

THE HARVARD

INN

Hotel • Restaurant • Bar

WHITE WINES

		175ml	250ml	Bottle
Pinot Grigio, Italy		£6.75	£8.90	£26.50
Light, crisp and quite dry, with an aromatic appeal and a touch of almond and hazelnut.				
Sauvignon Blanc, Sugarbush Hill, South Africa	V	£6.90	£9.00	£27.00
Prominent exotic passion fruit and citrus notes, balanced with a refreshing citrus and lime-driven finish				
Chardonnay, Hillville Road, S.E Australia	V VG	£6.90	£9.00	£27.00
Green apple, citrus and pear, smooth textured with minimal oak, giving pineapple and lychee fruit notes				
Chenin Blanc, South Africa	V VG	£6.90	£9.00	£27.00
Fruit-forward, with crisp acidity. Lemon and grapefruit with hints of soft apple.				
White Rioja, Carlos Serres, Spain	V VG	£7.90	£10.40	£31.00
Unoaked, crisp and refreshing. viura and tempranillo blanco grapes make for a pleasing change.				
Verdicchio, Monte Schiavo, DOC, Italy	ORGANIC	£8.30	£11.30	£33.00
100% Verdicchio grape. An elegant light wine, green tinged and refreshing.				
Picpoul De Pinet, Plo D'Isabelle, France	V VG			£34.00
Fresh and youthful with characters of apple, aromatic lime, pear, melon and floral notes.				
Sauvignon Blanc, Marlborough, New Zealand	V VG	£8.40	£11.40	£34.00
Green fruits, bell pepper, grass, gooseberry and tomato leaf. Grapefruit acidity with a zesty refreshing finish.				
Gavi Di Gavi, Boschetto, , DOCG Italy				£38.00
White peach, pear and melon on the nose, zesty soft citrus notes on the tongue and a crisp finish.				
Macon-Villages, Florieres, France				£40.00
White flowers, acacia, citrus. Unoaked with hints of honey and melon, and a subtle minerality				
Chablis, E Bonneville, France	V			£45.00
With a classic flinty minerality and plenty of the quality we expect from the region.				

ROSE WINES

		175ml	250ml	Bottle
Blush Pinot Grigio, Italy	V VG	£6.90	£8.90	£26.50
A fresh and youthful off dry wine, pale pink, with subtle fruit flavours of berry, cherry and forest fruits				
Zinfandel Rose blush, California	V VG	£7.20	£9.70	£28.50
A soft and fruity easy drinker. Summer-berry fruits, medium to sweetish on the palate, raspberry pink.				
Provence Rose, Peyol, France	V VG	£8.80	£11.60	£34.50
Beautifully pale, pleasantly tangy on the palate, with fresh fruits and citrus peel, and a quality long finish.				

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<u>RED WINES</u>	175ml	250ml	Bottle
Merlot, Punta Vista, Chile V VG Soft, juicy medium bodied, fruit forward style with soft tannins, cherry and plum flavours	£6.75	£8.90	£26.50
Shiraz, 'Under The sycamore', SE Australia Jammy fruit character, medium-bodied and easy, with subdued tannins, bramble and white pepper	£7.20	£9.40	£28.00
Rioja, Serres Tempranillo, Spain V VG ORGANIC Deep Ruby in colour, with hints of vanilla and cherries on the nose. Redcurrant, bramble and toasty oak.	£7.50	£9.70	£29.00
Pinot Noir, Dubois, Southern France Surprising depth while still retaining pinot noir lightness. Smooth, with bright red berry colour. Great value.	£7.50	£9.70	£29.00
Malbec, Vista Plata, Argentina V VG Firm yet very smooth. Damson and sweet spices, black pepper, plum and toasty oak.	£7.60	£9.95	£29.50
Primitivo, Doppio, Puglia, Italy V VG A smooth chunky red partly made with later-harvested grapes giving it a hint of silky sweetness with touches of ripe fig.	£8.10	£10.80	£31.50
Fleurie, Le Pigeonnier Du Chapitre, France Violet in colour with scents of iris, roses and peach. Elegant, light and lusciously fruity with smooth tannins.			£34.00
Valpolicella Ripasso, Pogan, Italy V VG ORGANIC Full flavoured and smooth, uses the sweet dried grape-skins from Amarone production to impart a smooth fruity sweetness.			£36.00
Primitivo Riserva , Doppio, Manduria Italy V VG Intense, deep and complex with succulent dark plum and damson fruit. Beautifully smooth and rewarding.			£37.00
Amarone Della Valpolicella, 'Antica Vigna' DOCG, Italy Expect Plum, red cherry and dates with notes of chocolate and leather. Great with cheese and red meats.			£52.00
Chateauneuf Du Pape, Trescoy de Lavau, Rhone, France Strong structure with all the full rich flavours you'd expect. Garnet red, with generosity and power.			£55.00
Brunello Del Montalcino, Tenuta San Giorgio, Italy ORGANIC Aroma of wild strawberry, mint and wood, and velvety dark fruits.			£85.00

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SPARKLING WINE & CHAMPAGNE

	125 ml	175ml	Bottle
Prosecco, Brut, Apericena	£6.80	£8.50	£30.00
Pale Lemon to straw in colour, a complex bouquet with fruity notes of peach and green apple.			
Prosecco BLUSH, Italy VG	£7.10	£8.90	£32.00
A dash of blush colour, with strawberry and red fruits on the palate			
House Champagne	£9.70		£50.00
We shop around to keep our House Fizz competitively priced, - with quality.			
House Champagne, Courtin, ROSE V VG			£52.00
Cranberry and redcurrant, soft and easy			
Champagne Laurent-Perrier Brut V VG			£85.00
Pale green- gold, with a fine mousse of persistent bubbles.			
Champagne Laurent-Perrier Brut Rose V VG			£110.00
Delicious red fruit flavours with strings of super-fine bubbles.			

ENGLISH SPARKLING WINE

London Clay Brut, Crouch Valley, Burnham, Essex	£8.50	£32.00
We are proud to have this super local wine at The Harvard. Crisp and elegant, quite rich in colour with a fine mousse. Crafted from classic grapes, Chardonnay, Pinot Noir, Pinot Meunier.		

Champagne cocktails by the glass	125 ml
Bellini with peach sirop	£9.90
Mimosa with orange juice	£9.90
Kir Royale with crème de cassis	£9.90

PORT

Taylor's Late bottled Vintage Port, Bottle	£40.00
Taylor's Late bottled Vintage Port, 50 ml glass	£3.80

All bottles are 75cl unless listed otherwise

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

V = Vegetarian VG = Vegan