

UPCOMING EVENTS

Book today with your server, or book online www.bedaleswines.designmynight.com

MARKET MONDAYS at Bedales at Spitalfields (EI 6DT)

Free

Monday, 5PM onwards

Purchase a cheese &/or meat platter and drink in any of the bottles on our shelves at take away price!

THE 'PUB' QUIZ FOR WINOS – CHRISTMAS EDITION! at Bedales at Spitalfields Market (EI 6DT)

£10

5PM – Sunday, 15 December

The 'Pub' Quiz for Winos is back for a very special Christmas Edition! Festive Wines, Festive Questions, and of course – BLIND TASTING! It's London's TOUGHEST Pub Quiz – do you think you have what it takes??

WINE WORKSHOPS

We welcome all levels of knowledge - we simply ask you to bring a curious (and thirsty) palate! The individual workshop themes offer a unique perspective and approach to the wide world of wine. Your host has personally crafted the topic and selected the wines and can't wait to share with you stories, fun facts and of course, glorious wine!

Workshops are ideal for individuals, couples or small groups. The tastings are kept intimate to allow for questions and curiosities throughout. Market Cheese & Charcuterie nibbles to be enjoyed! Workshops last approximately 90-120 minutes.

PINOT, PINOT, PINOT – 7PM, Tuesday 12 November at Bedales at Leadenhall (EC3V 1LT)

£35

CALIFORNIA DREAMIN': A PREMIUM WINE WORKSHOP – 7PM, Tuesday 26 November at Bedales at Leadenhall

(EC3V 1LT)

£50

We believe wine is meant to be shared, to foster conversation and to make people happy! Let's do some exploring together!

WINE & CHEESE PAIRING WORKSHOP at Bedales at Leadenhall Market (EC3V 1LT)

£35

7PM – Fridays, 15 November, 29 November & 13 December

Wine & Cheese is at the heart of what Bedales does best. But, why are they such a perfect pair? Join us for a totally tasty journey led by our resident wine & cheese specialists. Through five delicious pairings we'll explore our palates and discover the pairing principles used to make these combinations sing! The 90-minute class is chock full of practical wine and cheese tips along with wild anecdotes about the origins of some of the world's most famous fromage and Bedales' Hidden Gems. Your next wine and cheese soiree will be the talk of the town! Our style of education is relaxed, conversational (and often hilarious) as we answer the age-old questions: "Can I eat the rind?" and "Why the heck do sommeliers slurp their wine?"

WINE & SPIRITS EDUCATION TRUST: LEVEL 1 at Bedales at Leadenhall Market (EC3V 1LT)

£140

Saturday - 23 November

The Wine & Spirit Education Trust (WSET) was founded in 1969 to provide high quality education & training in wines & spirits. Since then, WSET has grown into the foremost international body in the field of wines & spirits education, with a suite of sought-after qualifications. The aim of the WSET LEVEL 1 course is to give a basic introduction to wine followed by some basic food & wine pairing.

Bedales
AT SPITALFIELDS

This is our selection of wines we have made available by the glass. We have 100s more available by the bottle.

Ask a staff member & explore!

TO START

Kir Royal	£7	Sherry Spritz	£9	Belsazar White Vermouth	£7
<i>Crème de Cassis & Prosecco</i>		<i>Ginger Syrup, Fino Sherry & Prosecco</i>		<i>Served on ice</i>	
Aperol Spritz	£7	Bourbon Negroni	£9	50ml	
<i>Served on ice with an orange slice</i>		<i>Bourbon, Campari & Red Vermouth</i>		Delgado Zuleta Fino Sherry	£7
				100ml	

SPARKLING

PROSECCO				125ml 750ml	
Contarini, Millesimato Prosecco DOC NV, Veneto, Italy				£6 £28	
SPARKLING ROSÉ				£6 £28	
Contarini, Valse, Spumante Rosato NV, Veneto, Italy					
CHAMPAGNE				£12 £60	
Dauby, Brut Premier Cru, Cuvée Reserve NV, Ay, France					
CHAMPAGNE ROSÉ				£14 £75	
Möet et Chandon, Rosé Impérial, NV, Epernay, France					
LAMBRUSCO				£9.5 £49	
Paltrinieri, Lambrusco di Sorbara 2017, Emilia-Romagna, Italy					

WHITE

				125ml 175ml 750ml	
KISI, MTSVANE & RKATSITELI				£6 £8.5 £33	
Orgo, White Cuvée 2018, Kakheti, Georgia (50ml taster £3.2)					
<i>Georgia in Eastern Europe has evidence of producing wine for over 5000 years, and the rich traditions of the ancient production methods live on today at Orgo. The grapes come from a 50 year old vineyard site, adding complex white peach and pear flavours, with a touch of texture.</i>					

RIBOLLA GIALLA				£8 £11 £40	
Stocco, Botis Ribolla Gialla 2016, Friuli, Italy (50ml taster £3.5)					
<i>Ribolla Gialla is a late-ripening grape that generally tends to carry a beautiful colour in their skins when harvested. 10 months ageing in large oak barrels adds beautiful honeycomb and acacia aromas to the wine, whilst the palate is dry, smooth and savoury.</i>					

RIESLING				£6.75 £10 £39	
Heinrichshof, Zeltinger Dry Riesling 2018, Mosel, Germany (50ml taster £3)					
<i>The Mosel is ground zero for world class, racy styles of Riesling, with bright acidity and great freshness. The soils here are very slate heavy, and this adds a beautiful mineral and flinty character to the wine. The wine has characteristics of fresh limes, apples and green pears, and the salty finish leaves you craving another sip.</i>					

TREBBIANO				£5.5 £8 £29	
Gianni Masciarelli, Trebbiano d'Abruzzo 2018, Abruzzo, Italy (50ml taster £2.5)					
<i>Gianni Masciarelli was a legend in the Italian wine industry, and his legacy continues with his winery. Trebbiano finds its sweet spot in the Abruzzo region, where the wines sing with energy and exuberance. This has lemon zest. plump stone fruit and a mineral, salty finish to it.</i>					

VIURA				£5 £7 £26	
Grand Cerdo Blanco 2018, Rioja, Spain (NATURAL) (50ml taster £2)					
<i>Dominated by Viura but with around 5% of the blend being made up by a mix of international and local varieties, this is an energetic wine that eschews conventional winemaking techniques. Unfiltered, un-fined and with minimal added sulphur. White Rioja like you've never tasted it before. Uncomplicated, bright, fresh and aromatic.</i>					

ORANGE / SKIN CONTACT

				125ml 175ml 1000ml	
FALANGHINA				£7.5 £10.75 £56	
Progetto Calcaarius, Nù Litr 2018, Puglia, Italy (NATURAL) (50ml taster £4)					
<i>At the heart of this winemaking project is a deep appreciation and yearning to keep the calcareous soils of Puglia alive and healthy, using sustainable farming techniques and no artificial products in their vineyards. The Falanghina sees a 7-day skin maceration, adding herbal notes to the beautiful citrus and tea leaf aromas.</i>					

				125ml 175ml 750ml	
FETEASCA ALBA, SAUVIGNON BLANC, CHARDONNAY & TAMIOASA ROMANEASCA				£6 £8 £28	
Calusari, Solara Orange 2018, Viile Timisului, Romania (NATURAL) (50ml taster £2.5)					
<i>Eastern Europe has long been a bastion of orange wine production, and here, Viile Timisului pays homage to two indigenous Romanian varieties. The wine is made naturally, and has 3 weeks of skin contact, as well as a percentage of carbonic maceration. Expect quince, orange peel, citrus rind and a strong core of stone fruit that is held together by tight tannin.</i>					

ROSEÉ	125ml 175ml 750ml
AGIORGITIKO Gaia Wines, 4-6H 2018, Peloponnese, Greece (50ml taster £3) <i>The 4-6H refers to the number of hours of skin contact the wine receives, hence the very delicate colour. The grapes are grown at high altitude, and this makes the wine incredibly refreshing and lively. Pale salmon in colour, this wine is delicate and linear with brilliant acidity.</i>	£6 £9.5 £38

GARNACHA & TREPAT Entre Vinyes, Oniric Rosat 2018, Penedes, Spain (ORGANIC) (50ml taster £3.2) <i>'Oniric' in Catalan means 'dreamer', and the name is representative of the dream that came to life in rescuing the old bush vines used to make these wines. The wine is produced using natural principles, and there is a bone-dry, with red fruit aromas, as well as strawberries, grapefruit and citrus on the palate.</i>	£6.5 £10 £39
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RED	125ml 175ml 750ml
GRENACHE NOIR, SYRAH, MOURVEDRE & CINSAULT (BIODYNAMIC) Domaine des Carabiniers, Cotes du Rhone 2018, Rhone, France (50ml taster £3.75) <i>The 50ha domaine is situated close to Avignon, and has been certified biodynamic since 2009. The wine is classic and elegant, and shows red fruit, crushed black pepper, and violets. The wine is remarkably fresh on the palate, with acidity and a very cleansing, spicy finish.</i>	£7.25 £10.75 £42

NERELLO MASCALESE Cantine Paolini, Terre Siciliane 2018, Sicily, Italy (50ml taster £2) <i>Made by one of the most famous cooperatives in Sicily, this Nerello Mascalese bristles with all the energy and grit of the volcanic limestone soils of the island. Aged in large oak and cement vats, the wine has a beautiful dense, black fruit and spiced nose. On the palate, there are juicy blue berries, and soft tannins on the finish.</i>	£5 £7 £26
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SANGIOVESE & CANAILOLO Buondonno, Rosso Toscana 2017, Tuscany, Italy (ORGANIC) (50ml taster £3.5) <i>The property on where Buondonno makes wine was purportedly owned by the nephew of Michaelangelo Buonarroti. This ancient landscape is the spiritual homeland of Sangiovese, and Buondonno age their wines in a mixture of both concrete and old oak barrels. The wine is rustic,, with black cherry and leather notes, as well as dried violets and wet earth. Expect some grippy tannin and racy acidity.</i>	£7 £10.5 £41
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SPÄTBURGUNDER Martin Waßmer, Markgräflerland 2016, Baden, Germany (50ml taster £4) <i>Pinot Noir comes in many guises, but this German Spätburgunder oozes opulence and richness. The oak barrel maturation adds a textural roundness to the wine, as well as a touch of vanilla. But underlying all of this is the elegant Pinot Noir fruit, with ripe red cherries, raspberry and clove spice.</i>	£8 £11 £43
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VIDADILLO Bodegas Pablo, Menguante 2015, Cariñena, Spain (50ml taster £3.2) <i>Vidadillo is all but extinct, except for a few parcels in Cariñena that Bodegas Pablo helped revive and bring back to life. It is an indigenous, dark-skinned grape, that has intense black fruit, dark chocolate and perfume aromas. 10 months in oak adds a touch of spice and rounds off the wine. It's unlikely you'll ever taste this grape anywhere else!</i>	£6 £8.5 £33
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PREMIUM WINES. WITH THE USE OF CORAVIN™

WHITE	125ml 750ml
MARIA GOMES & BICAL Quinta das Bageiras, Garrafeira Branco 2004, Bairrada, Portugal (50ml taster £7.5) <i>The Bairrada region benefits from the Atlantic ocean's influence on the vines, that temper the very warm Summers. The wine has ripe tropical and stone fruit characteristics, as well as a delicate nuttiness and oxidative character because of the ageing.</i>	£16 £82

ROUSSANNE & MARSANNE Jean-Louis Chave, Celeste St Joseph Blanc 2012, Rhone, France (50ml taster £5.5) <i>Jean-Louis is the Godfather of Hermitage, and his wines are some of the most reputable and sought after to come out of the Rhone Valley. Blends of these two grapes are very common, and together they create a muscular wine that has ripe peach and apricot aromas and flavours.</i>	£12.5 £70
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ORANGE	125ml 750ml
RIESLING, SAUVIGNON BLANC, PINOT BLANC & RIBOLLA GIALLA Rado Kocjancic, Brezanka 2013, Friuli, Italy (NATURAL) (50ml taster £7) <i>Made from a field blend of 15 different varieties (we only listed a few) and with 5 days of skin contact, this wine epitomises the traditions of skin contact wines in the Friuli region. Aged in large, neutral Slavonian oak, the wine has a beautiful spiciness with a touch of the nutty, aged characteristics of time in bottle.</i>	£15 £80

RED	125ml 750ml
MAGLIOCCO DI CANINO L'Acino, Tocomagliocco 2009, Calabria, Italy (NATURAL) (50ml taster £5) <i>Unfiltered, unfinned and with no added sulphites. Calabria typically produces large amounts of bulk-wine, and quality driven, minimal intervention wines are rarities. This winery is run by three friends, and a delicate touch in the vineyard and cellar creates a wine that is incredibly alive and brimming with fresh fruit. Vegetal notes, wet soil, black currants and a green, stemmy touch.</i>	£12 £65

PINOT NOIR Domaine Molin, Fixin Vieilles Vignes 2013, Burgundy, France (50ml taster £8) <i>Fixin is a lesser known appellation in the north of the Cotes-de-Nuits, and in their youth, the wines are highly strung and tannic. Age plays an important part in these structured wines, and Domaine Molin's now shows cherry pit, blackcurrant and white pepper.</i>	£18 £85
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MYSTERY WINE £7.95 Free!
<i>Our Mystery Wine Challenge runs all day, every day. Choose either white or red, and we will blind pour you a 125ml glass. If you guess the grape variety correctly, the glass is on us. Get it wrong, and you owe us £7.95. Easy peasy.</i>

TO FINISH	50ml 100ml 500ml
SWEET SAUVIGNON BLANC, SEMILLON & MUSCAT Bilancini, 'Les Pins', Monbazillac, 2015, South West France	£5.5 £10 £40

FORTIFIED PORT Niepoort Late Bottled Vintage, 2013, Portugal	£5 £8.95 £65
SHERRY PALOMINO Delgado Zuleta Sherry, Medium Blend of Amontillado NV, Spain	£3.5 £6.5 £46

BEERS AND SOFTS

BEER	330ml
Estrella Damm 4.6% - Spain	£4.95
Estrella Free Damm 0.0% - Spain (250ml)	£3.00
Atlantic Pale Ale 4.5% - Brixton Brewery, London	£5.95
Low Voltage Session IPA 4.3% - Brixton Brewery, London	£5.95

SOFT DRINKS	
Mango & Ginger – Nix and Kix, London	£3.50
Blood Orange & Turmeric – Nix and Kix, London	£3.50
Cucumber & Mint – Nix and Kix, London	£3.50
Watermelon and Hibiscus – Nix and Kix, London	£3.50
Kingsdown Still Water	£2.5 / £4
Kingsdown Sparkling Water	£2.5 / £4

TO SIP

	35ml
Sanchez Romate, Brandy De Jerez Solera Reserva	£4
G. Miclo, Marc D'Alsace Gewurztraminer	£6.5
Belsazar Red Vermouth (50ml)	£7
Bepi Tosolini, Grappa Cividina Tipica	£5.5
Francis Abecassis, Cognac VSOP Single Estate	£8

WE DELIVER WINE!

ENQUIRE WITH OUR TEAM FOR SAME DAY OR FUTURE DELIVERY WITHIN A DESIGNATED ONE HOUR TIME SLOT!

(NO MINIMUM ORDER, ADDITIONAL FEES APPLY.)