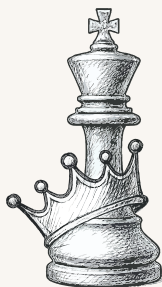




RADICI

THE  
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HEAD



Wine Menu

Wines by the glass are also available in 125ml measures.

## Sparkling Wine

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### **Prosecco Extra Dry, Casa Canevel**

*Veneto, Italy*

Soft, aromatic and fresh with the perfect balance between crisp apple and floral blossom notes.

125ml £8.50 / Bottle £34.00

### **Prosecco Rosé, Casa Canevel**

*Veneto, Italy*

A lively mousse and fresh aromas of fruit and flowers.

125ml £9.00 / Bottle £36.00

### **Franciacorta Cuvée Prestige Edizione 47, Ca' del Bosco**

*Lombardia, Italy*

An extremely classy example of Franciacorta, combining rich flavours of toasted brioche, butterscotch, baked apricots and almonds with subtle herbaceous notes and a clean, refreshing acidity.

Bottle £60.00

### **Champagne EPC Blanc de Blancs Brut**

*Champagne, France*

Indulgent yet refined, this champagne offers aromas of citrus and white peach, leading to a dynamic, harmonious palate that is equally pleasing on its own or with food.

Half Bottle £44.50 / Bottle £75.00

### **Laurent-Perrier Rosé**

*Champagne, France*

Rounded fruit flavours - a superb aperitif, but also a good match for a variety of different dishes.

Bottle £140.00

### **Dom Pérignon**

*Champagne, France*

Intensely floral with opulent flavours of apricot, passionfruit and peach.

Bottle £320.00

## White Wine

175ml Bottle

### Pieno Sud Bianco

£7.00 £25.00

*Sicily, Italy*

This delicately perfumed blend of native Sicilian grape varieties offers ripe pear and red apple fruit, a hint of spice, and lemony crispness on the finish.

### Grillo Angelo

£28.00

*Sicily, Italy*

A native Sicilian variety, which here produces a delicious wine, bursting with citrus and tropical fruits. with a refreshing, dry finish.

### Chardonnay Terre del Noce delle Dolomiti

£8.00 £30.00

*Trentino-Alto Adige, Italy*

A fresh, invigorating nose of cut grass, elderflower and currant leaf leads to a dry, citrusy, but still quite rounded palate. This roundness alongside a delicately mineral finish is typical Trentino - this is an excellent marriage of grape variety and location.

### Cirò Bianco Segno (Greco Bianco), Librandi

£32.50

*Calabria, Italy*

Citrus and melon give way to subtle notes of Mediterranean herbs. The palate is light, with an appealing chalky, mineral note and a lean crisp finish.

### Pinot Grigio Castel Firmian, Mezzacorona

£8.50 £33.00

*Trentino-Alto Adige, Italy*

A fresh, invigorating nose of cut grass, elderflower and currant leaf leads to a dry, citrusy, but still quite rounded palate. This roundness alongside a delicately mineral finish is typical Trentino.

### Regaleali Bianco, Tasca

£33.00

*Sicily, Italy*

Delicately fruity nose with apple, peach and pink grapefruit notes. The palate is quite intense and crisp, with plenty of fresh fruit flavours.

### Chenin Blanc Lievlander

£34.00

*Coastal Region, South Africa*

The nose gives a mix of ripe pineapples, citrus and stone fruits. These flavours continue on the palate, where they are complemented by a savoury, mineral streak. Full-bodied and with a rich, mouth-filling texture lifted by a refreshing acidity on the long, harmonious finish.

### Picpoul de Pinet St Clair, Luvignac

£36.00

*Languedoc-Roussillon, France*

Elegant aromas of citrus, pear and white flowers, with a crisp, mineral palate ideally suited to seafood.

# White Wine

Bottle

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<b>Sauvignon Blanc Albaclara, Haras de Pique</b>	<b>£10.00</b>	<b>£39.00</b>
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*Aconcagua, Chile*

This refined Sauvignon Blanc offers mineral aromas balanced with fresh citrus notes, delicate white peach and a touch of spice. The palate shows exceptional purity, with elegant herbal notes and a refreshing finish.

<b>Vermentino Toscana, Santa Cristina</b>	<b>£40.00</b>
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*Toscana, Italy*

The Santa Cristina Vermentino is straw yellow in colour, with intense floral notes of jasmine and hints of banana and melon on the nose. The palate is well-balanced with excellent freshness and mineral notes.

<b>Verdicchio Casal di Serra, Umani Ronchi (Organic)</b>	<b>£42.00</b>
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*Marche, Italy*

Resplendent with flavours of peaches, apricots and apples against delicate hints of wild flowers. The palate is rich and textured, with a fresh underlying acidity and a sapid, saline note as a counterpoint to the ripe fruit.

<b>Gavi di Gavi La Meirana, Bruno Broglia</b>	<b>£10.95</b>	<b>£46.00</b>
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*Piedmont, Italy*

Great texture and precision, with almond notes on the palate. Fresh and dry, this is a particularly characterful Gavi.

<b>Soave Classico Colbaraca, Masi (Organic)</b>	<b>£50.00</b>
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*Veneto, Italy*

Elegant nose of ripe pears and peaches with some floral notes. Fresh in the mouth, with some breadth and creaminess mid-palate. The long finish is lifted by a hazelnut twist.

<b>Chablis, Hamelin</b>	<b>£54.00</b>
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*Burgundy, France*

A fresh, classic nose with notes of green apple, hawthorn and minerals with a palate that displays good depth of flavour, and a long, dynamic finish.

<b>Pietrabbianca, (Chardonnay &amp; Fiano)</b>	<b>£62.00</b>
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<b>Tenuta Bocca di Lupo (Organic)</b>
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*Puglia, Italy*

Full, intense and structured with notes of white peach, ripe apple and spice on the nose. The palate is powerful yet retains impressive precision and elegance.

<b>Sauvignon Blanc, Jermann</b>	<b>£65.00</b>
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*Friuli-Venezia Giulia, Italy*

Intense elderflower, yellow apple and gooseberry. A concentrated, fruity core is accentuated by a vibrant acidity on the palate.

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## Rosé Wine

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### **Pieno Sud Rosato**

*IGT Puglia, Italy*

A refreshing rosé with notes of red fruits and orange blossom, dry, but full of flavour, finishing with a bit of spice.

175ml **£7.75** / Bottle **£27.95**

### **Negroamaro Rosato, Calafuria, Tormaresca**

*Puglia, Italy*

Peach petal pink in colour, this wine shows intense yet delicate fragrances of pink grapefruit, peaches and violets. Fresh and balanced with savoury notes and excellent aromatic persistence.

175ml **£12.50** / Bottle **£50.00**

### **Château Sainte Marguerite Symphonie (Organic)**

*Provence, France*

Delicate and expressive, with bright citrus, white peach and herbaceous aromas. The finish is lightly spiced and refreshing.

Bottle **£60.00**

## Red Wine

175ml Bottle

### **Pieno Sud Rosso**

**£7.00 £25.00**

*Sicily, Italy*

A juicy well-balanced wine that captures the sunshine of Sicily, with a blend of ripe red fruit and spicy characters.

### **Vistamonte Barbera, Piemonte**

**£29.00**

*Piedmont, Italy*

Juicy cherry fruit leaps out of the glass from this smooth, refreshing Barbera. A classic grape of north west Italy, it produces an exuberant, medium-bodied style with hints of spice.

### **Frescaripa Bardolino Classico, Masi**

**£33.00**

*Veneto, Italy*

The nose has aromas of cherries, wild strawberries and blackcurrant. Vibrant, fresh and aromatic on the palate, with hints of pepper on the finish, this is light-bodied yet full of flavour.

### **Castel Firmian Cabernet Sauvignon, Mezzacorona**

**£9.00 £35.00**

*Trentino-Alto Adige, Italy*

Intense, complex flavour with spicy notes, hints of eucalyptus and sweet fruit, and a fragrant scent of oak. Well balanced and full bodied.

### **Merlot Gran Reserva Selección de Viñedos, Morandé**

**£36.00**

*Maipo, Chile*

A refined merlot in which black cherry and plum fruit is lifted by savoury-spice notes of cedar and white pepper. The palate offers a delicious blend of freshness and depth.

### **Regaleali Rosso Nero d'Avola, Tasca**

**£10.00 £39.00**

*Sicily, Italy*

Notes of cherry, mulberry, black cherry, blueberry, vanilla and sage on the nose. Velvety and balanced in the mouth.

### **Montepulciano d'Abruzzo, La Valentina**

**£42.00**

*Abruzzo, Italy*

First-class peppery Montepulciano, with all the exuberant fruit and spicy character of the grape, plus an extra degree of refinement from this excellent producer.

### **"First Valpolicella Ripasso" Campofiorin Rosso del Veronese, Masi**

**£10.75 £44.00**

*Veneto, Italy*

Attractive, aromatic nose dominated by cherries and spice. Well-balanced, full-bodied palate with notes of ripe red fruit, cherry liqueur and blueberries. Long aftertaste with hints of vanilla and cocoa.

## Red Wine

Bottle

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### **Pèppoli Chianti Classico, Antinori**

**£48.00**

*Tuscany, Italy*

Intense red fruit aromas are offset by delicate notes of vanilla and chocolate. Pleasantly lingering with a fresh, vibrant feel in the mouth.

### **Altura Malbec, Norton**

**£12.50   £50.00**

*Mendoza, Argentina*

This Malbec displays a remarkable intensity of fruit, combining flavours of damsons and mulberries, offset by complex mineral and earthy notes. The medium to full-bodied palate is resplendent with velvety smooth tannins, alongside a vibrant seam of acidity which runs through to a spicy finish.

### **Blacksmith Cabernet Sauvignon, Langmeil**

**£50.00**

*South Australia, Australia*

An exceptionally elegant Barossa Cabernet style, with plenty of rich cassis and blueberry fruit framed in a remarkably refined structure. The palate seamlessly combines freshness and generosity.

### **Cloudline Pinot Noir, Drouhin Oregon**

**£52.00**

*Oregon, USA*

Lustrous garnet in colour, with aromas of red cherries, plums and light spices that leap from the glass. The palate is fresh and fruit-driven, with a silky mouthfeel and layers of complexity. Simply delicious!

### **Fojaneghe, Bossi Fedrigotti**

**£70.00**

*Trentino-Alto Adige, Italy*

Blueberry and plum fruit meets savoury notes of spice and new leather on the nose. The palate is structured yet harmonious, with well-judged vanilla oak and great persistence of fresh fruit through to the finish.

### **Barbaresco Rizzi**

**£80.00**

*Piemonte, Italy*

Mineral and ferrous notes are joined by dried herbs on the nose. The palate is elegant, with a tannic structure.

### **Barolo Zinzasco, Diego Morra**

**£95.00**

*Piemonte, Italy*

Floral aromatics of rose and violet combine with crunchy red cherries, with fine-grained tannins and crisp acidity.

### **Riserva Costasera Amarone Classico, Masi**

**£110.00**

*Veneto, Italy*

Plums and baked cherries on the nose with hints of bay leaf. Magnificently rich and soft on the palate pith rich cherry and blueberry flavours and some sweet spice. Long, dry finish with a touch of fresh blueberries.

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## Dessert Wine

### **Dindarello, Maculan**

*Veneto, Italy*

An intense nose of Muscat grapes, honey and flowers leads to a vibrant palate, the sweetness balanced by freshness of flavour and a delicate mouthfeel.

1/2 Bottle **£35.00**

75ml **£7.50**

### **Angelorum Recioto della Valpolicella, Masi**

*Veneto, Italy*

A decadent nose of kirsch-soaked cherries leads to a rich, complex palate that is full of fruit, relatively sweet, yet balanced by a persistent freshness that cleanses the mouth ready for the inevitable next sip.

1/2 Bottle **£44.00**

75ml **£9.00**



## Apéritifs

### **Pimm's & Lemonade**

50ml Pimm's

**£8.00**

### **Glass of Prosecco**

Casa Canevel Prosecco.

125ml **£8.50**

### **Glass of Sparkling Rosé**

Prosecco Rose,  
Casa Canevel

125ml **£9.00**

### **Malfy Gin & Fever-Tree Mediterranean Tonic**

Lemon flavoured Gin.

25ml **£8.50**

### **Aperol Spritz**

Aperol, Casa Canevel

Prosecco & Fever-Tree Soda.  
Served with a slice of orange.

**£10.00**

### **Poli Marconi 46 Gin & Fever-Tree**

#### **Mediterranean Tonic**

Artisanally distilled from the  
Asiago plateau in the north  
of the Veneto region.

25ml **£9.00**

### **Bellini**

Funkin Peach Purée,  
Casa Canevel Prosecco.

**£9.00**



## Cocktails

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### Americano

£10.00

Campari, Sweet Vermouth,  
Fever-Tree Soda.

### Mojito

£10.00

Rum, Sugar, freshly squeezed  
Lime Juice, fresh Mint  
& Fever-Tree Soda.

### Negroni

£10.00

Gin, Campari, Sweet Vermouth.

### Espresso Martini

£10.00

Vodka, Coffee Liqueur,  
Sugar, Espresso.

### Bella Colada

£10.00

Marshfield Coconut Ice Cream,  
50ml Malibu, Frobishers Pineapple  
Juice & crushed ice.

### Cosmopolitan

£10.00

Vodka, Triple Sec, Frobishers  
Cranberry Juice & freshly  
squeezed Lime Juice.

### Manhattan

£10.00

Jack Daniels, Sweet Vermouth  
Served with a slice of dried Orange.

### Godfather

£11.00

Amaretto, Bourbon, Lemon,  
Sugar, Egg White.

### Dirty Martini

10.00

Grey Goose Vodka, Martini  
Dry Vermouth & Olive Brine.

### Smoking Gun

£11.00

Captain Morgan's Spiced  
Rum, Frobishers Pineapple  
Juice, Sugar Syrup, Sierra  
Silver Tequila.

### Pornstar Martini

£11.00

Cîroc Vodka,  
Passoa, freshly squeezed  
Lime Juice & Sugar Syrup.  
Served with a shot of  
Casa Canevel Prosecco.



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## Beer & Cider

### Peroni Zero

330ml £4.50

### Non-alcoholic

### Mela Rossa

330ml £5.25

Italian Craft Cider

### Nastro Azzurro

330ml £4.95

### Peroni

### Kopparberg

500ml £6.50

Strawberry & Lime Cider

### Corona Extra

330ml £4.95

### Old Speckled Hen

500ml £6.50

### London Pride

500ml £6.50

## Draft Beer

Moretti    Pint £6.95    Half Pint £3.95

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## Gin

	25ml
Gordon's	£4.00
Beefeater London Dry	£4.00
Gordon's Pink	£4.20
Gordon's Lemon	£4.00
Tanqueray	£4.00
Tanqueray	£4.50
Flor De Sevilla <i>Pink</i>	
Williams Chase <i>Great Britain</i>	£4.50
Riverside Spirits Blackberry	£4.50
Whitley Neill <i>Raspberry</i>	£4.50
Malfy Con Arancia <i>Italy</i>	£5.00
Monkey 47	£8.00
Slingsby Rhubarb Gin	£5.00
6 O'Clock <i>Bristol Gin</i>	£5.00
Hendricks	£5.50
Bombay Sapphire	£5.00
Poli Marconi 46 <i>Italy</i>	£6.00

## Brandy, Cognacs & Armagnacs

	25ml
Courvoisier VSOP	£4.50
Vecchia Romagna	£4.50
Calvados VSOP <i>Apple Brandy</i>	£6.00
Armagnac	£7.00
Mousquetaire du Roy XO	
Jacopo Poli Arzente, 10 Year Old Brandy	£12.00
Rémy Martin VSOP	£7.00
Tesseron Lot 90 Decanter	£10.00
Tesseron Lot 76 Decanter	£15.00

## Vodka

	25ml
Russian Standard	£4.00
Smirnoff	£4.20
Absolut Vodka	
Grey Goose	£7.00
Belvedere <i>Pink Grapefruit</i>	£7.00
Ciroc Vodka	£7.00
Ciroc French Vanilla	£7.00

## Whiskey

	25ml
The Famous Grouse	£4.20
Bell's	£4.50
Jameson	£4.50
Monkey Shoulder <i>Blended</i>	£5.50
Jack Daniel's	£5.00
Proper Twelve	£5.20
Irish Whiskey	
Four Roses Original	£5.20
Kentucky Straight Bourbon	
Johnnie Walker	£7.00
Black Label	
Glenfiddich <i>Single Malt</i>	£7.00



## Liqueurs & Spirits 25ml

Limoncello	£3.20	Grappa Bassano	£5.50
Sambuca	£3.20	Drambuie	£4.20
Pernod	£3.60	Martini Bianco	£4.00
Campari	£4.00	Martini Rosso	£4.00
Aperol	£4.00	Amaro Lucano	50ml £5.60
Archers	£4.00	Baileys	50ml £5.40
Southern Comfort	£4.00		
Amaretto	£4.00	Poli Miele ( <i>Honey</i> )	£5.90
Sierra Tequila	£3.60	A liqueur based on Grappa and Acacia Honey.	
Frangelico	50ml £5.60	Arzente Poli Grappa	£7.90
Cointreau	£4.40	Single-vintage Wine Brandy, finished for 10 years in oak barrels of Slavonia, Limousin & Allier.	
Grand Marnier	£5.20		
Tia Maria	£4.20		

## Rum 25ml

Captain Morgan's <i>Dark</i>	£4.60	Worthy Park	£6.80
Captain Morgan's <i>Spiced Gold</i>	£4.60	Single Estate Reserve	45%
Bacardi	£4.60	A natural, light amber colour; the nose is punchy with upfront aromas of light tobacco and toasted oak with spicy fruit – raisins and plums. With time light notes of vanilla become evident. On the mouth luscious and tropical fruits with a soft, buttery and almost creamy texture.	
Malibu	£4.60		

## Port

50ml



LBV Port Ferreira	£5.50
Graham's 10 Years Old	£7.50
Tawny Port	

## Soft Drinks

<b>Fever-Tree</b>	200ml	<b>£3.50</b>
Tonic, Slimline Tonic, Mediterranean Tonic, Elderflower Tonic, Soda Water		
<b>Apple Juice</b>		<b>£3.00</b>
<b>Orange Juice</b>		<b>£3.00</b>
<b>Coke / Diet Coke</b>	330ml	<b>£4.00</b>
<b>Sprite</b>	330ml	<b>£4.00</b>
<b>Appletiser</b>	275ml	<b>£3.50</b>
<b>J20</b>	275ml	<b>£3.50</b>
Orange & Passionfruit, Apple & Mango		
<b>Frobishers Juice</b>	250ml	<b>£3.50</b>
Pineapple, Cranberry		
<b>San Pellegrino</b>	330ml	<b>£3.50</b>
Lemonade, Orange		
<b>Bottle Green Elderflower</b>	275ml	<b>£3.50</b>
<b>Fentiman's Ginger Beer</b>	275ml	<b>£5.50</b>
Non Alcoholic		
<b>Aqua Panna Still Water</b>	750ml	<b>£5.00</b>
<b>San Pellegrino Sparkling Water</b>	750ml	<b>£5.00</b>

