

<u>WHITE WINES</u>	175ml	250ml	Bottle
Pinot Grigio, ‘San Giorgio’ Italy Light, crisp and quite dry, with an aromatic appeal and a touch of Almond and Hazelnut.	£6.35	£8.25	£24.50
Chardonnay, Euca Hill, S.E Australia GF A pleasantly subtle medium dry Chardonnay with minimal Oak, and delicate floral aromas, a great all-rounder.	£6.10	£7.95	£23.50
Verdicchio Classico DOC Rhione, Italy V VG GF Beautifully light, the Verdicchio grape gives a green-tinged crisp wine ideal with shellfish, salads and Chicken dishes.	£6.00	£7.90	£23.50
Chenin Blanc, ‘La Cotte Mill’ Franschoek South Africa Medium-dry. Bright Citrus and tropical fruits with dashes of Nectarine and Honeysuckle and a satisfying zesty mouthfeel.	£6.00	£7.75	£23.00
Sauvignon Blanc, Kleindal, South Africa GF Full bodied with powerful varietal flavours of Bell Pepper, green Apple and freshly cut grass. Good structure with lovely balancing acidity. Enjoy with seafood, Smoked Salmon, Roast Chicken and Pork.	£6.00	£7.90	£23.50
Bourgogne Blanc, Domaine Romy, France A medium-bodied Burgundy, broad on the palette, lush, with a flash of spice and a rich creamy finish full of French character.			£29.50
Sauvignon Blanc ‘Inviniti’, Marlborough NZ GF Green fruits, Bell Pepper, grass, Gooseberry and Tomato leaf. Grapefruit acidity with a zesty refreshing finish.	£7.50	£9.90	£29.50
Gavi Di Gavi, Nuovo Quadro, DOCG, Italy V VG GF White Peach, Pear and Melon on the nose, zesty soft citrus notes on the tongue, and a crisp Apple and nut finish. Not an average Gavi, - a classic with Seafood dishes or just drink it on its own!			£33.50
Chablis, Moreau / C. Camu, France V VG GF With a classic flinty minerality. Dry, with plenty of the class we expect from the region.			£40.00
<u>ROSE WINES</u>	175ml	250ml	Bottle
Blush Pinot Grigio, ‘San Giorgio’ Italy Crisp and refreshing. Balanced acidity with Strawberry highlights, pairs well with cold meats and salads.	£6.35	£8.25	£24.50
‘770 Miles’ White Zinfandel California GF A soft and fruity easy drinker. Summer-berry fruits, medium to sweetish on the palate, translucent ruby red in colour.	£6.10	£7.95	£23.50
Picquepol Rose blush, Foncalieu, France GF Pale and interesting. Delicate crushed Rose petals, with lemony notes, beautiful summer sipping!			£28.50

All bottles are 75cl unless listed otherwise

We reserve the right to substitute with similar quality products when unavoidable

V = Vegetarian VG = Vegan GF = Gluten free

<u>RED WINES</u>	175ml	250ml	Bottle
‘Condes’ Merlot, Chile A typically fruit driven wine, dense in colour and lightly oaked for backbone. Blackberry jam and Chocolate tones meld into a soft savoury mouthfeel. Pairs well with grilled meats and hard cheeses.	£6.25	£8.20	£24.00
Tempus Two Silver Series Shiraz, SE Australia GF A silky wine with dark Chocolate, Liquorice and spice aromas, full-bodied yet supple with velvety tannins, nutty Oak flavours and a dab of Cinnamon. From the award-winning house of Brian McGuigan. Medium.	£6.60	£8.15	£24.50
Primitivo, ‘Conviviale’, Salento Italy A chunky red from the Manduria area. Generous and concentrated, plummy and smooth. Hints of dried Fig and that Latin character which compliments all tomato-based dishes so very well.	£6.25	£8.40	£25.00
Estate Malbec, Blue Horn, Argentina V VG GF It’s easy to see why we all love these wines so much. Firm yet very smooth and satisfyingly long lasting in the mouth. Damson and sweet spices, Black Pepper, Plum and toasty Oak. Outstanding with Steak and casserole dishes or just enjoy it alone.	£6.95	£9.10	£27.00
Pinot Noir, Inviniti, NZ V GF A light red, with jammy Strawberry, Black Cherry and Bramble nuances on the nose. Silky soft mouthfeel with Raspberry and hints of Violet. Light but well integrated tannins. Easy to drink.	£7.60	£9.90	£29.50
Paternina Banda Rioja RESERVA Spain A ‘Reserva’ at a great price. Classic dry style. Coffee and spice, Leather, Vanilla, Cherry and a snip of Clove. Good body, with support from traditional oak-ageing lending firmness to the finish. One for your steak!	£7.60	£9.90	£29.50
Salice Salentino Borgo Dei Trulli, Puglia Italy V VG GF Sourced from low-yielding vineyards, this blend of Negroamaro grape and Malvasia Nera is a deep red colour with Violet hues. Fruits of the forest on the nose, with hints of Chocolate. Velvety, elegant, complex and concentrated dark fruits and a touch of natural sweetness in the mouth. Drink with meaty Pasta dishes, Tomato based dishes and stews, game and grills.			£28.50
‘Il Passo Verde’ Organic Nero D’Avola, Sicily 13% V Vg Intense ruby red in colour with purple highlights. The nose is bursting with red cherries and berry fruit, supported by floral and balsamic notes. Warm and long-lasting, the palate is richly flavoured and has lovely hints of wildflower on the finish, with supple tannins.			£27.50
Fleurie, Le Pigeonnier Du Chapitre, France GF Violet in colour with scents of Iris, Roses and Peach. Elegant, Light and lusciously fruity with smooth tannins giving a plush mouthfeel and pronounced light fruity flavours. Good with cold cuts or lighter red meat dishes.			£29.00
Chateauneuf Du Pape, Domaines Fargueirol, Rhone, France GF Strong structure with all the full rich flavours you’d expect from maker Michel Bernard. Garnet red, with generosity and power on the palate. Spices and dried herbs with a firm finish. A traditional style CDP which pairs with classic meaty dishes.			£51.00
Amarone Della Valpolicella, DOCG, Pasqua 2017 Dense, with sweet silky tannins and layers of Cherry, red berries and dried fruits. Excellent with grilled red meat, powerful game stews and aged, rich cheeses. This is a classic big wine with sweet fruit balancing higher tannins beautifully			£55.00

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THE HARVARD

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SPARKLING WINES / CHAMPAGNES

	125 ml	175ml	Bottle
Scavi and Ray NON-ALCOHOLIC Spumante, Italy V GF			£18.00
Fresh and fruity, cleverly made by extracting the alcohol. Enjoy a glass of crisp bubbles without worrying about any after effects.			
Prosecco, House of Carlo Botter, Brut Veneto V VG GF	£5.90	£7.00	£28.00
Pale Lemon to straw in colour, a complex bouquet with fruity notes of Peach and green Apple with scents of Acacia and Lilac.			
Prosecco, Carlo Botter, BLUSH, Italy V VG GF	£5.90	£7.00	£28.00
A dash of blush colour, and subtle red berry flavours. Off-dry			
Champagne Gattissier Brut Brut. V VG GF			£37.50
Citrusy, with good toasty notes and fine mousse (limited stock)			
Champagne Jules Feraud Reserve Brut. V VG GF			£49.00
A really good value wine from an award-winning maker, this wine spends a little longer maturing, giving good colour and depth. A creamy, Biscuity mouthful....-very hard to put down!			
Champagne Jules Feraud Reserve Brut. ROSE V VG GF			£56.00
Beautiful deep pink. Silky ribbons of fine bubbles fill the glass. Rich, beautifully fruity nose follows through on the palate with red fruits prevailing on the finish.			
Champagne Laurent-Perrier Brut V VG GF			£80.00
Pale green- gold, with a fine mousse of persistent bubbles. A Grand-Marque Champagne, highly regarded by those who 'know'.			
Champagne Laurent-Perrier Brut Rose V VG GF			£95.00
A wine which needs no introduction and sets the benchmark for many Rose Champagne lovers. Delicious red fruit flavours with strings of super-fine bubbles. Redcurrants, Raspberry, Strawberries and Black Cherry flavours predominate. The reputation is fully justified.			
Champagne Taittinger NV V VG GF 75cl			£75.00
Champagne Taittinger NV V VG GF 150cl MAGNUM! BIN END PRICE!			£130.00
Golden yellow, with a fine mousse of bubbles. The nose holds aromas of fruit and Brioche, Peach, white flowers and Vanilla pod. Flavours of fresh fruit and Honey follow on the tongue.			

DESSERT AND FORTIFIED WINES

Essensia Orange Muscat, Australia SWEET half bottle 37.5cl	£26.20
Rich golden colour in the glass is accompanied by spicy orange-apricot-pear flavours and aromas, balanced with perfect fruit acidity to a clean finish.	
Warre's Warrior Finest Reserve Port 75cl	£31.50
Cockburn's Fine Ruby Port, Bottle	£29.00
Cockburn's Fine Ruby Port, 50 ml glass	£3.40

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WINE LIST