

CARINTHIA
LOUNGE

Prepare to embark on a unique tasting tour across the Iberian Peninsula as you explore a historic collection of Ports, Sherries and other fine wines, linked to Britain's illustrious maritime past.

Steeped in tradition, ritual, and distinctive character, these fortified wines share many values with Cunard and we are excited to be able to share such a wide selection.

Other Iberian wines are now achieving their potential and most regions in Portugal and Spain are represented. Savour each individually, or with complementary canapés served 'amuse bouche' style. Your waiter will happily recommend a pairing.

Additionally, a selection of pre-and post-dinner cocktails is available including signature illy coffee blends together with classic beverages from around the world.

PORTUGAL.

Britain's links with Portugal date back to a treaty signed in 1373 between King Edward III, King Ferdinand and Queen Eleanor establishing 'perpetual friendships, unions [and] alliances' between the two seafaring nations.

This agreement was strengthened by another in 1703 establishing favourable trade between the two countries, which so encouraged imports that it came to be known as the 'Port Wine' treaty. Popularity of Portuguese wines only increased as war with France hindered import of theirs.

Since 1756, the production of Port has been so revered that it has been defined by royal Portuguese charter. It thus became the world's first wine region to have a formal demarcation.

Today, only wine grown on the steep terraces of the Douro Valley in northern Portugal may be called 'Port'. It is known as a fortified wine because fermentation is stopped halfway through by the addition of grape spirit. This not only fortifies the wine but stops the yeast from converting all of the sugar, creating Port's signature sweet finish.

Of course, Port is only one stage of your journey into Portugal's fine wines.

Wine tasting guide.



PORT.

We are delighted to be able to serve you a diverse selection of Ports by the glass.

Port remains the wine of choice for the Loyal Toast. This is raised while seated; a tradition established when King George III made uncomfortable contact with a deck beam upon rising to a toast during a visit to one of his ships.

WHITE

Taylor's Chip Dry (5)

Fresh fruit fragrances, lively palate, with good flavour and crisp, dry finish.

Ferreira 10 Year Old (7)

An intense and complex wine that has a full palate of rich tropical fruit, spice, vanilla, dried apricot and peach.

ROSÉ

Offley Rosé (7)

A fresh and fruity style of Port with notes of strawberry and hints of vanilla.

TAWNY

Ferreira Dona Antónia Reserve (D)

Flavours of very ripe plum and apricot sit neatly alongside a nutty, marmalade, spicy background.

Sandeman 10 Year Old (C)

An intense and lively wine with aromas of ripe fruit jam, vanilla, and raisins with a nutty herbal finish.

Sandeman 20 Year Old (C)

Elegant, complex with age and youth in perfect balance. Flavours of honey, macadamia nuts, dried apricot, spice and creamy vanilla are all evident.

Sandeman 30 Year Old (C)

Remarkable freshness shines through the incredible complexity of this wine which displays an array of dried stone fruit aromas, woodspice, caramel, hazelnut and vanilla.

Sandeman 40 Year Old (C)

The most elegant of aged tawny Ports with delicate weight and many facets. Persistent nutty, herbal, dried fruit, caramel, toffee and spice aromas dominate and develop continually in the glass.



RUBY PORT

Graham's Late Bottled Vintage (E)

Rich red fruit flavours balanced by taut, peppery tannins and with a long and satisfying finish.

Quinta do Noval Unfiltered Late Bottled Vintage (E)

Vibrant, pure dark fruit, with fine structure and great freshness.

Niepoort Crusted (E)

A blend of three vintages: 2007, 2011 and 2012. Notes of bitter chocolate and rich fruits of the forest.

VINTAGE PORT OF THE DAY

A glass of one of our recently decanted vintage Ports.

PORT TASTING FLIGHTS

The Port Sampler: White, Rosé, Ruby & Tawny

Taylor's Chip Dry – Offley Rosé – Graham's LBV – Ferreira Dona Antónia Reserve.

Sandeman Century of Tawny Port

10 Year Old – 20 Year Old – 30 Year Old – 40 Year Old .

Niepoort Vintage Vertical

1982 – 1987 – 2005 – 2009.

Flights feature 30ml measures.

VINTAGE PORTS.

1840 Ferreira
1847 Ferreira
1851 Ferreira
1854 Ferreira
1858 Ferreira
1863 Ferreira
1920 Ferreira
1924 Ferreira
1927 Sandeman
1935 Sandeman
1957 Sandeman
1960 Ferreira
1963 Sandeman
1966 Taylor's
1967 Sandeman
1968 Sandeman
1970 Sandeman



1972 Offley
1978 Ferreira
1982 Niepoort
1987 Niepoort
1989 Offley
1990 Quinta do Vesuvio
1991 Quinta do Noval 'Nacional'
1994 Sandeman
1995 Offley
1997 Offley
1999 Sandeman
2003 Sandeman
2004 Quinta do Vale Meão
2005 Niepoort
2007 Niepoort
2009 Niepoort
2011 Sandeman

PORTUGUESE WINES BY THE GLASS.

WHITE WINE

Qunita de Lixa, Vinho Verde (2)

Floral, citrus flavoured with a touch of effervescence. A light and refreshing aperitif.

Alvarinho, Soalheiro, Vinho Verde (2)

A combination of ripe golden stone fruits and fruit cocktail aromas lead into a rich, fruity and fresh palate.

Vinha Grande, Casa Ferreirinha, Douro (2)

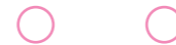
A blend of classic Douro white grapes aged in oak barrels for eight months. This wine has a deep and rich complexity.

Reserva, Quinta dos Carvalhais, Dão (2)

Rich and complex dried fruit flavours, honey, herbs and spice. A full-bodied palate and a truly rewarding finish.

Colheita Seleccionada, Adega de Pegões, Setúbal (2)

A full-flavoured wine with waxy aromas of orange blossom, through to a rich and opulent palate with creamy vanilla spice and a persistent, elegant finish.



ROSÉ WINE

Mateus Rosé, Vinho de Mesa (4)

Balanced and refreshing with flavours of strawberry and grapefruit.

RED WINE

Esteva, Casa Ferreirinha, Douro (C)

Vibrant, red fruit flavours with hints of raspberry and cranberry. Elegant, balanced and refreshing.

Vinha Grande, Casa Ferreirinha, Douro (D)

Fruit flavours of damson, plum, and cassis are supplemented with an earthy, spice and cedar notes.

Colheita, Quinta dos Carvalhais, Dão (D)

Deep black fruit flavours with a touch of mint, pepper and vanilla spice.

Touriga Nacional Reserva, Adega de Pegões, Setúbal (D)

A bold wine with flavours of black cherry with herbs and vanilla. Smooth and flavoursome on the palate with a spicy and warm finish.

Trinca Bolotas, Herdade do Peso, Alentejo (C)

Flavours of blackberry, raspberry and plums coupled with a hint of peppery spice and a chewy richness.

SPAIN.

Smaller than France yet larger than the state of California, Spain boasts innumerable wines to rival both regions.

Spain offers huge geographical variation for the production of wines, from the dramatic hot dry hills of the Priorat to the cool green undulating Basque Country. As such there is a delicious variety of wines available, the most distinctive of which is Sherry.

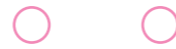
Sherry can trace its origins to the first century AD, in undulating vineyards outside the town of Jerez de La Frontera in the Andalusia region of Spain. Originally named Xerez by the Moors, the town was pronounced by the Arabs as Scheris from whence the name has grown.

Jerez is not just the birthplace of Sherry; it is the only place for Sherry. Like Champagne, there is nowhere else in the world where this type of wine can be made. Unlike Champagne, it has no close rivals. There is no equivalent 'sparkling wine' pretender to Sherry's throne.

Sherries are diverse in style: dry, fresh and young are as typical as sweet, rich and old. With Sherry, fortification is made after fermentation has finished. The style of each variant is determined by the manner in which it is elaborated, blended and aged.

As with Port, Sherry is just one of many exceptional wines to be explored from across its native country.

Wine tasting guide.



SHERRY.

We are delighted to be able to serve you a broad selection of Sherries by the glass.

Such is the popularity of this fortified wine in naval history that when Ferdinand Magellan prepared to sail around the world in 1519, he spent more on Sherry than on weapons.

DRY

Gonzales Byass Tio Pepe Fino (1)

Crisp, fresh and uncompromisingly dry. Notes of toasted almonds, lemon and orange rind.

Williams & Humbert Alegria Manzanilla (1)

Intensely pungent nose with a hint of the yeast layer, green apple and a note of almond. Delicate yet full-bodied, assertive while elegant.

Hidalgo Pastrana Single Vineyard, Pasada Manzanilla (1)

Lovely freshness, with great complexity and nutty, creamy layers. More body and depth than many other Manzanillas.

Williams & Humbert 12 Year Old Dry Amontillado (1)

Elegant, mellow and nutty, full-bodied on the palate with a long finish.

Hidalgo Wellington 20 Year Old Palo Cortado (2)

Completely dry, with toasty aromas of roasted hazelnut and a remarkably complex palate coming from long barrel ageing.

Hidalgo Faraon Dry Oloroso (2)

Only estate grown grapes are used for this wine. Dark mahogany with a rich walnut aroma, full smooth flavour and dry finish.



SWEET

Harveys Bristol Cream (7)

World famous rich cream Sherry. Full-flavoured, sweet and lightly nutty aroma with soft smooth concentrated finish.

Williams & Humbert Dry Sack 15 Year Old Sweet Oloroso (6)

A rich amber colour and aromas of intense dried fruit and nut. Full-bodied and brilliantly balanced with a little acidity and quite a sweet long finish.

Williams & Humbert 12 Year Old Pedro Ximénez (9)

Rich and sweet this is the ultimate dessert Sherry. Prominent aromas of raisins with hints of liquorice.

Harveys 30 Year Old Pedro Ximénez (9)

Incredibly rich, intense and unctuous. Iodine, liquorice, prune, raisin and treacle resonate through this super-luxurious Pedro Ximénez Sherry.

SHERRY TASTING FLIGHTS

The Sherry Sampler: Dry to Sweet

Tio Pepe Fino – Hidalgo Faraon Dry Oloroso – Harveys Bristol Cream – Williams & Humbert 12 Year Old Pedro Ximénez.

Old Sweeties

Williams & Humbert Dry Sack 15 Year Old Sweet Oloroso – Williams & Humbert 12 Year Old Pedro Ximénez – Harveys 30 Year Old Pedro Ximénez.

Savoury Sherry Selection

Williams & Humbert Alegria Manzanilla – Williams & Humbert 12 Year Old Dry Amontillado – Hidalgo Wellington 20 Year Old Palo Cortado.

Flights feature 30ml measures.

SPANISH WINES BY THE GLASS.

SPARKLING WINE

Chic Cava, Catalunya (2)

Citrus and floral notes complemented by a toasty richness and a crisp finish.

WHITE WINE

Santiago Ruiz, O Rosal, Rias Baixas (2)

Citrus, pear and herbal notes of mint and laurel combine with mouth-filling body.

Blanco Fermentado en Barrica "Antea", Marqués de Cáceres, Rioja (2)

Soft citrus fruit and pear flavours mingle with rich oak and buttery characteristics.

Hondarrabi Zuri, Bodega Hiruzta, Getariako Txakolina (2)

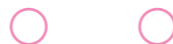
Packed with flavours of apple, pear and grapefruit, with hints of tropical fruits through to a dry, mineral, salivating finish.

Chardonnay Únic, Clos Montblanc, Catalonia (3)

Fruity aromas with smoky notes. In the mouth it is round, broad, silky and elegant.

Verdejo, Duquesa de Valladolid, Rueda (2)

Crisp green apple, lime, gooseberry and nettle flavours make this a refreshing alternative to Sauvignon Blanc.



ROSÉ WINE

Rioja Rosado, Ortega Ezquerro

Dry and quite full, with ripe creamy fruits and refreshing acidity.

RED WINE

Rioja Gran Reserva, Bodegas LAN

Aromas of ripe red fruits combine with spicy notes of vanilla, cinnamon, fennel, leather and cigar box. Full-bodied and round.

Rioja Reserva, Bodegas LAN

Fresh red and black fruits flavours of cranberry, blackberry and blueberry are all supported by a creamy vanilla spice.

Psi, Peter Sisseck, Ribero del Duero (C)

Ripe, aromatic, black fruit, plum and black cherry compote, complemented by mineral notes. Harmonious and long on the finish.

Finca La Estacada, Envejecido 6 Mesas En Barrica, Castile-La Mancha (C)

Powerful aromas of blackberries and the bramble patch. Meaty in the mouth, warm notes and a ripe fruit finish.

Ritme Tinto Cepas Vella, Acustic Celler, Priorat (E)

A smooth, full-bodied red, with aromas and flavours of redcurrants and dark cherries.

PORT COCKTAILS.

Dona Antónia's Old Fashioned

Martell VS Single Distillery Cognac, Ferreira Dona Antónia Reserve, Maple Syrup, Absinthe La Fée Parisienne, Peychaud's Bitters.

Chancellor

Chivas Regal 12 Year Old Scotch Whisky, Ferreira Dona Antónia Reserve, Cinzano Dry Vermouth, Angostura Orange Bitters.

The Suburban

Maker's Mark Bourbon Whiskey, Captain Morgan Dark Rum, Graham's Late Bottled Vintage, Angostura Orange Bitters.

Port Side

Martell VS Single Distillery Cognac, Cointreau, Graham's Late Bottled Vintage, Freshly Squeezed Lemon Juice.

Port Julep

Ferreira Dona Antónia Reserve, Martell VS Single Distillery Cognac, Appleton Estate Reserve Rum, Fresh Mint Leaves.

Sangria Nuevo

Esteva Red Wine, Dona Antónia Reserve Tawny, Williams & Humbert Alegria Manzanilla, Freshly Squeezed Orange and Lime Juice, Lemonade, Seasonal Fruit.



SHERRY COCKTAILS.

Up-To-Date Cocktail

Williams & Humbert 12 Year Old Dry Amontillado, Van Brunt Stillhouse Rye Whiskey, Grand Marnier, Angostura Bitters.

Ward 7

Van Brunt Stillhouse Rye Whiskey, Hidalgo Wellington 20 Year Old Palo Cortado, Freshly Squeezed Lemon and Orange Juice, Grenadine, Club Soda.

Tuxedo

Plymouth Gin, Tio Pepe Fino, Angostura Orange Bitters.

El Burro Catalan

Kete One Vodka, Williams & Humbert Alegria Manzanilla, Cranberry Juice, Freshly Squeezed Lemon Juice, Angostura Bitters, Ginger Beer.

Sherry on Top

Harveys Bristol Cream, Passion Fruit Purée, Pomegranate Syrup, Freshly Squeezed Lemon Juice.

Pedro Suckerpunch

Maker's Mark Bourbon Whiskey, Williams & Humbert 12 Year Old Pedro Ximénez, Lillet Rouge, Freshly Squeezed Lemon Juice, Mr Black Cold Brew Coffee Liqueur.

ILLY COCKTAILS.

HOT

Amore

The encounter between a double illy espresso and the sweet personality of Disaronno Liqueur. An intense drink with a romantic soul.

Giamaicano

The close affinity between coffee and Appleton Estate Reserve Blend Rum emerge in this exotic cocktail, softly enclosed with a blanket of shaken cream.

Delizia al Caffè

The union of chocolate and coffee lies beneath shaken cream, a drop of Mr Black Cold Brew Coffee Liqueur adds a cheeky touch.

Messicano

Two shots of hot illy espresso on a base of Patrón Silver Tequila and Mr Black Cold Brew Coffee Liqueur. Perfect for the most adventurous palates.



COLD

Perfect Espresso Martini

Ketel One Vodka and illy espresso discover a mutual attraction, and together plunge into the creaminess of Mr Black Cold Brew Coffee Liqueur.

Camelot

The secret is in the pairing of different yet complementary characters: illy espresso, Mr Black Cold Brew Coffee Liqueur, Galliano Vanilla Liqueur and Luxardo Maraschino Liqueur.

Francis

As well as illy espresso, this soft and velvety cocktail includes Ketel One Vodka, Baileys Irish Cream, Mr Black Cold Brew Coffee Liqueur and Cointreau.

BEERS AND CIDERS.

DRAUGHT BEERS

San Miguel – Lager, 5% abv

Marston's Pedigree – Pale Ale, 4.5% abv

Cunard Gold – Perfect Pilsner, 4.6% abv

Guinness – Stout, 4.2% abv

LAGERS

Amstel Light – 330ml, 3.5% abv

Beck's – 330ml, 5% abv

Beck's Blue Alcohol Free Beer – 330ml, 0.05% abv

Budweiser – 330ml, 5% abv

Cobra Premium Beer – 330ml, 4.8% abv

Corona – 355ml, 4.5% abv

Grolsch – 450ml, 5% abv

Heineken – 330ml, 5% abv

Peroni Nastro Azzurro – 330ml, 5.1% abv

Samuel Adams Boston Lager – 330ml, 4.9% abv

Tiger – 330ml, 4.8% abv

ALES

Cunard Black – Biscotti Breakfast Stout – 330ml, 5.7% abv (contains almonds)

Cunard Red – Red IPA – 330ml, 4.9% abv

Doom Bar, Sharp's Brewery – 500ml, 4.3% abv

Ghost Ship Alcohol Free Pale Ale, Adnams Southwold – 500ml, 0.5%

London Pride, Fuller's Brewery – 500ml, 4.7% abv

Old Speckled Hen, St. Edmund's Brewery – 500ml, 5% abv

Old Thumper, Ringwood Brewery – 500ml, 5.1% abv

Tribute, St Austell Brewery – 500ml, 4.2% abv

So. LA West Coast Pale, Dark Revolution – 330ml 4.5% abv

WHEAT BEERS

Belgian White, Blue Moon – 330ml, 5.4% abv

Weissbier, Erdinger – 500ml, 5.3% abv

CIDERS

Aspall Draught Cyder – 500ml, 5.5% abv

Magners Pear – 568ml, 4.5% abv

Rekorderlig Premium Strawberry & Lime – 500ml, 4% abv

Strongbow – 440ml, 5.3% abv

Strongbow Dark Fruit – 440ml, 4.0% abv

Thatcher's Gold – 500ml, 4.8% abv

SPIRITS, SOFT & HOT DRINKS.

SPIRITS

We have a wide range of spirits, aperitifs and liqueurs for your selection. Please ask your bar waiter who will be happy to oblige.

Aperitifs

Brandies and Cognac

Gin

Liqueur

Rum

Whisky

Tequila

Vodka

SOFT DRINKS

Juices

Mixers

Sodas

Water

HOT DRINKS

Coffee

Hot Chocolate

Tea

PORT ETIQUETTE TO OBSERVE AND AMUSE.

The decanter is always placed to the right of the host and passed to the left, to each guest in turn. Passing to the left is sometimes said to have originated in the Royal Navy where the rule was 'Port to port'. It is more likely due to the fact that most people are right-handed, thus making it easier for the recipient.



If the person on your right fails to pass the Port in a timely manner they are known as a 'bottle-stopper'. It is traditional to then nudge their attention by asking, "Do you know the Bishop of Norwich?" This is attributed to Henry Bathurst, Bishop of Norwich from 1805 to 1837. At the ripe age of 93, he was dim of sight and known for falling asleep at the table thereby accumulating decanters to his right and dismay to his left. If this hint fails, you may press the offending person further by asking less subtly, "Is your passport in order?"



A popular challenge is to serve this wine 'blind' and invite guests to guess the vintage year and name of the Port house. No prizes should be awarded, however.



When the decanter or bottle reaches you, if you believe it contains just the right amount to fill your glass without spilling a drop while simultaneously emptying the original vessel, you may declare a "Buzz". If you are successful as a 'Buzzer', the other members of your party must 'stand' you a bottle.

