

## WINE LIST

### WHITE WINES

175ml Glass    250ml Glass    Bottle

Morandé Pionero **Sauvignon Blanc Reserva 2020**. 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.

£6    £7.50    £22

The Huguenot **Chenin Blanc 2018**- 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.

£6    £7.50    £22

Tooma River **Chardonnay 2020** - Rich with a creamy like, full textural feel the palate is filled with fruit driven flavours of ripe peaches, tropical fruits, melon and citrus. Nothing serious.... Just Easy Drinking!

£6.50    £8    £23

Terra del Noce **Pinot Grigio 2020** - 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.

£6.50    £8    £23

Domaine Du Haut Perron **Blanc Touraine 2020**. A superb expression of modern style Sauvignon Blanc produced in the Loire Valley, Pale yellow and bright in colour. The vines provide a complex wine on the nose, aromatic and mineral. Ripe fruits and citrus aromas, very subtle and delicate on the palate. A really top class and great value Touraine Sauvignon.

£7.50    £9.50    £27.50

Villa Broglia **Gavi di Gavi 2019**- 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.

£8.50    £11    £32

Yealands Estate Single Vineyard **Sauvignon Blanc 2020**. It has intense aromas of lime, passionfruit, blackcurrant leaf and fresh herbs, and a distinctive mineral finish that's great with oysters. An amazing match with goats cheese salad, poultry and seafood dishes or simply excellent on its own

£8.50    £11    £32

	175ml Glass	250ml Glass	Bottle
<b>Château de la Greffière La Roche Vineuse 2019.</b> 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.	£8.50	£11	£32

<b>Pinot Gris 2017</b> 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.	£8.50	£11	£32
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<b>Chablis</b> Domaine Hamelin 2018 – 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.			£39
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<b>Pouilly-Fuisse</b> Clos Ressie 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.			£40
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## ROSE WINES

	175ml Glass	250ml Glass	Bottle
<b>Il Sospiro Pinot Grigio Blush</b> 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.	£6	£7.50	£22

<b>Calafuria Rosato.</b> A stunning rose, bursting with aromas and flavours of rose petals, violets and lots of fresh red fruits. Soft and balanced with a long refreshing finish.	£8	£10.50	£30
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## RED WINES

<b>Santa Alegra Merlot</b> - 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.	£6	£7.50	£22
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	175ml Glass	250ml Glass	Bottle
<p>Finca El Paso Jumilla <b>Monastrell 2020</b> - Spain's deep, dark secret. 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.</p>	£6	£8	£23
<p>Opi <b>Malbec 2020</b>– 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>	£6	£8	£23
<p>Baron De Barbon <b>Oak-aged Rioja 2019</b> - 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>	£6	£8	£23
<p>Le Prince de Courthezon <b>Côtes-du-Rhône 2020</b> 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>	£6	£8	£24
<p>Pillastro <b>Primitivo 2020</b> 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.</p> <p>(Landlords Tip)</p>	£6	£8	£24
<p><b>Norton Porteno Malbec.</b> This luscious Malbec has aromas of violets, strawberries and black cherries, leading to a smooth, full-bodied palate with a hint of peppery spice. Perfect with food.</p>	£6	£8	£24
<p>Tooma River <b>Shiraz 2019</b> – This wine is typical of its Australian home, with lots of rich plummy and red berry aromas and flavours, along with a bit of spice and pepper. It's quite full-bodied and rich.</p>	£7	£9	£26
<p>Piccini L Piazza Chianti Riserva 2016- 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>	£7	£9	£26

Domaine de La Fayette **Brouilly 2018** - 100 % Black Gamay Granit soils - A clear deep ruby colour with a superb nose, Medium-bodied red wine, bursting with ripe, lively Gamay fruit, very smooth with low tannins.

£36

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.

£37

Promesa **Rioja Riserva 2014**. Delicious velvety Rioja which, after five years maturing, is showing its sophisticated savoury side as well as rich berry fruit and subtle oak influence.

£37

MacMurray **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.

£37

Single Vineyard **Pinot Noir Yealands 2019**. New Zealand Pinot Noir, riper and rounder than its Burgundian cousins, bursting with plums and raspberries, set off by a trace of spice. Great with lamb and duck but can be paired with white meats and fish.

£37

Vieux Chateau Guibeu **2016** 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.

£38

**Crozes-Hermitage** La Martiniere **2018** A fresh, medium-bodied Crozes, with aromas of cassis, plums and violets, alongside the tell-tale black pepper. The palate offers a supple mouthfeel and a fine mineral finish.

£42

Chateau Cissac **2018 Haut Medoc**. The 50-ectare vineyard is located not too distant from the border of the Pauillac and St. Estephe appellations. Medium-bodied, with a piquant red cherry edge to the fruit, the wine is juicy, fresh, bright and classically styled.

£45

Bottle

**Vino Nobile di Montepulciano 2015** Poliziano. Luxurious dark satin fruit with fleshy sinful goodness in this full-bodied red wine. With it's 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.

£60

**Barolo Prunotti 2017** a robust red wine, with very rich scents, aged in big oak barrels for 24 months. Its structure and body make it an ideal match for meat and game dishes and for cheese.

£75

## SPARKLING WINES

125ml Glass

Bottle

**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.

(Landlords Tip)

£6

£30

**Prosecco di Valdobbiadene Brut 2019** Col de'Salici, Italy – 100% Prosecco. A sophisticated vinuos Prosecco with fine bubbles and a clean, dry finish.

£8

£38

## CHAMPAGNE

**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”.

£12

£60

**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.

£13

£65

**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.

£75

## DESSERT WINES

50ml Glass

125ml Glass

375ml Bottle

**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.

£4

£8.50

£25

**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.

£4.50

£9.50

£28

**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)

£6

£10.50

£30

Chateau d'Arche **Sauternes 2010**. 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.

£6

£10.50

£30

## DESSERT LIQUOREUX

**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.

£5

£9

£46

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