



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
Seedlip 'Grove 42' & Tonic	£6.00
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 locally foraged botanicals, Will & 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
Monkey 47 Dry Gin	£4.50
Bobby's Scheidam Dry Gin	£6.00
Chase English Vodka	£4.00

Beer & Cider

Calverley's 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
Brewdog Nanny State Non-Alcoholic Beer	£4.00

Sparkling

<u>Champagne and Sparkling</u>	Glass	Bottle
Blanquette de Limoux, Chateau Rives-Blanques , 2017 <i>Dry, fresh, red apple notes</i>	£6.50	£32.50
Classic Cuvee, Nyetimber , MV <i>Delicate, elegant, brioche</i>	£10.00	£55.00
Mag 14, Brut Intense, Champagne, AR Lenoble , NV <i>Mineral, concentrated, intense</i>	£11.00	£60.00
Champagne, Devaux , Grande Reserve, Brut, NV (Half Bottle) <i>Bone-dry, citrus and green apple</i>		£34.00
Paloncino, From Sunday Winemakers , Murray Darling, 2018 <i>Prosecco style, touch of sweetness, very fresh and pleasing</i>		£39.00
Brut Rose, Champagne, Joseph Perrier , NV <i>Rich, red berry fruit, full bodied</i>		£60.00
Brut Reserve, Champagne, Charles Heidsieck , NV <i>Powerful, concentrated, complex</i>		£70.00
'1086', Nyetimber , Sussex, England, 2009 <i>The Dom Perignon of England!</i>		£180.00
<u>Sherry</u>		
Manzanilla, 'Deliciosa', Valdespino <i>Salty, fresh, aromatic</i>	£6.00	£30.00
Fino, 'Inocente', Valdespino <i>Rich, complex, textured</i>	£6.00	£30.00

By the Glass

<u>White</u>	<u>Glass</u>	<u>Bottle</u>
En Passant, Domaine Gayda , Languedoc, France, 2018 <i>Dry, tropical, peach and pineapple</i>	£5.00	£25.00
Meltwater, Sauvignon Blanc, Corofin , Marlborough, New Zealand, 2017 <i>Classic, citric, herbaceous, crisp</i>	£7.00	£35.00
Babiana, Vondeling , Voor-Paardeberg, South Africa, 2017 <i>Creamy, buttery, fresh, floral</i>	£6.50	£35.00
Gruner Veltliner, Domaine Wachau , Wachau Valley, Austria, 2017 <i>Textured, green apple, white pepper</i>	£8.00	£40.00

<u>Red</u>	<u>Glass</u>	<u>Bottle</u>
En Passant, Domaine Gayda , Languedoc, France, 2016 <i>Medium bodied, dark fruits, smooth</i>	£5.00	£25.00
Monsonia, Vondeling , Voor-Paardeberg, South Africa, 2015 <i>Full, oaky, rounded, balanced</i>	£6.50	£32.00
Over The Shoulder, Pinot Noir, Oakridge , Yarra Valley, Australia, 2017 <i>Light, fresh, red berries</i>	£7.00	£35.00
Vinedos de Labastida, Rioja Reserva, Remelluri , Rioja, Spain, 2014 <i>Rich, red cherry, vanilla</i>	£7.00	£36.00

Rose

Trilogie, Domaine du Viranel , Languedoc, France, 2018 <i>Dry, fresh, textured</i>	£7.00	£35.00
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Fine Wines By the Glass (Via Coravin)

White

Glass Bottle

Riesling, Grand Cru, Geisberg Vineyard, **Domaine Kientzler**, 2016
Dry, mineral, full and expressive £13.50 £80.00

Meursault, Vieilles Vignes, **Pernot Belicard**, 2017
Bright, delicate, focused £16.50 £90.00

Red

Nuits-Saint-Georges, **Domaine Clos-Frantin**, 2011
Savoury, complex, elegant £16.50 £90.00

Vigna Garzon, Amarone della Valpolicella, **Pieropan**, Veneto, 2015
Powerful and complex. Dark fruit, smoke £21.00 £120.00

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

St Aubin 1^{er} Cru, **Domaine Larue**, Burgundy, France, 2017
Flinty, delicate, elegant £45.00

Red

Chianti Classico, **Rocca di Montegrossi**, Tuscany, Italy, 2016
Rich, guttys, earthy, dried fruits £25.00

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

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

White Wine

France

Languedoc-Roussillon

En Passant, Domaine Gayda , Languedoc, 2018 <i>Dry, tropical, peach and pineapple</i>	£25.00
'White', Res Fortes , Cotes du Roussillon, 2016 <i>Textured, stone fruit and minerals</i>	£32.00
Coste Blanc, Danjou-Banessey , Cotes Catalan, 2016 <i>Fresh, mineral and bright</i>	£43.00

Burgundy

Chablis, Domaine des hates , 2017 <i>Classic chablis, mineral and clean</i>	£45.00
Bourgogne Blanc, Ballot Millot , 2015 <i>Delicate, creamy, fresh acidity</i>	£46.00
St Romain, Chantereves , 2016 <i>Elegant, mouth-coating, citric finish</i>	£58.00
Santenay, Sous La Roche, Bachey-Legros , 2016 <i>Rich, buttery, well structured</i>	£60.00
Chablis 1 ^{er} Cru, 'Les Lys', Etienne Defaix , 2004 <i>Leesy, rich, oily, complex</i>	£75.00
Meursault, Vieilles Vignes, Pernot Belicard , 2017 <i>Bright, delicate, focused</i>	£90.00

Bordeaux

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

Alsace

Riesling, Grand Cru, Geisberg Vienyard, **Domaine Kientzler**, 2016
Dry, lively, mineral and expressive £80.00

Italy

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

Hues* Blanc, **La Vinyeta**, Emporada, 2017
Dry, ripe, rounded, floral £27.00

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

Vina Gravonia, Rioja Blanco, Crianza, **Lopez de Heredia**, Rioja, 2009
Waxy, nutty, complex and savoury £52.00

Lapola Blanco, **Domino Do Bibe**, Ribera Sacra, 2015
Burgundian style, slightly lactic, floral, fresh, elegant £54.00

Austria

Gruner Veltliner, **Domaine Wachau**, Wachau Valley 2017
Textured, green apple, white pepper £40.00

Germany

Riesling Spaetlese, Sonnenlay, **Max Ferd. Richter**, Mosel, 2007
Stunningly bright. Citrus, honey and grassy notes £39.00

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

Australia

Pinot Gris 'on skins', **Moorooduc Estate**, Mornington Peninsula,
2018 *Fresh and elegant. Raspberries, ginger, rhubarb* £48.00

'M3' Chardonnay, **Shaw and Smith**, Adelaide 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, 2017
Creamy, buttery, fresh, floral £35.00

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

Chardonnay, **Hamilton Russell**, Hemel-en-Aarde, 2017
New world Meursault. Elegant, mineral and flinty £62.00

USA

El Camino Vineyard, Chardonnay, **Varnier**, Santa Barbara, 2013
Full, rich, creamy, floral £49.00

Pinot Gris/Pinot Blanc, **Au bon Climat**, Santa Maria Valley
Fleshy citrus fruit, textural, mineral and fresh £55.00

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, **Domaine Gayda**, Languedoc, 2016
Medium Bodied, dark fruits, smooth £25.00

Red, **Res Fortes**, Cotes du Roussillon, 2015
Full and fruit driven with great freshness £32.00

La Portail, **Domaine des Trinites**, Languedoc, 2015
Rich, gamey, savoury, dark fruits £36.00

Les Mourels, **Domaine des trinites**, Languedoc, 2013
Medium bodied, red fruit, leather and spice £38.00

Les Mirandes, **Danjou-banessy**, Roussillon, 2013
Rich, complex, forest fruits and minerality £60.00

Burgundy

La Fosse, Rully 1^{er} cru, **Jean-Baptiste Ponsot**, 2011
Concentrated, bright and fresh £45.00

'Les Grasses Tetes', Marsannay, **Domaine Coillot**, 2015
Silky, elegant, ripe red berries £55.00

Nuits-Saint-Georges, **Domaine du Clos Frantin**, 2011
Savoury, mineral, complex £90.00

Rhone

Terres de Mandrin, **Jeanne Gaillard**, Northern Rhone, 2016
Light, juicy, blackberry fruit £28.00

Garrigues, Vacquayras, **Montirius**, Southern Rhone, 2016,
Herbal, savoury, red berries and forest fruit £45.00

Cote-Rotie, **Domaine Gerard**, Northern Rhone, 2015
Impressive concentration, savoury, floral, complex £92.00

Bordeaux

Saint Emilion Grand Cru, **Clavis Orea**, 2015
Dense, powerful, supple tanins, round £60.00

Italy

Cauria, Etna Rosso, Pietro Caciorga , Sicily, 2017	
<i>Light, fruity, ripe, red berries</i>	£35.00
Chianti Classico, Rocca di Montegrossi , Tuscany, 2017	
<i>Rich, guttsy, earthy, dried fruits</i>	£40.00
Langhe Mores, G.B Burlotto , Piemonte, 2015	
<i>Powerful, concentrated, red fruit and leather</i>	£45.00
Ghemme, Torraccia, del Piantavigna , Piemonte, 2011	
<i>Elegant and complex, baked fruit, leather, spice</i>	£51.00
Canace, Nero di Troia, Cantina Diomede , Puglia, 2014	
<i>Intense, sweet fruit and liquorice</i>	£55.00
Amarone della Valpolicella Classico, Novaia , Veneto, 2012	
<i>Concentrated, velvety, dark fruit</i>	£70.00
Vigna Garzon, Amarone della valpolicella, Pieropan , Veneto, 2015	
<i>Powerful and complex. Dark fruit, tobacco, smoke</i>	£120.00

Spain

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

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

Lalama Tinto, **Domino Do Bibe**, Ribera Sacra, 2013
Medium weight, elegant, red fruit £54.00

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

Portugal

Callabriga, **Casa ferreirinha**, Douro Valley, 2016
Cassis fruit, Sweet oaky notes, full bodied £40.00

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

California

Los Alamos Vineyard, Pinot Noir, **Varner**, Santa Barbara, 2014
Light, delicate, very elegant £50.00

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

Australia

Over The Shoulder, Pinot Noir, **Oakridge**, Yarra Valley, Australia,
2017 *Light, fresh, red berries* £35.00

'7th 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

South Africa

Over The Moon, **The Drift Farm**, Overberg, 2017
Full and concentrated, ripe fruit, silky and polished £38.00

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

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

Fortified

Quinta do seixo, vintage Port, Sandeman , Porto, Portugal, 2013 <i>Rich, balanced, blackberry and mocha</i>	£7.00	£80.00
20yr old tawny Port, Sandeman , Porto, Portugal, NV <i>Red fruit, caramel, nuts. Very complex</i>	£8.00	£75.00
'Vau', vintage Port, Sandeman , Porto, Portugal, 1999 <i>Powerful, cassis, coffee, chocolate</i>	£10.00	£95.00
'Apostoles', Olorosso Sherry, Gonzalez Byass , Jerez, Spain, NV <i>Liquorice, toffee, dried fruits and wood</i>	£10.00	£50.00
'Noe' Pedro Ximinez Sherry, Gonzalez Byass , Jerez, Spain, NV <i>Incredibly rich, Christmas cake and treacle</i>	£11.00	£55.00

Whisk(e)y (35ml)

Kilchoman Machir Bay Islay Single Malt Scotch	£6.50
<i>Fruity, peated, hazelnut</i>	
Eagle Rare Whiskey	£4.50
<i>Toffee, smoke, marzipan</i>	
Glendronach Original 12yo Highland Single Malt Scotch	£6.00
<i>Rich, woody, dried fruit</i>	
Smokehead Islay Single Malt Scotch	£6.50
<i>Peaty, nutty, coffee</i>	
Strathisla 12yo Speyside Single Malt Scotch	£6.50
<i>Red apple, sweet oak, milk chocolate</i>	
Taketsuru, Pure Malt, Nikka	£8.00
<i>Toffee, red apples, smoke, fig</i>	
Kilchoman, 100% Islay. 7th Edition	£8.50
<i>Citrus, butterscotch, light smokiness</i>	

Other

Mr Blacks Cold Press Coffee Liqueur	£5.00
Mozart White chocolate liquor	£6.00
Mozart Chocolate Liquor	£6.00
Frangelico Hazelnut Liquor	£5.00
Disaronno	£5.00

Rum

Diplomatico, Mantuano	£5.00
<i>Sweet, spicy oak, caramel and nuts</i>	
Diplomatico, Single Vintage, 2004	£12.00
<i>Rich, intense, vanilla and dried-fruits</i>	

Brandy

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

Coffee

We have our own 'Restaurant 22 blend', which 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.

Cafetière & 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