

# CROWN & GARTER

## WINE MENU



**CROWN & GARTER**  
INKPEN

## SPARKLING WINES

### **PROSECCO SUPERIORE DI VALDOBBIADENE 'CARPENE MALVOLI' DOCG / £9.95 (200ML BOTTLE)**

*Very delicate and fruity, with an aroma of apple.*

### **PROSECCO SUPERIORE DI VALDOBBIADENE 'CARPENE MALVOLI' DOCG / £35 (750ML BOTTLE)**

*Very delicate and fruity, with an aroma of apple.*

### **CARTIZZE CARPENE'MALVOLI / £45**

*From the top site in Prosecco, this lovely wine shows ripe honeyed fruit with a mouth-watering texture.*

## CHAMPAGNE

*Champagne Collet is an iconic Champagne brand and its elegant Art Deco packaging is evocative of the Belle Epoque era from when it was established. It is the oldest cooperative in Champagne, dating back to 1921. Since its inception, Collet has been creating Champagnes of character with authenticity, elegance and great finesse. Located in Ay, in the heart of the Champagne region, Collet represents some of the finest growers and mainly sources from vineyards which are based on Premier and Grand Cru sites. Each cuvée reflects the diversity of the region's terroirs and has been masterfully blended to suit gastronomic cuisine.*

### **CHAMPAGNE COLLET, BRUT / £54**

*Aromas of white flowers, lemon zest, quince and white peach, are combined with delicate hints of spice and anise. Refreshing and complex through to a wonderful crunch of freshness on the finish.*

### **CHAMPAGNE PERRIER-JOUET, GRAND BRUT NV / £78**

*Biscuity and yeasty notes with clean, soft, creamy fruit, excellent intensity and a lingering finish. Elegant and balanced.*

### **CHAMPAGNE BOLLINGER, SPECIAL CUVEE / £89**

*This is a full flavoured, classic Champagne with lovely weight.*

## SHERRY

*Sherry can be over looked however we would like to tempt you with the selection below. Fino is a perfect aperitif served chilled and drunk with seafood is a delight. Manzanilla is the perfect partner with shellfish, and the Oloroso can be drunk before the meal or with charcuterie.*

### **HARVEYS MED DRY AMONTILLADO / £4.50 (50ML)**

### **FINO / HALF £18 / £4.75 (50ML)**

*Gutierrez Colosia, Puerto de Santa Maria.*

### **OLOROSO DEL PUERTO / £41 / £6.25 (50ML)**

*Gutierrez Colosia, Puerto de Santa Maria.*

**ALL OUR WINES ARE SERVED IN THE FOLLOWING SIZES 125ML (SMALL), 175ML (MEDIUM) AND 250ML (LARGE). THE PRICE OF THE LARGE GLASS IS DOUBLE THE PRICE OF A SMALL GLASS.**

## WHITE WINES

	BOTTLE 750 ml	GLASS 125 ml/175 ml	CARAFE 375 ml
<b>SAUVIGNON BLANC, CUVÉE LE PIN, LANGUEDOC</b> <i>Crisp, dry Sauvignon Blanc with citrus and tropical fruits on the nose combined with a round, fresh and zesty finish.</i>	£ 25	£ 4.50 / 6.50	£ 13.50
<b>VERDECA "TALO" SAN MARZANO, PUGLIA</b> <i>A refreshing dry Verdeca delivering exotic aromas of tropical fruit.</i>	£ 25	£ 4.50 / 6.50	£ 13.50
<b>PINOT GRIGIO DI PEC, VENEZIE GIULIA, VENETO</b> <i>A top quality Pinot Grigio bursting with delicate fruit flavours of ripe pears and yellow apple with a spicy character.</i>	£ 28	£ 4.80 / 6.70	£ 14.50
<b>PICPOUL DE PINET, TOURNEE DU SUD</b> <i>A steely, poised dry white wine with lemon peel and green apple.</i>	£ 28	£ 4.80 / 6.70	£ 14.50
<b>PEGOES, ADEGA DE PEGOES, PENINSULA DE SETUBA</b> <i>Waxy aromas of orange blossom are followed by a rich and opulent flavour of peach melba, creamy and elegant.</i>	£ 30	£ 5 / 6.80	£ 15
<b>GRILLO COLOMBA BIANCA, SICILY, ITALY</b> <i>Medium dry, tropical fruit with an elegant finish, organic.</i>	£ 30		
<b>ALBARINO, PAZO DO MAR, CORAL DO MAR, RIAS BAIXAS</b> <i>Fresh flavours of citrus and white flowers with a rich mouthfeel. Classic mineral Albarino.</i>	£ 32		
<b>GAVI DI GAVI SAN SILVESTRO, COMUNE DI GAVI, PIEDMONT, ITALY</b> <i>Fresh and spicy with an appealing Apple and citrus flavour.</i>	£ 35		
<b>POUILLY FUME, DOMAINE TABORDET, LAUIER</b> <i>A classic Pouilly Fume showing green apple and citrus notes combined with white flowers finishing on a long mineral and flinty note.</i>	£ 48		
<b>CHABLIS, DOMAINE JEAN GOULLEY</b> <i>A wonderful balance between vibrant citrus fruit and characteristic salty minerality. Crisp, dry and textured on the palate with a fine lingering taste.</i>	£ 52		
<b>MEURSAULT, MONOPOLE, PHILIPPE BAUZEREAU, BURGUNDY</b> <i>Elegant mineral with creamy palate.</i>	£ 75		
<b>PULIGNY-MONTRACHET 1ST CRU, CHATEAU DE CITEAUX</b> <i>An opulent vibrant 1er Cru Puligny Montrachet, has purity and depth of fresh and dried fruits, complemented by hints of hazelnut, delicate spices and minerality.</i>	£ 96		

## RED WINES

	<b>BOTTLE</b> 750 ml	<b>GLASS</b> 125 ml / 175 ml	<b>CARAFE</b> 375 ml
<b>LES BOULES ROUGE, PAYS D'OC</b>	£ 22	£ 3.80 / 5.30	£ 12
<i>Has blackberry and bramble flavors with a hint of raspberry, a spicy peppery blend.</i>			
<b>SALICE SALENTINO DOP "LL PUMO" SAN MARZANO</b>	£ 25	£ 4.30 / 5.90	£ 13
<i>An intense bouquet of cherry, savoury plum and spicy notes combined with a hint of Mediterranean herbs.</i>			
<b>PINOT NOIR DELLE VENEZIE, SACCHETTO</b>	£ 26	£ 4.50 / 6.20	£ 13.50
<i>A ripe, juicy unoaked Pinot from Italy's Veneto region. With fresh cherry and raspberry flavours.</i>			
<b>RIOJA CRIANZA QUASAR, RIOJA, SPAIN</b>	£ 27	£ 4.80 / 6.50	£ 14.50
<i>A traditional styled Rioja with spicy and savoury fruit aromas complemented by vanilla from oak ageing.</i>			
<b>SYRAH, COLOMBA BIANCA, SICILY, ITALY</b>	£ 30	£ 5.20 / 7.20	£ 16
<i>Full bodied, spicy and aromatic, elegant. Organic.</i>			
<b>CHATEAU MAYNE MAZEROLLES, BLAYE COTES DE BORDEAUX, FRANCE.</b>	£ 32	£ 5.50 / 7.50	£ 17
<i>A finely textured wine with juicy blackberry fruit and discreet notes of liquorice and vanilla on the rounded finish.</i>			
<b>MALBEC , CLOS TROTEGOTTE`K-OR, CAHORS, FRANCE, 2018</b>	£ 36	£ 5.95 / 7.85	£ 19
<i>Smooth, but dense wine, powerful black plum and berry fruits with dry notes of minerality.</i>			
<b>RIOJA RESERVA, ONDARRE, 2014</b>	£ 40		
<i>Notes of strawberry and cherry combine with a delightful liquorice note and an intriguing spicy background. Beautifully balanced with a long finish.</i>			
<b>FRONSAC ,CHATEAU PUY GUILHEM, 2009</b>	£ 45		
<i>A classic Merlot based claret from the right bank of Gironde.</i>			
<b>CHIANTI CLASSICO RISERVA PETRI, TUSCANY, ITALY, 2015</b>	£ 50		
<i>A perfumed and elegant wine with ripe cherry hints to the fruit enhanced by a lovely depth and smooth but firm finish.</i>			
<b>PRIMITIVO DI MANDURIA RISERVA, SANMARZANO, ANNIVERSARIO 62, 2015</b>	£ 55		
<i>Deep and complex flavours of prunes, black cherry, spice and tobacco. Quite delicious.</i>			
<b>SAINT EMILLION GRAND CRU, CHATEAU FLEUR DE LISSE, 2016</b>	£ 59		
<i>A structured and complex wine with aromas of plum and raspberry. The palate is full with nice plummy fruit.</i>			
<b>CHATEAUNEUF-DU-PAPE ROUGE 2015, DOMAINE DE LA SOLITUDE, 2015</b>	£ 69		
<i>Full bodied but with a soft texture on the palate.</i>			
<b>DOMAINE PIERRE NAIGEON, CREUX BROUILLARD, GEVREY-CHAMBERTIN 2015</b>	£ 85		
<i>A perfumed and elegant expression of Gevrey-Chambertin with violet and smooth red cherry notes and a lovely freshness.</i>			

## ROSÈ WINES

	BOTTLE 750ml	GLASS 125ml/175ml	CARAFE 375ml
<b>PRIMITIVO ROSE' TRAMARI SAN MARZANO</b>	£28	£4.80/6.70	£14.50
<i>A very appealing pale and tangy rose' with aromas of roses and wild strawberries against a creamy background of Mediterranean spices.</i>			
<b>GRIS BLANC GERARD BERTRAND</b>	£30	£5/6.80	£15
<i>A wonderful pure fresh and full flavoured pale rose, fruity, dry and zesty.</i>			
<b>COTES DE PROVENCE CUVEE' MARIE CHRISTINE CRU CLASSÉ</b>	£34	£5.70/8	£18
<i>Provençal rose' at its best, elegantly styled, aromas of grapefruit, succulent peach and a refreshing acidity.</i>			

## SWEET WINES

	GLASS 100ml	BOTTLE
<b>MICHELE CHIARLO`NIVOLE`, MOSCATO D`ASTI 2017, 375ML</b>	£6.50	£24
<i>A gentle sparkling dessert wine with intense peach and tropical fruit flavours, delightfully silky.</i>		
<b>PASSITO DI PANTELLERIA HALVES 2016, 375ML</b>	£8	£30
<i>Delightfully fresh.</i>		
<b>BLACK MUSCAT, ELYSIUM, QUADI</b>	£8.50	£32
<i>An enticing aroma of watermelon and roses combine with spicy Strawberry fruit and a hint of caramelised orange, beautifully balanced.</i>		
<b>CHATEAU SUDUIRAUT, CASTELNAU DE SUDUIRAUT, SAUTERNES, 2008</b>	£9.90	£39
<i>Extremely rich notes of dried fruit velvety &amp; syrupy lingers.</i>		

## PORT

	GLASS 50ml	BOTTLE
<b>BARROS LBV 2013</b>	£4.50	£45
<b>BARROS 10YEAR OLD TAWNY PORT</b>	£6.50	£55

## BRANDY

- MARTELL 40%, 25ML / £3.50**
- LE REVISEUR VS 40%, 25ML / £3.90**
- MAXIME TRIJOL 40%, 25ML / £3/90**

## ARMAGNAC

JANNEAU VSOP / £4.90

## CALVADOS

BERNEROY AOC CALVADOS FINE 40% / £3.25

*Exceptional aromatic spirit, rich in colour with a complex apple character*

L. DUPONT SINGLE ESTATE AOC PAYS D'AUGE VSOP 40% / £4.70

*Aged for a minimum of 4 yrs in both old and new casks to give balance and mature flavour*

## GRAPPA

Bepi Tosolini, Friuli

GRAPPA DI MOSCATO 40% / £4.30

GRAPPA DI PINOT 40% / £4.30

## DIGESTIF BITTERS

AMARO TOSOLINI 30% / £3.30

FERNET BRANCA 42% / £3.50

JAGERMEISTER 35% / £3.50

## LIQUEURS

AMARETTO SALIZA 28% / £3.50

LIMONCELLO 28% / £3.50

POIRE WILLIAMS 40% / £3.30

*This is a colourless brandy made from Williams pears*

G MICLO FRAMBOISE LIQUEUR 40% / £3.30

*A dry natural spirit made by distilling the fermented juice of raspberries grown on the slopes of the Vosges mountains, fruity but dry*

THE CROWN & GARTER IS PART OF THE HONESTY GROUP OF SMALL BUSINESSES.  
IF YOU REQUIRE INFORMATION REGARDING ALLERGENS, PLEASE ASK A MEMBER OF STAFF.

All prices include VAT at the current rate. We do not charge for service. If you are happy with the service you received from your waiter please feel free to leave a gratuity which will be distributed amongst all staff.