



# Le Menu

## WINE LIST FOR 2018

### CHAMPAGNE AND SPARKLING

A handpicked selection of English, French, Italian, Spanish, South African & Austrian wines.

#### **Romeo Prosecco NV, Italy / 24**

Intense and fruity with a rich scent of apple, lemon and grapefruit combined with wisteria and acacia flowers. It has a pleasant acidity and fresh flavour. A full-bodied wine with harmonious taste.

#### **Local Kentish Award Winning Chapel Down Vineyard, Sparkling NV, England. / 48**

One of England's best selling sparkling wines and a great example of a classic English fizz. A crisp, dry sparkling wine, perfect for celebrations and events.

#### **House Brut, Champagne. Pierre Darcy / 49**

Pale in colour with fresh and delicate aromas.

#### **Veuve Clicquot Brut NV / 69**

Hints of citrus linger in this delicate, well made, easy drinking champagne. Good on its own, with food or anytime – delicious!

### WHITE WINE

For our house wines, please select from the first two in the list below.

#### **Palazzo Del Mare Catarratto, Sicily. (Pair) / 19.75**

Catarratto is a fantastic new grape variety to try. Full of citrus and apricot flavours.

#### **Torre Dei Vescovi Pinot Grigio, Italy. (Pair) / 19.95**

Golden yellow in colour, it is delicate and complex with floral notes. Presenting a velvety smooth, pleasantly fresh dry finish. Dry, herbaceous & Aromatic.

#### **Domaine De La Serre Picpoul De Pinet, France / 22.50**

Floral and tropical fruit notes on the nose. On the palate this crisp, dry white has plenty of stone fruit, melon, and zesty notes. The soft citrus fruit is tempered with an intense minerality giving a long, refreshing finish

#### **Gruner Veltner, 2014, Rieden Selection, Stad Krems, Austria / 25.50**

Not as tart as a Sauvignon or as rich as a Chardonnay, this is medium-bodied with subtle yet vibrant citrus and exotic fruits on the palate followed by a refreshing lingering finish. Food match: Spicy foods (particularly Asian spices), white meat, white fish .

**Chartham Vineyard, Bacchus. Award Winning Local Kent Vineyard 2016 / 27.50**

Characterised by freshness and acidity. Elderflower and citrus characteristics. 'English hedgerow on warm summer day.' "A heady aromatic wine with the perfume of passionfruit, gooseberry and elderflower. The palette is rich and crisp with concentrated fruit of grass, nettle, green Apple. The finish is very long, sapid and flavoursome. This is a new benchmark for Kent Bacchus.

**ROSE WINE**

**Les Boules, Rose vin de France, 2014. / 19.95**

Salmon pink with the aromas of peach and white flowers, soft and elegant ripe summer fruits linger in the mouth in this lovely Southern French Rose.

**Chateau De L'Aumerade, 'Cuvee Marie Christine', Cotes de Provence, 2014 / 26.50**

The fresh nose is composed of citrus aromas such as orange and grapefruit, complimented by a full spicy and fleshy palate.

**RED WINE**

**Palazzo del Mare Nero d'Avola, Sicily. Pair / 19.75**

A fruity red with little tannin and a soft silky texture. Very easy to drink on its own or with all types of meat.

**Vescovi Pinot Nero, Italy. Pair / 19.95**

A delicious, light-bodied red from our friends at Colli Vicentini in the Veneto region of North Eastern Italy. This tremendous value Pinot has a wonderful, perfumed nose followed by a refreshing palate of red berry fruit flavours - just like summer pudding in a glass!

**Ajaya Cabernet Sauvignon, Robertson Estate, South Africa. / 24.00**

Sun drenched super juicy blackcurrant fruit dominate the aromas and palate. Although fantastically concentrated, perfect ripeness means the wine still retains a fine fresh finish. Food match: Barbecued red meats and steak.

**La Forge, Merlot, France / 24.00**

Deep purple colour with bright ruby tints. Intense plum, blackberry, toasted oak flavours notes, underlined with soft spices and mulberry aromas. Aromas of chocolate nuts, brown spices and berry custard with a supple, dry-yet-fruity medium body and plum, fig, blackberry, and cedar accented finish. Tasty and pure.

**Pascal Toso Malbec, Argentina / 24.50**

Enticing aroma of new bread with spicy minerality through to a smooth finish. Classic Argentinian Malbec..

**El Meson Rioja Crianza, Spain / 24.50**

This modern Tempranillo has lively red fruit, complemented by a touch of vanilla and spice, fine acidity and smooth tannins