



THE LOCK BAR AND KITCHEN

Lorenzo's SWIG pairing list

The Lock Bar and Kitchen Manager, Lorenzo Rossi, has a level three certificate from the Wine and Spirits Education Trust and a genuine interest in wine.

Lorenzo has expertly paired our fantastic range of SWIG wines with our delicious menu.

White

Bin		Bottle / 500ml / 175ml / 125ml
164	Domaine Horgelus, Gros Manseng and Sauvignon Blanc, Gascony, France, 12.0% <i>"It's an absolute banger. They say you can't please all the people all the time but they lie - with our perennially joyful Horgelus you can do just that."</i> Pair it with the Smoked Salmon, Butternut Squash and Feta Hot Cake or The Cod and Big Chips.	£26 / £16.5 / £6 / £4.5
250	Pecorino, Linea Miru, Vinocola Carassanese, Marche, Italy, 12.5% <i>Pecorino, the grape, not the cheese, is enjoying a sort of celebrity status among Italian varieties at the moment. It'll never quite be a Madonna or George Clooney, but a minor speaking part in a Hollywood blockbuster is well within its reach</i> Enjoy it with The Lock Kitchen Fishcake, Herb Marinated Cauliflower or Chalk Stream Trout.	£30 / £20 / £7 / £5
251	Kortpad Kaaptoe, Blank Bottle, Western Cape, South Africa, 13.0% <i>Think of this as a supercharged Condrieu! "Gold in colour, this is a ripe and very bold wine, bursting with concentrated flavours of dried apricots, spices and tropical fruits.</i> Will go well with the Game Ravioli, Chickpea and Mushroom Meatballs or Grilled Corn Fed Chicken Breast.	£40 / £26.5 / £9.5 / £6.5
252	Chablis Domaine Mauperthuis, Chablis, Burgundy, France, 13.5% <i>Everything is a bit more tolerable with a cool glass of Chablis in hand, isn't it? This one from Domaine de Mauperthuis is a true delight, with soul-soothing notes of hazelnut, citrus and white flowers, along with a fine, mineral backbone.</i> Savor it over our Smoked Salmon, The Lock Kitchen Fish Cake or The Chalk Stream Trout.	£42 / £28 / £10 / £7

Rose

255	Mun Rose, La Calcinara, Marche, Italy, 13.5% <i>Made from montepulciano grapes grown on limestone near Ancona in the Marche region, flavour of apricots and rhubarb rather than the traditional berries of most rose.</i> Enjoy with the Game Ravioli, Sweet Potato Burger or The Grilled Chicken Burger.	£36 / £24 / £8.5 / £6
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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.

Please note a discretionary service charge of 10% will be added to your bill. 100% of all gratuities are passed directly to the team members, which are supplementary to their salaries.

Red

- | Bin | | Bottle / 500ml / 175ml / 125ml |
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| 256 | Soli Pinot Noir, Miroglio, Thracian Valley, Bulgaria, 13.5%
<i>"Try Bulgarian Pinot Noir, Edoardo Miroglio's Soli from Thracia, whose fine, tangy, smoky, deeply elegant style would even make Burgundians feel uneasy". - Jane MacQuitty, The Times.</i>
Enjoy with the Herb Marinated Cauliflower, Smoked Chicken and Pancetta Roulade or The Corn Fed Chicken Breast. | £32 / £21.5 / £7.5 / £5.5 |
| 257 | Touriga Vai Nua, Fitapreta Vinhos, Alentejo, Portugal, 14.5%
<i>'Vai Nua' means 'goes naked' in Portuguese. This should not be taken as an instruction to spice up your dinner party ("For some reason no one even touched the main course..."), but rather as an indicator that this is one of the brightest, most quaffable Portuguese reds ever likely to pass your lips.</i>
Will go well with our Butternut Squash and Feta Hot Cake, Grilled Chicken Burger or The Chickpea and Mushroom Meatballs. | £38 / £25.5 / £9 / £6.5 |
| 258 | Rosso No1, Tenuta Tobia, Tuscany, Italy, 13.5%
<i>Beautiful Tuscan red made by Toby, a British winemaker - a blend of Cabernet, Merlot and Cabernet Franc. Smoother than Roger Moore in a smoking jacket.</i>
Enjoy with the Warm Chicken and Pancetta Roulade, The Lock Kitchen Beef Burger or The Slow Cooked Lamb Hot Pot. | £40 / £26.5 / £9.5 / £7 |
| 259 | Keermont Estate Reserve, Stellenbosch, South Africa, 14.5%
<i>'Keermont single vineyard bottling is consistently impressive. Elegant, sinewy and focused, it has filigree tannins and a nice floral lift underpinned by fine tannins. - Tim Atkin 93/100</i>
Savor over the Game Ravioli, Short Rib of Beef or our ever popular Rib-Eye Steak. | £58 / £38.5 / £13.5 / £9.5 |