

# DRINKS LIST

2025/26

**IMPERIAL**  
Hospitality Department



## WHITE WINE

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**MOLINO DEL SOL ARIEN, SPAIN** £19.00

A great value white with a nice fruity palate and a dry finish.

**IMPERIAL SAUVIGNON BLANC, FRANCE** £25.00

A crisp dry white with racy acidity chosen specifically for the college, sourced from a sustainable winery in the Languedoc-Roussillon.

**SEA CHANGE PINOT GRIGIO, ITALY** £25.00

Crowd pleasing white with plenty of apple and pear flavours and a long finish. Responsibly sourced and sustainably packaged as well as delicious.

**SEA CHANGE SAUVIGNON BLANC, FRANCE** £25.00

Crisp citrus fruit flavours with hints of green grass. A tasty wine that gives back to charities helping to clean up the oceans.

**LA COLOMBE CHARDONNAY, FRANCE** £25.00

Unoaked Chardonnay with oodles of white peach flavours offering great value. A flavourful wine to match a range of dishes.



# WHITE WINE

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## ENTREFLORES ALBARIÑO, SPAIN

£32.50

Outstanding wine in an eye-catching bottle – ocean influences in the vineyard mean this is the perfect wine for seafood but drinks equally well with vegetarian dishes.

## IL PORTINO GAVI DI GAVI, ITALY

£34.50

Stylish Italian white made from the Cortese grape – a rich body coupled with ripe acidity allows this wine to match with richer dishes and with creamy sauces or oily fish.

## POUILLY FUMÉ, GUY SAGET, FRANCE

£55.00

Classic Sauvignon Blanc from the Loire Valley – ripe green berries dominate the palate, but the smooth acidity means this wine is a joy to drink. It's great with soft cheese.



## RED WINE

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**MOLINO DEL SOL TEMPRANILLO, SPAIN** £19.00

A light bodied red with soft tannins and hedgerow fruit.

**IMPERIAL SYRAH-GRENACHE, FRANCE** £25.00

A Rhône-style blend of Syrah and Grenache which has been specially selected for the college from a sustainable vineyard in the Languedoc Roussillon – full and juicy.

**SEA CHANGE MONTEPULCIANO  
D'ABRUZZO, ITALY** £25.00

Spicy cherry fruit dominate the palate of this responsibly sourced red which is packaged in lightweight glass to reduce the carbon footprint. Supple tannins add structure.

**RÉSERVE DE L'HERRE MALBEC, FRANCE** £25.00

This Malbec is sourced from France rather than the Americas to reduce food miles. The wine is ruby red with delicious red fruit flavours and great structure to match robust dishes.

**SEA CHANGE MERLOT, FRANCE** £26.50

Plummy merlot from the south of France, sourced from a forward-thinking producer who looks to produce great wines with minimum environmental impact.



## RED WINE

### CHIANTI SANTILARIO, ITALY

£26.50

Classic Italian red made from Sangiovese in Tuscany. Bright cherry flavours with soft tannins make a wine well suited to tomato sauces and hearty vegetable dishes.

### FAUSTINO RIVERO ULECIA RIOJA CRIANZA, SPAIN

£27.50

With a minimum 12 months in American oak barrels before a similar time of bottle maturation before release, this wine is complex with vanilla tones and hedgerow fruits on the palate.

### VALMOISSINE PINOT NOIR, LOUIS LATOUR, FRANCE

£33.50

Medium bodied with a velvety smooth texture, this Pinot Noir from the south of France is full of bright red fruit flavours with gentle tannins adding structure.

### CHÂTEAU CISSAC, HAUT MÉDOC, FRANCE

£44.00

Chateau Cissac remains under family ownership to this day and produces classic Medoc wines with Cabernet dominating the blend. Great structure with spice and vanilla complexity.





## ROSÉ

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**MOLINO DEL SOL TEMPRANILLO, ROSÉ** £21.00  
A richly coloured rose with red berry flavours.

**SEA CHANGE PINOT GRIGIO ROSÉ, ITALY** £25.00  
A blush wine made from the ever-popular Pinot Grigio variety. Soft pink in colour, the palate has flavours of freshly picked strawberry.

**L'OASIS PROVENCE ROSÉ, FRANCE** £28.50  
Delightfully dry, crisp and pale and packaged in a traditional Provence bottle. These wines have seen a real resurgence of late and are popular all year round alone or with food.

## SPARKLING

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**SEA CHANGE PROSECCO, ITALY** £25.00  
Truly delicious sparkling wine made with 100% Glera grapes. This wine is responsibly sourced and sustainably packaged whilst offering classic pear and apple flavours and a lively mousse.

**SEA CHANGE PROSECCO ROSÉ, ITALY** £28.00  
A pink Prosecco, crafted with 85% Glera and 15% Pinot Nero. The Pinot Nero adds a lovely colour along with gentle red berry fruit flavours.

**LANGLOIS CRÉMANT DE LOIRE, BRUT, ITALY** £42.00  
Sparkling wine from the Loire Valley, made as a still wine and then with a second fermentation in bottle much the same as Champagne. Crisp fruit flavours that linger and bubbles that refresh.



# SPARKLING

**CHAMPAGNE CASTELNAU BRUT NV, FRANCE** £57.00

Founded in 1916, the House of Castelnau produces a range of fantastic Champagnes and the Brut NV is the basis for this. Fresh & fruity with notes of toasted brioche on the palate.

**CHAMPAGNE LAURENT PERRIER LA CUVÉE, FRANCE** £70.00

Grand Marque Champagne from the house of Laurent Perrier with a Chardonnay bias. The wine contains a blend of quality reserve wines to give both consistency and complexity.

# BEERS AND CIDERS

**SELECTION OF BOTTLED BEERS** £5.20

Asahi, Peroni, Budweiser, Corona

**OLD MOUT CIDER** £6.00

Kiwi & Lime or Cherry & Berries

**LONDON PRIDE** £6.50

**NON-ALCOHOLIC BEERS** £4.00

Corona, Peroni, Guinness

**WINE AND BEER PACKAGE** £330

(recommended for 40 people)  
5 bottles of Imperial White Wine  
5 bottles of Imperial Red Wine  
25 bottles of Beer



## COCKTAILS £12.50

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Minimum order of 50  
Only available in South Kensington

### **GALAXY CINDERELLA**

Sicilian lemonade, grenadine, blue curacao, tonic, edible glitter, choice of spirit

### **PEACH BELLINI**

peach puree, prosecco, peach slices for garnish

### **CARIBBEAN CLOUD**

rum, pineapple juice, mango juice, orange juice, lime juice, grenadine syrup

### **PALOMA**

ginger ale, tequila, grapefruit monin, pink grapefruit juice



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## MOCKTAILS £6.50

Minimum order of 50

Only available in South Kensington

### **GALAXY MOCKTAIL**

Sicilian lemonade, grenadine, blue curacao, tonic, edible glitter

### **STRAWBERRY CRUSH**

ginger beer, grenadine, lemon juice, simple syrup

### **VIRGIN MIMOSA**

orange juice and grenadine syrup

### **VIRGIN PALOMA**

ginger ale, grapefruit juice, simple syrup, lime juice, grapefruit monin

