## SPARKLING

<table>
<thead>
<tr>
<th>NV</th>
<th>Wine Name</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>NV</td>
<td>Bouvet Saumur Brut</td>
<td>Loire Valley, France</td>
<td>£27.75</td>
</tr>
<tr>
<td>NV</td>
<td>Antech Blanquette de Limoux, Tradition Brut</td>
<td>Languedoc-Roussillon, France</td>
<td>£28.50</td>
</tr>
</tbody>
</table>

## WHITE

<table>
<thead>
<tr>
<th>NV</th>
<th>Wine Name</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>NV</td>
<td>Ai Galera, Mistico Branco</td>
<td>Tejo, Portugal</td>
<td>£23.00</td>
</tr>
<tr>
<td>2023</td>
<td>Luberon Blanc, Famille Perrin</td>
<td>Rhône, France</td>
<td>£24.75</td>
</tr>
<tr>
<td>2022</td>
<td>Kleine Zalze, Vineyard Selection, Chenin Blanc</td>
<td>Stellenbosch, South Africa</td>
<td>£28.75</td>
</tr>
<tr>
<td>2021</td>
<td>Montes Alpha, Chardonnay</td>
<td>Casablanca, Chile</td>
<td>£30.25</td>
</tr>
<tr>
<td>2017</td>
<td>Château de la Roulerie, Les Magnolias</td>
<td>Loire, France</td>
<td>£36.50</td>
</tr>
</tbody>
</table>

## RED

<table>
<thead>
<tr>
<th>NV</th>
<th>Wine Name</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>NV</td>
<td>Ai Galera, Poetico Tinto</td>
<td>Tejo, Portugal</td>
<td>£23.00</td>
</tr>
<tr>
<td>2020</td>
<td>Domaine Clavel, Côtes du Rhône 'Regulus'</td>
<td>Rhône, France</td>
<td>£25.25</td>
</tr>
<tr>
<td>2022</td>
<td>Amalaya Blue Label Malbec</td>
<td>Argentina</td>
<td>£29.25</td>
</tr>
<tr>
<td>2017</td>
<td>Soprasasso, Valpolicella Ripasso DOC</td>
<td>Italy</td>
<td>£28.50</td>
</tr>
<tr>
<td>2018</td>
<td>Bardos Reserva, Ribera del Duero</td>
<td>Spain</td>
<td>£35.50</td>
</tr>
</tbody>
</table>

## CHAMPAGNE

<table>
<thead>
<tr>
<th>NV</th>
<th>Wine Name</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>NV</td>
<td>Autréau-Roulet Champagne</td>
<td>Champagne, France</td>
<td>£41.25</td>
</tr>
<tr>
<td>NV</td>
<td>Vilmart Grande Réserve Champagne</td>
<td>Champagne, France</td>
<td>£54.75</td>
</tr>
</tbody>
</table>

## Notes
- **Bouvet Saumur Brut**: Lively, zesty fizz with notes of honeysuckle, apple and lime, with a crisp, fresh finish.
- **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.
- **Ai Galera, Mistico Branco**: Light, bright and breezy - full of fresh citrus and tropical fruit. No oak. Made from Verdelho, an indigenous white grape.
- **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.
- **Kleine Zalze, Vineyard Selection, Chenin Blanc**: Flavours of melon, peach, guava and a hint of minerality. Masterly oaked with a lively crisp finish.
- **Montes Alpha, Chardonnay**: Aromas of vanilla, melon and apricots, with a balanced acidity and a long finish.
- **Château 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.
- **Autréau-Roulet Champagne**: Luxurious blend of Chardonnay, Pinot Noir, and Pinot Meunier grapes. Rich biscuity notes following on to ripe stone fruits and a brioche finish.
- **Vilmart Grande Réserve Champagne**: Bright, lively with pronounced red cherry and citrus fruit. 70% Pinot Noir and 30% Chardonnay.
- **Ai Galera, Poetico Tinto**: Clean aromas with hints of red berry fruits. Round in the mouth and medium bodied. A well-rounded finish with mellow tannin.
- **Domaine Clavel, Côtes du Rhône 'Regulus'**: Aromas of fresh red fruits, floral and liquorice. Juicy, fruity, balanced and versatile Southern Rhône red.
- **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.
- **Soprasasso, Valpolicella Ripasso DOC**: Think dark chocolate laced with cherry brandy, silky and not over extracted. Earthy leathery notes.
- **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.
SWEET WINES

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

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

FORTIFIED WINES

2009 Graham’s LBV Port
- 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
- Bursting with blackberry fruit combined with fragrant floral tones. On the palate, seductive flavours of black plums and cherries.

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

SWEET WINES

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

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

FORTIFIED WINES

2009 Graham’s LBV Port
- 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
- Bursting with blackberry fruit combined with fragrant floral tones. On the palate, seductive flavours of black plums and cherries.

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

NIBBLES

A selection of crisps, Vegetable Crisps, Olives, British roasted fava beans, crunchy corn or similar

£3.60+VAT

BEERS

Peroni 330ml
- £4.29

Abbot Ale 500ml
- £4.41

Corona 330ml
- £3.93

Further options available from our College Bar

SOFT DRINKS

Still & Sparkling Bottled Water
- £2.50+VAT

Sparkling Norfolk Cordials (1 Litre)
- Selection of flavours available

Bottled Apple Juice (750ml)
- £6.50+VAT

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

Canned Soft Drinks
- From £1.55+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.