



BMA HOUSE
LONDON, WC1

Wine & Drinks

Historic elegance with a modern twist



2019 | 2020





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Wine & Drinks List

We have some great wines on our list for 2019 and 2020 and are sure you will be able to find something to compliment your food choices.

We have endeavoured to keep this list to a manageable size but we are happy to source further wines if required for that special function, all you need to do is let us know your budget and give us a little time. We can also source specialist wines such as organic or vegan; whatever it is, let us know and we can speak to our suppliers and source your perfect match.

We are delighted to offer advice on our wine list, including matching wine to your chosen menu and hope you enjoy your search for the right bottle.

Although we make every effort to avoid doing so, CH&Co must reserve the right to offer substitute vintages where necessary.

Key:

Vegan wines - V
Organic wines - O



Please note prices are subject to change and exclusive of VAT.



Sommelier's Choice



Bubbles

Veuve Del Valmante, Loire, France, NV | 29.00 (V)

An easy drinking soft and well rounded sparkler with hints of light summer fruits on the palate and crisp acidity.

Prosecco Spumante Extra Dry 'Borgo Del Col Alto', Italy | 35.00 (V)

The clean fruity aromatic bouquet contains hints of flowers, honey and apple.

Hindleap Classic Cuvee Brut Bluebell Vineyard Estates, UK, 2014 | 51.00

A great addition to the English sparkling wines that can take on the rest of the world!

Fragrant and floral on the nose, the palate has notes of orange zest, citrus and fresh green apple.

White Wine

The War Horse Chenin Blanc, Stellenbosch, South Africa, 2018 | 28.50 (V)

A great wine for both receptions and with a dinner, this Chenin Blanc is full of ripe apple and pear flavours as well as hints of tropical fruit that are rounded out by a crisp, refreshing finish.

Red Wine

Los Caminos Merlot, Chile, 2016 | 25.00

The palate is rich with black cherry and plum flavours with a hint of mineral character.

Rosé Wine

Three Choirs English Rosé, UK, 2017 | 32.50 (V)

What better way to enjoy some English sunshine in our garden than with this delightful wine from Gloucestershire. An off-dry rosé full of the aroma of summer fruits – it is ultra-fresh, dry, light, elegant and slightly Provencal in style. It pairs well with canapés and salads or is great on its own!

Don't forget a dessert wine or port may work well with your dessert or cheese so take a look on page 10.

Looking for something
a little different to
engage your guests?
Why not think about a
tutored wine tasting?



Champagnes and Sparkling Wines

Chardonnay 'Blanc de Blancs' Le Baron Brut, France | 36.50 (V)

Bright golden colour, with an obvious soft and creamy Chardonnay aroma.

Simonsig Kaapse Vonkel Brut, Stellenbosch, South Africa, 2016 | 45.00 (V)

From one of the most prestigious producers in Stellenbosch, this is a great value new world alternative to Champagne with classic citrus and biscuity flavours, fresh acidity and a long smooth finish.

Laurent Perrier La Cuvée, Tours Sur Marne, France, NV | 70.00

A perfect balance between freshness and finesse, the palate is full-bodied, complex and creamy, displaying great length on the finish.

Laurent Perrier Rosé, Tours Sur Marne, France, NV | 85.00

Fresh and refined, with a broad range of berry fruit - raspberries, redcurrants, strawberries and black cherries. It is structured on the palate with lingering freshness of the red berry fruit flavours.



White Wines

Light, Crisp & Elegant

Solano Blanco, Bodegas Gallegas, Galicia, Spain, 2017 | 20.50 (V)

Dry, light and crisp with attractive citrus, pear and apple aromas and flavours, this is a delightfully approachable wine with appetising freshness.

Cosmina Pinot Grigio, Romania, 2018 | 24.50

Soft, easy drinking Pinot Grigio with fresh citrus and white stone fruit flavours.

Picpoul de Pinet 'Les Courtelles', Languedoc, France, 2017 | 35.00 (V)

Made from grapes grown close to the Mediterranean shore, this is a bone-dry white wine, with a distinctive combination of nuttiness, peach fruit and stoney flavours.

Fresh, Bright & Fruity

Goleta Sauvignon Blanc, Valle Central, Chile, 2018 | 25.00

Delicious Sauvignon with a stone fruit character and a long finish.

Clarence River Sauvignon Blanc, Marlborough, New Zealand, 2017 | 33.50 (V)

A modern classic, this Marlborough Sauvignon has an intense elderflower aroma and complementary flavours of crisp granny smith, grapefruit and gooseberry together with a fresh enticing finish.

Sancerre Dom. Merlin Cherrier, France, 2017 | 42.00

Blackcurrant character and an extra richness of gooseberry and lees on a long, zesty finish.

Rich, Ripe & Aromatic

Hamilton Heights Chardonnay, Australia, 2017 | 23.00

The palate has a nice weight with flavours of ripe mango and pineapple.

Chablis, Louis Robin, Burgundy, France, 2017 | 38.50 (V)

Classic Chablis flavours of green apples and ripe, zippy citrus fruits in this textbook example from Louis Robin, all complemented by a creamy texture and an ever so slightly honeyed note on the finish.



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Red Wines

Soft, Light & Easy Drinking

Solano Tinto, Bodegas Gallegas, Galicia, Spain, 2017 | 20.50 (V)

A delicious crowd-pleasing blend of Tempranillo and Garnacha: Fresh yet warming, round, rich blackcurrants and black cherries and superbly smooth.

Rocca Sangiovese, Puglia, Italy, 2017 | 24.00 (V)

Lovely youthful but soft red with flavours of cherry, with a soft mouthfeel and well-balanced acidity on the palate.

Bourgogne Pinot Noir, Organic, Pascal Bouchard, Burgundy, France, 2015 | 38.00 (V) (O)

A beautifully balanced Pinot Noir. Notes of fresh pomegranate, strawberry, sweet spice and a touch of minerality.

Bright, Velvety & Smooth

Montepulciano d'Abruzzo 'Era', Organic, Botter, Abruzzo, Italy, 2017 | 29.50 (V) (O)

Deep red with an intense aroma of sour cherries, this wine is medium bodied and savoury with a soft mouthfeel - very easy to drink!

Valcheta Malbec, Mendoza, Argentina, 2017 | 31.00 (V)

A textbook Malbec from Mendoza, with youthful, ripe blackcurrant aromas and slight hints of dark chocolate, it is a deliciously balanced wine with a pleasing spicy finish.

Big, Bold & Beautiful

Rhanleigh Cabernet Sauvignon, Roberson, South Africa, 2017 | 26.50 (V)

Packed with aromas of soft ripe blackberry fruit and an abundance of juicy plum flavours, combined with an excellent structure.

Hamilton Heights Shiraz, Australia, 2017 | 27.00

The palate is smooth and soft, with juicy black fruit flavours and a hint of spicy pepper.

Château La Verriere, Bordeaux Superieur, France, 2016 | 33.00

A beautiful deep purple colour with aromas of red cherries and blackberry, with smooth, powerful flavours of juicy raspberries and toasted notes from barrel ageing.



Rosé, Dessert Wines and Port

Rosé

La Loupe Carignan Rosé, France, 2017 | 25.00

The palate is crisp and clean with a good citric acidity and flavours of strawberry, raspberry and red cherry.

Pinot Grigio 'Ramato' Il Barco, Italy, 2016 | 28.00

Has the delicate perfumed aromas of peach and rose petals, red fruit flavours on the palate.

Dessert Wines

Muscat De Riversaltes, Château L'Esparrou, France (50cl), 2015 | 30.00

This fragrant, easy drinking dessert wine has a floral scent with hints of honey and raisins.

The pleasant sweetness is elegantly balanced with a touch of citrus acidity.

Perfect with a wide variety of desserts such as crème brûlée, ice creams, fruit salads and mince pies.

Château Simon, Sauternes, France (37.5cl), 2014 | 30.00

The 2010 from Château Simon is an absolutely stellar effort. It is intensely sweet, showing great purity and texture, with classic barley sugar flavours and really good length. Try it with blue cheese or fruit desserts.

Port

Croft Triple Crown Port, Portugal, NV | 35.00

Made from a selection of full bodied and ripe ports from the finest areas of the Douro Valley.

It is aged in seasoned oak vats in our cool, tranquil cellars in Oporto. Great with cheese, chocolate and sweet puddings.

Croft LBV, Portugal, 2011 | 40.00

Deep ruby colour with notes of sweet black fruits on the palate combined with dried fruits and a touch of liquorice. Very long on the finish with a fresh acidity to balance the sweetness.



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Cocktails & Mocktails

Taking our botanical garden as a theme we have created a range of “BMA Garden Cocktails” that are herbaceous and delicious – just what the doctor ordered!

Perfect to have instead of a glass of bubbles | Order any combination of drinks | The cocktails can be changed to mocktails and vice-versa | These are our house cocktails but if you have a cocktail or theme in mind just let us know
Minimum order of 100 drinks or a £35 charge for any orders less than 100

BMA Garden Cocktails | 8.50 each

Wild Strawberry & Lemon Verbena Collins

Lemon verbena infused vodka acts as the base to wild strawberry jam, freshly squeezed lemon juice, orange blossom cordial and soda. Served long, over cubed ice, with an edible flower and lemon crisp garnish.

Lemon Thyme, & Rhubarb Sour

Fresh rhubarb cordial is paired with cold pressed citrus, a lemon thyme reduction, and vodka. Shaken, then served short, over cubed ice, with a citrus zest and lemon thyme garnish.

Butterfly Pea & Rosemary Iced Tea

Portobello Road Gin is infused with rosemary then paired with freshly brewed Butterfly Pea and green teas. Balanced with lemon and a touch of sugar before being lengthened with soda. Served long, over cubed ice, with a rosemary and lime garnish.

BMA Garden Mocktails | 6.50 each

Quince & Matcha Mule (Non-alcoholic)

Matcha Green Tea powder paired with a quince reduction, cloudy apple, ginger, fresh mint and citrus. Served long, over cubed ice, with a fresh mint garnish.

Strawberry & Lavender Sour (Non-alcoholic)

Cold pressed strawberries are infused with lavender flowers before being shaken with fresh citrus and a touch of violet syrup. Served short, over cubed ice, with a mint and edible flower garnish.

Sage & Rosemary Cobbler (Non-alcoholic)

Fresh sage and rosemary are reduced to a cordial then shaken firmly with cold pressed lemon juice and a zingy lemon sorbet. Served long, over cubed ice, with a sage, lemon and rosemary garnish.

Looking for
something bespoke?
Just let us know
what you would like.

Bar Drinks

Please note all prices here are for an account bar, if you would like to offer your guests a cash bar please check with your event planner for details.

We have two standard bars available depending on what you want to offer your guests:

BMA House Bar

Juice
Water
House red & white wine
Peroni (gluten-free)
Becks Blue (non-alcoholic)

BMA Classic Bar

Water
House red & white wine
Meantime London Pale Ale
Meantime London Lager
Stella Artois
Peroni (gluten-free)
Becks Blue (non-alcoholic)
Finlandia Vodka
Larios Gin
The Famous Grouse Whisky
Don Q Cristal (white rum)

Both bar options can have other items added from our full drinks list below, so create the bar your guests will enjoy.

Soft drinks

Canned Drinks	£2.00
Juice (per glass)	£2.00
Diet Pepsi (200ml)	£2.00
Pepsi (200ml)	£2.30
London Essence Tonic (125ml)	£1.85
London Essence Ginger Ale (200ml)	£2.50
Slimline Tonic Schwepps (200ml)	£2.00

Wine

175ml	£5.00
125ml	£3.50

Beer and cider (330 ml)

Stella Artois	£4.35
Meantime London Pale Ale	£5.20
Meantime London Lager	£5.20
Peroni (gluten-free)	£5.00
Becks Blue (non-alcoholic)	£3.50
Cornish Gold Cider	£4.65
Guinness	£5.20

Spirits (25ml)

Finlandia Vodka	£3.00
Larios Gin	£3.00
The Famous Grouse Whisky	£3.00
Don Q Cristal (white rum)	£3.00
Don Q Gold (dark rum)	£3.00
Four Roses Yellow Bourbon	£3.00
Tanqueray Gin	£4.50
Bombay Sapphire	£4.50
Laphroaig Scotch 10 yrs	£6.00

Should you wish to provide your own wines and Champagnes, a 'chill, pour and serve' fee will apply:

- Wine £15.00 plus VAT per 75cl bottle
- Sparkling wine and Champagne £18.00 plus VAT per 75cl bottle

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