

## WINE & RECEPTION DRINKS PRICES

*Please note that bar prices are subject to change without notice. We hold wine prices subject to any future year percentage rises. Certain wines may become unavailable and we reserve the right to select replacements which we consider to be of superior value. All drinks prices are inclusive of VAT and apply to all bookings up to the end of 2020. All bookings for 2021 are subject to a 3% increase.*

### White Wine

**1. Pinot Grigio 'Sanvigilio' – Italy £21.00**

*An excellent example of this very popular grape variety. A clean and refreshing wine with crisp, subtle flavours.*

**2. Sauvignon Blanc 'Sierra Grande' – Chile £21.00**

*A crisp, fresh and fruity dry wine from the Central Valley in Chile. It is soft and flavoursome, with lovely gooseberry Sauvignon flavours.*

**3. Chenin Blanc 'Vinecrafter' – South Africa £22.00**

*Produced from old bush vines with low yield harvested at optimum ripeness. Fermented with specially selected years adding to the complexity and mouth feel of this style of Chenin Blanc.*

**4. Gewurztraminer Organic 'Adobe Emiliana' – Chile £23.50**

*A beautifully floral, organically grown Gewurztraminer. It is a flavoursome wine with a lovely elegant bouquet of white roses and lychees. Having an 'off dry' style it is a perfect match for Asian and Thai style food.*

**5. Gavi 'La Battistina' – Italy £25.50**

*Made of the fabulous Cortese grape, La Battistina's fresh citrus & ripe fruit aromas are balanced by crisp acidity on the palate. A charming wine with an immensely long finish.*

**6. Sauvignon Blanc 'The Cloud Factory' – Marlborough, New Zealand £25.50**

*An excellent Sauvignon Blanc from Marlborough. It has lively aromas coupled with a crisp, gooseberry flavour.*

**7. Chablis Vieilles Vignes 'Domaine de la Motte' – France £31.00**

*Made from vines approaching 50 years old. Their low yields produce a style of Chablis which is far more textured and full-flavoured and which creates a silkily smooth wine with a long classic finish.*

**8. Sancerre 'Domaine du Pré Semelé' – Loire £33.00**

*This light and classy wine displays the delicious fruit character of the Sauvignon grape and has a long and elegant finish.*

### Rosé Wine

**9. Casal Mendes Rosé N.V. – Portugal £21.00**

*A beautifully made rosé wine from Portugal. Coral in colour, it is a light refreshing wine with a hint of sparkle.*

**10. Syrah Rosé Organic ‘Adobe Emiliana’ – Chile £23.50**

*This wine has a vibrant pink hue with aromas of fresh wild strawberries. On the palate the strawberry notes persist with a long and juicy finish. An ‘off dry’ rosé, excellent with food or on it’s own as an aperitif.*

### Red Wine

**11. Merlot ‘Grand Cape’ – South Africa £21.00**

*A deep, soft but rich red wine with lovely fruity flavours and a lingering finish. The palate exhibits red berry fruit with spice, soft tannins and a silky texture.*

**12. Cuvee Loron Rouge ‘Ets Loron et Fils’ – France £21.00**

*A fresh, fruity red wine from the Beaujolais region of France. It is light bodied, soft and delicate.*

**13. Pinot Noir Reserva Organic ‘Adobe Emiliana’ – Chile £23.00**

*Wild strawberry characters, combine with spice, cocoa and velvety tannins. This immensely appealing wine has a very gentle and soft silky finish.*

**14. Merlot- La Palma- Chile £23.50**

*Soft and juicy with plum, cherry and bramble fruit aromas. The ripe fruit palate has excellent balance, weight and a long finish.*

**15. Cabernet Sauvignon Organic ‘Adobe Emiliana’– Chile £24.00**

*The aroma presents ripe fruit, balanced with the sweet and toasted notes of wood. The palate is soft with well-structured tannins, leaving a persistent flavour.*

**16. Shiraz ‘Partnership Fairtrade’ – South Africa £25.00**

*A full bodied wine with plums and seductive spice flavours on the nose, coupled by a velvety palate and a lingering aftertaste. **We can also supply Partnership Fairtrade Sauvignon Blanc to complement this Shiraz.***

**17. Malbec Barrel Select ‘San Felipe’ – Argentina £25.50**

*Intense with lots of body and notes of fruit, oak and candied vanilla greet the nose and are followed by the flavour.*

**18. Vega del Rayo Rioja Reserva – Spain £27.00**

*A distinctive red wine with a lovely oak bouquet, the result of being aged for at least two years in American and Russian oak barrels. Simple and ample on the palate with an elegant finish.*

**19. Lussac-St-Émilion ‘Classique Ginestet’– France £30.50**

*A fantastic Bordeaux that typifies the variety and all its classic characteristics. With lush and intense aromas this is a wonderfully elegant and well structured St Émilion..*

### Dessert Wine

**20. Domaine de Grange 'Neuve Monbazillac' – France 50cl £22.50**

*Similar to that of Sauternes, only with less botrytis – late-picked Semillon, With a little Muscadelle and Sauvignon Blanc, this wine is unctuously Luscious with a great backbone of fine acidity for a fresh finish.*

### Champagne & Sparkling Wine

**21. Willowglen Brut N.V- Australia £31.00**

*Straw yellow in colour and displaying fresh, herbaceous aromas. A very refreshing, easy drinking sparkling wine displaying fresh, fruit flavours and a creamy palate with a crisp clean finish.*

**22. Rose Spumante Villa Sandi NV- Italy £31.00**

*An exciting wine with a beautiful coral colour. The bouquet is brimming with strawberry, cream and cranberry and leads to a refreshing palate laden with subtle raspberry hints.*

**23. Prosecco Spumante Il Fesco Brut 'Villa Sandi' – Italy £36.00**

*A gently refreshing fizz. Delicate yet lively on the palate, followed by a fruity and harmonious after taste.*

**24. Champagne Charles Chevalier N.V. Brut – France £46.00**

*A carefully selected, well-balanced Champagne. Crisp, light and delightful to drink, with flavours of butter, almonds and brioche.*

**25. Champagne Perrier Jouët N.V. Brut – France £56.00**

*From a first class and highly respected Champagne house, this wine has a delicate and complex nose, full flavours with plenty of fruit on the palate.*

### Reception Drinks Prices (Inc. VAT unless otherwise stated)

**Pimms No. 1 £22.00** per bottle as served, approx. 6% alcohol

**Mulled Cider £21.00** per bottle as served, approx. 6% alcohol

**Bucks Fizz £24.00** per bottle as served, approx. 6% alcohol

**Mulled Wine £24.00** per bottle as served, approx. 14% alcohol

**Elderlinis £31.00** per bottle (sparkling wine with our homemade elderflower cordial)

**Prosecco £36.00** per bottle

**Champagne** from £46.00 per bottle

**Corkage £13.00** per standard bottle of wine (+ VAT)

**£18.50** per standard bottle of champagne or other sparkling wine or dessert wine (+ VAT)

**Bottled Beer £4.30** per bottle