

# Our Wine and Beer.

Good wine and beer is just as important to us as good food. We have spent a lot of time carefully tasting and choosing the drinks we sell here and are very passionate about them.

Much like our ingredients we try to source our drinks from as close to the UK as we can. All of our wines are from Europe and our beer is from Greenwich.

Rather than having to choose a bottle of wine that may go well with your main, but not so well with your starter, you have the option to drink many of our wines by the glass or carafe. Maybe try something different with each course.

We have kept our mark ups low and believe our wines offer very good value for money.

We hope you enjoy our them as much as we do.

Daniel & Duncan

**The Lido Cafe.**

## Beer & Cider

	Half Pint	Pint
<b>Draught Beer</b>		
<b>Meantime Helles</b> A German style country lager with low bitterness. Light in colour, with a refreshing piney, citrus hop aroma. Brewed in Greenwich.	1.95	3.80
<b>Meantime London Pale Ale 4.3%</b> A combination of American Cascade, Cenninial and Kentish Goldings hops to give a complex citrus aroma an refreshing bitterness. Brewed in Greenwich.	1.95	3.80
<b>London Craft Bottled Beers</b>		
<b>Redchurch Brewery, Hoxton Stout 6% (330ml)</b> A proper imperial stout brewed with chocolate & caramel malts, and dark roasted barley. The flavour is immediately rich and chocolately, giving way to espresso notes. It finishes with a great waft of citrus from a generous blend of our favourite hops.		3.80
<b>Redchurch Brewery, Hackney Gold 5.5% (330ml)</b> A traditional bitter beer with a modern edge. Immediate malt character from the maris otter, crystal and chocolate malts balanced perfectly with a big citrusy hop aroma from the bags of new world hops.		3.80
<b>Camden Town Brewery, Pale Ale 4.5% (330ml)</b> Inspired by Aussie and American pale ales, this is golden and vibrant with lots of fresh, fruity hops. Easy-drinking with a quenching finish, it's all about the mix of our favourite American hops which give that fruity, zesty, tropical aroma and flavour.		3.80
<b>Camden Town Brewery, Wheat Beer 5% (330ml)</b> A classic German-style hefeweizen, this is unfiltered and the haze of yeast is what gives Camden Wheat its unique flavour. Banana, bubble gum and vanilla aromas jump out and it's backed up with a smooth body, low bitterness and a dry finish.		3.80
<b>Sambrooks, Junction 4.5% (500ml)</b> A traditional English bitter, using only English hop varieties, lots of crystal malt and a touch of roasted barley to give it an inviting auburn colour. Great with a steak pie or a roast dinner		4.00
<b>Cider</b>		
<b>Luscombe Organic Devon Cider 4.9% (320ml)</b> A young light Medium Dry Cider, containing no preservatives or chemicals as usually used in Cider and Wine production. Varieties used include Tail Sweet, Sugar Bush, Devon Crimson, Slack-Ma-Girdle. Well respected amongst cider drinkers. Great with Chicken and Roast Pork.		3.70

## Sparkling.

	Glass 125ml	Bottle 750ml
<b>Prosecco Royale</b> Our Prosecco mixed with Creme de Cassis.	6.25	
<b>Prosecco Silvola Frizzante (Italy)</b> A blend of 55% Prosecco and 45% Vespaiolo. Prosecco brings cleanliness and freshness, matching brilliantly with the aromatic flavours of the Vespaiolo. has subtle hints of pears.	4.95	23.95
<b>Champagne du Mont-Hauban Monthélon Selection Brut NV</b> A blend of 60% Chardonnay and 40% Pinot Meunier. A fine mousse, fresh and crisp with biscuity flavours and a nice long finish with good acidity. A great Champagne, exceptional value for money.		35.95

We paid a visit to our Champagne producer in Monthelon, which was great fun and really interesting. We learnt that the grapes come from a local cooperative of smaller family owned vineyards. They help one another to harvest their grapes and then share the cost and investment needed for the expensive bottling equipment.

They also told us how they use their finest grapes for their own Champagnes and sell on the excess grapes that don't quite make the grade to some of the huge Champagne Houses, that are now too big to grow their own grapes.

## Dry Sherry & White Port.

	Glass 70ml	Glass 125ml
<b>Casa de Santa Eufemia White Port NV (Portugal)</b>	2.95	
Fresh melon aromas, plums and some tropical notes. Great with desserts and cheese or as an aperitif.		

### La Gitana Manzanilla (Spain)

Dry, fresh and salty, a great example of Manzanilla. The perfect aperitif or great drunk with cured meat or fish. 2.95 5.50

We are determined to convince people that Sherry is one of the most exciting and deliciously good value wines around.

Sherry must be served fresh and chilled, it should not be drunk, if it is has been open for more than a few days. We have more Sherries in the summer, but think this lovely Manzanilla works all year round, on it's own or with a starter.

## Rosé Wine.

	Glass 175ml	Carafe 500ml	Bottle 750ml
<b>Pousio Rosé, Regional Alentejo 2008 (Portugal)</b>	4.20	11.35	16.90
Intense pink in colour, fresh and soft with notes of cherry and strawberry.			

**Domaine de Mourchon Côtes du Rhône Villages Séguret Loubié 2007 (France)** 26.70  
Excellent crisp and lively rosé. Strawberry and pink grapefruit on the nose, ripe red fruit on the palate with good acidity and a refreshing finish.

Mourchon is at altitude, the nights are cooler during the summer months and so the maturation process is slower and altogether gentler on the diminishing natural acids in the grape to produce a wine with a fresh and vibrant palate.

## White Wine.

	Glass 175ml	Carafe 500ml	Bottle 750ml
<p><b>UCB Vinho de Mesa Branco (Portugal)</b> Fresh, fruity and very easy to drink house white.</p>	3.80	9.95	
<p><b>Vinho Verde, Arca Nova 2010 (Portugal)</b> This bronze medal winner is light citrus in colour, fresh, crisp, slightly fizzy and very very drinkable. One of our favourites.</p>	4.15	11.20	16.30
<p><b>Pinot Grigio, Conte Bassi Veneto 2009 (Italy)</b> Creamy and aromatic with a nutty character, lots of fruit and spicy undertones. Quite concentrated palate with fresh, racy acidity and a surprisingly long finish assisted by the acidity</p>	4.25	11.45	16.95
<p><b>Sauvignon Blanc, Vin De Pays de l'Hérault Moulin de Gassac</b> Lively and peachy aroma, plenty of full fruit to taste. Well balanced &amp; fresh clean finish.</p>	4.55	11.95	18.05
<p><b>Grüner Veltliner, Weinbau Altenriederer 2007 (Austria)</b> A full bodied dry white with mineral overtones, citrus flavours and a fantastic distinct Austrian taste. A really interesting wine. One for those who want to try something new.</p>	5.20	13.75	21.60
<p><b>Armonia, Nada Giuseppe Langhe Bianco 2010 (Italy)</b> Sauvignon brings a raciness to this straw yellow wine which is quite full for a white with an intense floral nose with yeasty bread notes. The wine is quite delicately flavoured: gooseberry features alongside slate and citrus fruits which linger throughout the long, creamy yet crisp finish.</p>			26.95
<p><b>Pouilly-Fumé, Chateau de l'Abbaye 2009 (France)</b> Using Sauvignon Blanc, Pascal and Patrice Morlat make their Pouilly-Fumé with an intense smokey nose. A very fresh and mineraly wine with some lychee and grapefruit thrown in with good acidity and a well rounded finish. We love this wine.</p>			29.95

## Red Wine.

	Glass 175ml	Carafe 500ml	Bottle 750ml
<p><b>UCB Vinho de Mesa Tinto (Portugal)</b> Good value, young, fruity table wine.</p>	3.80	9.95	
<p><b>Les Terrasses, Ardèche 2009 (France)</b> Good deep colour with red berry and cherry aromas. Soft, smooth with plenty of ripe fruit and good depth of flavour. Made with Merlot and Grenache.</p>	4.05	10.95	16.05
<p><b>Luce Barocca, Marco Maci IGT Salento 2007 (Italy)</b> A brilliant, warm and attractive ruby red, with an ample bouquet of some complexity. Dry and fruity, soft and well-balanced. Drink with all types of meat, pasta, and salad dishes</p>	4.45	11.60	17.50
<p><b>Organic Côtes Du Rhône, Domaine de la Charité 2009 (France)</b> Complex nose and well structured on the palate with a 'crunchy' texture, spicy, silky tannins, peppery fruit and a good round finish.</p>	4.95	13.10	19.70
<p><b>Dão Reserva, Cunha Martins 2007 (Portugal)</b> Intense ruby colour, red fruits, deep and plummy with roasted bean flavours. Robust and works well with meaty dishes.</p>			20.00
<p><b>Cahors Benjamin, Château Lamartine 2006 (France)</b> Malbec &amp; Merlot combine to give deep cherry &amp; liquorice flavours with a full fleshy finish. Fantastic with Steak.</p>	5.15	13.60	20.75
<p><b>Miguel Angel Muro Rioja Crianza 2007 (Spain)</b> Full of ripe fruit, notes of vanilla and dark chocolate. Amazing with steak and will not disappoint Rioja fans.</p>	5.65	15.25	23.15
<p><b>Zweigelt, Altenriederer 2007 (Austria)</b> Pretty much unheard of outside its native Austria, but the Zweigelt grape produces red wines that are full of flavour with a lighter clean finish. Oz Clark picked this one for his most recent '250 Best Wines', describing it as tasting like 'ripe red fruit grown in a forest glade'.</p>			23.95
<p><b>Pinot Noir, Givry - Champs Lalot Vieilles Vignes, Burgundy 2006 (France)</b> Classic Burgundy From 100% Pinot Noir grapes. Bursting with cherry and raspberry fruit, a smooth finish with the tiniest hint of leather, a real treat.</p>			29.95

## Dessert Wine, Sweet Sherry and Port

	Glass 70ml	Glass 125ml
<b>Casa de Santa Eufemia White Port NV (Portugal)</b> Fresh melon aromas, plums and some tropical notes. Great with desserts and cheese or as an aperitif.	2.95	
<b>Casa de Santa Eufemia Tawny Port NV (Portugal)</b> Lovely brick colour; dry fruit aromas with elegant notes of coffee and coconut. Also great with cheese or sweet desserts.	2.95	
<b>Gran Barquero Pedro Ximenez Sherry (Portugal)</b> Very sweet, thick and an amazing hit in small doses. This is intense and delicious and will be adored by PX fans.	3.25	
<b>Muscat De Beaumes de Venise 2008 (France)</b> Sweet wines from this area have been made for at least the last two millennia, but the Appellation Beaumes de Venise is in the Rhone region of France and only got its AOC status in 1945.  It is made by adding pure grape spirit to the must when it has reached 5% alcohol. It should be drunk as young as possible, lightly chilled, either as an aperitif, with or after dessert. Golden colour, grapey floral fragrance, intense sweetness that is suprising. A really special Dessert Wine.	3.85	6.95

## Spirits.

	25ml
<b>Gin</b>	
<b>Tanqueray</b>	2.90
<b>Sipsmith London Dry Gin</b>	3.40
Produced in Fulham and winner of Observer Food Monthly best Newcomer 2010. Distilled with 10 botanicals carefully selected for an even drier balance than a classic London Dry Gin.	
<b>Vodka</b>	
<b>Stolichnaya</b>	2.90
<b>Whisky</b>	
<b>Bushmills</b>	2.90
<b>Talisker 10 year old Single Malt Whisky</b>	3.50
<b>Ardbeg 10 year old Single Malt Whisky</b>	4.50
Delicious, smooth Whisky with honey and slight oaky notes. Our favourite.	
<b>Baileys</b>	2.90
<b>Cognac</b>	
<b>Remy Martin Champagne Cognac VSOP</b>	4.20
A fine Champagne Cognac from Remy Martin which was started in 1724. Darker amber than the VS, the VSOP stands for 'Very Special Old Pale' with a fresh, full nose with notes of vanilla, limousin oak, dried rose and apricot. Very mellow with a short, slightly warm finish.	
<b>Rum</b>	
<b>Havana Club 3 years old</b>	2.90
<b>Tequila</b>	
<b>Jose Cuervo</b>	2.90
<b>Mixers &amp; Soft Drinks</b>	
<b>Fever Tree Tonic</b>	1.50
<b>Schweppes Soda Water</b>	1.50
<b>Ubuntu Cola</b>	1.35
<b>Sprite</b>	1.35
<b>Luscombe Organic Sicilian Lemonade</b>	2.50
<b>Luscombe Ginger Beer</b>	2.50
<b>Belvoir Organic Elderflower Pressé</b>	2.35
<b>Belvoir Spiced Winter Berries (served hot or cold)</b>	2.35