

THE HARVARD

INN

Hotel • Restaurant • Bar

WHITE WINES

175ml

250ml

Bottle

Chenin Blanc, 'La Cotte Mill' South Africa V VG **£6.35** **£8.25** **£24.50**

Medium-dry. Bright citrus and tropical fruits with dashes of nectarine and Honeysuckle and a satisfying zesty mouthfeel.

Pinot Grigio, Italy V VG **£6.35** **£8.25** **£24.50**

Light, crisp and quite dry, with an aromatic appeal and a touch of almond and hazelnut.

Chardonnay, Dry River, S.E Australia V **£6.50** **£8.50** **£25.00**

Tropical fruit flavours and luscious mouth feel complement each other delivering a deliciously rounded wine with a crisp and clean finish.

Sauvignon Blanc, Aquiline, South Africa **£6.50** **£8.50** **£25.00**

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.

Medievo, barrel fermented white Rioja, Spain V VG **£6.90** **£9.00** **£26.50**

A dry and light bodied wine with a lush mouthfeel rich ripe fruit and a honeyed character with a nice long finish. An ideal aperitif, or drink with chicken, turkey, or white fish.

Picpoul De Pinet, ORGANIC, Nature De Roublie, France **£29.50**

Fresh and youthful with characters of apple, aromatic lime, pear, melon and floral notes. made from the unique Picpoul grape, this makes a great aperitif wine or pairs with fish, chicken, and salads

Verdicchio Classico, Buscareto, DOC Rhione, Italy **£8.25** **£10.80** **£31.00**

100% Verdicchio grape. An elegant light wine, green tinged and refreshing, ideal with shellfish, salads and chicken dishes. A taste of the Adriatic coast, known for it's subtle almond finish

Cloud Island Sauvignon Blanc New Zealand **£8.40** **£10.90** **£32.00**

Green fruits, bell pepper, grass, gooseberry and tomato leaf. Grapefruit acidity with a zesty refreshing finish.

Bourgogne Blanc, Domaine Romy, France V VG **£33.00**

A medium-bodied Burgundy, broad on the palate, lush, with a flash of spice and a rich creamy finish full of French character.

Gavi Di Gavi, Nuovo Quadro, DOCG, Italy V VG **£36.00**

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!

Chablis, Moreau, France V VG **£42.00**

With a classic flinty minerality and plenty of the quality we expect from the region and the House of J. Moreau.

WINE OF THE MONTH**175ml****250ml****Bottle****La Baume Vin Orange, France****£7.60****£9.95****£29.50**

An ideal wine for aperitif, this blend of chardonnay and sauvignon goes very well with spicy dishes, Asian, Indian, etc. A very 'on trend' wine, full flavoured and with a slightly darker colour achieved during the wine – making process, with a long finish.

ROSE WINES**175ml****250ml****Bottle****Zinfandel Rose blush, California V VG****£6.10****£7.95****£23.50**

A soft and fruity easy drinker. Summer-berry fruits, medium to sweetish on the palate, translucent pink in colour.

Blush Pinot Grigio, Italy V VG**£6.40****£8.50****£25.00**

A fresh and youthful off dry wine, pale pink, with subtle fruit flavours of strawberry and rose petals.

Provence Rose, Diamarine, Coteaux Varois, France V VG**£7.60****£9.90****£28.50**

Pleasantly tangy on the palate, with fresh fruits and citrus peel, and a quality long finish. Beautifully pale. A great example of these very fashionable wines. A taste for lazy summer days

RED WINES**175ml****250ml****Bottle****Arena Negra Merlot, Chile V VG****£6.35****£8.25****£24.50**

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.

Garnacha Monfils Spain, Carinena region**£6.35****£8.30****£24.50**

A rather good find from the area between Barcelona and Madrid in the Ebro valley. Highly recommended in the press. Produced from old vines, great raspberry and bramble fruits, green leaves and a dash of mint.

Tempus Two Silver Series Shiraz, SE Australia**£6.40****£8.50****£25.00**

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.

Pinot Noir, Bougrier, Southern France**£6.85****£9.00****£26.50**

With surprising depth while still retaining pinot noir lightness, this is great value. Smooth, with bright red berry colour, and on the palate, subtle floral undertones and a backing of toasted spice.

Primitivo, 'Conviviale', Salento Italy**£6.90****£9.50****£27.50**

A chunky red from the Manduria area. Easy drinking, plummy and smooth. Hints of dried Fig and that Latin character which compliments all tomato-based dishes so very well. See also our special Primitivo.

Malbec, Bone Orchard, Argentina V VG**£7.60****£9.95****£29.50**

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.

175m**250ml****Bottle**

Salice Salentino Borgo Dei Trulli, Puglia Italy V VG **£28.50**
 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.

Barbera, Casale Del Barone, Piemonte Italy V VG **£29.50**
 85% Barbera and 15% Nebbiolo. Lovely ruby red, medium to full bodied, with finishing notes of dark chocolate and black pepper. A super Italian 'food wine' with a savoury dry finish. Medal winner.

Rioja, Manoso Crianza, Spain V VG **£7.80** **£10.20** **£30.00**
 Bright garnet in colour, with hints of vanilla and cherries on the nose. Redcurrant, bramble, toasty oak and a dab of liquorice on the finish. Try with red meats, tomato-based dishes and hard cheeses.

Fleurie, Le Pigeonnier Du Chapitre, Beaujolais, France **£32.00**
 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.

Primitivo, Vitti, Salento Italy **£8.30** **£10.95** **£32.50**
 A superior Primitivo, highly recommended and worth that little extra. Intense, deep and complex with succulent dark plum and damson fruit. Beautifully smooth and rewarding with a long finish.

Negroamaro, Vitti, Salento Italy **£32.50**
 Purple-red, intense and full, with glossy fruit of wild blackberries, and thyme. A big wine with a silky smooth fruity finish on the palate.

Amarone Della Valpolicella, DOCG, Mastia **£50.00**
 Dense, with sweet silky tannins and layers of cherry, red berries and dried fruits. Excellent with grilled red Meat, game stews and aged, rich cheeses. This is a classic big wine with sweet fruit balancing the Tannins

Chateauneuf Du Pape, Domaines Fargueirol, Rhone, France **£51.00**
 Strong structure with all the full rich flavours you'd expect. 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.

Margaux, Zede De Labegorce, Bordeaux, France V VG **£52.00**
 A classic blend of Cabernet Sauvignon, Merlot and Cabernet Franc. A dark pure ruby red and incredibly bright but dense in the glass. On the nose, dark berry, hints of vanilla and cassis. Effortlessly smooth and balanced mouthfeel with ripe elegant fruit. Never cheap, but we think this represents great value for the area.

Brunello Del Montalcino Italy Fosacoli **£90.00**
 An elegant, supple and fruity approachable Brunello, bright berry fruit and spice, with silky tannins to finish. Wonderfully complex and interesting for the lover of bold wines.

SPARKLING WINES / CHAMPAGNES **125 ml** **175m** **Bottle**

'Sloesecco' (Sloe gin and Prosecco) by the glass **£8.00**

	125 ml	175ml	Bottle
Prosecco, House of Carlo Botter, Brut Veneto V VG	£6.20	£7.60	£29.50

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	£6.20	£7.60	£29.50
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A dash of blush colour, and subtle red berry flavours. Off-dry

	125 ml	Bottle
House Champagne, Lanvin Brut.	£9.00	£45.00

We shop around to keep our House Fizz competitively priced, - with quality.

House Champagne, Lanvin Brut ROSE V VG	£50.00
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Very appealing nose of caramel and buttered toast. Good flavour on the palate. Silver medal winner in global business champagne masters 2023

Champagne Laurent-Perrier Brut V VG	£85.00
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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	£110.00
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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 cocktails by the glass	125 ml
Bellini with peach sirop	£9
Mimosa with orange juice	£9
Kir Royale with crème de cassis	£9
Death in the afternoon with pernod	£12

DESSERT AND FORTIFIED WINES

Rutherglen Muscat, Australia. SWEET. half bottle	37.5cl	£26.20
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Considered the world's richest wines, fruit aromas and rich luscious palate with a lingering finish.

La Fleur Mallet Sauternes, Bordeaux France. SWEET. half bottle	37.5cl	£25.00
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This sauternes has attractive lemony fruit, with its sweetness well balanced by refreshing acidity. Golden in colour with hints of honey and mandarin

Warre's Warrior Finest Reserve Port	75cl Bottle	£41.00
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Cockburn's Fine Ruby Port,	Bottle	£38.00
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Cockburn's Fine Ruby Port,	50 ml glass	£3.50
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All bottles are 75cl unless listed otherwise

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

V = Vegetarian VG = Vegan