

## The Boathouse Wine Menu

White Wine	175ml Glass	Bottle
1. Boathouse Sauvignon Blanc, 2009, Central Valley, Chile Specially selected for the Boathouse Restaurant. Dry, fruity and zesty with refreshing acidity. 13% ABV	£3.95	£13.95
2. Boira Pinot Grigio, Cantine Volpi, 2009, Veneto, Italy Off-dry, soft acidity and with a pleasant, slightly floral nose this is real quaffer. Light and easy drinking. 12% ABV		£14.95
3. Marqués de Cáceres Blanco Joven, 2009, Rioja, Spain Fruity, soft and ever so versatile. If in doubt, try this out! Made from Viura grapes for a fresh, citrusy wine that is great with shellfish and salads. 12.5% ABV		£15.25
4. Statue de Femme Sauvignon Blanc, 2009, Franschhoek, South Africa Super zingy with racy acidity. Full of citrus aromas and flavours. 12% ABV		£15.95
5. Muscadet de Sevre et Maine sur Lie, Les Roitelieres, Guy Saget, 2008/09, Loire, France Bone dry, crisp and zingy. A classic with all fish dishes. This thoroughly modern wine is utterly delicious. 12% ABV		£18.95
6. Sancerre Selection Premiere, Guy Saget, 2007/08, Loire, France Elegant, French Sauvignon Blanc with classic minerality. Refreshing and delicious with a long, satisfying finish. Great with langoustine. 12.5% ABV		£24.95
7. Chablis Premier Cru Les Vaillons, Domaine Long Depaquit, Albert Bichot, 2006, Burgundy, France Top drawer Chablis. Rich with mineral, apple and melon aromas. Complex buttery layers with a creamy finish on the palate. The beautifully balanced acidity and fruit make this perfect with scallops. 13% ABV		£29.95
8. Meursault Domaine du Pavillon Blanc, Albert Bichot, 2006, Burgundy, France. This is the Chardonnay grape at its best. Golden in colour with a fresh, elegant nose. Refined mineral, citrus and hazelnut notes come through on the nose followed by a round, silky mouthfeel. Enjoy with the very best of fish and shellfish. 13% ABV		£39.00

Rosé Wine

£15.95

9. Pinot Grigio Rosé Ancora, 2009, Veneto, Italy  
A dry, fresh and fruity rosé with delicate aromas of red berries. Crisp and lively on the palate with good intensity of ripe berry and red cherry fruit. A little Pinot Noir added for extra oomph. Try with cold meats, fish soups or other seafood. 12% ABV

Red Wine

£3.95    £13.95

10. Boathouse Merlot, 2009, Central Valley, Chile  
Carefully selected for the Boathouse Restaurant to accompany lighter dishes. An easy drinking, juicy wine full of plummy aromas. 12.5% ABV

£14.95

11. Los Gansos Shiraz, Cono Sur, 2008, Chile  
A spicy number to accompany more robust red meat dishes. Extremely juicy with quite a bit of backbone. Aromas of forest fruits. 14% ABV

£16.95

12. Reserve du Reverend Corbieres, Maison Sichel, 2007/08, France  
Tasty, juicy wine from the South of France. Packed full of flavour with notes of herbs and spices. This is great with just about any red meat dishes. 13% ABV

£19.95

13. Marqués de Cáceres Crianza Tinto Rioja, 2006, Spain  
Text book Rioja. Smooth, velvety tannins with soft fruit aromas from the Tempranillo grapes. Chocolatey and soft this is perfect with cheese and venison. 13% ABV

£22.95

14. McHenry Hohnen Shiraz, 2008, Margaret River, Australia  
Exemplary Western Australian Shiraz. Deep, concentrated aromas of brambles and cracked black pepper. Spicy and warming with a savoury note at the end. Delicious with venison. 14.5% ABV

£23.95

15. Bourgogne Pinot Noir, Vieilles Vignes, 2007/08, Burgundy, France  
Soft Pinot Noir with its distinctive notes of red berries and a refreshing acidity to make it very moreish. Light and delicately fruity, this will complement some fish dishes and can be enjoyed slightly chilled. 12.5% ABV

£39.50

16. Chateau Yon Figeac Gran Cru Classé, 2001, St Emilion, France  
Fabulous claret. The careful blend of Merlot and Cabernet offers a balanced wine with blackcurrant aromas followed by hints of cedar and tobacco leaf. Enjoy with venison fillet. 13.5% ABV

Sparkling & Champagne

£15.95

17. Prosecco Spumante, Veneto, Italy

Fresh, fruity, light and very drinkable! A perfect aperitif. 11% ABV

£49.00

18. Veuve Clicquot, Champagne, France

Needs little introduction, that distinctive orange label says it all.

Delicious, reliable and wonderfully indulgent. 12% ABV

70ml

Dessert Wine

£4.50

19. Monbazillac, Chateau Theulet, France

Wonderfully sweet yet not cloying. A welcome end to your meal either with cheese or pudding. Orange and honeyed aromas. 13% ABV

70ml

Sherry

£3.50

20. Tio Pepe

If the current vintages are not available an alternative vintage will be offered