

FOURTH AND CHURCH

RESTAURANT | WINES

Sweet Wine

100ml

Monbazillac, Domaine de Grange Neuve, 2019, Bergerac, France <i>Sweet and luscious with fine acidity, Marmalade and ripe nectarine, rich honey with a finishing twist of bitter orange</i>	7/ 30/ 375ml
Jurançon 'La Magendia' Clos Lapeyre, 2018, Pyrénées, France. <i>Scents of dried apricot, peach and vanilla. Medium-bodied on the palate with a 'fat' texture leading to tropical fruit flavours that are balanced by spicy wood notes</i>	10
Chenin Blanc, Montlouis Moelleux, Domaine François Chidaine, 2016, Loire, France <i>Aromas of citrus fruit and white flowers, notes of honey, quince, candied and exotic fruit.</i>	9.5
Recioto Della Valpolicella, Azienda Agricola Novaia, 2021, Verona, Italy <i>Intense dark fruit aromas, with hints of undergrowth, spices, coffee and bitter chocolate.</i>	12
Riesling Mellifera, Late Harvest Noble 2021, Stellenbosch, South Africa <i>Delicate and floral with a ripe apricot and blossom bouquet, well-balanced acidity adds elegance to the long, rich finish.</i>	14.5/ 100ml 45/375ml
'La Frivole' Muscat De Saint-Jean De Minervois, Anne Gros 2019, Minervois, France <i>Fresh green apples, very well-controlled in their sweetness., sufficiently open and rounded with an enticing tone of lychees, almost luscious though not cloying, tapering to a gentle linear finish.</i>	40/375ml
Sauternes, Chateau Lafon 2019, Bordeaux, France <i>Honey, crème caramel, luscious stone fruits with excellent acidity and long elegant finish.</i>	38 / 375ml
Chenin Blanc, Noble Late Harvest, Rudera, 2017, Stellenbosch, South Africa <i>A nose of citrus honey, ripe guava, dried apricots and canned pineapple delicately layered with hints of orange blossom. The oily creamy mouth feel reflects ripe, tropical fruit and buttered toast flavours.</i>	45 / 375ml
Riesling, Auslese, Niederhäuser Hermannshöhle, Dönnhoff, 2017, Nahe, Germany <i>Fabulous, with yellow apple, durian, honeysuckle and orange marmalade flavours packed into the core. Distinct acidity pierces through, making this very precise and finely executed</i>	70 / 375ml
<h2>Sherry</h2>	
Moscatel Dorado, Bodegas Cesar Florido, NV, Chipiona, Spain <i>Orange blossom, honeysuckle, mint and fresh muscat grape notes, sweet, with a pleasant bitter finish</i>	7.5
Pedro Ximénez , Emilio Hidalgo, NV Jerez, Spain <i>A classic and complex expression of a PX. The sugars are concentrated from the grapes being sun-dried right after harvest, and it has complexity from the barrel ageing. Rounded, layered, and sweet, with the maple and raisin</i>	9
Cream, Cruz del Mar, Bodegas Cesar Florido, NV, Chipiona, Spain <i>Dry Oloroso sherry blended with sweet Moscatel. Orange blossom, jasmine, wildflower honey, Medjool dates marmalade, plump raisins and rich nuttiness of the dry Oloroso. Aged under flor in solera for 7 years</i>	7.5
PX Vintage 2021, Bodegas Ximenez Spinola, Jerez, Spain <i>A vibrant amber colour, ripe grape and raisin on the nose. A Fresh palate with a velvet entry and well-integrated acidity. Dates, figs, raisins and a lengthy finish. It is just perfect with dark chocolate or Blue cheese</i>	45/375ml
Don PX 1980, Bodegas Toro Albala, Montilla- Moriles, Spain <i>Dark mahogany, raisined fruits such as grapes, plums and dates. Notes of sweet spices like cinnamon and memories of cookies, in addition to citric and wood aromas. Very balanced, sweet, acid with a light and elegant bitter touch.</i>	95/200ml
Don PX 1965, Bodegas Toro Albala, Montilla- Moriles, Spain <i>Dark mahogany with aromas of dried figs, dates, kaffir leaf and orange peel. Rounded palate which coats the mouth with a bitter sweetness, and finishes with a well-balanced, good acidity.</i>	125/200ml



A discretionary service charge of 12.5% will be added to your bill.

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Port

- Finest Reserve, Meandro do Vale Meao, NV, Porto** 8.5
Dark chocolate and blackberry, smokey notes and ripe fruits on the nose. Velvety and full-bodied with dried fruits, a restrained sweetness and soft tannins, cocoa and coffee linger on the finish
- Late Bottled Vintage Port, Quinta Do Portal, 2018, Porto** 9.5
Only produced in years of excellent quality and aged longer in wood than Vintage Port. A beautiful ruby colour, aromas of red fruit with notes of spice and cocoa. Big on the palate but with round tannins.
- Port 'Ruby Dum', Niepoort, NV, Porto** 22 / 375ml
Full-bodied, opulent dark fruit, some sweetness and great persistence on the finish
- Port, 'Tawny Dee', Niepoort, NV, Porto** 22 / 375ml
Plenty of luscious fruit, delicate nutty aromas and hints of dried raisin. On the palate, it is very well balanced with a youthful fruit character, balanced sweetness and more nutty notes. It is a spot-on pairing for milk chocolate.

Madeira

- Rainwater Reserva, Medium Dry, Barbeito, Madeira, Portugal** 11 / 100ml
80% Tinta Negra and 20% Verdelho, Barbeito Rainwater Reserva is a medium-dry Madeira. Golden in colour with a delicate nose of spicy honey, some caramel, candied fruit and nuts on the palate. 42/500ml

Post Dinner Cocktails

- Manhattan** 10
Buffalo Trace Bourbon, Jim Beam Rye, Cocchi Torino, Maraschino, Walnut and Oak bitters
- The Conqueror** 11.5
Calvados, Benedictine, Yellow Chartreuse, Angostura Bitters.
- Toasted Orange Martini** 12.5
Aged Tidal Caribbean Rum, Cold brew Coffee, Cointreau, Cold n Black, Orange, Chocolate and Smoked Bitters
- Jerez Old Fashioned** 12.5
Fundador Solera Brandy, PX Sherry, Angostura and Walnut Bitters

Affogato

Affogato meaning "drowned" in Italian, is the perfect name for this post-dinner treat, our house-made vanilla ice cream drowned in espresso and a cheeky nip of liquor

- Espresso, Vanilla Ice cream, Choose from Cream Sherry, Amaretto, Pedro Ximinez** 8.5

Caffè Corretto

A postprandial espresso corrected with a shot of your choice

- Amaro, Grappa, Whisky, Brandy, Amaretto or if you fancy something different just ask us** 8

Coffee

- Espresso, Double Espresso, Macchiato** 3/4
Americano, Flat Wine 4



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