McCall Lounge menu

WINSTON TAYLOR.



Bar menu

Grazing bites

Olives	3.50
Iberian chorizo	3.50
Barrel aged feta, Piquillo peppers	3.00
Mini charcuterie board	5.00
London Marmite cheese straws	3.00

Beer and cider

Estrella Damm	4.00
Cider	4.00
Daura Damm 0.0%	3.00

Sparkling/Champagne

	125ml	750ml
Prosecco Spumante 'Azzillo' Extra Dry, Veneto, Italy NV	7.00	29.00
Ridgeview Classic Cuvée 'Bloomsbury', East Sussex NV	6.50	28.00
Champagne André Clouet Grande Réserve Brut NV	8.00	31.00
Champagne Louis Roederer 'Collection 246' Brut MV	/	47.00
Champagne Bollinger Grande Année 2015	/	166.00

Soft drinks

Coke	1.60
Diet Coke	1.60
Coke Zero	1.60
Fresh Juice	1.60
Orange Karma	1.60
Lemon Karma	1.60

Wine menu

Our house wines and champagne are specially selected by our partners to represent Winston Taylor.

White

	125ml	750ml
Fiano dal Vulcano, Campania, Italy 2024	6.00	22.00
Sancerre 'La Mercy Dieu', Loire Valley, France 2024	8.00	31.00
Chablis 1er Cru Fourchaume, Burgundy, France 2023	/	36.00
Copain Chardonnay 'Les Voisins', Anderson Valley, USA 2017	/	40.00
Gran Reserva Blanco 'Pribatibo', Rioja Alta, Spain 2015	/	54.00

Rosé

	125ml	750ml
Organic Chiaretto di Bardolino, Veneto, Italy 2025	6.00	25.00
Organic Provence Rosé 'Terre des Anges', France 2024	/	34.00
Rosé et Or, Château Minuty, Provence, France 2024	/	50.00

Red

	125ml	750ml
Organic Côtes du Rhône, Domaine Amandine, France 2024	6.00	23.00
Brassknocker Pinot Noir, Central Otago, New Zealand 2021	7.00	28.00
Beaune 1er Cru Clos du Roy, Burgundy, France 2022	/	40.00
Ridge 'Three Valleys', Sonoma Valley, USA 2021	/	45.00
Château d'Angludet, Margaux, France 2020	/	60.00
Wine of the Week	£7.00	

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