

The King's Arms Wine List

White Wines

	Glass 175ml	Glass 250ml	Bottle
Le Bouquet de Georges Duboeuf Blanc – Dry white blended wine from France. This is easy drinking. Just try it – you'll love it.	£3.75	£5.00	£14.95
White River Chenin Blanc - Thrillingly sorbet-fresh Cape Chenin from the indefatigable De Wet Lategan. Wonderful citrus flavours spill from this bottle. It is a wine best enjoyed with fish.	£4.25	£5.75	£16.95
Gran Hacienda Santa Rita Sauvignon Blanc - This Chilean Sauvignon from the Lontuè river boasts intense varietal aroma with dominant characters of grapefruit, citrus blossom, apricots and a background of cassis. Good intensity, concentration and balance, with a long lingering aftertaste.	£4.50	£6.00	£17.95
Terra del Noce Pinot Grigio - Fresh and vibrant with clean fruit flavours it is dry and endlessly appealing. A perfect match for white meats, fish or ideal as an aperitif..	£4.50	£6.00	£17.95
Orvieto Classico Amabile – Medium dry white wine from Italy. The wine is nicely fruity and well-balanced with a subtly sweetish finish.	£4.75	£6.50	£18.95
Peter Lehman "Weighbridge" Un-oaked Chardonnay - Australian white with a refreshingly dry, crisp flavour and a hint of peaches. Delicious as an aperitif, it is also a delightful accompaniment to roast chicken, creamy pasta dishes or pan fried fish.	£4.75	£6.50	£18.95
Soave Fiorellino 2009 Antonio Fattori - Ripe lemon flavours with subtle hints of white flowers on the nose	£5.00	£6.75	£19.95
Touraine Sauvignon 2010 Domaine du Haut Perron. A superb expression of modern style Sauvignon Blanc produced in the Loire Valley, this wine is full of superbly crisp minerally fruit counterbalanced by good refreshing acidity. A really top class and great value Touraine Sauvignon.	£5.50	£6.75	£19.95
Domaine Dupré White Burgundy 2010 - Opulent, peach-scented Chardonnay from Burgundy's famed Mâconnais region. Luxuriously creamy with mouth watering citrus notes. Enjoy with seafood, fish dishes, white meats and all sorts of risotto or pasta.	£5.75	£7.75	£22.95
Villa Broglia Gavi di Gavi 2010 - An enticing harmony of refreshing citrus and minerality ... Italy's finest! A delicious aperitif, or would be stunning with fish, shellfish, or light chicken dishes	£6.00	£8.00	£23.95
Marques de Riscal Sauvignon Blanc 2010 Rueda. High in aromatic intensity it reveals ripe fruit with hints of citrus, pineapple and grapefruit. This Spanish gem is a perfect match for shellfish and pasta dishes, ideal as an aperitif	£6.00	£8.00	£23.95

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<p>Marlborough Dillon's Point Sauvignon Blanc 2010 - New Zealand. This is seriously good, showing intensely lifted aromas of lime zest, passion fruit and grapefruit. A lovely combination of fruit intensity and refinement..- excellent on its own or as an accompaniment to shellfish, goat's cheese or light asian fare.</p>	£6.00	£8.00	£23.95
<p>Pinot Gris 2010 René Muré- A delightfully spicy dry pinot gris with bags of fruity charm The wine is well-balanced and goes well with fishes in sauce and white meats (as a poultry with cream) but also on a foie gras or cheese.</p>	£6.25	£8.50	£24.95
<p>Gewurtztraminer 2009 René Muré – An Alsace speciality wine, soft lychee note earthiness, mango tropical. Very soft and rich with amazing length. A lovely surprise. Ideal with crab, Smoked Trout, Foie Gras & Goose.</p>	£6.50	£8.75	£25.95
<p>Chablis Domaine Hamelin 2009 - Fresh classic nose, with hints of green apple, hawthorn and minerals. Crisp on the palate while displaying good depth of flavour and a long dynamic finish. Drink chilled with oysters, seafood, or goats cheese dishes.</p>	£6.75	£9.00	£26.95
<p>Menetou-Salon 2009 La Charnivolle, Domaine Fournier 2009 - From the Cotes de Morogues, this is 100% Sauvignon Blanc from Menetou Salon. Menetou Salon was for many years considered to be poor man's Sancerre, but today it has a following in its own right. Great Loire Sauvignon Blanc from Fournier. Gold Medal at Macon 2010.</p>	£7.25	£9.75	£28.95
<p>Sparkling Wine</p>	Glass 125m		Bottle
<p>Prosecco di Valdobbiadene Brut 2010 Col de' Salici, Italy – 100% Prosecco. A sophisticated vinuous Prosecco with fine bubbles and a clean, dry finish</p>	£4.75		£27.50
<p>Rosé</p>	Glass 175m	Glass 250ml	Bottle
<p>Castel Firmian Rosato This rosé or "Blush" made from Lagrein has fresh fruit notes of cherries, red berries and red plums. On the palate it is dry, fresh and elegant, with a hint of citrus and a long aftertaste.</p>	£4.50	£6.00	£18.00
<p>Champagne</p>	Glass 125ml	½ Bottle	Bottle
<p>Deutz Champagne Brut Classic NV. A fine full-bodied Grande Marque Champagne with a great biscuity character. <i>This is a House speciality and is also offered "by the glass" & in half bottles .</i></p>	£8.00	£24.00	£48.00

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Red Wines

Santa Alvara **Merlot** - Fresh, attractive nose dominated by ripe fruit notes – plum, cherry, cassis and blackberry – with a hint of spice. Medium-bodied and smooth with discreet oaky notes on the palate

£3.75	£5.00	£14.95
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Finca El Paso Jumilla **Monastrell** - Spain's deep, dark secret - ultra-rare Monastrell that's overflowing with juicy cherry & blueberry flavours. This is a full-bodied, spicy red that would typically go with lamb dishes and it can also stand up to the strong flavours of a rich casserole or robust vegetarian dishes.

£4.25	£5.75	£16.95
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Opi **Malbec** – Exclusive Malbec that's swept judging boards and secured its place as a true favourite! Smooth, fruity and able to be enjoyed on its own or with food, particularly a rare rib-eye steak.

£4.25	£5.75	£16.95
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Baron De Barbon **Oak-aged Rioja** - Made from 100% Tempranillo grown in old vineyards in the superior enclave of Alvesa (home to the finest Rioja wines), it is the perfect balance of toasty oak and ripe red fruit. Enjoy with pasta dishes, roast lamb and duck.

£4.50	£6.00	£17.95
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Gran Hacienda Santa Rita **Cabernet Sauvignon** - An elegant and balanced Chilean Cabernet Sauvignon, with a fruity aroma dominated by berries, cloves and vanilla, while the palate is richly fruity. Good body, soft, with a balanced after taste.

£4.50	£6.00	£17.95
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Pillastro **Primitivo** Oak-Aged - Italy's best kept secret red, made from small parcels of southern Italy's star grape, Primitivo (Californian Zinfandel by another name) this has been crafted with the standards you would expect from Tuscany's finest - and aged in new oak barrels for added richness. **(Landlords Tip)**

£4.50	£6.00	£17.95
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Le Prince de Courthezon **Côtes-du-Rhône** Excellent end of the week wine with your favourite comfort food! It has strong dark fruit flavours and good tannin and should be drunk with strong flavoured foods such as game casserole, lamb or duck, and strong cheeses.

£4.50	£6.00	£17.95
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Peter Lehman "Weighbridge" **Shiraz** – This Shiraz displays an inviting bouquet of ripe plums, blackcurrants and spicy cedar oaks. A typical Australian offering!!!

£4.75	£6.50	£18.95
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Collezione di Paolo **Chianti Riserva 2008** - Only the very best grapes from the 2005 harvest in Rufina - the finest area of Chianti - made it into his Riserva. It was then aged in oak barrels for 14 months, and then allowed to mellow and mature for another 10 before release. The result is a complex, intense wine that truly merits its huge following.

£5.25	£7.00	£20.95
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<p>Brouilly 2010 Chateau La Perriere - A very enjoyable Beaujolais wine. Quite dark ruby with intense cherry fruit and freshness. Mid-bodied and generous with silky tanins, balancing acidity and a long, spicy finish</p>	<p>£6.00 £8.00 £23.95</p>
<p>Barón de Barbón Rioja Reserva 2005 – Our house Rioja's BIG, BIG brother. Skilful maturation in oak has framed the fruit with deliciously spicy tannins, which will come to the fore with gorgeous complexity. Either way, this fine Rioja has got the lot, and makes for an essential "Quaff" or "foody" indulgence</p>	<p>£6.50 £8.75 £25.95</p>
<p>Fleurie 2009 Poncie, Domaine de Vissoux . Top quality Beaujolais . A pleasure of a wine that confirms our confidence in Pierre-Marie Chermette as one of the best in Beaujolais. This will be delicious with steak, fried mushrooms, sausages and mash, hot pot, chicken in bacon, pate and goat cheeses.</p>	<p>£29.95</p>
<p>Domaine Rudel Pinot Noir 2009 is a great discovery from Southern France. The cooling influence of the sea helps produce an almost Burgundian style Pinot Noir. Luscious sweet berry fruit with savoury notes and a sensuous, long finish.</p>	<p>£29.95</p>
<p>Chateau de Gironville, Haut Medoc, Cru Bourgeois 2003 – A Bordeaux of dark colour, intense nose and nice leather notes. Nice complexity. Attack dense, compact, soft, delicious. Ready now. A wine for pleasure</p>	<p>£37.95</p>
<p>Le Grand Chai Grand Cru Saint-Emilion 2007 - Dark and brooding, with seductive aromas of blueberry, plum and fresh coffee. As with the finest St. Emilion, it's a gloriously smooth and fitting partner to lavish meals. (Landlords Tip)</p>	<p>£38.95</p>
<p>Patres Barolo 2001- Smooth and ripe with rich, prune fruit, balanced tannins and a hint of 'tar', you needn't wait a moment longer to start enjoying this statuesque classic.</p>	<p>£42.95</p>
<p>Chateauneuf Du Pape 2004 Rouge Domaine la Roquete – Rich bouquet of cherry and floral aromas which quickly give way to layers of blackcurrant and graphite along with taut sinewy tannins that drive the long finish.</p>	<p>£42.95</p>
<p>2003 Brunello di Montalcino, Fattoria dei Barbi - Crafted from the famed Sangiovese grape in Montalcino, Tuscany, this Brunello is powerful and rich with cherry, plum, tea leaf and sweet spice, this is truly the King of Italian wines and should accompany strongly flavoured meats and game.</p>	<p>£64.95</p>
<p>Chateauneuf Du Pape 1998 Rouge Domaine la Roquete – Silky smooth example of Daniel Brunier's exquisite red. It retains all the attributes of its younger brother with enhanced aromas, fruitiness and a beautiful long finish. (My tasting notes said "to die for")</p>	<p>£64.95</p>

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Dessert Wines	Dessert 50ml	Dessert 125ml	
Maculan Dindarello - Dindarello offers the textbook Moscato aromas of citrus, honey and flowers. This wine has a delicate personality with a delicious lingering finish and pleasant acidity. Try it with fruit pies, pastries and creme brulee.	£3.50	£8.00	
Chambers Rutherglen Muscat – A young fresh wine with concentrated orange peel and malt flavours with a good firm finish. Enjoy with rich cakes and desserts or creamy cheeses. (Landlords Tip)	£2.75	£6.75	Temp Out of Stock
Le Grand Chai Sauternes 2006 - Incredibly appetising and fresh, what Sauternes is all about; with apricot, peach and lush, honeyed citrus. Great with desserts but try it with Foie Gras and be amazed.	£2.75	£6.75	
Baume de Venise - Gentle aromatic notes of marmalade and citrus peel with a candied edge leads on to a smooth, luscious palate Pair with Foie gras, Roquefort cheese or fine desserts.	£2.75	£6.75	Temp Out of Stock
Liqueur Wine	Dessert 50ml	Aperitif 125ml	Bottle
Chateau Orignac Pineau Des Charentes. A subtle blend of aged cognac and selected Merlot and Cabernet grape juice. With aromas of apricot,. honey and raisin it is served as an aperitif over ice or as an accompaniment to blue cheeses, fruit based desserts and chocolate. Try it with our homemade ice cream followed by an espresso coffee.	£2.50	£6.00	£32.95