



THE LOCK BAR AND KITCHEN

Lorenzo's List

The Lock Bar and Kitchen Manager, Lorenzo Rossi, has carefully selected these exciting wines using his comprehensive wine knowledge. Lorenzo has a level three certificate from the Wine and Spirits Education Trust and is currently studying for his diploma.

The wines on Lorenzo's list have been chosen by Lorenzo from small, independent wine makers who produce great wines that are expressive of their region and have plenty of character, all at a great price!

White

Bin		Bottle
49	Verdicchio di Matelica 'Terre di Valbona', Cantine Bellisario, Marche, Italy, 12% <i>A beautiful region with warm days and cool nights which gives a longer growing season giving lovely aromatic qualities to this wine - a truly multitalented grape!</i> Pair it with our smoked salmon, rabbit and ham terrine or the hake with lemon-chilli butter	£20
135	Aphros Loureiro, Vinho Verde, Portugal, 11.5% <i>This lush, green and mountainous region creates a refreshing and light wine with an abundance of citrus fruit notes which lives up to the description of "spring water with flowers".</i> Enjoy it with our courgette and baby spinach risotto, Serrano ham or the sea bream with turmeric and coconut sauce	£22
137	Saint Romain, David Moret, Burgundy, France, 13% <i>Ever had a Saint Romain before? You really should. Made in small quantities every year in a pretty village perched on top of a cliff in the Cote de Beaune district of Burgundy. This wine has ripe lemon notes with buttery aromas and a hint of coconut, really full and complex, like stepping in to a "French patisserie".</i> Will go well with our chermoula marinated swordfish, duo of scallops or the free range chicken breast	£49

Red

69	'Lionheart of the Barossa' Shiraz, Dandelion Vineyard, South Australia, 14.5% <i>Generous mouth filling sweet berries with lashings of firey spice come from these ancient, gnarled vines, many over a hundred years of age. A generous wine from a generous land - not for the faint hearted!</i> It screams for our grilled Surrey farm rib eye steak or our Lock Kitchen beef burger	£24
139	Radford Dale Black Rock, Swartland, South Africa, 13.5% <i>Fashionable wine producing region in South Africa has attracted some of the country's most adventurous winemakers. Arrays of lavender, spices, strawberries and blueberries from this exceptional collection of old bush vines, "an intriguing blend".</i> Will go well with our salad of Burrata, stuffed tomato or aromatic honey glazed ham hock	£26.5
140	Mamuthone, Giuseppe Sedilesu, Cannonau di Sardegna, Italy, 14.5% <i>The Sardinian name for the Grenache grape variety, the island is gifted with baking sun and cooling sea breezes. This red from the commune of mamoiada showcases sweet tannins with juicy red berries, a "Robert Parker kind of wine".</i> Savour over the seared beef Carpaccio or the grilled lamb cutlet	£30

In accordance with the current legislation should you suffer from any of the 14 identified allergens please inform a member of the team so the appropriate information can be provided to you for each beverage.

Vintages are subject to change

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