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The Walcot
London Borough of Lambeth

"Life is too short to drink bad wine."

Anonymous

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Sample A La Carte Menu

Snacks

Mixed olives (v) **3** | Bread, olive oil (v) **2** | Croquettes of the day **4** | Honey glazed sausages **4**

Starters

Celeriac & apple soup with hazelnuts (v) **6**

Heritage beetroots with stilton, hazelnuts, croutons (v) **7**

Salmon and hake fishcake, orange, watercress, pickled cucumber **8**

Pork & pistachio terrine, house chutney, grilled bread **8**

Dall'Ava DOK San Daniele (Italy) selection of cured meat **8**

Home-cured gravlax, orange, watercress, pickled cucumber, quail egg **8**

Poached egg, wild mushrooms, toasted sourdough **7**

Mains

Beer battered fish & chips, mushy peas, lemon, tartare sauce **15**

'1830' beef burger, Ogelshield cheese, pickles, charcoal bun, chips **15**

Braised lamb shoulder, cipolle piatte, mash potatoes, mojo verde **17**

Confit duck, potato terrine, carrots, pickled walnut, roasted beetroot **16**

Cornish hake, baby gem, charred leek, braised celery smoked eel velouté **16**

Mushroom and watercress pasta(v) **12**

*Add fresh shaved Italian autumn truffle suppl. **4***

From the char-grill

Served with rocket & watercress salad and slow roast tomato

8oz Rose-county rump steak, Café de Paris butter **16**

9oz Salt-marsh lamb Barnsley chop **16**

8oz Rose-county bavette, Café de Paris butter **15**

Sides – all **4**

Chips | Sautéed potatoes | Honey & mustard glazed carrots | watercress & Parmesan

Desserts

Judes' ice cream selection **3**

Home-made frozen apple parfait **5**

Home-made salted chocolate brownie **5**

**Please advise your server of any allergies or intolerances you have before ordering your meal.*

Service is not included on your bill

COCKTAILS

Elegant Martinis

Passionate Lemon Martini £8.50
Lemon infused vodka, fresh squeezed Passion Fruit and home-made Demerara syrup.
Passionately refreshing

L'Orange Martini £8.50
Orange infused vodka, homemade lychee puree and salt water.

Espresso Martini £8.50
Ketel One Vodka, Espresso, Amaretto and Frangelico
The Walcott 1830 twist of the classic Espresso Martini. Delicacy

Watermelon Martini £8.50
Home infused lemongrass Ketel One Vodka, fresh watermelon
A touch of summer breeze all year round.
Takes you above the clouds.

Verona's Kiss £8.50
Baileys, Amaretto, Chambord, Kahlua and Cream.
The sweetness of a Shakespearean kiss - who's in for a treat.

The Cranachan £9.50
Monkey shoulder, Chambord, raspberry and cream
Mmmmm... cheesecake.....

Sicilian Sunset £9.50
Whitley Neill gin, Kamm & Sons, Benedictine and Averna
Vulcan explosion of flavours

Light & Long

Kennington Sunrise £8.50
Jose Cuervo Traditional, Rinquinquin, Campari and grapefruit juice topped up with soda.
Bitter-sweet and refreshing with hints of peach and citrus.

T-Jam £8.50
Finlandia vodka, Elderflower, white tea and strawberry jam.
Afternoon tea – The Walcott style!

Herby £8.50
Bacardi Gold, fruit tea, blackcurrant jam with elderflower St German.
With the two all-time favourites, rum and elderflower.

Short & Strong

Negroni £8.50
Bombay Sapphire Gin with Campari and Antica Formula.
The old classic with a twist – straight out from our own American oak barrel.

Summer Spiced Fashioned £9.00
Home infused winter spiced Finlandia vodka, Chambord, Gingerbread syrup and Krupnik

Stinger £9.00
Maxime Triol VSOP, Menthe Blanche and angostura bitters
Unclear origins but a classic since 1917

Bubbly

Daily Special Bellini £8.00
Fresh squeezed fruit topped up with Prosecco.
Ask your server for today's special

French Soixante Quinze £8.50
Bombay Sapphire Gin, sweet & sour topped with Prosecco.
The combination was said to have such a kick that it felt like being shelled with a powerful field gun.

Figaro £9.50
Amaro Montenegro with Fig liquor topped up with Champagne.
Autumn flavours in a flute.

Grey Goose Le Fizz £7.50
Grey Goose vodka, elderflower cordial and fresh lime juice topped up with soda.
A refreshing drink which you just can't get enough of.

Gin Selection

Beefeater 24 Gin £5.25
incredible smooth with signature citrus flavour. Best served as G&T with grapefruit wedge

Brockman's £5.75
Traditional notes combined with citrus and aromatic wild berry, refreshin, intensely smoot Berst served as G&T with grapefruit and blueberries or fresh ginger blueberries and ginger ale

Bombay Sapphire £5.25
Light and very floral. Best served in an aviation or as G&T with lemon slice

Hayman 1820 gin liqueur £7.95
It is a versatile drink balancing the refreshing and distinctive character of gin with the sweetness of a liqueur. Can be enjoyed over ice or as part of a cocktail.

Hendrick's, £7.25
Clean floral and refreshing gin. Best served as G&T with cucumber slice...
And cucumber martini? Why not? It's great!!

The Botanist, £7.50
Satin smooth, cool and rich. Best served as dry martini or in a G&T with chamomile or mint

Sipsmith, £6.75
Floral,dry spicy juniper with hint of lemon tart and orange marmelade.
Best served as G&T with lemon peel

Tanqueray, £6.50
Smooth, well balanced, juniper dominant. Best served as G&T with lime wedge

Monkey 47 £8.25
Complex and rich, citrus and herbal.. a gin full of mistery... MUST HAVE!!!

Gin Mare £8.25
resinous juniper, thyme and olives are dominating, with a burst of basil and rosemary real herbal gin. Best served in a dirty martini or as G&T with rosemary

Whitley Neill £7.25
Light gin style, with amazing well balance citrusy
Best served as Martini or G&T with orange wedge and a dash of Peychaud's bitters

G'Vine Floraison £7.25
Craft from grape spirit, fresh smooth and rounded.
Best served as G&T whit grapes or in a French75

Selection of mixers for the perfect G&T £2.50
Tonic, Indian Tonic, Mediterranean Tonic, Elderflower Tonic, Lemon Tonic,

Virgin Cocktails

Lychee Lemonade £5.50
Lychee juice with a hint of lime and elderflower, topped with lemonade.

Cool Cucumber £5.50
Cucumber muddled with elderflower and mint, topped with Apple juice and soda

Berry Rascal £5.50
Fresh raspberries, strawberries and blackberries muddled and Lengthened with cranberry juice

Soft Drinks

 £2.50

Coca Cola, Diet Coke, Fanta, Lemonade, Eager juices

WINE LIST

Wine makes every meal an occasion, every table more elegant, every day more civilized." --- André Simon

Sparkling

Vintage		125ml	Bottle	
NV	Denbies whitedowns brut England, Surrey	7.00	35.00	
NV	Chio prosecco docg Italy, Veneto		25.00	
NV	Ayala brut majeur France, Champagne		47.00	

White

Vintage		175ml	375ml	Bottle
2015	Quinta de Azevedo, Vinho Verde Portugal, Minho An intense aroma with floral notes of roses and orange blossom mingling with citrus and mineral tones.	7.00	13.00	20.00
2017	La Font Francaise, Picpoul de Pinet France, Languedoc Bright delicious flavours of mandarins, pink grapefruits and fresh lime combine to make this new favourite a pleasing wine to enjoy by the glass or with fresh fish dishes.	7.50	14.00	23.00
2016	Domini Veneti, Soave D.O.C. Classico Italy, Veneto Straw yellow with green tints on colour. Fine perfume with delicate notes of white peach, gently floral. Typical of Garganega, Soave has a medium-bodied, harmony, crisp and fresh on taste combined with a hint of bitter almonds on the finish.	7.50	17.00	25.00
2016	Domain Du Mas Neuf, Dry Muscat France, Languedoc This wine has a golden colour and a rich and powerful nose with lychee, dry fruit, jasmine and vanilla aromas.	8.50	15.00	25.00
2017	Terrazze della Luna, Pinot Grigio Italy, Alto Adige-Trentino Stone fruit, apple and floral nose. The palate shows delicate yet complex floral notes, subtle mineral character and attractive white fruit leading to fresh citrus acidity on the finish.	9.00	16.00	26.00
2017	Babich, Sauvignon Blanc New Zealand, Marlborough Tropical fruits and lime with a touch of gun smoke. The palate is a basket of sun-ripened stone fruits and passionfruit, blackcurrant with just a touch of grapefruit. Gentle power with a dry lingering finish.	9.50	17.00	29.00
2014	Chapoutier Schieferkopf, Riesling Germany, Baden Citrus, pineapple and mineral notes. Zippy acidity, the finish exhibits salty notes and is very aromatic.			34.00

Fertuna Droppello Italy, Tuscany
 An intense and delicate bouquet, with soft notes of herbs and white fruits. On the palate the wine is fresh, dry and mineral, with a pleasant delicacy and a good persistence with an elegant acidity.

2016 25.00

Fontanafredda, Gavi di Gavi DOCG Italy, Piemonte
 One of Italy's most fashionable whites, it is noted for acute dryness and fresh, flinty acidity. It has a full, delicate, elegant bouquet which brings flowers and fresh fruit to mind - mostly lemons, lilies of the valley and green apples. Its palate is attractively young, dry, fresh and well-balanced.

2016 45.00

Langlois, Pouilly Fume France, Loire Valley
 Wonderfully fruity with classic gunflint notes, fresh white blossoms, light lemon peel and a hint of tropical fruits.

2016 55.00

Domaine Chanson, Meursault France, Burgundy
 Fresh zesty aromas mixed with lemon on a hint of vanilla. Well crafted. Firm acidity and minerality. Pure and tight. Stylish personality. Long aftertaste.

2013 50.00

Rose'

Vintage		175ml	375ml	Bottle
	Domini Veneti, Bardolino charetto Italy, Veneto			
2016	A brilliant rosé. Fresh with fragrances of tea-rose, violet and red berries. Full and balanced, pleasantly fresh with hints of strawberry and raspberry. Ideal for light lunches or by himself	7.50	14.00	27.00
	Pricipato Blush, Pinot Grigio Italy, Emilia Romagna			
2017	Appealing strawberry and white peach fruit characters leading to a crisp off-dry finish.	7.00	13.00	20.00
	L'Instant Safran, Malbec Rose France, Comte-Tolosan			
2016	Crisp rosé with aromas of red berries and fine spicy notes with delicacy and elegance.			25.00

Red

Vintage		175ml	375ml	Bottle
	La Cour des Dames, Syrah France, Languedoc			
2016	Aromas of wild berry fruits of raspberries, gooseberries, blackcurrants, spices, cinnamon and a touch of mint. Very rich and fat on the palate with a long, silky finish. This is a wine of a rare complexity.	7.00	11.00	20.00
	Casa Ferreirinha, Esteva douro tinto Portugal, Douro			
2016	Balsamic aromas of cedar and red fruits of strawberry and cherry. Well integrated acidity giving exceptional freshness and vivacity, polished tannins and floral aromas and well present red fruits. Its finish is very elegant and harmonious.	7.50	13.00	22.00

	Gabbiano Bellezza, Chianti Gran Selezione Italy, Tuscany			
2013	The highest quality grapes selected in a single estate vineyard gives us this powerful Chianti Classico wine, authentic and elegant. The word 'Bellezza'(Beauty) was familiarly used by the winery to refer to this vineyard for its beauty and special production, thus it became the vineyard nickname.	12.00	19.00	35.00
	Finca Flichman, Mabec Roble Argentina, Mandoza			
2017	Baked red fruits of plum and cherry on the nose with a slight touch of oak. Very fruity flavours of plums and raspberries with an elegant and soft finish.	8.50	13.00	25.00
	Domini Veneti, La Casetta			
	Italy, Veneto			
2015	A beautiful deep ruby hue and lots of almost confected cherry, plum and berry fruits complemented by vanilla hints. Fine and rounded, a velvety smooth palate bursting with intense and complex flavours. The perfect companion for all types of meat and seasoned cheeses.	10.00	21.00	40.00
	Beaujolais, Les Iris France, Beaujolais			
2016	Youthful and juicy, supple fruit aromas open to a palate of crushed red berries with some underlying peppery floral notes of peonies and iris.	9.50	16.00	27.00
	The Crossings, Pinot noir New Zealand, Marlborough			
2015	The highest quality grapes selected in a single estate vineyard gives us this powerful Chianti Classico wine, authentic and elegant. The word 'Bellezza'(Beauty) was familiarly used by the winery to refer to this vineyard for its beauty and special production, thus it became the vineyard nickname.			40.00
	Bodegas Roda, Sela Spain, Rioja			
2013	The nose is bursting with red fruit aromas of cherries, redcurrants and blackberries. The palate is elegant with lively, fresh flavours. The oak wood ageing is well-integrated and the finish is persistent.			50.00
	Klein Constantia, KC Cabernet – Merlot South Africa, Constantia			
2014	A deep and intense red with hearty flavours of blackberries, blackcurrants ripe plums, warming spice and smooth concentrated tannins.			32.00
	La Bernardine, Chateauneuf Du Pape France, Rhone Valley			
	The nose bursts with red fruits, blackcurrant and raspberry, followed by violet aromas. Ample and round in the mouth, finishing on flavours of stewed fruits and vanilla.			95.00
	Kilikanoon, Killerman's Run GSM Australia, Clare Valley			
2014	Lifted aromas of musk, rose petal and liquorice craftily interweave with notes of French oak char and woodsmoke. Silky and textural on the palate yet one that strikes a balance between richness and vivacity. The flavours of liquorice, dark cherries and mocha chocolate feature strongly and meld seamlessly with the peppery tannins and firmed acidity.			45.00
	Domini Veneti, Amarone della Valpolicella D.o.c.g. Italy, Veneto			
2013	Ruby red, dense and compact on colour Intense and persistent, ethereal, fruity with hints of cherries and dried prunes, dried flowers and spices. Classic full bodied and very smooth flavour, with beautifully balanced velvety tannins, typical from this region.			60.00