

White wine 125ml 175ml 250ml Bottle

LIGHT, CRISP & DRY

Casa di Fiori Pinot Grigio, Hungary (2015/16) £3.60 £4.85 £6.95 £19.95

A crisp, dry white, light and refreshing with hints of green fruits and pears.

Torres Verdeo, Spain (2015/16) £4.00 £5.60 £7.95 £22.95

Characterised by tropical fruit notes with spicy and herbaceous nuances. The fresh, elegant palate has a wonderful length.

Pinot Grigio Corte Viola, Italy (2015/16) £22.95

Fresh bouquet of fruit and flowers. Fragrant, dry, zesty, well-orchestrated and well balanced with persistent hints of fruit.

Pic Poul de Pinet 'Ormarine', France (2015/16) £24.95

A delightfully clean and aromatic Bordeaux blend of Sauvignon and Semillon with restrained citrus fruit and a fresh dry finish.

Pouilly Fume 'Masson Blondelet', France (2014/15) £40.95

Flinty and dry with gooseberry fruit and a long, crisp finish.

AROMATIC & FRUITY

Laughing Giraffe Chenin Blanc, South Africa (2015) £3.45 £4.75 £6.70 £18.95

Aromas of citrus, tropical fruit, lychee and peach, beautifully rounded with a clean, off dry finish.

Ten Rocks Sauvignon Blanc, New Zealand (2016) £4.35 £6.30 £8.40 £23.95

An excellent Sauvignon from Marlborough: a lovely bouquet of fresh gooseberries leads to a crisp, refreshing palate with a lingering dry finish.

Finca Don Mauro Torrontes, Argentina (2015) £22.95

Intense floral and fruit aromas, fresh and young with complex fruitiness. Perfect accompaniment to spicy food and curry flavours, or great by itself.

Los Gansos Gewurztraminer, Chile (2015/16) £23.95

A complex and expressive wine filled with the aromatic presence of fresh fruits, rose petals and hints of spice and lychee fruit.

Tempus Two 'Silver Series' Pinot Gris, Australia (2015) £24.95

Medium bodied wine, rich in flavours of pear and passionfruit. Backed by a crisp, acidic structure to give refinement to a well-balanced and textured palate.

RICH, FULL & TEXTURED

Moonstone Ranch Chardonnay, Australia (2016) £3.35 £4.65 £6.45 £17.95

A delicious, juicy fresh and fruity chardonnay from 'down under' clean melon and peach characters with a hint of cream

Vista Calma Viognier, Argentina (2015) £23.95

Enticing aromas of peach, apricot and lime. Ripe citrus and stone fruits on the palate with an appealing freshness.

Running Duck 'FT & Organic' Chenin Sauvignon Blanc, S. Africa (2015) £24.95

This Fairtrade wine provides easy drinking with tropical hints of guava and pineapple. It is clean, crisp and versatile.

Trewa Vineyards Reserva Chardonnay, Chile (2015) £25.95

Expressive nose, with scents of bananas, white peaches and apricots mixed with notes of vanilla, toffee and dried fruits.

Geoffroy Chablis Dom.Verger, France (2015/16) £36.95

Concentrated stone fruit flavours, citrus notes and underlying minerality.

Sparkling wine & Champagne 125ml Bottle

Prosecco 'Spumante' La Delfina Extra Dry NV, Italy £5.50 £25.95

Fully sparkling, lightly nutty and fruity. Clean, fresh and easy drinking.

Mionetto Vivo 'Prosecco Style' Spumante Rose, Italy NV £5.50 £25.95

Aromas of raspberry, rose and cherry. Well balanced with crisp flavours.

Champagne J'lemoine Brut, France NV £7.95 £44.95

This small house is part of the Laurent Perrier family. It delivers excellent champagne with zesty, dry character and a lively, persistent mousse. Perfect for any occasion!

Champagne Laurent Perrier 'La Cuvee' Brut, France NV £54.95

A beautiful and elegant wine from one of the region's most renowned producers. Soft in style with beautiful balance and delicate acidity.

Champagne Forget Brimont 1er Cru Brut Rosé, France NV £58.50

Plenty of moreish strawberry and raspberry fruit, balanced by well-judged acidity from this excellent family-run producer.

Champagne Laurent Perrier Vintage Brut, France NV (2006/07) £69.95

Very elegant, blending ripe fruit aromas, such as pink grapefruit and yellow peach, with hints of crème brûlée. It has a lingering, crisp finish that shows citrus fruit flavours.

Champagne Laurent Perrier Rosé Brut, France NV £74.95

The undisputed star of all Rosé Champagne. The wine maker gently presses some of the best grapes from the regions top vineyards. The result is a beautiful pale pink Champagne with lovely summer fruit flavours.

Red wine 125ml 175ml 250ml Bottle

SOFT, LIGHT & EASY DRINKING

Tierra de Estrellas Merlot, Chile (2017) £3.35 £4.65 £6.45 £17.95

Full bodied but easy drinking red, packed with inky plum and well toned tannins.

Cotes du Rhone, Noble Dame de Treilles, France (2015/16) £23.95

Classic Rhone blend based on Grenache and Syrah; showing soft cherry and raspberry fruit with a warming peppery finish.

Sepia Pinot Noir Reserva, Chile (2015/16) £28.95

Full bodied red with hints of herbs & spices. The palate is full of dark berries with soft ripe tannins.

Domaine Bouchard Pere & Fils Bourgogne Pinot Noir, France (2014/15) £35.95

From the well known revered negociant in Burgundy, a superb example of a silky, textured yet fruity Pinot Noir.

MEDIUM BODIED, SMOOTH & SUPPLE

Cosmina Vineyards, Pinot Noir, Romania (2016/17) £3.90 £5.30 £7.40 £20.95

Another simple stunner from this grape, a full bodied red packed with plum fruit.

Vina Ederra Rioja Crianza, Spain (2014/15) £4.35 £6.30 £8.40 £23.95

Lovely raspberry, damson and sloe fruit flavours with streaks of fine toasty vanilla and ripe tannins.

Cielo 'Primasole' Primitivo, Puglia, Italy (2015/16) £24.95

Big, bold and robust, yet still smooth and silky. A spicy and well balanced Primitivo with a wonderful finish. Perfect for rich and meaty dishes.

Chianti Botter DOCG, Italy (2014/15) £26.95

A brilliant ruby colour with an intense bouquet. Very smooth and silky on palate.

Celeste Crianza Ribera del Duero, Spain (2013/14) £35.95

Spicy and intense nose with liquorice and black pepper hints coupled with blackberry and cherry notes. A very fruity, ripe and full bodied wine.

RICH, SPICY & WARMING

Coorong Estate Shiraz, Australia (2015/16) £3.60 £4.85 £6.95 £19.95

A rich and spicy Shiraz with flavours of black fruits, black pepper and sweet spices. Easy-drinking wine with soft tannins and a warm finish.

Alto de Mayo Malbec, Argentina (2016) £3.90 £5.30 £7.40 £20.95

A super example of this grape, a full bodied palette of ripe berries and spices with smooth velvety tannins.

Trewa Vineyards Reserva Syrah/Shiraz, Chile (2015) £25.95

A concentrated, organically made wine. Complex aromas lead to a palate full of fruit, spices and smoky notes with well integrated oak tannins.

Smoking Loon 'Old Vine' Zinfandel, California (2014/15) £30.95

The complex blend of fruit and spice is well-balanced by this wine's refreshing, bright acidity, the hallmark of a classic, food-friendly style Zinfandel.

Chateau Lamothe 1er Cotes de Bordeaux, France (2013/14) £34.95

An elegantly made claret, with a core of cassis & plum fruit. Balanced by notes of herbs & soft tannins.

Simon Hackett 'Old Vine' Grenache, Australia (2012/13) £40.95

Lovely seductive dark fruit and spicy notes combine with flavours of redcurrants and raspberries with a superb, rounded finish.

Rosé wine 125ml 175ml 250ml Bottle

The Painted Bird, White Zinfandel, USA (2015/16) £3.40 £4.50 £6.50 £18.95

Mouth-watering summer berry flavours create this refreshing rosé.

Casa di Fiori, Pinot Grigio Rose, Hungary (2015/16) £3.40 £4.50 £6.50 £18.95

A lovely dry and fruit driven rose with notes of citrus and raspberry.

Low-Alcohol wine 125ml 175ml 250ml Bottle

Torres 'Natureo' Tinto Syrah, Catalonia, Spain £3.40 £4.50 £6.50 £18.95

With less than 0.5% alcohol and half the calories of a normal wine. Aged in French Oak with aromas of pomegranate, redcurrant and vanilla.

Dessert wine 125ml Bottle

Concho Y Toro Late Harvest Sauvignon Blanc, Chile 37.5cl (2013/14) £5.95 £17.95

A rich, delicious and enticing dessert wine. Aromas of pear, melon and apricot, and on the palate, the wine is soft and fruity with honey notes.

Torres Floralis Moscatel, Spain 50cl £6.95 £25.95

Aromas of orange blossom, Turkish delight and honeyed fruit with spicy notes of tobacco leaf and clove. Indulgently sweet.

Opening hours

Daily from 11.00am to 11.00pm

Food served: Mon-Thu, 12noon-9.30pm, Fri-Sat, 12noon-10pm
Sunday 12noon-9.00pm

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