porto, Portugal, 2013<br><i>Rich, balanced, blackberry and Mocha</i>     | £9.00  | £80.00 |
| 20yr Old Tawny Port, <b>Sandeman</b> , Porto, Portugal, NV<br><i>Red fruit, Caramel, nuts. Very complex</i>               | £8.00  | £75.00 |
| 'Apostoles', Olorosso Sherry, <b>Gonzalez Byass</b> , Jerez, Spain, NV<br><i>Liquorice, toffe, dried fruits and wood</i>  | £10.00 | £50.00 |
| 'Noe' Pedro Ximinez Sherry, <b>Gonzalez Byass</b> , Jerez, Spain, NV<br><i>Incredibly rich, chistmas cake and treacle</i> | £11.00 | £55.00 |

## Whisk(e)y (35ml)

|  |              |
|--|--------------|
| <b>Kilchoman Machir Bay Islay Single Malt Scotch</b>         | <b>£6.50</b> |
| <i>Fruity, Peated, Hazelnut</i>                              |              |
| <b>Eagle Rare Whiskey</b>                                    | <b>£4.50</b> |
| <i>Toffee, smoke, marzipan</i>                               |              |
| <b>Nikka Pure Malt Black</b>                                 | <b>£6.50</b> |
| <i>Spices, toffee, apple</i>                                 |              |
| <b>Glendronach Original 12yo Highland Single Malt Scotch</b> | <b>£6.00</b> |
| <i>Rich, woody, dried fruit</i>                              |              |
| <b>Smokehead Islay Single Malt Scotch</b>                    | <b>£6.50</b> |
| <i>Peaty, Nutty, coffee</i>                                  |              |
| <b>Strathisla 12yo Speyside Single Malt Scotch</b>           | <b>£6.50</b> |
| <i>Red apple, sweet oak, milk chocolate</i>                  |              |

## Other

|  |              |
|--|--------------|
| <b>Mr Blacks Cold Press Coffee Liqueur</b> | <b>£5.00</b> |
| <b>Mozart White chocolate liquor</b>       | <b>£6.00</b> |
| <b>Mozart Chocolate Liquor</b>             | <b>£6.00</b> |
| <b>Frangelico Hazelnut Liquor</b>          | <b>£5.00</b> |
| <b>Disaronno</b>                           | <b>£5.00</b> |

## Rum

|   |              |
|---|--------------|
| <b>Diplomatico Mantuano</b>               | <b>£5.00</b> |
| <i>Sweet, spicy oak, caramel and nuts</i> |              |

## Brandy

|   |              |
|---|--------------|
| <b>Chateau de Laubade VSOP Armagnac</b> | <b>£6.00</b> |
| <i>Light, floral and fruity</i>         |              |
| <b>Chateau de Breuil VSOP Calvados</b>  | <b>£5.00</b> |
| <i>Baked apples and spice</i>           |              |

## **Coffee**

All our coffee is roasted for us by Hot Numbers Coffee at their roastery in nearby Stapleford. We are proud to work with a roastery who ensure all the coffee they supply is speciality grade, and everyone in the supply chain receives a fair price. Our current coffee crop is:

### **Breakfast Wine – blend of 50/50 Central and South American beans**

Tasting notes: nuts, dark chocolate and a medium body. The best option if you take your coffee with milk

### **El Salvador – San Felipe**

Tasting notes: Nutmeg and red berry with a sweet and clean finish.

Best taken black

Cafetiere & petit fours      £4.00 per person

Extra petit fours                £2.50

## **Tea**

We serve Kandula Tea who are an independent UK tea company based in nearby Wilburton.

English Breakfast, Earl Grey, Ceylon Green, Peppermint or Vanilla Chai

Pot of tea & petit fours      £3.50 per person

Extra Petit Fours                £2.50