



KING'S ARMS
WING
INN & RESTAURANT

White Wines

| | <i>Glass 175ml</i> | <i>Glass 250ml</i> | <i>Bottle</i> |
|---|------------------------|------------------------|---------------|
| Morandé Pionero Sauvignon Blanc Reserva . This Chilean Sauvignon from the Maule region boasts intense aromas of grapefruit, peach and herbs. The palate is juicy and full of flavour, yet dry and refreshing to finish | £5.25 | £6.75 | £20.00 |
| The Huguenot Chenin Blanc - The classic Chenin Blanc grape makes South Africa's signature white and this wonderfully fresh 2018 shows you why. Extra concentrated thanks to a drought stricken vintage, it's bursting with sunny pineapple fruit with lemony zip. | £5.25 | £6.75 | £20.00 |
| Tooma River Reserve Chardonnay - This Australian wine has a lovely sweet vanilla aroma. The palate is clean, some really tasty tropical fruit, a bundle of oak but with restraint. Delicious as an aperitif, it is also a delightful accompaniment to roast chicken, creamy pasta dishes or pan fried fish. | £5.50 | £7.25 | £21.00 |
| 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. | £5.50 | £7.25 | £21.00 |
| Mandarossa Fiano is one of Italy's greatest indigenous white grapes... It has adapted well to Sicily and is just perfect for hot summer days, with bright lemon zest and tropical fruit flavours with a lively palate and bone-dry finish. It's just the thing for a summery salad or fish dishes and has enough poise to be poured as a very chic aperitif. | £5.75 | £7.75 | £22.50 |
| Touraine Sauvignon 2017 Domaine du Haut Perron. A superb expression of modern style Sauvignon Blanc produced in the Loire Valley, this wine is full of superbly crisp minerality with the fruit counterbalanced by good refreshing acidity. A really top class and great value Touraine Sauvignon. | £6.50 | £8.50 | £25.00 |
| Villa Broglia Gavi di Gavi 2017 - An enticing harmony of refreshing citrus and minerality ... Italy's finest! A delicious aperitif, or would be a stunning accompaniment to fish, shellfish, or light chicken dishes. | £7.00 | £9.25 | £27.50 |
| Château de la Greffière La Roche Vineuse 2015 . For outstanding White Burgundy that offers good value head straight for the Mâcon and this superb fourth generation estate in particular. Fruit from their 30 year old vines, a slow fermentation and lees stirring add up to a rich creamy fruit style | £7.50 | £10.00 | £29.00 |
| Pinot Gris 2016 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. | £7.50 | £10.00 | £29.00 |



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Glass Glass Bottle
175ml 250ml

Marlborough Mahi Sauvignon Blanc This wine shows an array of fruit characters, ranging from citrus through to tropical notes. *This is complemented by some secondary characters from the natural yeast ferments and also some barrel aging. The palate has an elegant structure with a creamy, textural mid-palate and a long finish.*

£7.50 £10.00 £29.00

Gewurttraminer 2016 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.

£8.00 £11.00 £30.00

Sancerre 2016. Domaine Merlin-Cherrier Cuvée Hélène. Growers in Sancerre for generations, the family are renowned for the quality of their wine. It's down to the prime location of their vines in Bué and their meticulous attention to detail. A Loire classic

£35.00

Chablis Domaine Hamelin 2016 - 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 goat's cheese dishes.

£39.00

Pouilly-Fuissé Clos Reyssié 2012 - This white Burgundy is vibrant and generous with apple and melon fruit, a creamy mid-palate texture, and a poised, mineral finish. 100% Chardonnay

£39.00

Rosé

Glass Glass Bottle
175ml 250ml

Il Sospiro Pinot Grigio Blush With an aromatic nose of freshly crushed cranberries and mineral elements. The palate is light, dry and crisp, with a delicious balance between zingy citrus and fruity red berry flavours. Very easy to drink, finishing clean and refreshing.

£5.00 £7.00 £22.00

Calafuria Negroamaro **Rosato** Tormaresca, Puglia, Italy 100% Negroamaro. Peach petal pink in colour, this wine shows intense yet delicate fragrances of pink grapefruit, peaches and violets. The flavour is fresh and balanced with savoury notes and excellent aromatic persistence.

£8.25 £11.00 £33.00



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Sparkling Wines

| | <i>Glass 125ml</i> | <i>Bottle</i> |
|--|------------------------|---------------|
| Cava Rosado Brut Spain - Vibrant in colour and aroma, full of raspberry and redcurrant fruit, delicate bubbles and an attractive dry finish. | £4.50 | £25.00 |
| Cava Brut Reserva. Rene Barbier Spain. A very elegant Cava, with clean citrus on the nose, backed by soft fruit aromas of peach and melon; the palate is marked by purity and a fine mousse | £5.00 | £26.00 |
| (Landlords Tip) | | |
| Prosecco di Valdobbiadene Brut 2010 Col de'Salici, Italy – 100% Prosecco. A sophisticated vinuous Prosecco with fine bubbles and a clean, dry finish | £6.00 | £33.00 |

Champagne

| | <i>Glass 125ml</i> | <i>Bottle</i> |
|--|------------------------|---------------|
| Champagne Testulat Carte d'Or NV This elegant blend of Pinot Noir and Chardonnay grapes has a well-balanced, rich and fruity style, with complex flavours of vanilla, lime and peaches and a dry note of floral delicacy. This is a House speciality and is also offered "by the glass" | £10.00 | £55.00 |
| Champagne Testulat Blancs de Blancs Light and subtle with notes of apple and quince; crisp and well-balanced in the mouth, with delicate bubbles and true blancs de blancs purity. | £10.00 | £55.00 |
| Champagne Drappier Brut Nature Sans Soufre 100% Pinot Noir A thrilling champagne of real depth and energy, this sugar-free, sulphur-free blanc de noirs offers a rich nose of apple, pear and hazelnut, followed by a bone-dry palate full of refined lemon and mineral flavour. | | £65.00 |



Red Wines
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| Red Wines | Glass 175ml | Glass 250ml | Bottle |
|--|----------------|----------------|--------|
| <p><i>Santa Alegria</i> 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</p> | £5.25 | £6.75 | £20.00 |
| <p><i>Finca El Paso Jumilla</i> 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 <u>lamb</u> dishes and it can also stand up to the strong flavours of a rich casserole or robust vegetarian dishes.</p> | £5.50 | £7.25 | £21.00 |
| <p><i>Opi</i> 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.</p> | £5.50 | £7.25 | £21.00 |
| <p><i>Baron De Barbon</i> 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.</p> | £5.50 | £7.25 | £21.00 |
| <p><i>Le Prince de Courthezon</i> 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.</p> | £5.50 | £7.25 | £21.00 |
| <p><i>Pillastro</i> 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)</p> | £5.50 | £7.25 | £21.00 |
| <p>Porteno Malbec Bodega Norton, Mendoza, Argentina. This luscious Malbec has aromas of violets, strawberries and black cherries, leading to a smooth, full-bodied palate with a hint of peppery spice</p> | £5.75 | £7.50 | £21.50 |
| <p><i>Tooma River Reserve</i> Shiraz – This wine is typical of its Australian home, with a rich nose redolent with red and blackerry aromas and a smooth, textured palate dripping with juicy dark fruits, hints of chocolate and lively spices.</p> | £5.75 | £7.50 | £22.00 |
| <p><i>Collezione di Paolo</i> Chianti Riserva 2014 - Only the very best grapes from the 2005 harvest in Rufina - the finest area of Chianti - made it into his Riserva. The result is a complex, intense wine that truly merits its huge following.</p> | £6.25 | £8.25 | £24.00 |



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Chateau Malecasse **Haut Medoc** 2002. Firm yet masterfully smooth with complexity, elegance and maturity. This 2006, Cru Borgeois, oak-aged for 16 months, shows classic elegance and restraint with ripe blackcurrant fruit and a cedary undertone. It's a classic match for beef. £30.00

Brouilly 2016 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. £32.00

Martinez Bujanda **Rioja Grand Reserva** 2009 from the cellar that made the list of the world's top 50 wineries 9 years on the trot, this beautifully mellow gran reserve was matured for over 2 years in oak barrels. Silky smooth with intense red fruit and long oaky complexity. £33.00

Promesa Rioja Riserva 2012. Delicious velvety Rioja which, after five years maturing, is showing its sophisticated savoury side as well as rich berry fruit and subtle oak influence £33.00

Yealands Pinot Noir 2016 A bright, ruby hued wine from New Zealand with aromas of black cherry, violets and savoury spice on the nose. A fleshy palate with notes of plum and spice, silky tannins and a firm finish. £34.00

Vieux Chateau Guibeau 2015 Puisseguin **Saint-Emilion**. Superb Right Bank claret from a great vintage and a consistent Gold medal winning estate. With deep colour, classic structure and elegant berry flavours, this is benchmark claret to serve with roast beef, duck or T-bone steak. £34.00

Crozes-Hermitage La Matiniere 2016. A fresh, medium-bodied Crozes, with aromas of cassis, plums and violets, alongside the telltale black pepper. The palate offers a supple mouthfeel and a fine mineral finish. £37.00

Fleurie 2017 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. £40.00

Vino Nobile di Montepulciano 2015 Poliziano. Luxurious dark satin fruit with fleshy sinful goodness in this full-bodied red wine. With its deep purple colour and dark fruit nose this wine makes you feel like nobility. Decadent plum flavours and a full blackberry middle give way to a hint of smoke with cheek squeezing tannins. £55.00



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Dessert Wines

| | <i>Dessert 50ml</i> | <i>Dessert 125ml</i> | <i>Bottle 380ml</i> |
|---|-------------------------|--------------------------|-------------------------|
| Muscat de Baumes 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. | £3.00 | £7.00 | £21.50 |
| 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 crème brûlée. | £3.50 | £8.25 | £25.00 |
| Jurançon Chateau Jolys Cuvée Jean With an intense nose and complex, creamy palate, this southern French delight makes the perfect apéritif but is equally as great accompanied by rich flavoured dishes. (Landlords Tip) | £3.50 | £8.25 | £25.50 |
| La Fleur D'Or Sauternes 2014 - 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. | £4.00 | £9.00 | £27.50 |

Liqueur Wine

| | | | |
|---|-------------------------|---------------------------|-------------------------|
| 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. | <i>Dessert 50ml</i> | <i>Aperitif 125ml</i> | <i>Bottle 750ml</i> |
| | £3.00 | £7.00 | £41.50 |

Wines by the Glass are also available in 125ml measures
 Vintages are subject to change without notice. In the event that a particular wine is suddenly and unexpectedly unavailable, a wine similar in style and at the same price will be provided