

# HORSE & GROOM

· FREE HOUSE, FOOD AND ROOMS ·

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## W I N E   L I S T

Wines on this list may contain allergens, please ask a member of staff for more information.

Wines by the glass have an ABV between 11-15%.

# WHITE

*125ml | 175ml | Bottle*

## **Sauvignon Blanc Terre d'Or**

Languedoc, France

*23.00*

## **Pinot Grigio Portenova**

Veneto, Italy

*4.90 | 6.75 | 26.00*

## **Picpoul de Pinet**

### **Sel et de Sable**

Languedoc, France

*5.20 | 7.10 | 27.50*

## **Rioja Blanco Bodegas Tarón**

Rioja, Spain

*5.50 | 7.40 | 29.00*

## **Viognier Domaine de Pennautier**

Languedoc, France

*5.50 | 7.50 | 29.50*

## **Riesling Trocken Ruppertsberger**

Pfalz, Germany

*5.90 | 7.70 | 31.00*

## **Sauvignon Blanc Wairau River**

Marlborough, New Zealand

*6.20 | 8.40 | 33.00*

## **Chardonnay Ardèche Louis Latour**

Ardèche, France

*6.50 | 8.70 | 34.50*

## **Albariño Genio Y Figura Bodegas Attis**

Galicia, Spain

*37.50*

## **Gavi di Gavi Conti Speroni**

Piedmont, Italy

*41.00*

## **Mâcon Villages**

### **Clos de Condemine Dom. Luquet**

Burgundy, France

*40.00*

## **Pouilly Fumé Domaine Bailly-Reverdy**

Loire, France

*52.00*

## **Chablis 1er Cru Vaillons Domaine**

### **Dauvissat**

Burgundy, France

*68.00*

## OUR MERCHANT'S RECOMMENDATION

### **Bacchus Ashdown Bluebell Vineyard Estates**

Sussex, England *7.30 | 10.20 | 39.00*

England's answer to Sauvignon Blanc and bursting with peach elderflower and gooseberry.

## RED

*125ml | 175ml | Bottle*

### **Shiraz/Cabernet Terre d'Or**

Languedoc, France

*4.40 | 5.80 | 23.00*

### **Merlot La Playa**

Colchagua Valley, Chile

*4.55 | 6.15 | 24.00*

### **Montepulciano d'Abruzzo Riserva Tor Del Colle**

Abruzzo, Italy

*5.10 | 7.00 | 27.00*

### **Vega Tinto DFJ Vinhos**

Douro Valley, Portugal

*5.40 | 7.30 | 28.50*

### **Malbec Alpataco Familia Schroeder**

Patagonia, Argentina

*6.10 | 8.20 | 32.50*

### **Marqués de Riscal Arienzo Crianza**

Rioja, Spain

*6.50 | 8.70 | 34.50*

### **Valmoissine Pinot Noir Louis Latour**

Burgundy, France

*6.90 | 9.40 | 37.00*

### **Ruminat Primitivo Lunaria**

**Biodynamic**

Abruzzo, Italy

*7.40 | 10.30 | 39.50*

### **Fleurie Poncié**

**Dom. Patrick Tranchand**

Beaujolais, France

*40.00*

### **Château Gachon Montagne**

St Émilion, France

*43.50*

### **Crozes Hermitage**

**Domaine des Remizieres**

Rhône Valley, France

*55.00*

### **Brunello di Montalcino**

**Donatella Colombini**

Tuscany, Italy

*82.00*

### **Château Talbot St Julien 4me Cru**

**Classé**

Bordeaux, France

*110.00*

## OUR MERCHANT'S RECOMMENDATION

### **Valpolicella Ripasso Gorgo**

Veneto, Italy *49.00*

Made in Piedmont from Rondinella, Corvinone, Corvina Veronese. Ripasso is made by taking Valpolicella wine and leaving it to ferment for a second time on the grape skins used for Amarone. Notes of black cherries chocolate vanilla pepper and raisins.

## ROSE

*125ml | 175ml | Bottle*

### **Pinot Grigio San Antini**

Sicily, Italy

*4.50 | 5.95 | 23.50*

### **Pink Diesel**

Côtes de Provence, France

*5.30 | 7.20 | 28.00*

### **Château de Fonscolombe Rosé**

Côteaux d'Aix-en-Provence, France

*7.20 | 9.90 | 38.00*

### **Château d'Esclans Whispering**

#### **Angel Rosé**

Côtes de Provence, France

*45.00*

## DESSERT

*125ml | 175ml | Bottle*

### **Muscat de Beames de Venise**

Rhône, France

*10.00 | 26.00*

### **Château Coutet Sauternes**

Bordeaux, France

*17.00 | 50.00*

### **Tokaji Aszu 5 Puttonyos**

Château Pajzos 50cl Hungary

*78.50*

## SPARKLING

*125ml | Bottle*

### **Prosecco Spumante Extra Dry Azzillo**

Veneto, Italy

*6.50 | 30.00*

### **Champagne Vauban Frères Brut**

Champagne, France

*50.00*

### **Tinwood Blanc de Blancs**

Sussex, England

*60.00*

### **Champagne Laurent Perrier Brut**

Champagne, France

*13.00 / 65.00*

### **Champagne Laurent Perrier Rosé**

Champagne, France

*95.00*

## OUR MERCHANT'S RECOMMENDATION

### **Nyetimber Classic Cuvée**

Sussex, England *11.00 | 60.00*

A pale golden multi vintage wine which is a classic blend of Chardonnay, Pinot Noir and Pinot Meunier. The palate is honey, almond pastry and baked apples, a perfect aperitif or accompanying freshly caught seafood.