



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 La Cuvée	£14.50	£89.00
Laurent-Perrier Cuvée Rosé	£19.50	£115.00
Laurent Perrier Vintage 07		£125.00
Laurent Perrier Ultra Brut		£150.00
Laurent Perrier Grand Siecle		£250.00

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 your server 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

Longue Roche Sauvignon Blanc, IGP Côtes de Gascogne, 2016

£6.00 £8.00 £32.00

Chardonnay Les Mougeottes

£6.50 £8.50 £34.00

2018, Petit Chenin

£7.00 £8.50 £36.00

Mandarossa, Pinot Grigio

£7.50 £9.00 £38.00

ROSE WINES

125ml 175ml 750ml

Pinot Grigio Blush, Il Sospiro

£6.00 £8.00 £32.00

Rioja Rosado, Ramón Bilbao

£7.50 £9.00 £40.00

RED WINES

125ml 175ml 750ml

Longue Roche Merlot, Pays d'Oc

£6.00 £8.00 £32.00

Journeymaker Shiraz Cinsault, 2016

£6.50 £8.50 £34.00

Cabernet Sauvignon, 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
Chardonnay Les Mougeottes IGP Pays d'Oc, 2016	£36.00
Petit Chenin, Ken Forrester Wines, 2017	£38.00
Pinot Grigio Arcole, 2017	£40.00
Albariño, Ramón Bilbao, 2017	£46.00
Sauvignon Blanc, Yealands Estate, 2017	£48.00
Gavi di Gavi, La Minaia, Nicola Bergaglio, 2016	£56.00
Sancerre, Domaine des Vieux Pruniers, 2017	£68.00
Chablis, Domaine Bernard Defaix, 2016	£74.00



ROSE WINE BOTTLES

	750ml
Pinot Grigio Blush, Il Sospiro	£32.00
Rioja Rosado, Ramón Bilbao	£40.00



. RED WINE BOTTLES

	750ml
Longue Roche Merlot, Pays d'Oc	£32.00
Journeymaker Shiraz Cinsault, 2015	£34.00
Cabernet Sauvignon (de-alcoholised), Ariel, 2016	£36.00
Malbec, Bodegas Santa Ana, 2017	£38.00
Côtes du Rhône Villages Chusclan Rouge, Laudun Chusclan, 2016	£40.00
L'Ampélograph, Merlot, 2016	£42.00
Rioja Tempranillo Heredad de Tejada, Vintae, 2017	£46.00
Gevrey-Chamberin Vieilles Vines 2009, Domaine Gerard, Burgundy	£48.00
Chianti Natio Organic, Cecchi, 2016	£50.00
Rioja Crianza, Sierra Cantabria, 2013	£62.00
Bourgogne Pinot Noir, Domaine Maillard, 2016	£68.00
Brunello di Montalcino, Villa Le Prata, Tuscany, Italy	£110.00

DESSERT & FORTIFIED WINE

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

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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
	25ML
Hennessy XO	£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
LIQUEURS	50ML
Amaretto Di Saronno	£7.00
Archest Peach Schnapps	£6.00
Baileys Irish Cream	£7.00
Kahlua Coffee Liqueur	£8.00
Malibu	£7.00
Southern Comfort	£7.00
Tia Maria	£7.00



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