**Wine List 2023**

**SPARKLING**

**NV Antech Blanquette de Limoux, Tradition Brut**
Limoux is the world's original birthplace of sparkling wine. Aromas of green apple and ripe white peach. Crisp and vibrant with plenty of acidity.

**WHITE**

**2020 Al Galera, Mistico Branco**
Light, bright and breezy - full of fresh citrus and tropical fruit. No oak. Made from Verdelho, an indigenous white grape.

**2022 Luberon Blanc, Famille Perrin**
Delicate aromas of white flowers and citrus with a mineral finish. Palate well balances with a racy acidity that complements the stone fruit and saline flavours.

**2022 Kleine Zalze, Vineyard Selection, Chenin Blanc**
Flavours of melon, peach, guava and a hint of minerality. Masterly oaked with a lively crisp finish.

**2020 Montes Alpha, Chardonnay**
Aromas of vanilla, melon and apricots, with a balanced acidity and a long finish

**2017 Chateau de la Roulerie, Les Magnolias**
An inviting combination of fleshy peach and nectarine which sit on a subtle base of biscuit and hints of ginger.

**2020 Ai Galera, Poetico Tino Tejo**
Clean aromas with hints of red berry fruits. Round in the mouth and medium bodied. A well-rounded finish with mellow tannin.

**2020 Domaine Clavel, Côtes du Rhône 'Regulas'**
Aromas of fresh red fruits, floral and liquorice. Juicy, fruity, balanced and versatile Southern Rhone red.

**2021 Amalaya Blue Label Malbec**
Intense fruity aromas of red berries, raspberries and floral notes with a touch of spice and chocolate. Fresh and fruity in the mouth with soft and rounded tannins. Velvety with a long finish.

**2017 Soprasasso, Valpolicella Ripasso DOC**
Think dark chocolate laced with cherry brandy, silky and not over extracted. Earthy leathery notes.

**2018 Bardos Reserva, Ribera Del Duero**
Aged for 14 months in oak, excellent structure from balanced tannins and acidity. Complex notes of dark fruit, chocolate and vanilla.

**CHAMPAGNE**

**NV Autréau-Roualet, Cuvée de Réserve Brut, Champagne**
Deep aromas of fresh fruits with a hint of hazelnut. Predominantly Pinot Noir and Pinot Meunier with a small amount of Chardonnay.

**NV Vilmart Grande Réserve Champagne**
Bright, lively with pronounced red cherry and citrus fruit. 70% Pinot Noir and 30% Chardonnay.
Drinks menu 2023

SWEET WINES

2014 Château Simon, Sauternes (37.5cl)
Sauternes, France
Honeyed raisins, caramel and apricots are the first aromas that you will notice and leave a lasting aftertaste. A Sémillion-Sauvignon Blanc blend.

2013 Château Richard, Tradition Saussignac (50cl)
Saussignac, France
Hints of praline, orange blossom and honey flavours. Made from botrytis-affected Semillon and Muscadelle grapes.

FORTIFIED WINES

2009 Graham’s LBV Port
Douro, Portugal
Elegant aromas of red fruit and eucalyptus, combined with freshly picked mint. On the palate, rich red fruit flavours balanced by taut, peppery tannins.

2012 Warre’s LBV Port
Douro, Portugal
Bursting with blackberry fruit combined with fragrant floral tones. On the palate, seductive flavours of black plums and cherries.

NV Barbadillo Amontillado Sherry
Jerez, Spain
Hints of dried fruit, flor ageing, wood and baked apple. It is medium dry and full-bodied; very complex.

BEERS

Peroni 330ml
£3.78

Brewdog Punk IPA 330ml
£4.20

Budweiser 330ml
£3.47

Abbot Ale 500ml
£3.89

Selection of Bottled Beers
From £3.47

SOFT DRINKS

Still & Sparkling Bottled Water
£2.50+VAT

Sparkling Norfolk Cordials (1 Litre) Selection of flavours available
£5.50+VAT

Bottled Apple Juice
£6.50+VAT

Juice (1 Litre) Orange, Apple, Cranberry
£4.30+VAT

Canned Soft Drinks
Coke, Diet Coke, Fanta etc
From £1.55+VAT

NIBBLES

Crisps, Vegetable Crisps, Olives, British roasted fava beans, savoury popcorn
£3.60+VAT

Please note we serve our wines during the dinner so ask that you choose no more than one white and one red per course. If you would like to choose multiple wines then these will be placed on the table for guests to help themselves. Thank you.