



Wines By The Glass (125ml)

A range of wines by the glass that changes every week to suit the season,
the weather and our mood!

Sparkling

2013 Taltarni Brut Taché – Tasmania, Australia £8.00

Grapes: Chardonnay, Pinot Noir, Pinot Meunier

A salmon-pink rosé sparkling made using the old taché method, with delicate strawberry and brioche notes and a creamy texture.

Rosé

2018 La Tour Melas “Idylle” – Achinos, Greece £8.50

Grapes: Grenache, Syrah, Agiorgitiko

A deliciously creamy Provençal style of rosé with languid citrus and peach notes undercut with fine, freshening minerality.

White

2018 Domaine de la Bretonnière Muscadet Sur Lie – Loire Valley £5.00

Grapes: Melon de Bourgogne

Fresh, subtle Muscadet with the classic biscuit note emanating from the lees upon which the wine is aged – *the* classic oyster wine.

2018 Lanzerac Chardonnay – Stellenbosch, South Africa £5.50

Grapes: Chardonnay

Ripe, zingy citrus balanced with ginger and clove spice and creamy vanilla make for a greatest hit, wonderfully drinkable Chardonnay.

Red

2019 Du Grappin Beaujolais Nouveaux – Burgundy, France £5.50

Grapes: Gamay

It's that time of year. The easiest-drinking red in the world only a few months off the vine with really juicy red fruit and light floral notes.

2016 Vina Robles Cabernet Sauvignon – Paso Robles, California £8.00

Grapes: Cabernet Sauvignon, Petit Verdot

A typically full-bodied American Cabernet with ample cassis and blueberry, backed by chalky tannins and spicy tobacco.

Or choose any bottle from the shelves (or fridge) and enjoy here
Corkage is just £7.50 on top of the price of the bottle



Sundowners & Snifters

If you don't fancy wine why not try one of our cocktails or long drinks?

Spirits & Mixers

Single - £6.50

Double - £9.50

Gin & Tonic

The Vineking Gin (limited editions - so only whilst available):

Made for us by The Gin Kitchen in Dorking, each gin is carefully designed by Erik and the team at Dorking to represent a particular season or influence.

No. I - The very first gin that we created to epitomise the height of Summer, redolent with orange peel, fresh strawberries, cucumber, mint and dill.

No. II - Inspired by the end of summer and designed to make the perfect Negroni, with peach, orange peel, Madagascan pepper, fresh lime and ginger.

No. III - Our winter created with frosty evenings and cosy nights in front of a roaring fire in mind. Packed with dark plums, blackberries, cassia bark, tonka beans and fresh ginger.

No. IV - A celebration of blood orange, along with Kosovan juniper, nectarine, cardamom, allspice and pink peppercorns. Richly citrusy with a full spicy finish.

Red Door Gin

Made in small batches in the Benromach distillery, a fresh and herbal offering

Daffy's Gin

Big, juicy, fruity gin with citrus notes and spicy berries on the finish

Jensen's Bermondsey Dry Gin

Distilled under a railway arch in fantastically 'straightforward' conditions, a traditionally rich and tangy juniper-led gin.

Rum & Coke

Worlds End Dark Spiced Rum

£6.50

A perfect winter warmer with classic Caribbean rum finished with a smooth blend of spices.

Cocktails

Negroni

£9.50

The classic Italian aperitivo with an English twist. Made with our own gin.

Aperitivo Spritz

£6.00

A refreshing modern classic made with Aperitivo del Professore, providing a more subtle, herbal tang to dry and lively Prosecco.

Seedlip and Tonic

£5.50

A brilliant alcohol-free alternative, made from a distilled spirit with complex flavours all of its own, mixed with a light tonic for a refreshing drink without the punch.

Cognac (50mls)

Premier Cru de cognac Frapin VSOP - Cognac Grande Champagne

£6.50

All the best characteristics of a great cognac and the one many VK staff have at home. Aromatic richness, harmonious balance and exceptional length and depth of flavour. A brilliant way to finish off the evening.



Bar Food

We have an ever-changing range of carefully selected snacks and nibbles to accompany your drink. Pick and choose to create a sharing smörgåsbord or keep it all to yourself!

Nibbles

£2.50 per pot

Little pots of joy to snack on with a great glass of wine

Pistachios - simply roasted.

Smoked mixed nuts - peanuts, cashews & pecans dusted with smoky spices

Spicy broad beans - Habas piccantes! Giant broad beans fried and covered in chilli

Maize kernels - Salted and fried, a classic Spanish snack. Moreish!

Olives - Juicy olives in oil and herbs

Cheese

£3.50 per portion (approx. 50g)

What better combination is there than cheese & wine? All served with crispbread and chutney

Winterdale Smoked Shaw - Old-school, carbon neutral cheddar smoked over oak

Perl Wen - 'White Pearl', a mild brie-style cheese with a creamy centre

Chillies Farm Dairy Willow Goat - Mild creamy goats cheese with a bloomy rind

Barbers 1833 Cheddar - Super mature cheddar from Somerset with a crunch

Hartington Stilton - A classic creamy stilton

Meat

£4.00 per portion

Tempus Salami – Classic, naturally cured salami dotted with peppercorns and spices



East Molesey Events

**27th November – Vina Sordo Dinner –
£100pp SOLD OUT**

5th December – Bridge Road Winter Wander

8th December – Sweet Wine O' Mine dessert wine tasting

To find out more and to book your place please drop into our shop on Bridge Road, give us a call or check out our website.

**16 Bridge Road, East Molesey, KT8 9HA – 0208 9795 889 –
www.thevineking.com**

Follow us on Instagram @TheVinebarEastMolesey