



LANDS END RESTAURANT

Champagne, that bubbly beverage that pops its cork for celebrations, is named after the region in northeast France where it's produced. The name "Champagne" is protected and only sparkling wine produced in the Champagne region can be called Champagne. The same goes for the process that assures those trademark bubbles: It's called the méthode champenoise and only Champagne-makers in Champagne can claim its use.

Champagne, though not quite as we know it today, first arrived in England with the exiled Norman, Chevalier de Saint-Évremond, in 1670 and rapidly assumed prime position as Charles II's favourite libation.

Shortly after, in 1674, the invention of lead glass by George Ravenscroft changed the art of glassmaking forever. Ravenscroft's discovery was only made possible by the higher temperatures maintained over longer periods achieved by coal- (as opposed to wood-) fired ovens. It would, of course, have important ramifications.



CHAMPAGNE

	125ml	750ml
Laurent-Perrier Brut, Champagne NV	£14.50	£68.00
Laurent-Perrier Brut Rosé, Champagne	£16.00	£93.00
Louis Roederer Brut NV, Reims Champagne		£110.00
Pol Roger Brut Reserve NV, Epernay Champagne		£120.00
'R' de Ruinart NV, Reims Champagne		£150.00
Krug Grand Cuvee NV, Reims Champagne		£400.00

SPARKLING WINE

	125ml	750ml
Prosecco, Stelle d'Italia, NV	£8.50	£42.00

APPERITIVE COCKTAIL

Rossini	£13.50
Fresh strawberries and strawberry puree topped up with prosecco	
Belini	£13.50
Fresh peach and peach puree topped up with prosecco	
Aperol Spritzer	£13.50
Aperol with a dash of soda, topped up with prosecco and dehydrated orange	

Please notify to your waiter of any specific food allergies you may have. The food and beverage team will do their best to provide you with the information that you need to help you to make your choice of food. A 12.5% discretionary service charge will be added to your bill.



WINE BY THE GLASS

WHITE WINE

125ml 175ml 750ml

The War Horse Chenin Blanc 2015, Simonsig Stellenbosch,	£6.50	£8.00	£28.00
Longue Roche Sauvignon Blanc, IGP Côtes de Gascogne, 2016	£6.00	£8.00	£32.00
QL Vinho Verde, Quinta da Lixa, 2017	£6.50	£8.50	£34.00
Chardonnay Les Mougeottes IGP Pays d'Oc, 2016	£7.00	£8.50	£36.00

ROSE WINES

125ml 175ml 750ml

Mon Rose de Montrose, Pays d'Oc, France	£8.00	£9.50	£34.00
Mas Fleurey Rose, Cotes de Provence, France			£36.00

RED WINES

125ml 175ml 750ml

Sotherton Shiraz, 2016, South-Eastern Australia	£7.00	£8.50	£28.00
Leval Merlot 2015, Pays d'Oc, France	£7.00	£8.50	£30.00
Cabernet Sauvignon (de-alcoholised), Ariel, 2016	£7.00	£8.50	£36.00
Malbec, Bodegas Santa Ana, 2017	£7.50	£9.00	£38.00



WHITE WINE BOTTLES

	750ml
Longue Roche Sauvignon Blanc, IGP Côtes de Gascogne, 2016	£32.00
QL Vinho Verde, Quinta da Lixa, 2017	£34.00
Chardonnay Les Mougeottes IGP Pays d'Oc, 2016	£36.00
Senorio Da Vila Godello, 2015, Ribeiro, Spain	£38.00
Pinot Grigio Arcole, 2017	£40.00
Macon La Roche Vineuse, Chateau de la Greffiere, 2015, Burgundy, France	£44.00
Gavi di Gavi Guido Matteo, 2015, Bosio, Piedmont, Italy	£46.00
Sauvignon Blanc, Yealands Estate, 2017	£48.00
Von Buhl Estate Riesling 2014, Pfalz, Germany	£49.00
Sancerre 'Les Blancs Gateaux' 2015, Domaine Tinel-Blondelet, Loire Valley	£60.00
Chablis, Domaine Bernard Defaix, 2016	£74.00
Pouilly-Fuisse 'Les Grands Climats' 2015, Domaine de la Chapelle, Burgundy	£76.00
Puligny-Montrachet 2014, Domaine Jean-Louis Chavy, France	£155.00

ROSE WINE BOTTLES

	750ml
Mon Rose de Montrose, Pays d'Oc, France	£34.00
Mas Fleurey Rose, Cotes de Provence, France	£36.00



RED WINE BOTTLES

	750ml
Sotherton Shiraz, 2016, South-Eastern Australia	£28.00
Leval Merlot 2015, Pays d'Oc, France	£30.00
Cabernet Sauvignon (de-alcoholised), Ariel, 2016	£36.00
Malbec, Bodegas Santa Ana, 2017	£38.00
Cote du Rhone 'Esprit Barville' Red 2014, Maison Brotte, France	£40.00
Tronido Crianza 2012, Rioja, Spain	£42.00
Chateau La Verriere 2014, Bordeaux Superieur, France	£44.00
Barbera D'Alba, Cascina Ballarin, 2014	£46.00
The Crusher 'Wilson Vineyard' Pinot Noir 2013, Clarksburg, USA	£50.00
Polo 'Professional' Malbec, 2015, La Chamiza, Argentina	£52.00
Chianti Classico Riserva, Querciavalle, 2010, Tuscany, Italy	£70.00
Navajas Gran Reserva, 2005, Rioja, Spain	£81.00
Chateau Ormes de Pez, St Esephe, 2010 Bordeaux, France	£155.00
Planots Crianza, Celler Joan Sangenis, 2008, Priorat, Spain	£255.00



DESSERT & FORTIFIED WINE

DESSERT WINES	125ml
Monbazillac, Château La Sabatière, 2015	£9.00

FORTIFIED WINES	35ml
LBV Port, Quinta do Crasto, 2013	£8.00
Pedro Ximenez, Bella Luna, NV	£6.00

COGNAC, BRANDY AND ARMAGNAC	50ML
Courvoisier VS	£9.00
Baron De Sigognac bas Armagnac	£10.00
Hennessy VS	£12.00
Calvados Domaine L Dupont VSOP	£13.50

Hennessy XO	25ML
	£26.00

Eau de vie	50ML
Pisco la Diablata, Perú	£11.00
Grappa Julia	£11.00

DIGESTIVE 50ML	
Luxardo Limoncello	£7.00
Luxardo Sambuca De Cesari	£7.50
Jagermeister Herb Liqueur	£8.00



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