



RESTAURANT

# TWENTY-TWO

CAMBRIDGE

## Wine and Drinks List

Here at Restaurant 22 our sommeliers have carefully curated our wine list with a selection of wines from all around the world, with a large selection of bottles available. We are pleased to work with the Coravin™ System so we can offer a range of fine wines by the glass.

We work alongside a range of independent local suppliers who continue to support us as much as we support them, bringing us wines from some of the highest achieving vineyards from all over the globe.

This includes Grape Britannia who specialise in British and source us wines from some of the best English vineyards, including a few which aren't too far from us!

We also use Cambridge based Thorne wines who has worked with us since the beginning. Thorne specialises in wines from Spain and South Africa in particular, as well as many other countries around the world.

At Restaurant 22 we feel very strongly about the use of English wines as the flavours match perfectly alongside the locally sourced produce used in the kitchen, also using English wines helps to enforce our ethos of using local and sustainable ingredients which we feel should include grapes too! Whether it is English or international wines the team will help you to select the ideal bottles to compliment all the chef's hard work. We hope you enjoy drinking them as much as we have enjoyed choosing them!

## Wine Pairings

### **Full Tasting Menu Wine Flight – £69.50pp**

*Keigetsu, Yuzu Sake, Kochi Prefecture, NV \* – Amuse Bouche*

*Bodegas Attis, Sangarida, Bierzo, Spain, 2021 – Starter*

*Domaine Gramiller, Gramillette, Rasteau, France, 2022 – Fish*

*Artisans Vignerons, Xinomavro, Naoussa, Greece, 2017 – Main*

*Rhubarb & Custard Sour \* – Pre dessert*

*Domaine Comelade, Le Barral, Rivesaltes Ambre, France, 1989 – Dessert*

### **Full Tasting Menu Fine Wine Flight – £139pp**

*Joh. Jos Prüm, Graacher Himmelreich \* – Amuse Bouche*

*Chateau du Moulin à Vent, La Rochelle, Beaujolais, 2020 - Starter*

*Jose Luis Ripa, Rosado, Rioja, Spain, 2017 - Fish*

*Chateau Siran, S, Margaux, France, 2016 - Main*

*Inniskillin, Sparkling Icewine, Niagara Peninsula, Canada, 2018 \* – Pre dessert*

*Justino's, Madeira, Colheita, 1999 - Dessert*

*(We also offer a short wine and fine wine flight at £49pp/£99pp alongside the short tasting menu, comprised of 4 glasses. Wines displayed with \* will not feature in the short wine flight.)*

### **Aperitifs**

Gin Martini	£12.00
French '75'	£12.00
Kir Royal	£14.50
Espresso Martini	£14.00
Amaretto Sour	£12.00
Negroni	£12.00
Old Fashioned	£12.00
Aperol Spritz	£9.00
White Port & Tonic	£9.00
Tio Pepe Fino	£7.00
Bethany's Sour	£12.00

All proceeds from the sales of Bethany's Sour will go to the Disaster  
Emergency Committee Turkey-Syria appeal to support those in Turkey and  
Syria affected by the earthquakes. X

**Alcohol free aperitifs**

Breckland Orchard Cloudy Lemonade	£3.00
Breckland Orchard Pear & Elderflower	£3.00
Lyre's Dry London Spirit & Tonic	£8.50
Botivo & Tonic	£8.50
Nogroni	£8.00
Big Drop Uptime Craft Lager	£5.00
Big Drop Galactic Milk Stout	£5.00
Muri- Yamile	£8.00
Bethany's Sour	£9.00

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Emergency Committee Turkey-Syria appeal to support those in Turkey and  
Syria affected by the earthquakes. X

### **Gins (25ml)**

*Includes Fevertree tonic or slimline tonic*

Malfy Gin Rosa £9.00

*'Malfy's are notable for incorporating citrus and gin together, and this truly lives up to the expertise of Malfy. Named Rosa meaning Pink in Italian features Sicilian pink Grapefruit peel and Rhubarb.'*

The Botanist Islay Dry Gin £10.00

*'A progressive exploration of the botanical heritage of the isle of Islay. 22 hand-foraged local botanicals delicately augment nine berries, barks, seeds and peels during an achingly slow distillation. The first and only Islay dry gin is a rare expression of the heart and soul of the remote Scottish island'*

Monkey 47 Dry Gin £10.00

*'A gin from the Black Forest Germany. The '47' comes from the 47 botanicals that are used to make the gin. There is distinct juniper, a tangy and crisp citrus note, a sweet floral aroma, a hint of peppery spices and subtle bitter fruit.'*

Restaurant 22 x Cambridge Distillery Dry Gin £10.50

*'Curated by Will Lowe (Master of Spirits & Master of Wine) and Alex and Sam, this gin is a blend of Alex and Sam's favourite botanicals. It has a base note of basil and root ginger, a heart of orange zest and top notes of Rose. A perfect aperitif.'*

### **Vodka (25ml)**

Black Cow Milk Vodka £8.50

## **Beer & Cider**

Balfour Jake's Cider (330ml) 5.4%

£5.00

*Coming from Balfour's Hush Heath estate in Kent. Made exclusively from Cox, Egremont russet and Bramley apples. Fermented using wine yeasts from Balfour Wineries unique selection. This cider has delicate aromas, structured body and racy English acidity.*

Augustiner Helles Lager (500ml) 5.2%

£6.00

*Augustiner Lagerbier Hell is a refreshing long stored beer that's mild, sparkling and relatively light. This classic Bavarian lager has fresh and fruity lemon notes and pleasing citrus flavour. It is brewed with the German Purity laws, and is brewed with all Bavarian hops and malt.*

Baron brewing Pale Ale (500ml) 4.2%

£6.50

*"Baron Brewing is a playground for beer, where no two batches are the same. Made for the fun and love of the process". Fuzz – A pale ale made up of Mosaic & Strata hops. Expect delicious aromas of the signature hops.*

## **Sparkling**

<b><u>Champagne and Sparkling</u></b>	<b>Glass</b>	<b>Bottle</b>
Culver Classic, <b>Langham Estate</b> , Dorset, England, NV <i>Rich, savoury, raspberry</i>	£16.00	£80.00
<b>Wiston Estate</b> , Rosé, West Sussex, England, NV <i>Fragrant, rhubarb, redcurrant</i>	£16.00	£80.00
Blancs de Blancs, <b>Bernard Remy</b> , Côte des Blancs, NV <i>Crisp, honey melon, lemon zest</i>	£17.50	£99.50
Classic Cuvee, Brut, <b>Three Choirs</b> , Gloucestershire, England, NV <i>Light, elderflower, pear drops</i>		£50.00
Rosé, <b>Billecart-Salmon</b> , Champagne, Mareuil-sur- Aÿ, France, NV <i>Fresh, orange peel, strawberries</i>		£128.00
‘1086’, <b>Nyetimber</b> , Sussex, England, 2009 <i>Complex, croissant, orchard fruits</i>		£180.00
Brut Milleseme, <b>Charles Heidsieck</b> , Reims, 2012 <i>Pronounced, candied citrus, hazelnut</i>		£195.00

## **By the Glass**

	<b>Glass</b>	<b>Bottle</b>
Emir-Narince, <b>Kayra</b> , Buzbag, Anatolia, 2021 (white)		
<i>Crisp, lemon, apricot</i>	£5.50	£29.00
Klasik, <b>Kayra</b> , Buzbag, Anatolia, Turkey, 2021 (red)		
<i>Smooth, raspberry, sour cherry</i>	£5.50	£29.00

All proceeds from the sales of these wines will go to the Disaster Emergency Committee Turkey-Syria appeal to support those in Turkey and Syria affected by the earthquakes. X

<b><u>White</u></b>	<b>Glass</b>	<b>Bottle</b>
Sauvignon Blanc, <b>Esk Valley</b> , Marlborough, NZ, 2022		
<i>Aromatic, tropical fruit, saline</i>	£8.00	£40.00
Babiana <b>Vondeling</b> , Voor-Paardeberg, South Africa, 2020		
<i>Creamy, honeyed, citrus</i>	£9.00	£45.00
<b><u>Red</u></b>	<b>Glass</b>	<b>Bottle</b>
Gran Reserva, <b>Bodegas Ondarre</b> , Rioja, 2016		
<i>Velvety, blackberry, leather</i>	£8.00	£39.00
Valpolicella, <b>Allegrini</b> , Italy, 2021		
<i>Bright, red cherry, liquorice</i>	£8.50	£42.00

## **Rose**

Rosé, <b>Res Fortes</b> , Cotes du Rousillion, France, 2021		
<i>Crisp, raspberries, strawberries</i>	£8.00	£40.00

*We also offer a wine by the glass specially selected by our Sommelier (depending on what he is enjoying!). Please ask for more information.*



## White

Sauvignon Blanc, **Lismore**, Western Cape, South Africa, 2020  
*Layered, ripe peach, toast.* £11.50 £65.00

Pinot Gris/Pinot Blanc, **Au Bon Climat**, Santa Maria Valley, 2021  
*Textual, citrus, fresh* £13.50 £66.00

Gran Predicat, **Grifoll Declara**, Blanco de Bota, Priorat, 2018  
*Structured, pears, vanilla* £14.00 £70.00

Chassagne-Montrachet, **Domaine Coffinet-Duvernay**, 2019  
*Smooth, lemon curd, toast* £24.00 £120.00

**Red**

Rubicon, **Meerlust**, Stellenbosch, South Africa, 2017  
*Complex, baked black fruits, gamey* £14.50 £70.00

**Tommasi**, Amarone della Valpolicella, 2018  
*Powerful, all spice, cherrywood smoke* £20.00 £108.00

Nuits-Saint-Georges, **Domaine Clos-Frantin**, Burgundy, 2014  
*Elegant, savoury, red cherry* £24.00 £120.00

## **Half Bottles**

### **White**

Soave Classico, **Pieropan**, Soave, Italy, 2021  
*Fresh, almonds, white flowers* £27.00

Wild Sauvignon, **Greywacke**, Marlborough, New Zealand, 2019  
*Textured, aromatic, fresh* £35.00

Chablis, **Jean Durup**, L'Eglantière, France, 2021  
*Clean, Lemon zest, apple* £35.00

### **Red**

Fleurie, **Dominique Morel**, Villes Vignes, 2020  
*Light, red fruits, violet* £27.00

Valpolicella, **Allegrini**, Italy, 2021  
*Bright, red cherry, liquorice* £27.50

## **Magnums**

### **Red**

L'tranger, **Domaine des Trinites**, Languedoc, France, 2015  
*Fresh, strawberry, savoury* £60.00

## **White Wine**

### **France**

#### **Burgundy**

Chablis, **Domaine Nathalie et Gilles Fevre**, 2020

*Crisp, mineral, white peach* £64.00

Rully 1<sup>er</sup> Cru, 'Monpalais', **Jean-Baptiste Ponsot**, 2020

*Balanced, lemon, toast,* £89.50

Chablis 1<sup>er</sup> Cru, 'Les Lys', **Etienne Defaix**, 2010

*Rich, leesy, oily* £95.00

Chassagne-Montrachet, **Domaine Coffinet-Duvernay**, 2019

*Bold, ripe curd, toast* £120.00

### **Loire Valley**

Les Argiles, **Domaine de la Rouletiere**, Vouvray, 2021  
*Off dry, sweet lemon, apple* £33.50

### **Jura**

Cuvee d'Automne, **Domaine de la Pinte**, Arbois, 2019  
*Oxidative, nutty, orchard fruit* £55.00

### **Bordeaux**

Pessac-Leognan Blanc, **Château Lamothe-Bouscaut**, 2019  
*Rich, toasty, savoury* £55.00

### **Languedoc-Roussillon**

En Passant, **Domaine Gayda**, Languedoc, 2021  
*Rounded, tropical, pear* £25.00

'White', **Res Fortes**, Cotes du Roussillon, 2020  
*Textured, stone fruit, minerality* £38.00

Kaya Blanc, **Domaine des Soulanes**, Cotes Catalanes, 2020  
*Rounded, peach, smoky* £47.50

## **Italy**

Venedda, **Cortese**, Bianco, Sicily, 2019  
*Textured, stone fruits, vanilla* £45.00

Castello, Soave Classico, **Cantina Del Castello**, 2018  
*Light, floral notes, minerality* £45.50

Vermentino di Sardegna, **Antonella Corda**, Sardinia, 2019  
*Aromatic, tropical fruits, sage* £50.00

## **Spain**

Verdejo, **Alta Pavaina**, Castilla y Leon, 2018  
*Fresh, green apple, melon* £40.00

Gran Predicat, **Grifoll Declara**, Blanco de Bota, Priorat, 2017  
*Structured, pears, toast* £70.00

## **Portugal**

Vinho Verde, **Leme**, Loureiro/Alvarinho, 2021  
*Aromatic, mineral, orange* £25.00

Encruzado, **Soito**, Dão, 2020  
*Crisp, lemon, orange blossom* £45.00

### Germany

Trocken, **Dr. Pauly Bergweiler**, Mosel, 2021

*Zesty, white peach, mineral* £52.00

### England

Pinot Gris, **Stopham**, Sussex, 2018

*Aromatic, peaches, floral character* £46.00

Long-Plater, **Gutter & Stars**, Chesterton, England, 2020

*Creamy, apricot, toast* £60.00

White Pinot Noir, **Litmus**, Essex, 2017

*Complex, smoky, peach* £60.00

### Greece

Assyrtiko, Voila Vineyard, **Lyrarkis**, Crete, 2021

*Crisp, citrus, saline* £39.50

## Australia

Marsanne, **Tahbilk**, Victoria, 2020  
*Crisp, orchard fruits, grapefruit zest* £32.50

'Margaret' Semillon, **Peter Lehmann**, Barossa Valley, 2013  
*Lively, Zesty, Honeyed* £45.00

Art Series, **Leeuwin Estate**, Margaret River, 2018  
*Fresh, lime juice, green apple* £50.00

M3, **Shaw + Smith**, Adelaide Hills, 2020  
*Clean, citrus, toasty* £75.00

## South Africa

Babiana **Vondeling**, Voor-Paardeberg, 2020  
*Creamy, buttery, floral* £45.00

Sauvignon Blanc, **Lismore**, Western Cape, 2020  
*Layered, ripe peach, subtle oak* £65.00

## USA

Foxglove, **Varner**, Central Coast, 2018  
*Rounded, orchard fruits, citrus* £52.50

Hildegard, **Au Bon Climat**, Santa Maria Valley, 2019  
*Concentrated, golden pear, vanilla* £115.00

## **Rose**

Rosé, **Res Fortes**, Cotes du Rousillion, France, 2021

*Crisp, raspberries, strawberries*

£40.00

Nannette's Rose, **Balfour Hush Heath**, Kent, England, 2021

*Fresh, red berries, floral*

£48.00



## **Red Wine**

### **France**

#### **Burgundy**

Bourgogne rouge, <b>Domaine Chanson</b> , 2018 <i>Ripe, blackberry, truffle</i>	£50.00
Mercrey, Villes Vignes, <b>Vincent Chartron</b> , 2018 <i>Bold, black fruits, spice</i>	£55.00
Rully 1 <sup>er</sup> cru, 'La Fosse', <b>Jean-Baptiste Ponsot</b> , 2018 <i>Concentrated, bright, fresh</i>	£93.00
Nuits-Saint-Georges, <b>Domaine du Clos Frantin</b> , 2014 <i>Elegant, savoury, red cherry</i>	£120.00

## **Rhône**

Terres de Mandrin, **Jeanne Gaillard**, Northern Rhône, 2021  
*Light, juicy, blackberry fruit* £37.00

Chateauneuf du Pape, **Piedlong**, Southern Rhône, 2014  
*Silky, smoky, liquorice* £110.00

## **Bordeaux**

Bordeaux Supérieur, **Château des Antonins**, 2018  
*Smooth, plums, vanilla* £38.00

Fronsac, **Château Puy Guilhem**, 2009  
*Powerful, savoury, blackberries* £65.50

**Château Léoville Barton**, Saint-Julien, 2eme Cru, 1996  
*Complex, blackcurrant, graphite* £235.00

## **Languedoc-Roussillon**

En Passant, **Domaine Gayda**, Languedoc, 2020  
*Bright, black fruits, hints of spice* £25.00

## Italy

Anima Osca Rosso, **Tenimenti Grieco**, Molise, 2020  
*Juicy, cherry, wild berries.* £25.00

Ciauria, **Pietro Caciorgna**, Etna Rosso, Sicily, 2020  
*Elegant, strawberries, minerality* £47.50

Palazzo della Torre, **Allegrini**, Valpolicella, 2018  
*Velvety, red cherry, chocolate* £56.50

Amarone della Valpolicella, **Tommasi**, 2018  
*Powerful, all spice, cherrywood smoke* £108.00

## Spain

Gran Reserva, **Bodegas Ondarre**, Rioja, 2016  
*Velvety, blackberry, leather* £39.00

Pinot Noir/Tempranillo, **Alta Pavina**, Castilla y Leon, 2016  
*Smooth, red cherry, vanilla* £42.00

12 Volts, **4 Kilos**, Palma de Mallorca, 2020  
*Vibrant, strawberries, cedarwood* £70.00

## England

English red, **Radlow Hundred**, Herefordshire, NV  
*Silky, red cherry, peppery* £48.00

### **California**

Foxglove Zinfandel, **Varner**, Paso Robles, 2019  
*Juicy, black cherry, cedar* £47.50

Pinot Noir, **Sandford**, Santa Rita Hills, 2020  
*Elegant, sour cherry, vanilla* £75.00

### **Georgia**

**Vachnadziani**, Saperavi Classical, 2019  
*Smooth, wild berry, smoky* £28.00

### **Chile**

Cabernet Franc, **Undurraga**, Maipo, 2020  
*Bold, bright fruit, peppery* £41.50

### **Argentina**

Grand Malbec, **Piattelli Vineyards**, Cafayate Valley, 2020  
*Full, ripe blackberry, vanilla* £50.00

### Sweet Wines

	Glass	Bottle
Sauternes, <b>Château Laville</b> , Bordeaux, France, 2018		
<i>Luscious, creamy, complex</i>	£9.00	£80.00
Noble Riesling, <b>Saint Clair</b> , Marlborough, New Zealand, 2019		
<i>Syrupy, candied citrus, apricot</i>	£9.50	£46.50
Tokaji, 5 Puttonyos, <b>Disznoko</b> , Hungary, 2013		
<i>Layered, dried apricot, honeyed</i>	£10.00	£70.00

### Fortified

Quinta do seixo, vintage Port, <b>Sandeman</b> , Porto, Portugal, 2013		
<i>Rich, balanced, blackberry and mocha</i>	£7.00	£80.00
20yr old tawny Port, <b>Sandeman</b> , Porto, Portugal, NV		
<i>Very complex, caramel, nuts</i>	£8.00	£75.00
‘Vau’, vintage Port, <b>Sandeman</b> , Porto, Portugal, 1999		
<i>Powerful, cassis, chocolate</i>	£10.00	£95.00
Pedro Ximenez, <b>Ximenez-Spinola</b> , Jerez, Spain, 2020		
<i>Rich, raisins, dates</i>	£12.00	£60.00

### **Whisk(e)y (35ml)**

*Add a Coca Cola or Diet Coke mixer for £2.50*

<b>Green Spot Single Pot Still Irish Whiskey</b>	<b>£5.00</b>
<i>Creamy, spice, peppermint</i>	
<b>Mitchers US Number 1 small batch Bourbon</b>	<b>£6.80</b>
<i>Red apple, sweet oak, milk chocolate</i>	
<b>Springbank Single Malt Scotch Campbeltown 10yo</b>	<b>h£6.50</b>
<i>Complex, subtle smoak, toasted barley</i>	
<b>Suntory Hakushu Distillers reserve</b>	<b>£7.60</b>
<i>Herbal, yuzu, cucumber</i>	
<b>Glenfarclas 15yo Speyside</b>	<b>£8.00</b>
<i>Sherried, walnuts, orange peel</i>	
<b>Bruichladdich, The classic Laddie, Islay single malt</b>	<b>£8.00</b>
<i>Clean, smoky, sweet malt</i>	

### **Rum**

<b>Diplomatico, Mantuano</b>	<b>£5.00</b>
<i>Sweet, spicy oak, caramel and nuts</i>	
<b>Diplomatico, Sherry cask, 2005</b>	
<i>Rich, intense, dried fruit</i>	<b>£12.00</b>

### **Brandy**

<b>Maxime Trijol, VSOP, Cognac</b>	<b>£8.00</b>
<i>Rich, fruity, raisin notes and leather</i>	

### **Amaretto**

<b>Bepi Tosolini Saliza Amaretto</b>	
<i>Intense, marzipan, apricot</i>	<b>£6.50</b>

## Coffee

We source our coffee from Cambridge based coffee roaster the Brew Project. Ran locally by Jonny Besc, the Brew Project ensure all the coffee they supply is speciality grade and everyone in the supply chain receives a fair price. We are currently serving beans from Planadas, Columbia produced by members of the ASOPEP cooperative. ASOPEP is an association of growers in Planadas who are committed to quality and working to minimise the environmental impact of coffee production. ASOPEP is composed of farming families. The coffee is a dark roast with notes of chocolate and caramel.

Cafetière & petit fours	£5.00 per person
Extra petit fours	£2.50

## Tea

We source our tea from **Jing Tea**. Jing tea was founded by Ed Eisler in 2004 with a mission to enhance the drinking experience by putting the highest quality of tea at its centre. Behind every JING tea is a single garden and a close relationship with the people at origin. By supporting skilled production and upholding quality, JING provides higher returns for its partner farmers and their communities, benefitting the supply chain and ensuring a good life for the tea garden workers and their families.

English Breakfast, Earl Grey, Peppermint, Chamomile or Green tea

Pot of tea & petit fours	£5.00 per person
Extra Petit Fours	£2.50

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