

ST PANCRAS

BY SEARCYS

History of English Wine

Wine-producing as a commercial endeavour in England, was once considered impossible. In 1920, England's last commercial vineyard shut down for good. As a result, the English had to rely on the expertise of winemakers in neighbouring France and Spain. The situation remained stagnant until after World War II when vineyards cropped up again in southern England.

However, England's climate wasn't conducive to growing most grapes. It was relatively cold and rained a lot — not the best weather for growing popular grape varieties like Cabernet Sauvignon and Shiraz. But the fact didn't stop English winemakers, who turned to grape varieties like Ortega, Seval Blanc, and Bacchus.

Similarly, winemakers also realized that England's cool weather and powdery soil were similar to the terrain in France's Champagne region, creating the ideal conditions for growing white grape varieties. As a result, they started the production of sparkling wine, which won the Sommelier Wine Awards in 2018. The recognition is a testament to the evolution of wine-making history and heritage in the U.K.

The English Sparkling Wines

	125ml	150ml	BT
Louis Pommery Brut, NV	17.50	20.50	99.00
Greyfriars cuvee Royale, 2016	15.00	18.00	80.00
Gusbourne Rose, 2018	16.50	19.50	85.00

English Sparkling Trio

LOUIS POMMERY BRUT, NV

GREYFRIARS CUVÉE ROYALE, 2016

GUSBOURNE ROSE, 2018

Served in 50ml each

£28.00

ENGLISH SPARKLING OF THE MONTH - JUNE TASTING TRIO

A discretionary 13% service charge will be added to your bill.

VAT will be charged at the prevailing rates.

Not all wines are suitable for vegetarians. Drinks described within this menu may contain fish, egg, sulphites or other allergens. If you suffer from an allergy or food intolerance, please notify a manager. We are happy to cater for special requirements. Vintages may be subject to changes related to suppliers' stock.

Adults need around 2,000 Kcal a day. (v) Vegetarian - (ve) Vegan.