



# Anchovy at Shapwick

## Wine List

### White

House Wines: 125ml £2.50 175 ml £3.25 250ml £4.50 Bottle £13.00

Sauvignon Blanc, Marlborough, New Zealand, Viognier, France

**Pinot Grigio, Via Nova, Italy 2010**

£2.60 £3.75 £5.00 £14.00

A light & fruity dry white wine, crisp and refreshing with citrus characters & a hint of hazelnut on the finish.

**Sauvignon Reserva, Vina Leyda, Chile 2009, £18.00**

Intense and fruity on the nose with citrus aromas of grapefruit and mandarin. Bright and fresh on the palate with citrus and apple character. Light bodied, with a slight final bitterness which gives it complexity.

**Blanco Rueda, Marques de Riscal, Spain 2010, £19.00**

A mixture of tropical fruit aromas and hints of fennel and fresh green grass. Full bodied, with a slight final bitterness which gives it complexity.

**Mansion House Bay, Sauvignon Blanc, New Zealand 2010, £20.00**

A medium to full bodied wine with vibrant acidity intertwined with crisp fruits and a long and zesty finish.

**Chablis, Oliver Tricon, Burgundy France 2009, £25.00**

This is a benchmark Chablis, with crisp, citrus overtones and a mineral finish.

**Sancerre, Le Petit Brous, Les Celliers de Ceres, Loire France 2009 £25.00**

Good concentration of green fruits and crisp citrus flavours with a racy, mineral streak.

**Puligny Montrachet, Domaine Alain Chavy, Burgundy France £45.00**

Bursting with ripe tropical fruit characters, balanced by concentrated limey acidity and a lick of spicy oak.

### Rosé

**La Lande Cinsault, South West France 2009. House Pink**

This is a light, dry unoaked and refreshing rose from the Languedoc region.

£2.50 £3.25 £4.50 £13.00

**Casillero del Diablo Shiraz Rose, Chile 2010**

A medium bodied dry rose packed full of blackberry and raspberry flavours with a dash of spice and a crisp, fresh finish.

£2.70 £3.90 £5.20 Bottle £15.00

**Rioja Rosado, Marquès de Riscal, Spain 2009, £15.00**

Lovely strawberry and raspberry aromas mingle with hints of blossom. In the mouth it is fresh, smooth and balanced with a pleasant finish full of crisp, acid sensations.

### Sparkling

**NV Brut di Pinot Rose VS, Ruggeri, Veneto Italy £4.50 £23.00**

Medium bodied and dry, possessing a ripe cranberry fruit intensity that balances the bubbles and the crisp finish beautifully.

### Champagne

**NV Brut, Baron de Marck, Gobillard, £6.95 £33.00**

Clean and soft with stylish character and a fruity nature bursting with apples and pears.

## Red

### **Lanya Merlot, Chile 2010**

Small 125 ml. £2.50    Medium 175 ml. £3.25    Large 250 ml. £4.50    Bottle £13.00

### **Javier San Pedro Ranzes Rioja, Spain 2009,**

Traditional Rioja with cherry aromas and a clean long finish.

£2.50    £3.70    £5.00    £14.00

### **Tempranillo, Campo Nuevo 2010, £15.00**

From the district of Navarra reflecting a modern and classy approach to winemaking. This wine displays good varietal character and represents great value for money.

### **Man Vintners Pinotage, Western Cape, South Africa, 2010, £17.00**

Bold and juicy with red berry fruit flavours and a touch of sweet oak spice.

### **De Gras Merlot, Chile 2009, £18.00**

Mouthfilling with ripe raspberries and blackcurrants, a firm structure and soft tannins; distinctly Chilean in style.

### **Bardolino Classico, I Roveri, Delibori, 2009 £20.00**

This Le Vigne wine is from the Veneto region and raises the bar for quality and value

### **Eco Organic Malbec, Bodegas Santa Ana, Argentina 2010, £20.00**

Sweet aromas of blackberries and plums. Velvety texture accompanied by soft tannins and a long length.

### **Vina Leyda, Cabernet Sauvignon Reserva, Chile 2009, £20.00**

Elegant and fine on the nose, with fresh red berry aromas. In the mouth, it has a wide velvety palate, good volume and soft and mature tannins.

### **Domain de la Mirandole, Côtes du Rhône, France 2009, £22.00**

Perfumed, fruity nose of violet and raspberry. The palate is balanced by juicy damson and raspberry fruit, smooth tannins and a spicy finish.

### **Peter Lehman's Art series, Shiraz, Barossa, Australia 2008, £23.00**

Lashings of dark chocolate on the nose. Showing the classic richness of Barossa Shiraz.. A superb depth of fruit reined in by fine chalky tannins on the finish

### **Camins del Priorat Alvaro Palacios, Spain 2008, £24.00**

The wine has classic Priorat weight, with velvety raspberry fruit and hints of spice and vanillin; the naturally ripe exuberance inherent in this region has been tamed by this relatively mild vintage.

### **Chateau des Gravières, Prestige Collection, Graves, Bordeaux France 2006, £25.00**

Woody and toasty aromas of prunes and liquorice. Fleshy, robust and well-balanced with a firm, lengthy finish.

### **Hawkes Bay Pinot Noir, Trinity Hill, New Zealand, 2009, £28.00**

Classic, varietal characteristics such as plums, blackcurrants and cherries are evident in this silky textured wine, entwined with earthy, smoky oak

### **Marne Brune, Nebiola d'Alba DOC, Fontanafredda, 2008, £29.00**

Fontanafredda is a 100 hectare estate in the heart of the Langhe, a hilly area in Piedmont. This wine testifies to the noble past of this estate and that the quality of this Barolo style wine is unsurpassed.

### **Chateau Haut Bernat Puisseguin, Saint-Emilion, 2003 £32.00**

Merlot dominated, soft, yet structured claret from the 'right banks'. The wine has ripe tannins and excellent fruit concentration, yet elegant.

### **Rioja Reserva, Marqués de Riscal, Spain 2006, £33.00**

Balsamic aromas with hints of ripe fruit. Fresh and light, with soft, rounded tannins. Pleasant, elegant and easy to drink.

### **Rully Rouge Cuvée Meix Guillaume, Albert Sounit, Burgundy, France £40.00**

Offers crisp cherry and plum flavours, a medium to light body with some gentle tannins and a dry, complete finish.