



## The Spirit of The Don

The spirit of The Don has been an integral part of 20 St Swithins Lane since 1798 when the young Perthshire Scot George Sandeman took over the site as the cellar for his port sherry and wine company. The black-caped figure of The Don with his flat black sombrero has long been a symbol of excellence in the world of ports and sherries.

Those ports and sherries were shipped to London from Oporto and Jerez on the Iberian Peninsula in their handsome wooden casks, which were lowered down into the basement bottling cellars by the hand turned Capital Patent Crane. The Crane, which was at that time considered a remarkable feat of engineering still stands in the shed that is today the entrance to the Don Restaurant and Bistro.

The tradition of generous hospitality and fine restoration has always run deep at 20 St Swithins Lane.

One of the younger Sandeman lads wrote thus of a dinner here in 1814.

**"I dined at my uncles in St Swithins Lane at six o'clock. Such late hours I dislike – otherwise things were most agreeable. The party consisted of six French gentlemen connected with the wine trade. We had variety of fine wines, clarets, ports and other kinds whose names were quite new to me. I was tempted to take five or six glasses of Madeira, besides some others. Not being accustomed to such liquors, I felt some degree of fever through the night but my head was not affected at all"**

Ports, sherries, and those Madeiras continued to be bottled here until 1969 when the now world-famous "Sign of The Don" was lowered from its site high above Number 20 St Swithins Lane and shipped to Oporto where hung hanging in the Sandeman Museum.

In the year 2,000 to mark the opening of The Don , George Sandeman, the present chairman, thought it appropriate that the sign should be returned from Oporto to its original home at 20 St Swithins Lane, trusting that the spirit of The Don would inspire a new generation of enthusiastic connoisseurs.

# WINE DINNER

WITH

JAVIER HIDALGO

AND

DOMAINE RODA IN RIOJA

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AT THE DON

*Wednesday 22<sup>nd</sup> September 2010*

## *The Wines*

*La Gitana Manzanilla*



*Jerez Cortado Wellington VOS tbc*



*Roda 2006*

*Roda I 2004*



*Pasada Pastrana Manzanilla*



*Pedro Ximenez Triana*

## *Menu*

Serano Ham with Aubergine Puree



Grilled Gambas with Black Olives  
and Grilled Artichokes



Roast Suckling Pig with Tortilla, Ragout of Chorizo and  
White Beans



Manchego Marinated in Virgin Olive Oil with a Quince Jelly



Almond Flan and Ximenez Ice Cream



Café et Petits fours